



University of Wisconsin one week dairy school for makers of swiss cheese informational booklet. January/February 1921

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UNIVERSITY OF WISCONSIN

One Week Dairy School

For Makers of Swiss Cheese

Jan. 31 to Feb. 5, 1921

at Monroe, Wisconsin

College of Agriculture

Dairy Department, University of Wisconsin

Madison, Wisconsin

In Cooperation With the

Southern Wisconsin Cheesemakers' Association

FRED MARTY, PRES. HENRY ELMER, SEC.

Monroe, Green County, Wis.

One Week Dairy School

FOR MAKERS OF SWISS CHEESE

Second Annual Session
at Monroe, Wisconsin

Six days' practical and theoretical instruction and review for experienced makers, Jan. 31 to Feb. 5, 1921. Only a limited number of men can be accommodated at the school during this week.

To reserve a place in the school for yourself, write your name on the enclosed card, and send it with \$3.00 to the Secretary, Henry Elmer, Monroe. No other fees are charged at the school. Every student will receive free of charge, a copy of the cheese book printed in the German language. English will be used mainly in the classroom instruction.

Daily instruction will be given by lectures, and practice work done by the class, covering all parts of the cheesemaking process and the factory work. The new edition of Peter and Held's "Anleitung zur Fabrikation und Behandlung des Emmenthalerkaeses" will be used as the basis of the course.

There will be laboratory exercises and daily discussion hours covering practical methods of testing milk, rennet, whey, use of the acidimeter, rennet tests, the lactometer, the Babcock test, curd test, fermentation test, the inspection of milk at the factory, and the production of milk at the farm, making and curing cheese, and the use of starters, the faults in cheese, their cause and prevention.

The class work will be done at the factory of the Marty, Gempeler Co., at Monroe, and at the warehouse of the Industrial Cooperative Union.

Both plants are conveniently located near the C. M. & St. P. R. R. depot at Monroe.

The first meeting of the school will be at 10 A. M. Monday, Jan. 31, 1921, at the Co-operative warehouse.

The course of instruction will be under the direction of Prof. J. L. Sammis of the University at Madison, assisted from time to time during the course by Fred Marty, J. Gempeler, Jr., C. M. Gere, U. S. Dept. Agr., Washington, D. C., and other speakers.

Send in your application card now.

**Other Dairy Courses of Instruction at the
College of Agriculture, Madison,
Wisconsin**

Three Month Winter Dairy Course for makers of Butter, Ice Cream, American Cheese, Brick, Limburger, Cottage Cheese, etc. Nov. 1 to Jan. 31. Write E. H. Farrington, Madison, Wis.

One Week Course for Managers of Creameries or Cheese Factories, City Milk Plants, etc. Feb. 7th. Write E. H. Farrington, Madison, Wis.

Five Week Course for Cow Testers Nov. 10-Dec. 17, 1920. Write A. J. Cramer, Madison, Wis.

Extension Courses in the County

Silos and Silage Production.

Cow Testing Associations.

Better Bull Clubs.

Growing Dairy Feeds.

Soil Improvement Clubs.

Farmers' Institutes.

For information, write to

**E. L. LUTHER,
College of Agriculture
Madison, Wis.**