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The special course for creamery and cheese factory operators and managers and ice cream makers, February 3-7, 1920. 1920

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BULLETIN OF
THE UNIVERSITY OF WISCONSIN
SERIAL NO. 1016; GENERAL SERIES NO. 800

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



THE DAIRY BUILDING

February 3-7, 1920

MADISON
PUBLISHED BY THE UNIVERSITY
JANUARY, 1920

OUTLINE OF COURSE

TUESDAY, FEBRUARY 3

ICE CREAM PROBLEMS

- 8:00 Registration at the Dairy Building
- 9:00-12:00 The use of Homogenizers and Emulsers in Ice Cream Making,
with demonstrations.
- 2:00- 4:00 Methods of Testing Ice Cream:
For Overrun
For Solids
For Fat
- An opportunity will be given to use the appliances and apparatus
designed for making these tests.
-

WEDNESDAY; FEBRUARY 4

THE QUALITY OF ICE CREAM

- 9:00-12:00 A Demonstration to show Effect on Quality of
and The Age of the Cream
- 2:00- 5:00 The Fat and Solids Content
The Use of Fillers and Binders

The instruction and the demonstrations in ice cream making will be
given in the Dairy Building by Prof. G. H. Benkendorf and Assistants.

THURSDAY, FEBRUARY 5

CHEESE MAKING PROBLEMS

- 9:00-10:00 A Demonstration and Explanation of Various Tests in Cheese Making:
The Acidimeter
The Fermentation Test
The Curd Test
- 10:00-12:00 Cottage Cheese Making and Buttermilk Cheese Making, with demonstrations.
- 2:00- 5:00 Methods of Calculating Costs of Making Cheese at any Factory, and the Figuring of Cheese Factory Dividends. Prof. Sammis and Assistants.
-

FRIDAY, FEBRUARY 6

TESTING MILK AND ITS PRODUCTS

- 9:00-12:00 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
- 2:00- 4:00 The Farm Cream Separator.
Methods of Operation
Causes of Variations in the Test of Cream
Care of Cream on the Farm
- 4:00- 5:00 Calculating Dividends at the Creamery and the Cheese Factory. Prof. Farrington and Assistants.

The Farm Value of Wisconsin's Dairy Products for 1917 was Twenty Million more than Twice the Value of all the Gold Mined in the entire United States.

Milk for Condensed Milk 747,540,000 lbs. \$22,358,000	Other Dairy Products \$12,266,000
Whey \$11,046,000	Milk for direct Consumption \$22,516,000
	Skimmilk \$16,220,000
Cheese 278,701,000 lbs. \$63,561,000	Butter 109,278,000 lbs. \$41,969,000

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
1917 \$190,236,000

Value of Gold Mined
1917 \$84,456,600