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## **Special courses for experienced makers, operators, and factory managers.**

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*U. S. Bulletin S.*  
BULLETIN OF THE UNIVERSITY OF  
WISCONSIN

Serial No. 1250: General Series No. 1030.

## SPECIAL COURSE

FOR

# Experienced Makers, Operators, and Factory Managers

**American Cheese Making and Judging**

Jan. 29, 30, 31, and Feb. 1, 1924

**Butter Making and Ice Cream Making**

Feb. 5, 6, 7 and 8, 1924

All Sessions in Dairy Building



**Dairy Building  
University of Wisconsin  
Madison**

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Entered as second-class matter, June, 10, 1898, at the post office  
at Madison, Wisconsin, under the act of July 10, 1892.

## **SPECIAL COURSES, 1924**

No fees are charged for this course. Write in advance that you are coming so that preparations may be made for everyone. Come the day before the courses open, register at the school and get located. Bring overalls, note book and pencil. Meals can be obtained at reasonable rates near the school. Classes begin at 8 a. m. and 1:30 p. m. daily.

### **For Experienced Men**

## **AMERICAN CHEESE MAKING AND JUDGING**

**Jan. 29 to Feb. 1, 1924**

In addition to the Dairy School staff including J. L. Sammis, E. G. Hastings, Fred Santschi and others; P. H. Kasper, Bear Creek, Wis., has been asked to be present throughout the course and demonstrate his prize-winning methods. J. D. Cannon and other expert cheese judges will teach cheese scoring and judging.

### **Tuesday, January 29**

- 8 A. M.—Lecture on Milk Inspection and Starter Making.  
9-12 A. M.—Demonstrations.  
1:30 P. M.—Demonstration lecture on Milk and Cheese Bacteria Under the Microscope.

### **Wednesday, January 30**

- 8 A. M.—Lecture on How to Make Good Commercial Cheese.  
9 A. M.—Cheese making demonstration.  
3:30 P. M.—Discussion of the day's work.

### **Thursday, January 31**

- 8 A. M.—Lecture on How to Make Prize Winning Cheese.  
9 A. M.—Cheese making demonstration.  
3:30 P. M.—Discussion of the day's work.

### **Friday, February 1**

- 8 A. M.—Lecture on American Cheese Judging and Scoring.  
9 A. M.—A number of carefully selected typical American cheese will be judged and scored by the class under the direction of J. D. Cannon of the

Wisconsin Marketing Department,  
one of the judges at the Wisconsin  
Cheese Makers' Convention, and  
other judges.

2:30 P. M.—Lecture on Cheese Yields and  
Methods of Factory Payment.

## **CREAMERY BUTTER AND ICE CREAM COURSE**

**For Experienced Makers**

**Feb. 5-9, 1924**

In addition to the Dairy School staff, E. H. Farrington, L. C. Thomsen, E. Townsend, H. H. Sommer and E. G. Hastings; F. W. Bouska of Chicago will be present and aid in the demonstrations and discussions.

### **Tuesday, February 5**

8 A. M.—Lecture on Cream Grading and Starter Making.

9-12 A. M.—Demonstration.

1:30 P. M.—Demonstration with microscope on Yeasts and Molds in Cream and Butter.

### **Wednesday, February 6**

8 A. M.—Lecture on Factory Management and Neutralization of Cream.

9 A. M.—Pasteurizing and Neutralizing demonstration.

1:30 P. M.—Discussion of morning work and of butter moisture control.

### **Thursday, February 7**

8 A. M.—Butter Judging and Ice Cream Making.

Demonstration in creamery and in Ice-cream room.

1:30 P. M.—Discussion by butter judges and lecture on ice cream mixes.

### **Friday, February 8**

8 A. M.—Testing and Standardizing Ice Cream Mixes.

Discussion of Factors Influencing Ice Cream Quality.

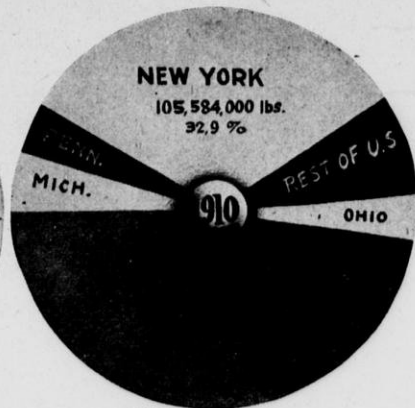
1:30 P. M.—Testing and Standardizing Butter. Discussion of Condensery Problems.

Factors that Affect the Sterilizing Process of Evaporated Milk.

## GROWTH OF CHEESE INDUSTRY

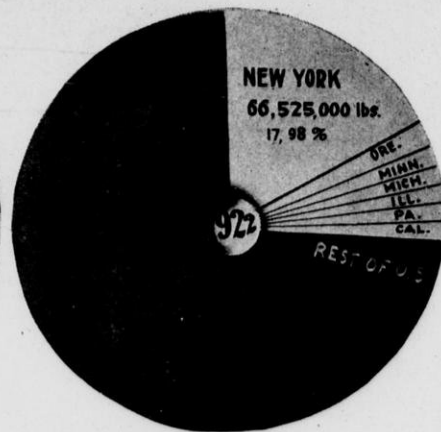


Wisconsin total pounds  
Percent of U. S. total  
United States total



1890  
Wisconsin total pounds 54,614,000  
Percent of U. S. total 21.3%  
United States total 256,380,000

1910  
Wisconsin total pounds 148,906,000  
Percent of U. S. total 46.5%  
United States total 320,230,000



1922  
Wisconsin total pounds 247,007,000  
Percent of U. S. total 66.7%  
United States total 369,980,000

COLLEGE OF AGRICULTURE UNIVERSITY OF WISCONSIN  
Serial No. 1355, Bulletin of the University of Wisconsin,  
General Series No. 1131

# Special Courses

10-Bulletin

for

**Experienced Makers, Operators and  
Factory Managers**

**American Cheese Making and Judging**

February 2-3-4-5, 1926

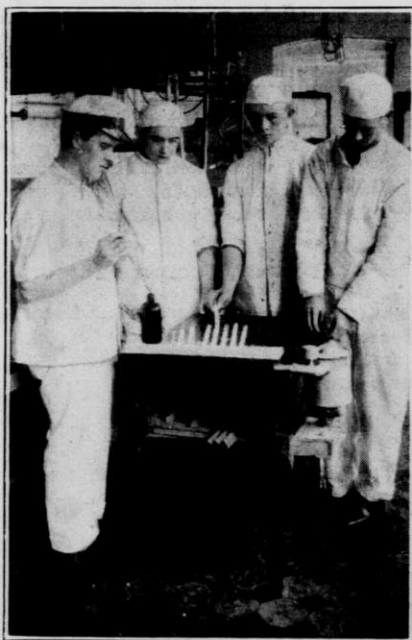
**Butter Making**

February 2-3-4-5, 1926

**Ice Cream Making**

February 2-3-4-5, 1926

*All Sessions in Dairy Building*



Entered as second class matter June 10, 1898, at the post  
office at Madison, Wisconsin, under the act of July 10, 1892

## Special Courses 1926

**N**O FEES are charged for these courses. Write in advance that you are coming so that preparations may be made for everyone. Come the day before the courses are open, register at the school and get located. Bring overalls, notebook and pencil. Meals can be obtained at reasonable rates near the school. Classes begin at 8 a. m. and 1:30 p. m. daily.

### For Experienced Men

## American Cheese Making and Judging

February 2 to 5, 1926

In addition to the Dairy School Staff including J. L. Sammis, E. G. Hastings and others, P. H. Kasper, Bear Creek, Wis., has been asked to be present throughout the course and demonstrate his prize-winning methods. J. D. Cannon and other expert cheese judges will teach cheese scoring and judging.

#### Tuesday, February 2

- 8:00 a. m. Lecture on milk inspection and starter making.
- 9-12 a. m. Demonstrations.
- 1:30 p. m. Demonstration lecture on milk and cheese bacteria under the microscope.

#### Wednesday, February 3

- 8:00 a. m. Lecture on how to make good commercial cheese.
- 9:00 a. m. Cheese making demonstration.
- 3:30 p. m. Discussion on the day's work.

#### Thursday, February 4

- 8:00 a. m. Lecture on how to make prize-winning cheese.
- 9:00 a. m. Cheese making demonstration.
- 3:30 p. m. Discussion of the day's work.

### **Friday, February 5**

- 8:00 a. m. Lecture on American cheese judging and scoring.  
9:00 a. m. A number of carefully selected typical American cheese will be judged and scored by the class under the direction of J. D. Cannon of the Wisconsin Marketing Department, one of the judges at the Wisconsin Cheese Makers' Convention, and other judges.  
2:30 p. m. Lecture on cheese yields and methods of factory payment.

## **Creamery Butter Making For Experienced Makers**

**February 2 to 5, 1926**

In addition to the Dairy School Staff, including E. H. Farrington, L. C. Thomsen, H. Townsend and E. G. Hastings, we have invited F. W. Bouska, of Chicago, and several creamery fieldmen to be present and aid in the demonstrations and discussions.

### **Tuesday, February 2**

- 8:00 a. m. Lecture on neutralization and demonstration in creamery.  
1:30 p. m. Creamery losses.

### **Wednesday, February 3**

- 8:00 a. m. Butter Improvement Project, discussion by Fieldmen.  
1:30 p. m. Moisture distribution in butter and overrun variations.

### **Thursday, February 4**

- 8:00 a. m. Butter judging.  
10:00 a. m. Churning demonstration.  
1:30 p. m. Discussion by butter judges and fieldmen.

### **Friday, February 5**

- 8:00 a. m. Starters.  
10:00 a. m. Demonstration with microscope on yeasts and molds in cream and butter.  
1:30 p. m. Creamery machinery.  
2:30 p. m. Creamery tests and simple methods of preparing reagents, butterfat tests, salt test, moisture test, acid tests, buttermilk tests.



# Ice Cream Making

## For Experienced Makers

February 2 to 5, 1926

H. H. Sommer and C. W. Vilbrandt

The special short course in Ice Cream this year will feature the presentation of the results of recent experimental work conducted at this station. The mineral constituents of the mix which had hitherto been overlooked in studying the behavior of mixes, have been found to be of tremendous importance especially in their effect on the overrun. This and other important results will be illustrated by making up various mixes and freezing them. During the freezing, exact records of the temperature and overrun will be made at intervals of one minute so that an exact picture of the behavior of the various mixes may be obtained.

### Tuesday, February 2

- 8:00 a. m. Discussion and explanation of the experimental mixes to be made up to illustrate the importance of the mineral constituents of the mix.
- 10:00 a. m. Making the mixes.
- 1:30 p. m. Discussion of influence of gelatine on the texture of ice cream.
- 3:30 p. m. Demonstration of methods for determining the jelly strength of gelatine.

### Wednesday, February 3

- 8:00 a. m. Make mixes using various grades of gelatine.
- 10:00 a. m. Freeze mixes made previous day.
- 1:30 p. m. Discussion of methods of making chocolate ice cream, with special reference to making a homogenized, chocolate ice cream mix.
- 3:30 p. m. Round table discussion.

### Thursday, February 4

- 8:00 a. m. Make chocolate ice cream mixes.
- 10:00 a. m. Freeze mixes made previous day.
- 1:30 p. m. Discussion of making ice cream mix in the vacuum pan, illustrated by calculations to show the exact procedure in making and standardizing the mix.

### Friday, February 5

- 8:00 a. m. Freezing of mixes made previous day.
- 11:00 a. m. Examining the ice cream made.
- 1:30 p. m. Discussion of the factors that influence the body, texture and overrun of ice cream.

COLLEGE OF AGRICULTURE UNIVERSITY OF WISCONSIN  
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*12 - Bulletin 8*

# Special Courses

FEBRUARY 1-4, 1927

for

**Experienced Makers, Operators and  
Factory Managers**

**American Cheese Making and Judging  
Butter Making  
Ice Cream Making**

*All Sessions in Dairy Building*



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office at Madison, Wisconsin, under the act of July 10, 1892

## Special Courses 1927

No fees are charged. Write in advance so that preparations may be made for everyone. Come early, register at the Dairy Building and get located. Bring overalls, notebook and pencil. Meals and rooms can be obtained at reasonable rates near the school. Classes begin at 8 a. m. and 1:30 p. m. daily.

### American Cheese Making and Judging

February 1 to 4, 1927

In addition to the Dairy School Staff, including J. L. Sammis, E. G. Hastings, Leo Germain, and others, P. H. Kasper has been asked to be present throughout the course and demonstrate his prize-winning methods. J. D. Cannon, A. T. Bruhn and other expert cheese judges will teach cheese scoring and judging.

#### Tuesday, February 1

- 8:00 a. m. Lecture on milk inspection and starter making.
- 9:12 a. m. Demonstrations.
- 1:30 a. m. Demonstration lecture on milk and cheese bacteria under the microscope.

#### Wednesday, February 2

- 8:00 a. m. Lecture on how to make good commercial cheese.
- 9:00 a. m. Cheese making demonstration.
- 3:30 p. m. Discussion on the day's work.

#### Thursday, February 3

- 8:00 a. m. Lecture on how to make prize-winning cheese.
- 9:00 a. m. Cheese making demonstration.
- 3:30 p. m. Discussion of the day's work.

#### Friday, February 4

- 8:00 a. m. Lecture on American cheese judging and scoring.
- 9:00 a. m. A number of carefully selected typical American cheese will be judged and scored by the class under the direction of J. D. Cannon of the Wisconsin Marketing Department, one of the judges at the Wisconsin Cheese Makers' Convention, and other judges.
- 2:30 p.m. . Lecture on cheese yields and methods of factory payment.

# Creamery Butter Making

February 1 to 4, 1927

In addition to the Dairy School Staff, including E. H. Farington, L. C. Thomsen, P. J. Paulson, H. T. Sondergaard, E. G. Hastings, and Miss H. L. Mansfield, we have invited Harry Klueter, Dairy and Food Commissioner, Mr. Boettcher, Assistant Commissioner, Theodore Macklin, F. W. Bouska, of Chicago, and several creamery fieldmen to aid in the discussions and demonstrations. It may be necessary to change the dates of some of the lectures and demonstrations in order to accommodate visiting lecturers. All those attending the course should plan to remain during the entire week.

## Tuesday, February 1

- 8:00 a. m. Lecture on Starters, their preparation and use.
- 10:00 a. m. Demonstrations on starter making, cream grading and cottage cheese making.
- 1:30 p. m. Should creamery over-runs be limited?
- 4:00 p. m. General meeting of all students in attendance, address by H. T. Sondergaard.

## Wednesday, February 2

- 8:00 a. m. Butter improvement projects—discussion by fieldmen.
- 10:00 a. m. Churning demonstration and cottage cheese making.
- 1:30 p. m. Moisture distribution in butter and its control.
- 4:00 p. m. Discussion of common butter defects and their remedy.

## Thursday, February 3

- 8:00 a. m. Butter judging.
- 10:00 a. m. General meeting of all students—address by Theo. Macklin on "Does Cooperative Selling Pay?"  
Cottage cheese making demonstration.
- 1:30 p. m. The Dairy and Food Inspector's Problem.
- 4:00 p. m. General meeting of all students—address by Harry Klueter, Dairy and Food Commissioner.

## Friday, February 4

- 8:00 a. m. Fat losses in buttermilk and methods of reducing these losses.
- 10:00 a. m. Demonstration with the microscope on yeasts and molds in cream and butter.
- 1:30 p. m. Creamery tests and simple methods of preparing reagents, butterfat tests, salt test, moisture test, acid tests, buttermilk tests.

## COTTAGE CHEESE MAKING

Lectures and demonstrations daily at 10:00 to 12:00 a. m. by J. L. Sammis and others. Slow and rapid methods with and without rennet, cubed cottage cheese, buttermilk cheese, etc.

# Ice Cream Making

February 1 to 4, 1927

H. H. Sommer and C. W. Vilbrandt

The special short course in ice cream making this year will feature the results of recent experimental work at this station. These results will be explained in discussions and illustrated by demonstrations in the actual freezing of ice cream. During the freezing, exact records of the temperature and overrun will be made at intervals of one minute so that picture of the behavior of the various mixes may be obtained.

## Tuesday, February 1

- 8:00 a. m. Registration.
- 9:00 a. m. Discussion of the influence of gelatine on the texture of ice cream.
- 10:00 a. m. Making of mixes to illustrate the effect of different grades of gelatine.
- 11:00 a. m. Making of mix to illustrate effect of aging, 0, 24, 48, 72, 96 hours.
- 1:30 p. m. Demonstration of methods for determining the quality of gelatine.
- 2:30 p. m. Discussion of the importance of the milk salts in the mix. Figuring mixes to illustrate their effect.

## Wednesday, February 2

- 8:00 a. m. Make up mixes to illustrate the effect of milk salts.
- 10:00 a. m. Freeze mixes made the previous day.
- 1:30 p. m. Discussion of chocolate ice cream; the use of liquor chocolate and cocoa, homogenizing the complete chocolate mix.
- 2:30 p. m. Figuring the chocolate mixes.

## Thursday, February 3

- 8:00 a. m. Make the chocolate mixes.
- 10:00 a. m. Freeze mixes made previous day.
- 1:30 p. m. Methods for figuring the re-standardization of mixes.

## Friday, February 4

- 8:00 a. m. Freezing of mixes made previous day.
- 10:00 a. m. Discussion of making ice cream mix in the vacuum pan, calculations to show the exact procedure in making and standardizing the mix.
- 1:30 p. m. Examining the ice cream made.
- 2:30 p. m. Discussion of the factors that influence the body, texture and over-run of ice cream.