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## **Special dairy course for creamery and cheese factory operators and managers, February 7-12, 1916. 1916**

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*W-Bulletin S.*

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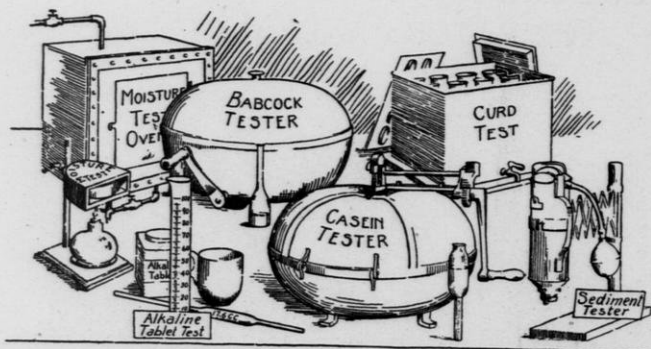
THE SPECIAL DAIRY COURSE  
FOR  
CREAMERY AND CHEESE FACTORY  
OPERATORS AND MANAGERS



DAIRY BUILDINGS AT THE UNIVERSITY OF WISCONSIN

February 7-12, 1916

MADISON  
Published by the University  
January, 1916



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SIX OF THE SEVEN TESTS MOST COMMONLY USED IN DAIRY PROCESSES WERE EITHER DEvised OR IMPROVED AT THE WISCONSIN DAIRY SCHOOL

# THE SPECIAL DAIRY COURSE

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## ANNOUNCEMENT

The twenty-fifth anniversary of the discovery of the Babcock milk test is to be the special feature of the course this year.

The first instruction in the use of this test was given at our Dairy School and all former students will be interested in the anniversary exercises as well as in the special instruction offered to experienced men this year.

An exhibition of dairy products and machinery will be given in the Stock Judging Pavilion of the Agricultural College. This will illustrate the development of dairying during the past twenty-five years and the various stages of manufacture through which many of the pieces of dairy machinery have passed.

All divisions of the Dairy Department will be in full operation during the week of this special course.

**Creamery Butter Making.** The creamery is supplied each day with several loads of cream and milk from farms and stations within ten miles of the school. A series of conferences is to be held daily at the creamery. A number of churnings will be made to illustrate certain points in the manufacture of butter. The cream received will be graded, tested, and pasteurized, by both the holder and the continuous processes. The school is well supplied with a variety of the pasteurizing machines now in common use in creameries throughout the country.

Cream ripening starters will be made and used in the pasteurized cream which will be churned and the butter worked in various ways to illustrate the effect of certain treatments on the water content and the leaky texture of butter.

Butter makers are requested to bring one or more packages of butter from the home factory where the process of making may have been varied to illustrate some common defect noticed at that particular factory.

**Cheese Making.** Several important practical points have been developed in the cheese making experiments carried on at the Dairy School during the past few years.

During this special course, cheese will be made daily so that the experienced cheese maker can follow the process from beginning to end and pass judgment on the applications of these new suggestions to his work.

Some of the points to be emphasized are the following:

1. The influence of moisture content of the curd on the quality of the cheese.

2. A method of branding cheese.

3. Pasteurized milk cheese. A good supply of pasteurized milk cheese for scoring will be on hand and the characteristic uniform quality as well as the increase in yield of such cheese will be discussed.

4. Paying for milk by its test at cheese factories. A new plan of payment for rich and thin milk at the same factory has been worked out and this will be discussed in detail as well as a simple method of keeping the cheese factory daily records.

**Swiss Cheese Making.** Swiss cheese makers will be given special instruction in milk testing and in the detection of skimming and watering of milk.

**Ice Cream Making.** Both the continuous and the stationary types of ice cream freezers will be in use and a conference of ice cream makers held each morning. Among the points to be discussed will be the following:

1. A new method of determining the overrun.

2. Influence of overrun on quality of ice cream.

3. The use of pasteurized cream for ice cream making.

4. Milk solids other than butterfat for use in ice cream making.

5. A demonstration of the use of the emulser.

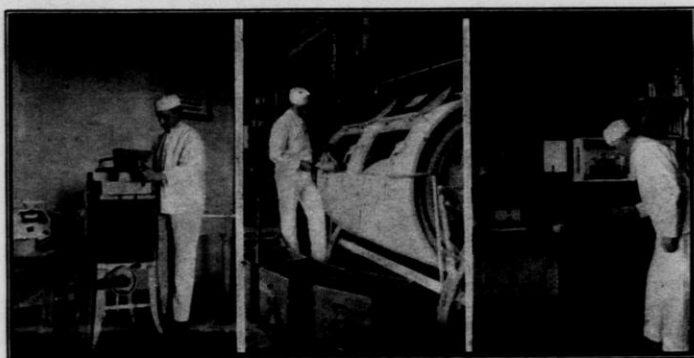
## OUTLINE OF COURSE

### Monday, February 7

Opening of Dairy Products Exposition at the Stock Pavilion.  
Admission free to all those in regular attendance during the special course.

### Tuesday, February 8

- 9:00 Twenty-five years of marketing dairy products  
E. H. FARRINGTON..... Auditorium
- 9:30  
to Conferences in Dairy Building
- 12:00 1. Butter making in the creamery.  
2. Cheese making in the cheese room.  
3. Ice cream making in City Milk Department.



### PRINTING AND TESTING BUTTER FROM CHURN

- 1:30 The place of Grains and Forage Plants in  
Dairying.  
R. A. MOORE..... Auditorium
- 2:00 The Field and Functions of the new State  
Department of Agriculture.  
C. P. NORGORD, Commissioner..... Auditorium
- 3:00 Starter making  
E. G. HASTINGS..... Dairy Building
- 8:00 Our Friends the Dumb Animals (Illustrated)  
..... DR. A. S. ALEXANDER

**Wednesday, February 9**

- 8:00 Inspection of Starters made the previous day.  
E. G. HASTINGS and MR. SEARLES..... Dairy Building
- 9:00  
to Conferences in Dairy Building.
- 12:00
1. Butter making in Creamery. Inspection of butter made on the previous day as well as tubs of butter sent in from creameries throughout the state.
  2. Cheese making in cheese room. Inspecting the pasteurized milk cheese; discussion of methods of branding cheese and of paying for milk at the cheese factory by test.
  3. Ice cream making. Special session and conferences on yield and quality of the ice cream made the previous day.



ICE CREAM MAKING

- 1:30 The Object and Purpose of Licensing Creameries and Cheese Factories.  
GEORGE J. WEIGLE, Dairy and Food Commissioner..... Auditorium
- 2:30 The Value of Dairy Organizations.  
A. J. GLOVER, Secy. of Dairymen's Assn. .... Auditorium

3:00 The Marketing of Wisconsin Butter.

B. H. HIBBARD-----Room 350, Agricultural Hall

6:30 Babcock Jubilee Banquet. Tickets \$1.00.

Reservations must be made in  
advance.

## A CONVENTION OF COW TESTING ASSOCIATION MEN

There are now 43 active cow testing associations in this state. The work of these associations has become an important feature of the creamery and cheese factory interests of the state. It is, therefore, deemed advisable to have a general conference of these men at the Agricultural College during Farmers Week this year. A great majority of the men now in active duty have indicated their intention of coming to Madison for this conference. A special program will be provided for these men and among the subjects to be discussed are the following:

1. General aim of cow testing association work.
2. Testing milk, cream, and skim milk.
3. Record keeping.
4. Computation of ration for cows.
5. Dairy Cattle Management.
6. Common ailments of cattle.
7. Calf raising.
8. Judging dairy cattle.
9. Production and care of milk.
10. Value of pure bred sire.
11. Care of cream separators on the farm.
12. Official dairy test.
13. Association management.
14. Co-operative enterprises of association work.
15. Analysis and application of records.
16. Lantern slides on breeds, types, etc.
17. Moving picture films on
  - a. Home made silo.
  - b. Cow testing associations.
  - c. From cow to consumer.



THE BABCOCK MEDAL



Presented to the inventor of the famous fat test by the Wisconsin Legislature, 1899.