ing and wrapping butter, and other apparatus. There are four instructors to conduct the practical work of the creamery. The head instructor gives general supervision, and receives the blanks filled out daily by the students, and marks each upon his work. Two instructors direct the running of the separators, and the fourth supervises the students in charge of the cream and churning. The process of buttermaking is conducted daily on the creamery plan, from analyzing the milk at the intake to marking the packages for shipping from the refrigerator. From time to time samples of butter, secured from different sources, are scored by the class, for the purpose of increasing their knowledge of the wants of the market.

The cheese room is 27 x 33 feet in area. In this there are eight steam-heated cheese vats of 300 pounds capacity each, equipped with a complete set of cheese-making apparatus. An elevator carries the cheese to the curing room u stairs. Adjoining the cheese room is a testing room, storeroom, and press room, with gang cheese presses. The cheese room contains eight vats, over each of which hangs a shelf, on which are kept the curd-knives, strainers, pails, dippers, and all the necessary utensils for making cheese up to the time it is put to press. Four men are assigned to each vat., Each one has his special part of the work to perform, and makes a report on a special blank gotten up for this purpose.

Two instructors are required here besides the head instructor, who supervises the work. The students are drilled in the use of the rennet test, which has done so much to advance cheese-making. The hot-iron test, both for indicating the time for drawing the whey and when to put the curd to press, is also used. The milk and whey are tested, so that the losses in the process of manufacture may be located. Instruction is given in the proper bandaging, pressing, and dressing of cheese, as well as the proper temperature of the curing room and care of cheese on the shelves. Samples of cheese from different sources are secured, and the students given practice in scoring them, estimating their worth, and recognizing the demands of the market.

The pasteurizing of milk and cream has grown to such importance that this work has been given a room under charge of a special instructor in this branch. Here is found a power pasteurizer, a power bottle-washer, and other apparatus and devices necessary for handling pasteurized cream and milk in a commercial way. At present, owing to limited space, only a few students can attend this branch of the school. A special course in the preservation of milk and cream is given during the last three weeks of the dairy school.

Cheese Press Room, Wisconsin Dairy School.

As one would suppose, from the connection of Dr. Babcock with the school, milk testing receives a large share of attention. Steam turbine, belt and hand-power Babcock test machines are provided, and by the use of the test, in connection with the Quevenne lactometer, students are taught how to detect watering and skimming of milk by patrons. A great many variations and experiments in the way of milk testing are made during the term, such an noticing the effect of too much, too little, too strong, or too weak acid, high and low speed of the centrifuge, and