## Dairy School.

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

In the eleamory courses, power machinery of the latest models are machinery of the latest modes are used, and are run by means of an eight horse power ongine and a twenty horse power boiler. In the farm dury 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 choise 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, Winnipog. 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 fee 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, is on the same flat as the other rooms, so that the students can be instructed in the scoring of cheese with all bonvenience. The upper story of the building contains a large lecture room, with seating capacity for fifty students. The director's office, cloak room and tavatory affording every convenience that any student could wish for. The dairy school is under the direction of C. C. Macdonald, prov-included a superintendent. Staff of instructors will include: Director and lecturer.

Instructor in butter making and separators, both home, dairy and factory outter 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 gream 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 remet test, the fermentation starter, adding the rennet, cutting the curd, cooking the curd, drawing the whey, maturing the curd, drawing tho whey, maturing the card, eutting, salting, pressing, the care of cheese in the curing room, shipping and marketing the cheese. keting the cheese.

Milk testing-Carefully prepared lectures will be delivered on this subject in the use of the Rabcock 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 cream-ery 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 some and daughters, to attend for this course may enter upon the following dates: Wednesday, January 4th. 1899; Monday, January 9th,



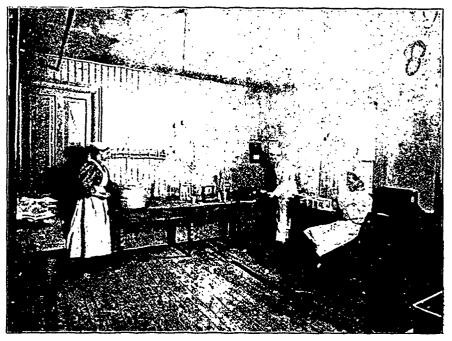
MANITOBA DAIRY SCHOOL-IN THE MAIN ROOM

been placed in the school for the purpess.

bookkeeping-Thus, lectures Dairy will trent of keeping factory accounts. ing up statements, invoices, shipping bills, etc.

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

Factory butter and chees 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, 1898, and close on the 31st. Anyone in the province of Manitoba van enter this course. We extend a

course degins on February 1st, 1899, and closes on February 28th. 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