

year. When I see and appreciate how much benefit this month's work is going to be to the 30 odd smart young American butter makers who are here, I am convinced our own young men must have as good, and I am sure that the reports of our pupils here will bear me out. I trust too that among these five may be found material out of which instructors for such work may be made. Without making invidious comparisons, I may say that Mr. Lord and Mr. Hayes, especially, seem to grasp the work exceedingly well. The others labour under the great difficulty of not fully understanding English, but, as the Professor remarked, they use their eyes well and study every thing closely even if they don't take in all that is said. I shall remain here until Saturday, and, if you wish it, I will write an account of what I saw for the Journal, though perhaps the reports of the pupils will be sufficient for that.

Trusting this will find you all well,

I am yours very truly,

(Signed)

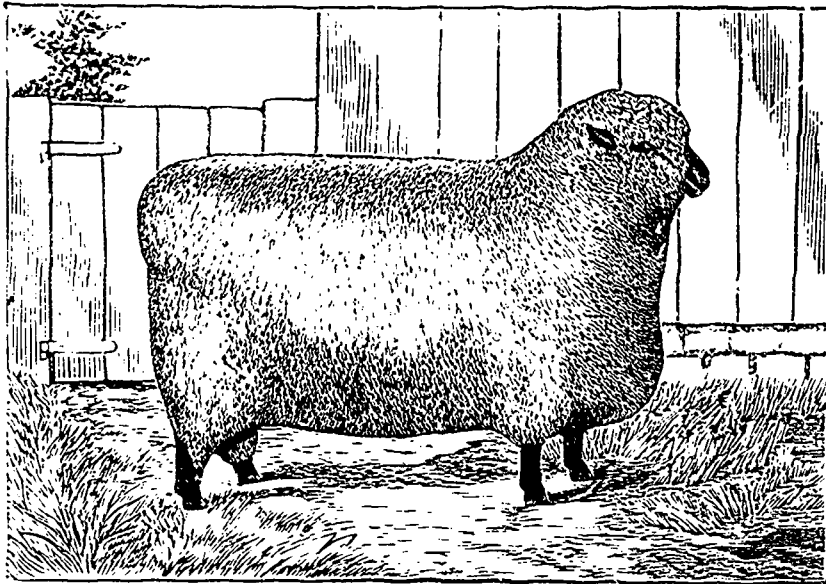
S. A. FISHER.

True copy.

class, being divided into three sections. On alternate days each class is detailed to do the laboratory work and the other the practical work of the creamery, the three sections being detailed to the separator churning and other work alternately.

The school is called to order at 8.30 A. M., and is lectured for one hour, by Prof. Hill, on the subject under consideration for the day; after which, the work of the day commences.

In the afternoon the school is again called to order, and for about one hour, a discussion is held on the practical work of the day under Prof. Gurley. All are invited to ask questions on the various methods employed in separating; the care of the cream, the churning and the working of the butter; and any other points which may be brought out in the discussion, and which may occur to the scholar. I would say, here, that I think that this is one of the best features of the school; as the school consists of a large proportion of practical creamery men, there is here a splendid opportunity for the exchange of opinions and experience; thereby bringing



IMPORTED SHROPSHIRE RAM NOTTINGHAM HERO.

Burlington, Vt., December 8th 1891.

ED. A. BARNARD, ESQ.

Dear Sir,—I am in receipt of your favour of the 1st, and in accord with your request, will endeavour to give you what information I can in respect to the working of the dairy school here.

I arrived in Burlington on Monday, Nov. 30th and was very kindly received by Prof. A. A. Cook, and at once introduced to the other members of the class.

The classes were formed immediately on the opening of the school, but, owing to some slight delay, in getting the machinery into place, the solid work of the school did not commence until Wednesday.

The course is divided into two parts, as follows: The laboratory work, under Prof. Hill, and the practical butter making, under Prof. Gurley. Both of the Gentlemen, I may say here, are competent and painstaking instructors.

The subdivision of the classes is made in such a manner that each in his turn has a share in each branch of the work and is as follows:

There are two classes, A and B, and about twenty in each

out the best methods of making butter and preventing loss of fat in the manufacturing.

In a future letter I shall have more to say on this feature of the school from a provincial standpoint.

The course of instruction for the last week was on the Babcock test, the method of using it, its use in determining the $\%$ of fat in the milk; how to pay patrons according to the amount of butter fat in their milk; its use in detecting adulterated milk; also, and especially, its value to the creamery man in keeping a check on his work to prevent loss in the skim-milk and the butter-milk; and to the dairyman to help him to select his cows, so as to breed only those valuable as butter-producers.

In the laboratory, the classes have been instructed in making practical analyses of the different samples of milk taken from the whole milk, skim- and butter-milk, by the Babcock test.

An account is kept by the members of the class on the work of the different separators as regards their complete skimming capacity and ease in running, of which I will give you a summary in a future letter. The separators used are the De Laval belt and Steam Turbine. The Russian Steam Sepa-