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.