

This question of the perfect preservation of butter while waiting for sale is of the most vital importance. We have often spoken of it before. Now, we have a proof of the ease with which perfect preservation can be secured after a year's keeping and more, provided the refrigerator in which the butter is stored be kept at the right degree of dry cold.

ED. A. BARNARD

(From the French.)

University of Vermont and State Agricultural College  
Burlington, Vt.—Dairy School.

Recognizing the fact that *dairying* is the leading industry in Vermont, the trustees of the University of Vermont and State Agricultural College, have made arrangements for conducting, the coming winter, a DAIRY SCHOOL. The session of the school will last four weeks and will be devoted to the subject of *Butter-making*.

This school is especially designed to give instruction to professional butter-makers, that is, to those men who have been making butter for years and wish to learn some of the nice points and newer methods of conducting the business. It is believed that the course will be of great value to butter makers and to those who have in charge the running of separators and creameries. In these days of sharp competition a slight advance in quality or a little saving of losses in skim-milk and butter-milk, makes a wonderful difference in the net profits of the year's work.

Any one taking this course ought to be able to save at least one-tenth of one per cent more of butter fat from the skim-milk and the buttermilk and to add a half-cent a pound to the price of his butter, the first of which means a net gain of \$400.00, and the second a gain of \$500.00 on a creamery handling the milk of five hundred cows.

The instruction in the department will be given by Mr. H. B. GURLER of De Kalb, Ill., who owns and operates four large creameries, running six separators and handling in the flush of the season over forty thousand pounds of milk a day. Mr. Gurler has made a careful study on a large scale of the principles and practices of the economical handling of milk, and in his home creamery is getting the largest yield of butter per hundred pounds of butter-fat in the milk delivered, of any creamery in Illinois, and is selling his butter at the top market price. There are few, if any, butter-makers in Vermont, who cannot get valuable hints from Mr. Gurler.

A new dairy house has just been built at the University with special reference to the work of this Dairy School, and no expense will be spared to fit it out with apparatus and supplies for making the school a success. The machinery will consist of a twelve horse power engine, with fifteen horse power boiler, De Laval separator, Danish Weston separator, Russian steam separator, Stevens separator, U. S. butter separator, De Laval continuous churn, and the Baby separator. To these will be added apparatus for cold deep setting, the Boyd starter vats, cream ripening vats, churns butter workers, and various styles of butter prints and packages.

One thousand pounds of milk daily, will be handled by the students, giving them ample opportunity to conduct their work under creamery conditions.

A peculiar feature of the work will be the butter testing. Arrangements have been made with two of the leading commission houses of Boston to ship packages of butter each day to the school. This butter will be examined and scored in Boston by at least two butter experts, and the score sent with each produce. The students will be given samples of the butter to score, and then their judgment compared with that of the city expert. It will be seen at once how large an effect

this ought to have in aiding the student to know and consequently to make good butter.

Considerable time will be devoted to teaching the students how to test milk and cream, how to detect skimming or watering, and to test their skim-milk and buttermilk to see how good work they are doing. A laboratory for this purpose will be provided in the Dairy School building.

There will also be given lectures on the general care of milk, the production and the best methods of handling it on farm and at the creamery.

COURSE OF STUDY.—8.30 to 9.30 A. M. Lecture on milk production, methods of testing milk and cream, methods of paying according to test at creameries.

9.30 to 10.30. Laboratory work in milk testing and in the detection of adulterations in milk and cream.

At 10.30 the class will be divided, one half going into the dairy room to handle the thousand pounds of milk, and the other half remaining in the laboratory to score the daily butter samples and to work out the results already obtained in their tests. At 11.30 these latter students will go into the engine room and take practical lessons in the running of the steam engine.

2.00 P. M. The students will meet for a general discussion of the work of the day.

2.30 Those students who ran the separator in the morning, will churn and work the butter from the cream of the day previous, while the others will take practical work in running the machines, using water instead of milk.

REQUIREMENTS.—No entrance examination will be held and no definite standard of scholarship required for admission. In fact, what a person knows or does not know of book knowledge, is a secondary matter in this course. The purpose is not to give a general education, but to furnish technical and practical instruction in the single subject of the handling and manufacture of dairy products.

EXPENSES.—There is no charge for tuition. Half-fare rates will be given by the principal railroads of the State, to students. Room and board can be had at \$4.60 to \$4.50 per week, so that \$20 to \$25 will cover the entire expense of the school. It will be best to make arrangements for room and board and half-fare certificate at least a week before the beginning of the school.

The Dairy School will begin Monday, November 30, 1891, and continue six days in the week for four weeks.

For further particulars and half-fare certificate, apply to

W. W. COOKE, Prof. of Agriculture.

Burlington, Vt., August, 1891.

#### ST ALBANS COLD STORAGE COMPANY.

Conveniently Located, and connected with the Side Tracks of the Central Vermont Railroad.

ST. ALBANS VERMONT.

Modern style. Jackson patent. Dry air.

Rates of Storage, including Insurance, Unloading and Loading.

NOTICE.—There will be three rates A. B. and C. for storing Butter, Cheese and Eggs, and which rate a customer will be charged for storing either kind of these goods will be determined by the amount of such goods he may store in his own name, during the season from April 1st, 1889, to December 1st, 1889. Goods purchased in the Cold Storage house not being reckoned to make up the amount required to entitle a consumer to one of the lower rates.

BUTTER RATE A—For customers storing 20 or more tons