THE SEVENTH ANNUAL SWISS CHEESEMAKERS SHORT COURSE

By Prof. J. L. Sammis, Wisconsin Dairy School, Madison, Wis., at the Southern Wisconsin Cheesemakers' Convention, Monroe, Dec. 3, 1925.

During the last six winters, 197 Swiss cheesemakers have attended the two weeks Swiss cheese courses given by the University of Wisconsin Dairy Department, in cooperation with the Southern Wisconsin Cheesemakers' and Dairymen's association, and the U. S. Department of Agriculture Dairy Bureau.

The increasing numbers in attendance and the fact that several makers have returned a second year to take the course over again indicate that no Swiss cheesemaker can afford to miss the Swiss cheese short course. February 8 to 19, 1926, are the dates for the course this winter, and every maker planning to go should send his name in advance to Secretary Henry Elmer, Monroe, Wis., or to the Dairy Department, U. W., Madison, Wis. The farmers present at this convention should see that their Swiss cheesemakers have attended the school, or else urge them to attend this winter. No fee is charged for instruction in this course.

Both theoretical and practical instruction are given daily at the Swiss cheese short course. Cheese is made daily in two kettles. In addition, the laboratory work covers milk testing and milk inspection, both as to its composition and richness, and as to its sanitary quality and fitness for making Swiss cheese. The Babcock test,
the lactometer, the casein test, the fermentation test, sediment test, methylene blue test, curd test, the use of the clarifier, the preparation of bulgaric starters from milk and whey, the use of the eye forming culture, the construction of incubators, steam jackets and tables, etc., are studied and used daily by the class.

In addition, in the classroom, every detail of the Swiss cheesemaking process from start to finish is discussed fully, and the reasons for each step in the process explained. The different kinds of bacteria which are helpful or harmful in Swiss cheesemaking are seen under the microscope by every student, and their effects are studied. No Swiss cheesemaker can afford to miss taking this course at Madison, this winter. The whole purpose of the school is to teach makers how to make better Swiss cheese.

The future of the Swiss cheese industry in Wisconsin depends very much on the quality of cheese produced here. A report dated Nov. 10, 1925, from the U. S. Tariff Commission states (p 18) that in 1923, Switzerland exported 39 million pounds, of which over 17 million pounds or 44% came to the United States. If 44% or more of Switzerland's cheese is of export quality, our aim should be to make our factories turn out not less than 44% of fancy Swiss cheese. To do this, our makers must learn more as to the cause and prevention of glass, nissler, bloated, sour cheese. Our farmers must be shown better ways of handling milk at the farm. The state of Wisconsin is running this dairy school to teach you these things. We expect about 40 makers this year.

Our domestic Swiss cheese of choice quality in 1924 averaged 35.5 cents on the Chicago market, or 92% higher than the 1913 price. But prices for labor in 1924 were only 50% higher than in 1913. Prices for milk, butter, and other commodities were only 39.5% higher than in 1913. We have a good market for all the fine quality domestic Swiss cheese we can make.
Switzerland farmers are making a profit on their farms, after paying all labor costs and interest charges. But in this country, the Swiss cheese farmers on the average of 267 farms in Wisconsin and Ohio in 1924 did not receive enough cash to pay the full charge for labor and interest on investment. The remedy for this condition in this country is to produce a larger percentage of fancy cheese. Our makers and farmers must have a wider knowledge of the necessary conditions for clean milk production and fancy cheesemanufacture. The aim of the dairy school at Madison is to spread this knowledge. Let's make it our aim that every Swiss cheesemaker in Wisconsin shall have the dairy school training.

The instructional work will be given by J. L. Sammis and E. G. Hastings of the Dairy School staff, Jacob Lenherr Dairy and Food Inspector, Gottlieb Marty of the Department of Markets, and others. This year the U. S. Department of Agriculture Dairy Bureau will be represented by R. E. Hardell, Sugarcreek, Ohio, who will demonstrate the cultures and methods advocated by the dairy bureau and used by the prize winning Swiss cheesemakers of Ohio, so far as they are applicable to Wisconsin conditions.

Only a limited number of makers can be received and those who plan to attend should make application early to secure a place in the Swiss cheese dairy school.

Brick cheese course Jan. 26-29.
American course Feb. 2-5.