

Dairy School.

The Manitoba Government dairy school is a free gift to all residents of the province of Manitoba. The school is fully equipped with all modern machinery for giving instructions in both home dairy and creamery butter making and factory cheese making.

In the creamery course, power machinery of the latest models are used, and are run by means of an eight horse power engine and a twenty horse power boiler. In the farm dairy course, all hand machinery is used and no utensil is used in this course that is not or should not be used on the dairy farm.

In the factory cheese course, the machinery consists of just such as is used in any cheese factory. We believe by using this kind of machinery that the students are brought directly in touch with what they have to meet every day in their separate factories and in the home dairy work.

The school building is situated at 191 Thistle street, Winnipeg. The main building is 40x65 feet where the practical work of butter and cheese making is carried on. In this room there is a large ice refrigerator where the butter is stored. Adjoining the main room the milk testing room is situated where all the latest instruments are employed for testing milk and cream. The cheese curing room is on the same flat as the other rooms, so that the students can be instructed in the scoring of cheese with all convenience. The upper story of the building contains a large lecture room, with seating capacity for fifty students. The director's office, cloak room and lavatory affording every convenience that any student could wish for. The dairy school is under the direction of C. C. Macdonald, provincial dairy superintendent. Staff of instructors will include:

- Director and lecturer.
- Instructor in butter making and separators, both home, dairy and factory butter making.
- Instructor in cheese making.
- Instructor in milk testing.

LECTURES.

Butter making—These lectures will treat of the care of milk for home and factory use, centrifugal cream separation and deep setting system of creaming, preparation and use of a fermentation starter; preparing cream for churning, washing, salting, working and packing butter for market, etc., etc.

Home dairy course—Lectures will be delivered in this course dealing fully with the work of making butter on the farm, from milking cows to putting the butter on the market.

Cheese making—These lectures will treat of care of milk, receiving milk, preparation of milk for cheese making. The rennet test, the fermentation starter, adding the rennet, cutting the curd, cooking the curd, drawing the whey, maturing the curd, cutting, salting, pressing, the care of cheese in the curing room, shipping and marketing the cheese.

Milk testing—Carefully prepared lectures will be delivered on this subject in the use of the Babcock and Lister-Gerber milk testing, the use of the Lactometer and the oil test churn. Also lecture on the chemistry of milk and its products. Lecture on creamery machinery and the laying out of dairy buildings. Lecture on cold

storage. Lectures on care of boilers and engines in the creameries.

Pasteurization—This is a feature that was adopted in the school last session and has proved a thorough success. The latest apparatus has

cordial invitation to farmers, their wives, sons and daughters, to attend even if for a short time. Students for this course may enter upon the following dates: Wednesday, January 4th, 1899; Monday, January 9th,



MANITOBA DAIRY SCHOOL.—IN THE MAIN ROOM

been placed in the school for the purpose.

Dairy bookkeeping—These lectures will treat of keeping factory accounts, division of proceeds to patrons, making up statements, invoices, shipping bills, etc.

1899; Monday, January 16th, 1899; Monday, January 23rd, 1899; and remain during all the courses if desired.

Factory butter and cheese makers' courses—Two courses of four weeks each will be given as follows: First



MANITOBA DAIRY SCHOOL.—MILK TESTING ROOM

COURSES OF INSTRUCTION.

Home dairying—The home dairy course will open on the fourth day of January, 1899, and close on the 31st. Anyone in the province of Manitoba can enter this course. We extend a

course begins on February 1st, 1899, and closes on February 23th. The second course begins on March 1st, and closes on March 27th. Students in these courses must enter on the 1st day of February and the 1st day