



DAIRY CLASS OF '07

THE DAIRY SCHOOL PROPER **January 2nd to March 28th, 1908**

Students will register on Thursday, January 2nd. Lectures and Practical Work will begin on the 3rd.

The term's work includes a Course of Dairy Lectures, Practical Work in the Factory and Farm Dairy, Cheese and Butter-making, Testing Milk and Cream, Running the Boiler and Engine of the Dairy, under the supervision of a competent engineer, Pipe Fitting, Soldering, and making Cheese Boxes; a Course in Practical Chemistry and Bacteriological Laboratory Work of 22 periods, of 2½ hours each, for both Chemistry and Bacteriology. The need of scientific training in these two subjects is becoming more important each year.

Both whole milk and cream are received in the creamery branch. In the cheese branch advanced students will receive special instruction, and will conduct experiments under the supervision of an instructor.

The School provides a well furnished library of the leading books on dairying as well as prominent dairy journals. A bright, live Literary Society in the School adds to the helpfulness of the Dairy School Course.