

Nor is the Babcock test the only record of Dr. Babcock's genius. His studies as to the viscosity of milk, his method of measuring the size of fat globules in milk, estimating the solids net fat in milk by the use of his formula, and his discovery of fibrin in milk, are all useful contributions to dairy learning.

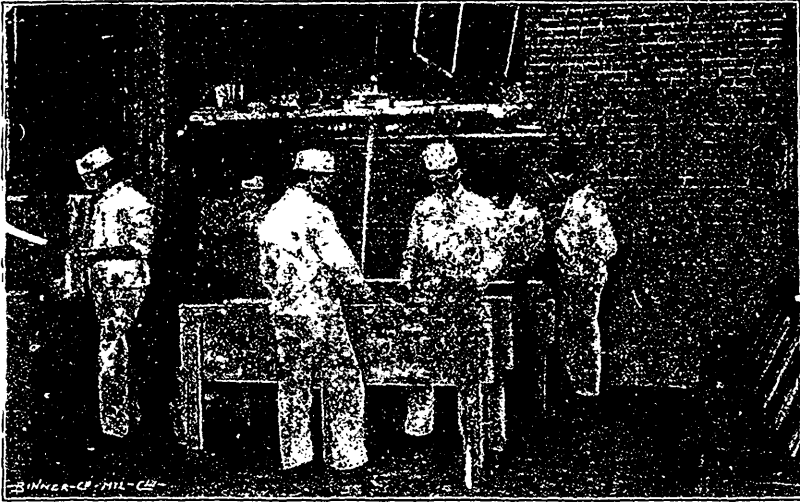
Professor Russell was born in Wisconsin in 1866. During 1890-1 he spent some time in Koch's laboratory, Berlin; Pasteur's laboratory, Paris; and at the Maine biological station in Naples. He received the degree of Ph.D. from Johns Hopkins University. His work is almost exclusively in bacteriological lines. He is a frequent contributor to scientific papers, and is the author of a text-book on dairy bacteriology, which is used in nearly all the dairy schools on this continent.

dairy students meet in the lecture room on week days, daily, from 8 to 9 o'clock. At the close of the lecture each section passes to its allotted place. By changing from day to day, each student spends two days a week in each of the three departments.

Advanced dairy instruction is given to those who have completed the regular dairy course, or, by examination, have shown proficiency commensurate with the work in hand. The aim of the advanced course is to prepare the student for the duties of instructor in dairying, or to assume responsible positions in advanced practical dairy lines.

THE DAIRY BUILDING.

On the first floor of the dairy building are the creamery, cheese room, and pasteurizing room, as well as the engine rooms and refrigerator.



Cheese Room, Wisconsin Dairy School.

Mr. J. W. Decker is also a Wisconsin boy. He built a cheese factory near Fond du Lac, which he operated for two years, during that time exhibiting at Chicago and winning many premiums. In the fall of 1886 he entered the university, and graduated four years later. He has been with the dairy school since its organization, and has written a text-book on dairying which has been much used, and has been translated into French.

DAIRY INSTRUCTION.

This is divided into five sub-courses—lectures on dairying, milk-testing, buttermaking, cheesemaking, and pasteurization. The students in the class are divided into three sections, one of which is assigned to the laboratory, the second to the creamery, and the third to the cheese room. All

The upper floors contain a cheese-curing room, lockers for the students, laboratory, lecture-room, offices, and other convenience. The creamery room is 36 x 46 feet. Milk is delivered at a covered driveway in the rear, and from the weigh-cans flows by gravity into a large receiving vat on a platform in the creamery. Standing on this platform are six special milk vats, in front of which are placed the separators, six in number, all of which can be run at once. The separators now in daily use are the Reid's Improved Danish, Acme Alpha, United States No. 1 B., No. 1 Alpha Belt, No. 1 Alpha Turbine, and Russian Standard. Near the front of the room are two cream-ripening vats, beside which are two churns of different patterns; in front of these is the power butterworker, table, and printers for print-