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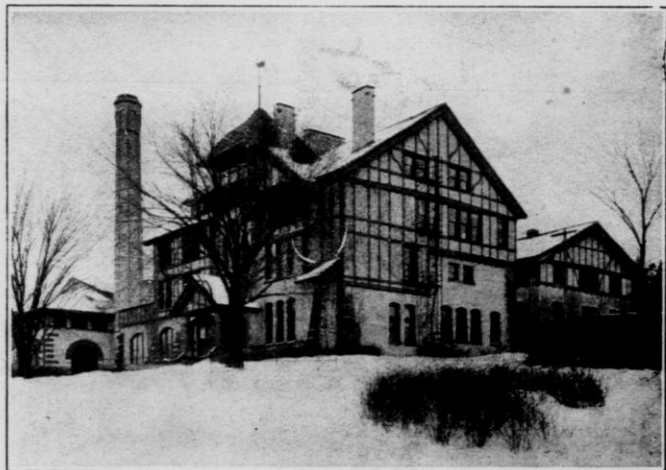
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BULLETIN OF
THE UNIVERSITY OF WISCONSIN
SERIAL NO. 1148 GENERAL SERIES NO. 931

THE SPECIAL COURSE FOR
CREAMERY AND CHEESE FACTORY
OPERATORS AND MANAGERS
AND ICE CREAM MAKERS



THE DAIRY BUILDING

January 31—February 4, 1922

MADISON
PUBLISHED BY THE UNIVERSITY
JANUARY, 1922

OUTLINE OF COURSE

TUESDAY, JANUARY 31

ICE CREAM PROBLEMS

- 8 Registration at the Dairy Building
- 9-10 Methods of Figuring Ice Cream Mixes
- 10-12 Testing and Standardizing Ice Cream Mixes
- 2- 3 A Discussion of "Sandiness" in Ice Cream
- 3- 5 The Causes of "Low Process" in Sterilizing Evaporated Milk

An opportunity will be given to use the appliances and apparatus designed for making and testing ice cream during the entire week.

The instruction and the demonstrations in ice cream making and milk condensing will be given in the Dairy Building by Prof. H. H. Sommer and Assistants.

WEDNESDAY, FEBRUARY 1

BUTTER MAKING PROBLEMS

- 8-10 Discussion on Starters and Methods of Pasteurizing Cream
- 10-12 Two large churnings of cream will be made at the same time and methods of salting, working, and judging the butter will be discussed.
- 2- 5 The butter sent from many creameries will be scored and comparisons made of the quality, moisture content, and yield of butter made in the forenoon as well as the packages of butter which every buttermaker is requested to bring with him.

This instruction and the demonstrations will be given by Prof. E. H. Farrington, Prof. E. G. Hastings, Mr. Thomsen and Mr. Conway.

About 1,000 pounds of butter is now made daily at the dairy school creamery.

THURSDAY, FEBRUARY 2

CHEESE MAKING PROBLEMS

9-10 A Demonstration and Explanation of Various Tests Used in Making American, Brick or Swiss Cheese

Milk Inspection. {
The Acidimeter
The Fermentation Test
The Curd Test

10-12 Cottage Cheese Making, with demonstrations

2- 5 Methods of Calculating Costs of Making Cheese at any Factory,
Figuring of Cheese Factory Payments. Prof. J. L. Sammis
and Assistants.

FRIDAY, FEBRUARY 3

TESTING MILK AND ITS PRODUCTS

9-12 Problems in Testing Dairy Products at the Creamery and the Cheese Factory

Testing the Fat Content of Milk and Cream

Testing the Moisture Content of Butter and of Cheese

2- 4 The Farm Cream Separator

Methods of Operation

Causes of Variations in the Test of Cream

Care of Cream on the Farm

4- 5 Calculating Dividends at the Creamery and the Cheese Factory.
Professor Farrington and Assistants.

The Farm Value of Wisconsin's Dairy Products for 1919 was One Hundred and Nine Million more than Twice the Value of all the Gold Mined in the entire United States.

Milk for Condensed Milk \$66,339,866	Other Dairy Products \$15,720,000
Whey \$9,385,187	Milk for Direct Consumption \$27,378,000
Cheese 307,365,000 lbs. \$90,984,000	Skimmilk \$14,106,000
	Butter 97,991,000 lbs. \$53,671,000

The Mines Yield but One Crop of Gold.

The Dairy Yields an Annual Crop of ever Increasing Value.

Rest of United States \$12,656,000	
Nevada \$6,922,000	Arizona \$5,533,800
South Dakota \$7,392,600	Alaska \$15,171,300
California \$20,815,900	Colorado \$15,955,100

Value of Dairy Products 1919 \$277,583,000