

the milk stool by the forward leg and inflicting several sharp blows across the hooks.

6. Remove milk to dairy and filter through the cullender to take out some of the hairs.

7. The dairy should be a good one with plenty of holes for ventilation, and with one shelf above another. The upper story can be utilized for a poultry house.

8. The pig styes should be attached to the dairy so as to be convenient for the feeding of the sour milk; or it may be a log building chinked and plastered with a hole five feet deep inside.

9. Place milk dishes on the floor, and as there is no ventilation the milk moulds before it sours (which is a great convenience in butter making). After remaining in this state for a considerable time skim the milk into pork barrels, or other vessels, large enough to hold it, until a rainy day comes when the men are all at home. This time having arrived, put the cream into a churn and work for about an hour. By this time the milk is completely agitated without signs of butter and granules appearing.

10. Now add hot water at a temperature of 160° Fahr. in considerable quantities, and the butter is on hand right away.

11. Remove into a tub or other vessel, in order to get some of the butter milk out; after which it is salted and made into large rolls, for in this form it commands the highest market price. It will be found to have a rich February color and dry and mealy in texture.

12. A convenient method for supplying the local market is to put a roll in each end of a grain bag and dispatch a boy with it thrown across the old mare's back.

13. Instruct boy to accept only highest market price as it is fresh.

Erratum --Salt with coarse butter salt, 6 oz. to the lb.

Scale of points adopted by O. A. C. Dairy School:

Flavor.....	60
Size of granules.....	3 inches.
Color.....	50
Texture.....	40
Finish.....	75
Total.....	224

Bulletin No. XIX,  
From the office of  
K. D. & Co.

## Locals.

Reinke, watching a steam hammer: "That is the most striking machine I ever saw."

Travis—

"The miserable wretch that raked my bed,

Hath plucked a thousand dangers on his head."

Attentive student, to Prof. explaining a problem in arithmetic—  
"Say, Professor, where did you hook onto that wrinkle."

Improvement is the order of the day, and the latest improvement in the College was the opening up of a door through the north side of

the hall leading to the dining room, thus providing a meads of egress near the front and obviating the necessity of making a circuit of the College as previously.

Dairy instructor—"When cream is properly ripened you can see yourself in it." Vipond—"I saw Elliott in it a few minutes ago."

Questions of the day—

Who stole the cheese?

What does Travis do with the hair pins?

In answer to the question on the zoology exam, "Name ten injurious insects," an ingenious first year man wrote "five black birds and five crows."

Owing to the great amount of work to be done in the two short months of the spring term, our Literary Society has closed its doors for the season.

With the exception of the painting, the work on the stage has also been completed, and the present indications predict that the building will certainly be a credit to the institution.

We have been pleased to note the kindness with which Balfour is treated by the young ladies. One of them has been so kind as to see that he is put to bed at the proper time every night.

The finishing touches are at last being put on the improvements in the Gymnasium. The swimming bath in the basement has been completed and only awaits the arrival of a new boiler before operations can commence.

Justice has been satisfied, and the president of the Standard Oil Co. is happy. His cashier of whom we have heard so much lately was arrested a few weeks ago. While walking to church one Sunday he was accosted by an officer of the law and quietly marched off to jail. He has been released on bail and says that he was treated with great kindness while imprisoned.

The hum of the separator and the busy "hurrying to and fro" that characterise the operations in the Dairy School, have ceased, and the dairy class has been dispersed, some of its members to practise on the farm the principles taught, and others to occupy positions in the various creameries and cheese-factories of our province.

Our esteemed friend Mr. Henderson has recently issued a pamphlet "The mystery of love-making made plain." The subject is treated in a masterly way. Among other things he gives useful