

## BULLETIN OF THE UNIVERSITY OF WISCONSIN

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### A TWELVE-WEEK

#### WINTER DAIRY COURSE

Nov. 11, 1935.....	Registration of Students
Nov. 12, 1935.....	Class work begins
Dec. 21, 1935.....	Christmas recess begins
Dec. 31, 1935.....	Class work begins
Feb. 8, 1936.....	Class work ends

No regular classes on Thanksgiving Day.

This twelve week course in the past has counted as six months of the requirements for obtaining a license to operate a creamery or a cheese factory in this state.

#### OTHER COURSES AT MADISON

The Summer Dairy Course at Madison is open to students at any time between March 1 and November 1.

A Special four-day dairy manufacturing course will be held March 10, 11, 12, and 13, 1936. Discussions and laboratory work covering recent developments and subjects of current interest will be held on the manufacture of butter, cheese, condensed milk products, ice cream and market milk.

For further information about the dairy courses, address H. C. Jackson, Department of Dairy Industry, Madison, Wisconsin.

For general information about the College of Agriculture, address I. L. Baldwin, Assistant Dean, Madison, Wisconsin.

marketing, and veterinary science. Following the Christmas recess the work is resumed December 31 and the following weeks will be devoted to butter making, cheese making, ice cream making and market milk. The student will have an opportunity of taking or electing two of these subjects in the last six weeks. No person will be eligible to take the second half of the course unless a satisfactory record has been made in the first six weeks. Those who have had a dairy course at Wisconsin or equivalent training are eligible to take the last half of the course or any three weeks part thereof and will not be required to take the first six weeks work.

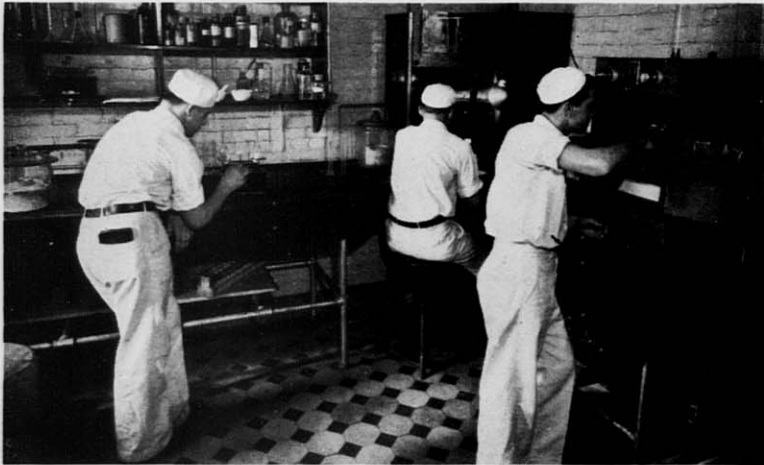
### FIRST SEMESTER

NOVEMBER 11 TO DECEMBER 21

### DAIRY BACTERIOLOGY

The relation of bacteria to milk and its products. Instruction is given in the care and handling of milk and the relation this bears to the quality of products manufactured from it. The methods of determining undesirable bacteria in milk, the different kinds of fermentation that occur, and the use of pure culture starters will be studied.

Lecture Room 314, Agricultural Hall, Tuesday and Thursday 9-10. Laboratory periods, Agricultural Hall, Room 216, Section A. Tuesday and Thursday 10-12. Section B, Tuesday and Thursday, 1-3. (E. G. Hastings).



STUDENTS ANALYZING MILK PRODUCTS