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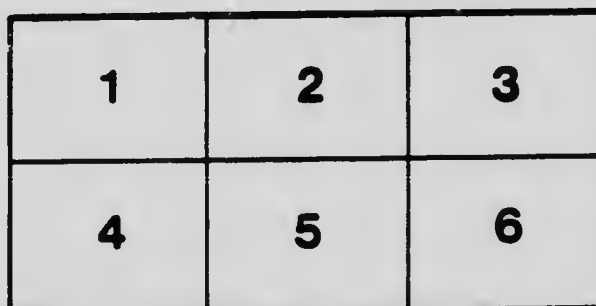
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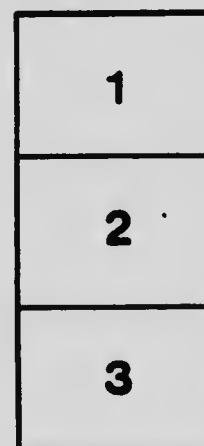
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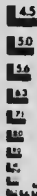
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FARMER'S

SHORT COURSES



Ontario
Agricultural College
GUELPH, CANADA
1908

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SHORT COURSES

AT THE

**Ontario
Agricultural College**

GUELPH, CANADA

1908

**STOCK AND SEED JUDGING
POULTRY RAISING
HORTICULTURE
DAIRYING**

1st Floor
1758
C. F.

Announcement

FOR over twenty years the Ontario Agricultural College has provided Courses of Study and Practical Field Work for farmer's sons, and thousands of young men have taken advantage of it. At first the Course was two years. This was found to be too short, and in 1888 a third year was added. Still later it was found impossible to do justice to the work in three sessions, and the regular College Course, leading to the Degree of B.S.A., now covers a period of four years.

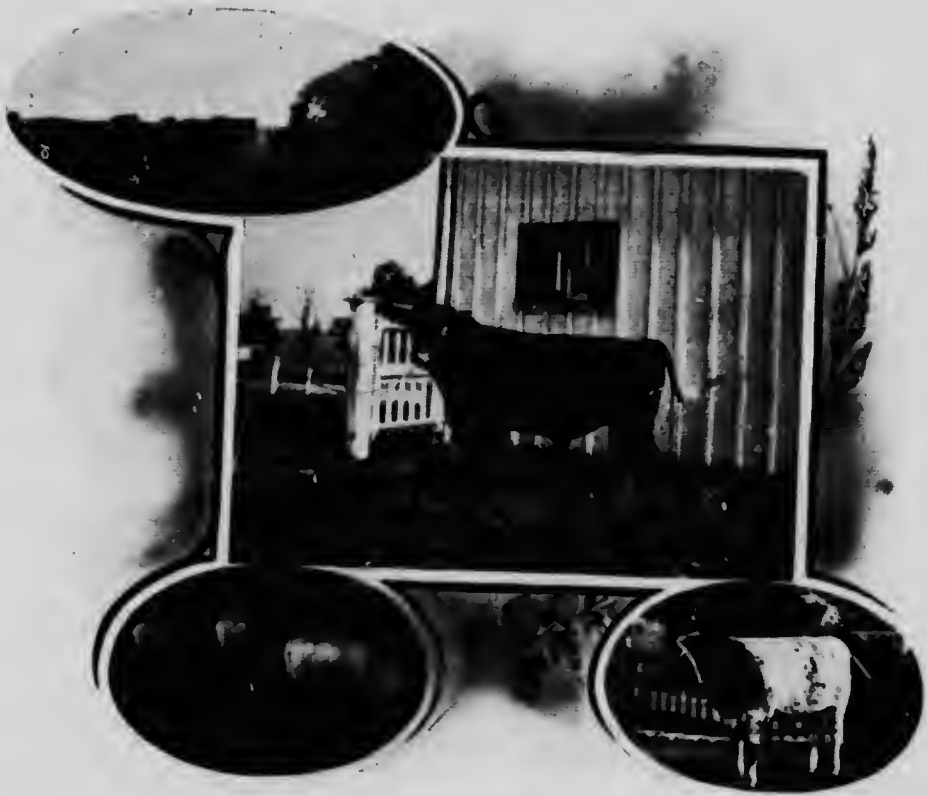
But there are many farmers and farmer's sons who cannot spare the time to take the long College Course, and others who might find the time, but have not the means or education sufficient for matriculation. For the sake of such men we have supplemented our regular work by adding **SHORT COURSES** to meet their special requirements.

Better men are wanted to manage our Cheese Factories and Creameries, to give instruction to our Cheese and Butter-makers, to judge the Live Stock and Farm Produce at our Fall Fairs, and the boys and girls of the farm would be benefitted by a better knowledge of the Poultry Industry.

The Courses are offered for the purposes above indicated, and any farmer's son or farmer's daughter should find it profitable to take a Short Course at the Ontario Agricultural College.

Stock and Seed Judging

Many farmers and stockmen are anxious to extend their knowledge and to improve their condition, but they cannot afford the time for a Regular College Course. To assist such men, young and old, the Ontario Agricultural College offers a Short Course in Stock and Seed Judging. This Course will commence on the 14th of January next, and last for two weeks.



Admis

No tuition fee will be charged, no entrance examination required.

Any farmer or farmer's son may enter for this Course, the only condition being that he reach the College on the 13th of January, so as to be in his place at 8.30 a.m. on the 14th, and that he attends regularly and punctually at all lectures and demonstrations throughout the Course.

Board and lodging can be had in the vicinity of the College and in the City of Guelph at \$3.00 to \$4.00 per week.



JUDGING LIVE STOCK

A Judging Pavillion, with a fifty foot ring, and with seats all around capable of seating comfortably 300 persons, has been built especially for the convenience of those taking the Short Course in Live Stock. Into this ring all classes of horses, beef and dairy cattle, sheep and swine are brought. For this purpose not only the College herds, which have recently been added to by importations from the Old Country, will be resorted to, but no money will be spared in bringing in some of the best representatives of all these classes from the stables of our leading Ontario breeders. The work will be conducted by Prof. G. E. Day, Professor of Animal Husbandry; Mr. R. W. Wade, Lecturer in Animal Husbandry; and Dr. J. Hugo Reed, Professor of Veterinary Science, with the assistance of other competent stockmen who are regarded as authorities on the most valuable breeds of farm animals.

From 9.45 a.m. until noon, and from 1.30 to 4.00 p.m., each day, practical work in judging will be taken up, so that, by talks from those in charge of the classes, and by the actual handling of first-class animals, students will become familiar with the various types. In carrying on this work, individual animals are brought in for criticism, and afterwards a number of animals are brought in to be judged by the members of the class themselves, and, finally, to be judged by some recognized authority, so that students will have a good opportunity to compare their judgment of live stock with that of others. In all cases reasons will be given for the judgment, both by the members of the class and the instructors, so that the judging will be a very educative feature of the Course.



STUDENTS JUDGING SHEEP

SLAUGHTER TESTS

Fat cattle, fat sheep, and bacon hogs, will be judged alive by the class and by recognized experts. The animals will then be slaughtered and the carcasses brought before the class to be judged and cut up to illustrate the relative values of different parts. In the past this has been regarded by the class as one of the most interesting and instructive features of the Course.

Lectures

At the close of the practical work each day it is customary to have lectures on the breeding, feeding and management of live stock, by members of the College Staff, and by prominent stock breeders brought to the College for the purpose. Discussions upon unsoundness in horses and upon some common diseases of farm animals are also conducted by the Professor of Veterinary Science.

The accompanying cut is an illustration of the handsome Students' Judging Contest Trophy, offered by the Union Live Stock Yards Association of Chicago. It is a beautiful statue of bronze, and is contested for by student teams representing the different agricultural colleges of the United States and Canada in inter-college judging contests held in connection with the International Live Stock Exposition.

"And is not this an honorable spoil?
A gallant prize?"

—SHAKESPEARE



TROPHY WON BY O. A. C. STUDENTS AT CHICAGO

The team doing the best competitive work in judging cattle, sheep and swine is awarded the trophy, and the institution they represent is allowed its possession for one year or until the next contest. When the trophy has been won three times by any one college it becomes their permanent possession. For two successive years a team representing the student body of our College has won this valuable prize, and it is now on exhibition at this institution.



JUDGING HORSES AT SHORT COURSE

One of the features of the Short Course which possesses the greatest general interest is the work in horse judging. The College is very fortunately situated in this respect, and it is always possible to secure excellent specimens of the different classes of horses from neighbouring breeders, in addition to the horses kept at the College.

Evening Lectures

In the evening, lectures by members of the College Staff and others will be given upon Agricultural subjects of a more general nature, the subjects for the most part to be chosen by the members of the class themselves.

At all sessions those in attendance will be encouraged in every way to ask questions, and those in charge of the Course will do all in their power to answer them.

If you are sure you can come and intend to do so, apply at once, as only a limited number can be accommodated.



Judging Seed

From 8.30 until 9.40 of each day will be spent in the study of the Seeds of the principal farm crops and of the most troublesome weeds of Ontario. Lectures will be given on the purity and the germination and on the cleaning, the selecting, the grading and the improvement of Seed. The judging of oats, barley, wheat, peas, corn, grasses, clovers and the seeds of various fodder crops will be a prominent part of the Course. The weed seeds most commonly found in grass and clover seed will be identified and examined. The Course will be conducted by C. A. Zavitz, Professor of Field Husbandry, assisted by J. Buchanan, Lecturer in Field Husbandry, and by J. E. Howitt, Demonstrator in Botany.

A Chance for Poultry Raisers



PLUCKING CHICKENS

A Special Winter Course of Instruction and Training

Poultry raising has grown to be an important industry in this country, and many people—men, women, boys and girls—would like to have some special instruction on the subject; but they cannot afford the time for a regular course at an agricultural college. To meet the wants of such people, young and old, the Ontario Agricultural College offers a Special Short Course in Poultry Raising.

This Course will commence on the 14th of January and will last until the 8th of February, 1908.

Admission

No tuition fee will be charged, nor any entrance examination required.

Any man, woman, boy or girl may enter for this Course, the only condition being regular and punctual attendance at all lectures, exercises and demonstrations throughout the Course. Ladies are especially invited.

Board and Lodging

Board and lodging can be had in the vicinity of the College and in the City of Guelph at \$3.00 to \$4.00 per week.

Outline of Work in this Course

This Course will include instruction in the following branches or departments of the Poultry business: Preparation of plans, specifications and estimates of poultry houses for various purposes—location, construction, ventilation and furnishings; breeds and varieties of fowls—origin and characteristics; principles of breeding and mating; judging; natural and artificial incubation and rearing; feeding, care and management; the production of eggs in Winter; demonstrations and practice in fattening, killing, dressing, and preparing chickens for home and foreign markets.

Instruction will be given in the College laboratories on the anatomy of birds, poultry parasites, and the diseases of fowl.

In the Carpenter Shop, practical instruction will be given in the use of ordinary tools, with a view of such repairs as may be necessary, and the construction of coops, feed troughs, etc.

Equipment

The Poultry Department is well equipped, having a representative class of twenty varieties of fowl, eight styles of poultry houses, a brooder house, an incubator room, several makes of incubators and brooders, fattening coops, craming machines, and other things—some needed by farmers, and others by specialists in poultry raising.



"JERRY" AT WORK

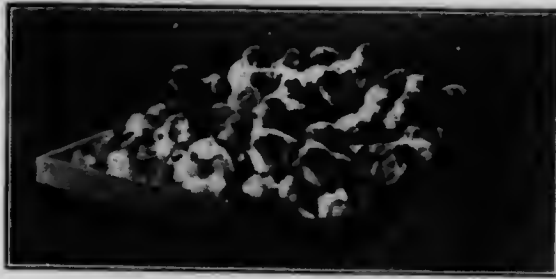
Work

Students are expected to report at the Poultry Building at 8.30 a.m. From 8.30 to 9.30 all students are required to do practical work in feeding and watering fowls, also operating incubators and brooders. From 9.30 to 11.45 lectures will be given. The afternoon is divided in the following manner: 1.30 to 2, feeding fowls; 2 to 4, lectures; 4 to 5, feeding fowls and operating incubators and brooders. Students may be required to take a few lectures in the evenings.

Every student is required to feed and care for a pen of birds; fatten, kill and dress a number of chickens, in addition to doing general work.

Instructors, etc.

In addition to the regular College Staff, including the Poultry Manager and his Assistant, a few expert poultry specialists will assist as instructors and demonstrators.



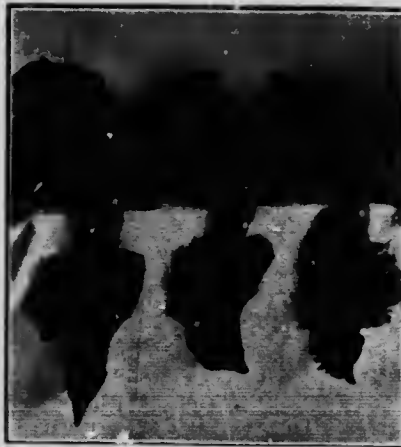
A FULL HOUSE

Limited Number

On account of the large amount of practical instruction to be given, it will be necessary to limit the number of students to twenty-five.

Poultry Institute

At the conclusion of the Course, and lasting for one week, a Poultry Convention will be held. Students are expected to attend these meetings, together with such Poultrymen and others interested in the business who can not afford the time for the longer course.



THREE OF A KIND

A Short Course in Fruit Growing



READY TO SPRAY

All interested in Fruit Growing are invited to attend a short and practical Winter Course from January 27th to February 8th, 1908.

The instruction will consist of lectures and demonstrations by experts, and wherever possible students will be required to perform for themselves the operations illustrated. These demonstrations will embrace the following subjects:

The selection and planting of nursery stock; pruning; grafting; the preparation and application of spraying materials; the manipulation of spraying and other appliances; grading and wrapping apples and pears; box and barrel packing; judging fruit, etc.

The practical work will be supplemented by lectures and discussions on such important subjects as the following:

Locations and sites; soils; fertilizing and cultivating fruit plantations; methods of combating insects and fungus diseases; co-operation in growing, packing, storing and marketing.

The Course will also include a few practical lectures on the planting and adornment of rural homes; the use of windbreaks in connection with fruit growing; the farmer's vegetable garden, etc.

Prof. Hutt and his staff will be assisted by some of the most expert growers and handlers of fruit. Among others the following are expected to assist:

Mr. A. McNeill, Chief of the Fruit Division, Department of Agriculture, Ottawa.

Mr. W. T. Macoun, Horticulturist, Central Experimental Farm, Ottawa.

Mr. H. S. Peart, Superintendent of the Ontario Horticultural Experiment Station.

Mr. A. E. Sherrington, President of the Co-operative Fruit Growers of Ontario.



PROPERLY PACKED

The Course is intended for those particularly interested in fruit growing who can not spare the time to take the regular College Course.

No fees will be charged.

As space and equipment are limited, applications for admission should be made as soon as possible.

The Dairy Courses

At the Ontario Agricultural College in 1908
will be as follows:



COLLEGE LIVE STOCK

- 1.—Dairy School, for Factory Cheese and Butter-makers, and the Farm Dairy for men and women on the farm, opens January 2nd, and closes March 28th, 1908. The Factory Course will be strictly limited to those who have had at least one season's experience in a creamery or cheese factory. Students without factory experience will be required to take the Farm Dairy Course.
- 2.—Course for Dairy Instructors begins March 31st, and ends April 4th, 1908.
- 3.—Summer Course for Butter and Cheese-makers, or for those who wish to learn the business, including the pasteurization of milk and cream, begins May 1st, and ends September 30th, 1908.

The demand for trained men in dairying far exceeds the supply. We could have placed at least a dozen more experienced men at \$60.00 to \$75.00 per month in 1907, had they been available. For young men who are thoroughly equipped in the science and practice of dairying there is constant demand. The Dairy School at the College is well prepared to give a good course in dairying. A herd of about forty cows, heifers and calves, representing three different breeds of dairy cattle, gives an excellent object lesson in handling, feeding and caring for a dairy herd, besides supplying specimens for class-room work. A 250-ton silo furnishes an object lesson in the economic Winter feeding of cows. A record is kept of each cow's milk, that students may see the importance and simplicity of a cow record.

The Cheese, Butter, and Farm Dairy branches are well equipped with modern dairy appliances. A carbonic anhydride refrigerating plant will be in operation in the Creamery. Students will have the benefit of lessons in the running of this machine, and will be able to see an ammonia refrigerating plant at the main building of the College. The making of cheese boxes will be taught, in order to enable cheese-makers to know how to make their own boxes during Winter, or during spare time, Spring and Fall.

The Course of Instruction on Boilers, Engines, Piping, Soldering, etc., will be enlarged in 1908. Every cheese factory and creamery man should know how to fire a boiler economically, how to run an engine, and he should know how to make simple repairs about the factory.



DAIRY BUILDINGS

The Chemical and Bacteriological Laboratories are the best that can be provided. Experts are in charge who will give Instruction to the Dairy Students. Double the time heretofore given to laboratory work in Chemistry and Bacteriology will be devoted to these two subjects during 1908. Chemistry and Bacteriology are optional subjects for the Farm Dairy Class, but are required of all Factory Course Students before they may receive their Certificates.



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.

Lectures and Laboratory Work

Professor of Dairy Husbandry.—Forty-five lectures on Dairy Science; Dairy Farming; Stock Selection—breeding, feeding, care and management; milk, cream, butter and cheese; the making and marketing of dairy products. "Canadian Dairying" will be used as a text book, and each student will be expected to provide a copy for class-room work.

Professor of Animal Husbandry.—One lecture on the Swine industry in relation to Dairying.

Professor of Field Husbandry.—One lecture on the best varieties of Grains, Grasses, Corn, Clovers, etc., for Feed and Fodder, as demonstrated on the experimental plots and in reports of farmers from different parts of the Province.

Professor of Veterinary Science.—Three lectures on Diseases of Dairy Cattle.

Professor of Chemistry.—Twelve lectures on the Principles of Chemistry and their relation to Dairying. Twenty-two periods of laboratory work.

Professor of Bacteriology.—Twelve lectures on Bacteriology and their relation to Dairying. Twenty-two periods of laboratory work.

Professor of Horticulture.—One lecture on the Factoryman's Fruit Garden, and how to beautify the surroundings of factory and creamery.

Professor of Physics.—Three lectures on Cold Storage.

Four lectures on Mathematics and Book-keeping, as required in the Dairy.

Roll-call at 8.30 each day. When Students are expected to be present, unless sick or excused. Lectures begin immediately after roll-call and continue until 9.15, after which laboratory and practical work commence in the different departments. It is expected that Students will remain until the work assigned to a section is completed for the day and until the class is dismissed by the Instructor in charge.



COMBINED CHURN AND BUTTER WORKER

Certificates and Diplomas.

Certificates of standing will be given to those who pass all prescribed written and practical examinations in the Factory Course, provided they have had at least six months' experience in a cheese factory or creamery. Certificates will be withheld from those who have no factory training before taking the Course, until they have had the necessary six months' experience. Special cases may be dealt with by the Staff.

Farm Dairy Certificates will be granted to those who pass the necessary examination in the Farm Dairy, provided they have lived on a farm.

The standard for passing is 33 per cent.; for second-class honors, 60 per cent.; and for first-class honors, 75 per cent.

Students wishing to do special work in one department have the following options:

1. Milk Testing and Butter-making, including cream separators.
2. Milk Testing and Cheese-making.

Certificates will be given to those who pass the necessary examinations in either of these departments.

A Diploma in Butter-making, Cheese-making, or both, will be granted to any one who holds a certificate of standing when he proves his ability to manage a cheese factory or creamery:—

1. By at least two years' experience as Manager, one of which must be after taking the Dairy Course.
2. By sending monthly factory reports during one season to the Professor of Dairy Husbandry.
3. By passing a satisfactory examination as to ability to properly manage a factory, cleanliness, tidiness, and quality of goods made by him during the season.

Diplomas for Farm Dairy Work will be given to those who hold Farm Dairy Certificates of Standing, under the same conditions as stated for Factory Diplomas, except that the conditions will apply to the Farm Dairy instead of to the Factory.



BUTTER MAKERS

Terms of Admission, Cost, etc.

No Entrance Examination is required for any of the Courses.

TUITION.—Free to residents of Ontario; to non-residents, \$5.00 for the Course. A registration fee of \$1.00, in advance, will be required of all students, except those taking the Instructors' or Summer Course. A deposit of \$1.00, to cover possible fines and breakages, will be required of all students, except those taking the Instructors' and Summer Courses. This will be refunded when the student leaves, if no fines or breakages are charged against him or her. Students who wish to obtain books from the Library must make a deposit of at least (\$1.00) one dollar before doing so.

Board and lodging can be obtained in Guelph, $1\frac{1}{2}$ miles distant (but connected with the College by electric railway), or near the School, at \$3 to \$4 per week. The total cost of the Full Course need not exceed \$50 to \$60.



MISS ROSE AND HER CLASS IN THE HOME DAIRY

WORKING CLOTHES.—Each student must provide two white coats and aprons for working in the Dairy, and also blue overalls, or other suitable clothing for firing boiler, running engine, etc. The coats and aprons must be kept clean throughout the session. Ladies should provide a suitable dress and apron for working in—material that will wash and look clean.

It is expected that students will conduct themselves in a gentlemanly manner at all times. Noisy or boisterous conduct in any of the dairy buildings will not be allowed. The use of tobacco in or about the buildings is prohibited.

Applications for admission should be addressed to the Professor of Dairy Husbandry.

Candidates whose applications are accepted will be expected on the **FIRST DAY** of the session. All students will be required to attend lectures and practical work regularly and punctually while they remain at the School.

COURSE FOR INSTRUCTORS IN DAIRYING

March 31st to April 4th, 1908

The Course for Instructors consists of advanced work in dairying. There will be lectures and experiments in the dairy, and lectures and experiments in the chemical and bacteriological departments. A special lecturer of international reputation is usually secured for this Course.

No fee is charged.

SUMMER COURSE

May 1st to September 30th, 1908

For the benefit of those students who wish to learn Cheese and Butter-making under Summer conditions, we offer the privilege of working in our Cheese or Butter Departments at any time from May to September. From 3,000 to 5,000 pounds of milk and considerable cream on the cream-gathering plan are received daily and manufactured into cheese and butter. Those taking this Course have an opportunity of seeing the results of experiments which are conducted in the Creamery during the Summer, and are able to do more practical work than is possible during the Winter term. A carbonic anhydride ice machine is used for cooling the cream and for cooling the refrigerator. We also have an ice cold storage.

Special experiments in Cheese-making are in progress during the Summer.

No fees for this Course.

Re Railway Rates

Arrangements have been made with the Eastern Canadian Passenger Association for reduced rates on all railroads to our Short Courses. In purchasing railway ticket, secure from the agent, in addition to a regular SINGLE FIRST-CLASS TICKET, a Standard Certificate. If coming over more than one line, get a Certificate at each Junction. The Certificate, when signed by the President of the College, will entitle you to reduced rate for the return trip.

For Extra Copies

Of this Circular, or Bulletins, especially prepared for your use, or for Calendar and Information concerning the Ontario Agricultural College, address

G. C. CREELMAN, B.S.A., M.S.

PRESIDENT

Ontario Agricultural College, July, 1907.

APPLICATION BLANK

Short Courses

.....190.....

DEAR SIR,—

I hereby apply for admission to the Course in

- (a) Stock and Seed Judging.
- (b) Poultry Raising.
- (c) Horticulture.
- (d) Dairying.

At the Ontario Agricultural College, commencing January.....1908

I have had the following experience in the work:—

.....
.....

Name.....

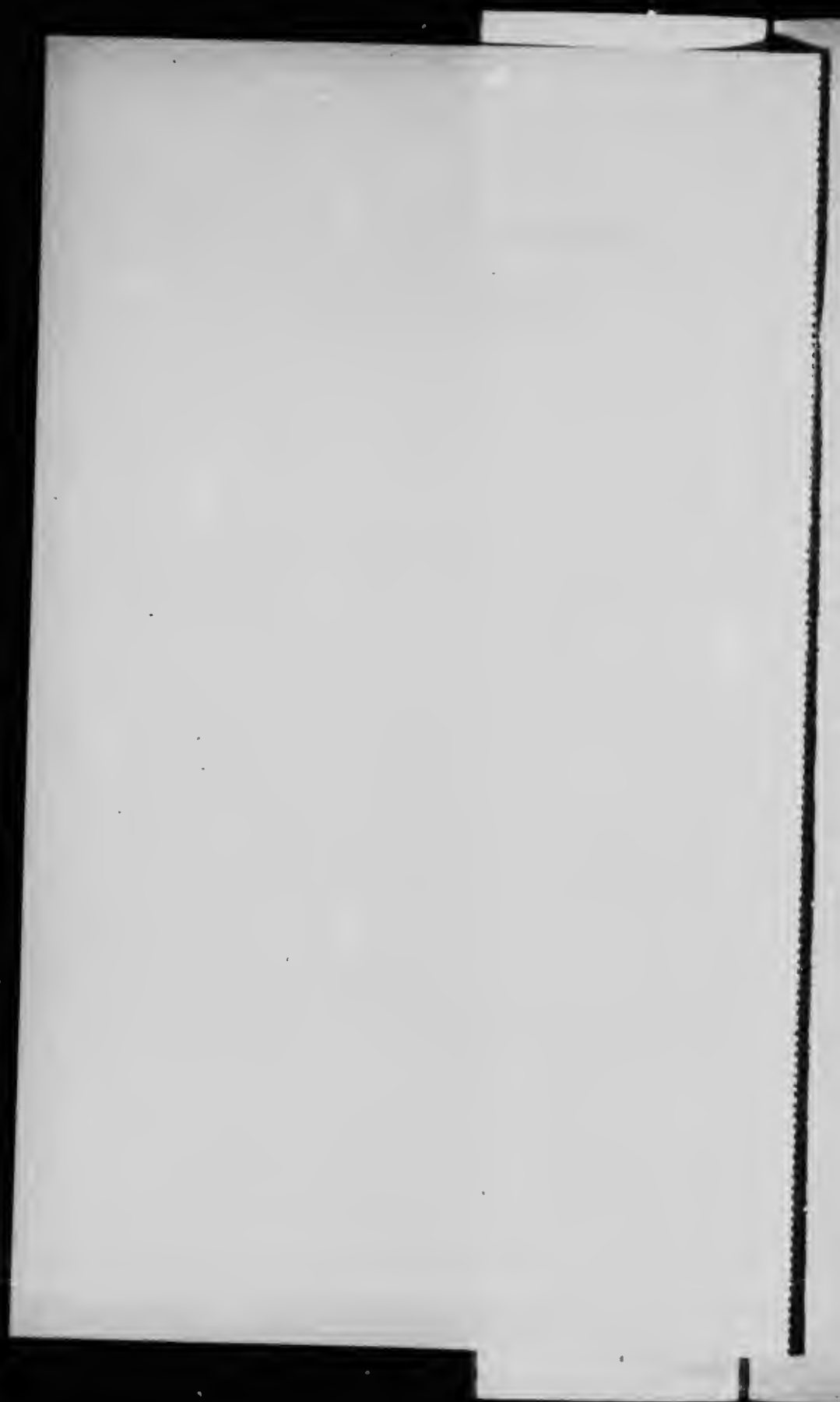
P. O.....

Province.....

President,

Ontario Agricultural College,
Guelph, Ont.

NOTE.—Candidate will please erase those Courses for which he is not making application.



STOCK AND SEED JUDGING

January 14th to 25th, 1908.

POULTRY RAISING

January 14th to February 8th, 1908.

POULTRY CONVENTION

February 10th, 11th, 12th and 13th, 1908.

HORTICULTURE

January 27th to February 8th, 1908.

DAIRYING

1. Dairy School, Long Course—for Factory Cheese and Butter-makers, and Farm Dairy Students—January 2nd to March 28th, 1908.
2. Course for Dairy Instructors—Mar. 31st to April 4th, 1908.
3. Summer Course for Butter and Cheese Makers—May 1st to September 30th, 1908.

