

Crescent Creamery

Teaching Tip

From Farm to Table

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In 1928, milk was usually brought from the farm to the processing plant in cans. *The first milk bulk tanks wouldn't appear on farms until 1938. *Once pasteurized at the plant, the milk was bottled. Plastic coated paper cartons would not be commercially available until 1932.

This silent film, which is part of a longer film promoting Sioux Falls, shows the steps in milk processing from intake through bottling.

The film ([Watch PBS](#)) was shot at the Crescent Creamery building at 101 N. Main St., which was built and first used as a brewery. Foremost Dairy took over the building in 1953, but ceased operations there in 1974. The building burned to the ground in 1987.



Image Courtesy: Robert Kolbe



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Additional Information

Learn more about the early history of the U.S. dairy industry at this U.S. Dept. of Agriculture [website](#).

To learn more and see photos of the Crescent Creamery and the businesses that preceded and followed it, visit the following [website](#).

SDSU [Dairy Extension](#)

*Source: International Dairy Foods Association [website](#)

Activities and Related Video for Classroom Use

Visit the following PBS & NPR websites for educational resources, including videos, lesson plans, activities and more.

Activities/Lessons:

- ❖ [Make Cheese in the Classroom](#) In this activity, students will learn how to make a simple cheese using kitchen utensils and household ingredients. Students will discover the chemical reaction that occurs when vinegar, which is an acid, is mixed with a milk protein and how this chemical reaction separates the milk into curds and whey.

Video

- ❖ [Valley Queen Cheese](#): 90 Years in Milbank – Valley Queen Cheese in Milbank opened for business on March 1, 1929. The business has grown over the past 90 years and right now, it's the largest cheese plant in South Dakota.
- ❖ [Milk](#) Take a Field Trip! through the dairy to discover how milk gets in the carton. Whether you're dipping or pouring, Milk is an essential part of our diet.
- ❖ Cheese ([Part I](#) / [Part II](#)) Take a Field Trip! from the farm to the deli to find out how cheese is made. From pizza to grilled sandwiches, versatile cheese's secrets are revealed.
- ❖ [The Science and Art of Cheese](#) In this QUEST video produced by KQED, learn about the chemical functions of various ingredients utilized during the science and art of cheese making, and how cheesemakers study the process.
- ❖ [What Do You Get From That?](#) In this video, children learn about different animals on a farm and the everyday items we get from them.
- ❖ [Raw Milk vs. Pasteurized](#) The debate over raw milk in America is impacting the production of chevre in France. See how pasteurizing affects goat cheese and explore the tough decision facing French cheesemakers about whether to pasteurize so they can export to America.