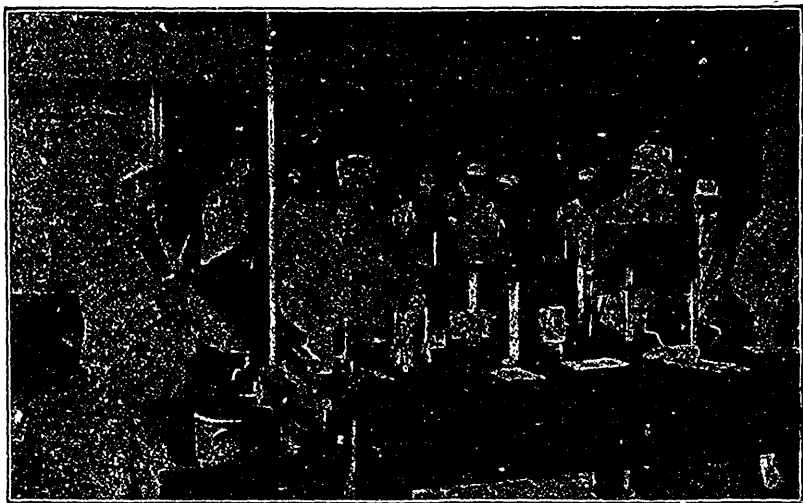


many other variations from the proper way of manipulating the test.

What is known as farm dairy instruction is the course taken by the students in the short course in agriculture, who do not intend to become factory operators, but dairy farmers. In this course every line of instruction is arranged to give the largest amount of help possible to young farmers who have but a limited time for study. Not only are the leading lines of agriculture considered, but farm bookkeeping and business accounts, farm blacksmithing, farm carpentry, etc., are taught. There are thirteen instructors in this course. Thorough instruction is given in the use of the Babcock milk test, and the separation of cream by hand separators, while the churning of cream and working and packing of butter con-

required, on proper blank forms furnished by the university, and the latter holds the right to send an authorized person to inspect the factory of the candidate, and no certificate will be granted if an unfavorable report is made by the inspector. If all the conditions are satisfactorily complied with, the candidate receives his dairy certificate.

The dairy school is in operation during the winter months only. At other times it is operated as a practical creamery or cheese factory, except that experiments of various kinds are in progress at all times. When the dairy school is not in operation a limited number of young men without previous factory training are accepted as "factory pupils" in the creamery, in order to prepare them for the dairy school instruction in the winter.



Laboratory, Wisconsin Dairy School.
Students Testing Milk.

stitute a portion of this instruction. Up to last year no entrance examinations were required, but now students entering are required to have had at least four months' experience in a creamery, or cheese factory, before beginning this course.

DAIRY CERTIFICATES.

Students wishing to have dairy certificates must have spent a full term at the dairy school and passed a satisfactory examination in all the sub-courses. Further, they must have worked in a creamery or cheese factory for two seasons of not less than seven months each. One of these seasons must have followed the period spent at the dairy school, and during this time the candidate must have had practical charge of the factory in which he is working. He has to report the operations of the factory monthly, or as often as

Notes from Great Britain.

(From Our Own Correspondent.)

Professor Robertson's address, delivered at the time of the Fat Stock Show at Guelph, has been prominently noticed by the English press. This is certainly no more than it deserves, for the address is of the greatest importance, not only to Canadians, but also to us here in many ways. First and foremost stands out in clear prominence the fact that, although we import immense quantities of beef and mutton from you, we never see any of it sold here. I mean that Canadian beef and Canadian mutton are not sold as such, but as the produce of some other country. Now, if your beef and mutton are as good as I know them to be, why should it not be sold as *Canadian*?