

his appointment he has diligently devoted himself to mastering the routine of his department. He has shown himself ready to listen to any plans by which the farming community can be benefited, and he has in view several important changes which are to be carried out in order to render the experimental farms of greater value to the country at large.

Dairying in the New World.

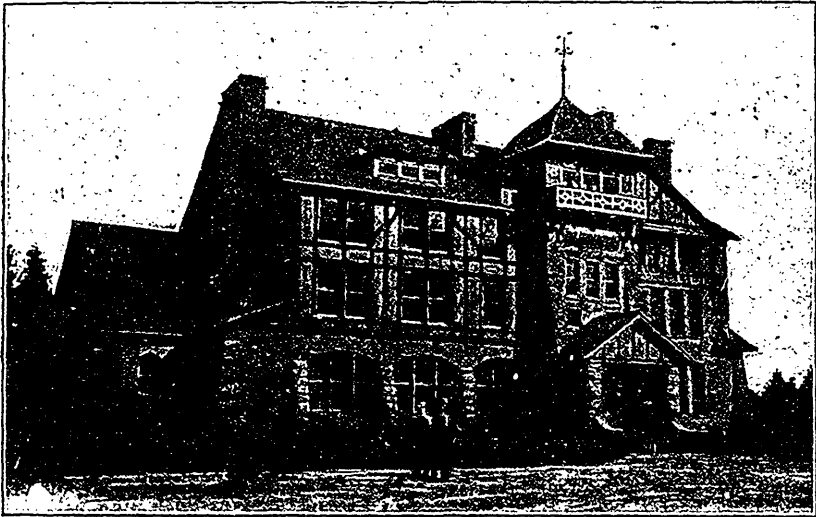
The importance of the dairy industry to the farmers of this country is every year more pronounced. In the case of hundreds of them it has proved a veritable "mortgage-lifter," and should we, by any means, lose our export trade in dairy products, it would be an evil day for the country

very recent institutions, yet the good they have done is incalculable, and will be even more apparent as time goes on. Most of the dairy schools are very well equipped for the work they have to do.

In this connection, we give our readers an account, with numerous illustrations, of the Wisconsin Dairy School, Madison, Wis., the first school of its kind organized in America.

WISCONSIN DAIRY SCHOOL.

Hiram Smith Hall, as the dairy school building is called, in memory of one of Wisconsin's veteran dairymen, was erected in the fall of 1891. Previous to this a smaller dairy school building had been used. The present building is constructed of white sandstone and white brick, the exterior of the upper stories being finished in pebble and beam work. With its equipment it



Hiram Smith Hall, Wisconsin Dairy School Building.

at large. So long, however, as we continue to keep up to, and improve on, our present good quality of products, there is little fear of our losing our hold on the markets of the old country.

To meet the present high requirements of the consumers of cheese and butter, it is necessary that our farmers and cheese and butter makers be well posted in all matters concerning dairying. This fact has been recognized by governments in all countries where dairying forms an important branch of farming. Dairy schools have been instituted where cheese and butter makers and farmers' sons can learn all they wish about dairying, while in Ontario and elsewhere "travelling dairies" have been most beneficial in arousing the interest of those most concerned. Though both dairy schools and the travelling dairy are

cost about \$40,000. It accommodates 100 students, which have been the average number that have attended since its inception.

Seven thousand pounds of milk are delivered daily at the dairy school from seventy farms. This is handled by the students in the same way as is done in creameries and cheese factories. This gives them excellent practice for their future work, and they get a good knowledge of the varieties of milk which are produced from so many dairies. They are also taught to select the sweetest milk, by testing its acidity as it comes into the factory. Butter, cheese, and pasteurized milk and cream are the products of the dairy school. The fancy print butter and pasteurized cream is sold to the local trade and to families in Madison and other cities. The plan of oper-