

who, if any, are minors or under legal disabilities, and the names and residences of their guardians, if any in this state, and a description of all such lands.

SECTION 2. This act shall take effect upon passage and publication.

Approved April 22, 1927.

No. 234, S.]

[Published April 25, 1927.

CHAPTER 48.

AN ACT to amend subsection (1) of section 94.09 of the statutes, relating to pasteurizing of by-products of creameries and cheese factories.

The people of the State of Wisconsin, represented in Senate and Assembly, do enact as follows:

SECTION 1. Subsection (1) of section 94.09 of the statutes is amended to read: (94.09) (1) Every operator of a cheese factory, butter factory or receiving station and every owner or manager of any other place or plant where milk or cream is received and skim milk, whey or buttermilk therein produced is distributed as food for man or domestic animals, shall, before said distribution, pasteurize said buttermilk, whey or skim milk at a temperature of at least one hundred and forty-five degrees Fahrenheit, and hold at the above temperature for at least twenty-five minutes, or when not held at the above temperature for at least twenty-five minutes shall be heated to a temperature of at least one hundred and eighty-five degrees Fahrenheit, or otherwise pasteurize as prescribed by rules or regulations of the state live stock sanitary board. The provisions of this subsection shall not apply to any cheese factory or butter factory or any of the aforesaid places or establishments that pasteurize in the manner hereinbefore described, the milk or cream prior to manufacture, or at which all milk or cream delivered comes from herds which have passed a clean tuberculin test, upon certification of this fact by the commissioner of agriculture. The dairy and food commissioner shall enforce the provisions of this subsection.

SECTION 2. This act shall take effect upon passage and publication.

Approved April 22, 1927.