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.