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Special dairy course for creamery and cheese factory operators and managers, February 2-7, 1914. 1914

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BULLETIN OF THE UNIVERSITY OF WISCONSIN

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COLLEGE OF AGRICULTURE



SPECIAL DAIRY COURSE

FOR CREAMERY AND CHEESE FACTORY OPERATORS AND
MANAGERS

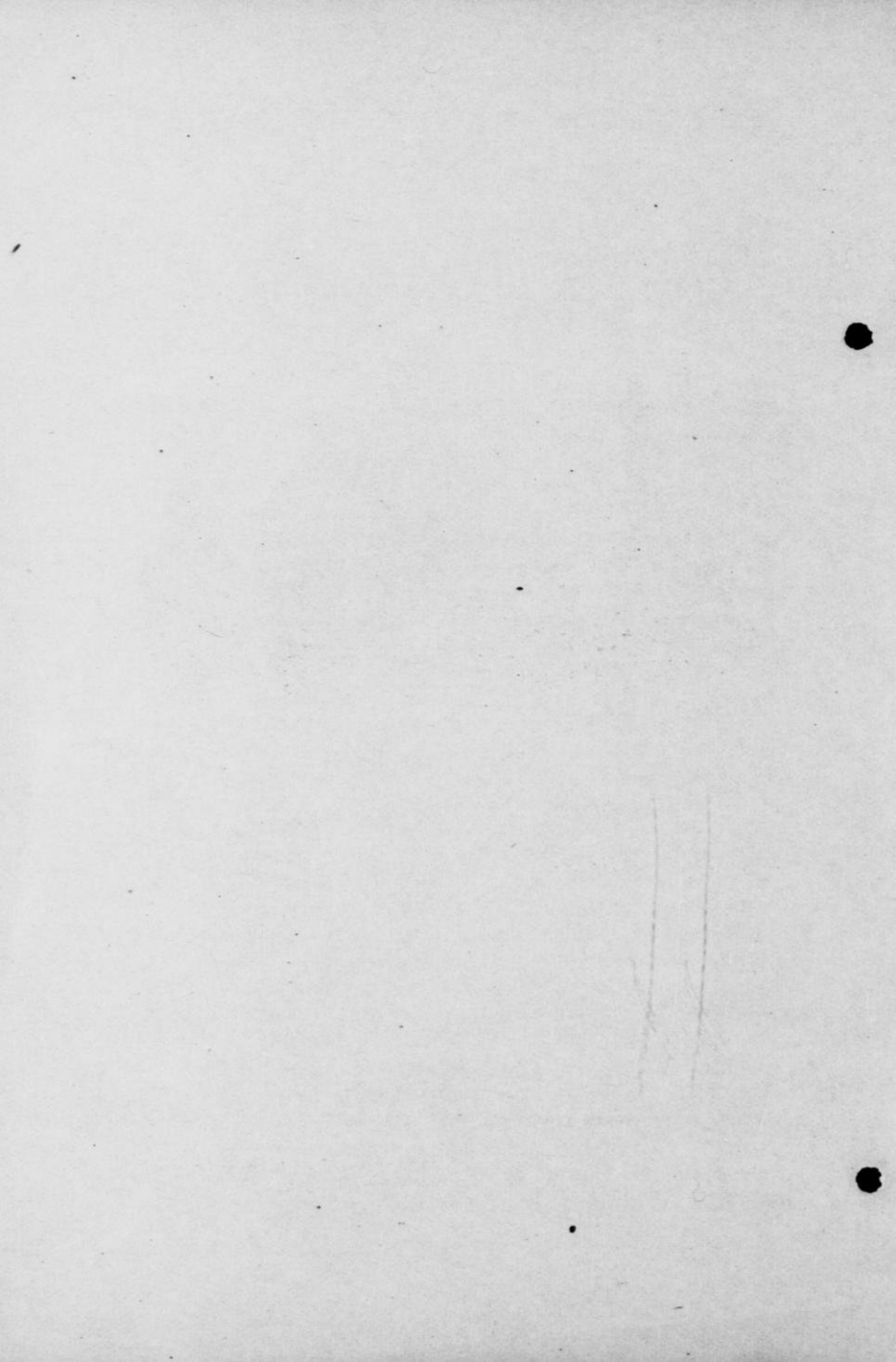
February 2-7, 1914

MADISON

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ANNOUNCEMENT

All divisions of the Dairy Department will be in full operation during this special course. Creamery butter, three kinds of cheese (Cheddar, Brick and Limburger), whey butter, bottled pasteurized cream and ice cream will be made daily. The foreman in charge of each of these lines of work will discuss the machinery and methods in use and will hold daily conferences with his class concerning the latest improvements in the manufacture of these various dairy products.

Secretaries and Managers will be given an opportunity to compare methods of book keeping and accounting at the creamery and cheese factory; they are requested to bring samples of their account books, patrons' statements, shipping records, etc., for the purpose of making comparisons in this discussion. Each man in attendance will be given an opportunity to explain the system found to be best suited to his factory and his patrons.

Cream grading for the purpose of improving the quality of butter will be discussed and the best factory methods of paying for milk will be explained with suggestions concerning the disposition of money received for whey butter.

Experienced buttermakers are requested to bring two packages of butter, one of which represents the best and the other the poorest quality of butter made at their factory or, if they prefer, they may bring two packages of butter, one of which is made to contain a high and the other a low per cent of water. An opportunity will be given to those in attendance to test and to score the different packages of butter received.

Pasteurized milk cheese. This process of cheesemaking, which gives a uniform quality and an increased yield of cheese will be explained in all of its details. Cheese will be made daily so that cheesemakers can follow the process from be-

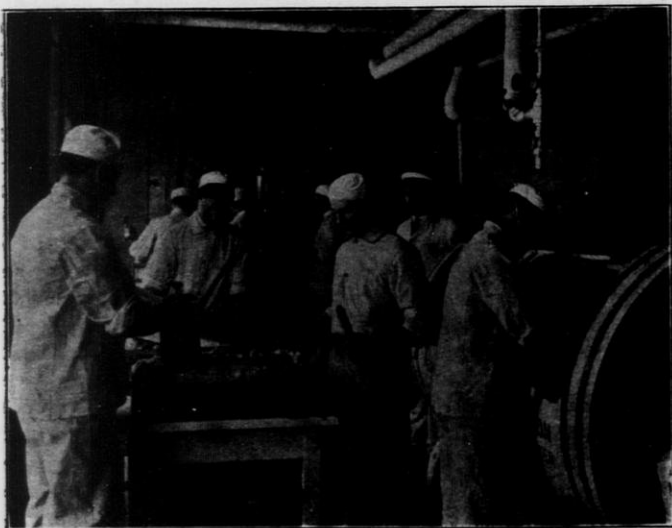
ginning to end and pass judgment on its application at their factories.

Whey Butter Making at a cheese factory will be discussed from the standpoint of the factory and of the farmer. Whey will be skimmed, the cream churned and directions given for providing the equipment necessary to properly care for the cream skimmed at a cheese factory.

Swiss Cheesemakers will be given special instructions in milk testing and the detection of the skimming and watering of milk.

Ice Cream Making in continuous and in stationary ice cream freezing machines will be carried on daily giving an opportunity to study and to observe the effect of various manipulations on the yield and the quality of ice cream.

THIS PROGRAM IS AN INVITATION; If you cannot accept, please hand it to your neighbor who may be able to come this year.



OUTLINE OF COURSE

MONDAY, FEBRUARY 2.

- 11:00 Leaks in the Dairy Business
GEO. C. HUMPHREY.....*Auditorium*
- 1:30 Starter Making
E. G. HASTINGS.....*Dairy Building*
- 2:30 Preparation of Starters by members of the
class
E. G. HASTINGS and MR. RYAN.....*Dairy Building*
- 3:00 Organization of Cooperative Creameries
to and Cheese Factories
- 5:00 G. H. BENKENDORF.....*Dairy Building*
Conference on Water Supply and Sewage
Disposal
F. M. WHITE, W. H. WRIGHT
Agricultural Engineering Building
- 8:00 Agriculture in the Far East (Illustrated)
PROF. ALFRED VIVIAN, Columbus, O.....*Auditorium*

TUESDAY, FEBRUARY 3.

- 8:00 Inspection of Starters made the previous
day
E. G. HASTINGS and MR. RYAN.....*Dairy Building*
- 9:00 Section Meetings:
to I. Buttermaking in Creamery
- 12:00 II. Pasteurized cheese making in
cheese room
- III. Ice Cream Making in City Milk
Department
- IV. Swiss cheese makers' course in
laboratory
The tuberculin testing of
cows will also be discussed by
E. G. Hastings and W. H.
Wright in Room 24, Agricul-
tural Hall

- 1:30 Cow Testing Associations
THEO. SAXAUER.....*Auditorium*
- 2:00 Permanent Agriculture and Dairying
PROF. ALFRED VIVIAN.....*Auditorium*
- 3:30 Conference of sections on work done in
the morning
- 8:00 Buttermakers' Convention, Assembly Cham-
ber, State Capitol Building
Short addresses from a number of speakers
The Use of Concrete in Creamery Con-
struction
I. M. CLICQUINOI, Chicago.....*Assembly Chamber*
Creamery Conditions in Northwestern
Wisconsin
ROBERT CARSWELL, Menomonee, Wis.
Assembly Chamber

WEDNESDAY, FEBRUARY 4.

- 8:00 Section Meetings:
to I. Buttermaking in Creamery
- 12:00 II. Pasteurized cheesemaking in
cheese room
- III. Ice Cream making in City Milk
Department
- IV. Laboratory methods of testing
dairy products. Cooperative
marketing will be discussed by
a number of men in the Audi-
torium of Agric. Hall
- 1:30 Buttermakers' Convention Program
to *Assembly Chamber, State Capitol*
- 5:30 The Workmen's Compensation Law as re-
lating to Creameries
COMMISSIONER C. H. CROWNHART
Assembly Chamber
- The Development of Fishy Flavor in But-
ter
L. A. ROGERS, Washington, D. C.
Assembly Chamber
- Natural and Artificial Refrigeration com-
pared
C. E. HART, Milwaukee.....*Assembly Chamber*
- The Licensing of Factories and Factory
Operators
L. H. WINTERS, Eau Claire.....*Assembly Chamber*
- Cheese makers and ice cream makers con-
tinue work of the morning exercises
- 5:30 Milk Testing Class in Laboratory

- 8:00 Producer and Consumer, Can they be brought together?
 R. A. CAMPBELL, Sec. State Board of Public Affairs.....Auditorium

THURSDAY, FEBRUARY 5.

- 8:00 Section Meetings in the morning as on to previous days.
- 12:00 *Buttermakers* inspecting the tubs of butter sent from different creameries as well as that made in different ways on Tuesday and Wednesday.
Cheesemakers inspecting pasteurized milk cheese of different ages as well as that made on Tuesday and Wednesday.
Ice Cream Makers special session and conference on yield and quality of the ice cream made.
- 1:30 Buttermakers' Convention Program to. *Assembly Chamber, State Capitol*
- 5:30 A Problem in Creamery Operation
 C. E. LEE.....*Assembly Chamber, State Capitol*
 Notes from Denmark
 THOS. CORNELIUSEN, Washington, D. C.
Assembly Chamber, State Capitol
 Cleanliness as a Factor in Successful Creamery Operation
 L. L. BOLSTEAD....*Assembly Chamber, State Capitol*
- 8:00 Horse Show in Stock Pavilion

FRIDAY, FEBRUARY 6.

- 8:00 *Buttermakers' conference* on the butter to scored by the judges of the Buttermakers Convention.
- 12:00 *Cheese makers' conference* on the distribution of the money received for whey butter.
- 1:30 Conference of creamery and cheese factory to managers on methods of bookkeeping
- 5:30 and paying patrons for milk and cream.

SATURDAY, FEBRUARY 7.

The Laboratory Course in Milk Testing for Swiss Cheesemakers will be given daily throughout the week and a special opportunity for buttermakers, cheesemakers and ice cream makers will be given to test butter, cheese and ice cream by different methods.

