1910

1916

for which there is a great demand – greater, in fact, than can be supplied," according to the UT Record, Volume 19, Issue 6. Business is so

1921

approximate cost of \$9,000."

1938

An ad in the *Volunteer* yearbook proclaims the UT Creamery as "the most up-to-date dairy for nearly a decade.

1949

UT's McCord Hall, named for Governor

1889

1887

reorganized to include dairying.

1862

1794

1869

East Tennessee University, designated as a land-grant

NOVEMBER 1919

major building for classrooms and laboratories Creamery and the Old Club House are torn down

1915

The UT Cooperative Creamery is established to train students and

1900

UT's Dairy Hall is built at a cost of about \$15,000 in the area where Morgan Hall now stands. Described as equal to many commercial companies, the facility is equipped with milk and cream vats, butter workers. The building has a refrigerator and cheese room and is heated throughout by steam and lighted by electricity. Students come here to learn about commercial and farm dairying, butter and cheese

1923

Professor Thomas B. Harrison joins the faculty as assistant professor of dairy manufacturing and many years," Horace C. Smith writes in An Honored

1972

Technology. For the next seventeen years, products for the campus, UT Medical Center,

1998

The Dairy Manufacturing Building,

2021

Alumnae Sue Conley and Peggy Smith, creators of the renowned Cowgirls Creamery brand, agree to provide seed salaries for three to five years, until the operation can become self-sustaining.

1989

UT Creamery closes due to changing consumer demands.

2013

portions of the UT Creamery to provide hands-on opportunities for students and to raise awareness and Technology and its mission. Until a new creamery facility can be built, UT partners with Sweetwater Valley Farm to produce All Vol Cheese.



SUMMER OR FALL 2022

UT Creamery opens with production facilities in the Food Science Building on River Drive and the storefront (previously the UT Visitors Center).