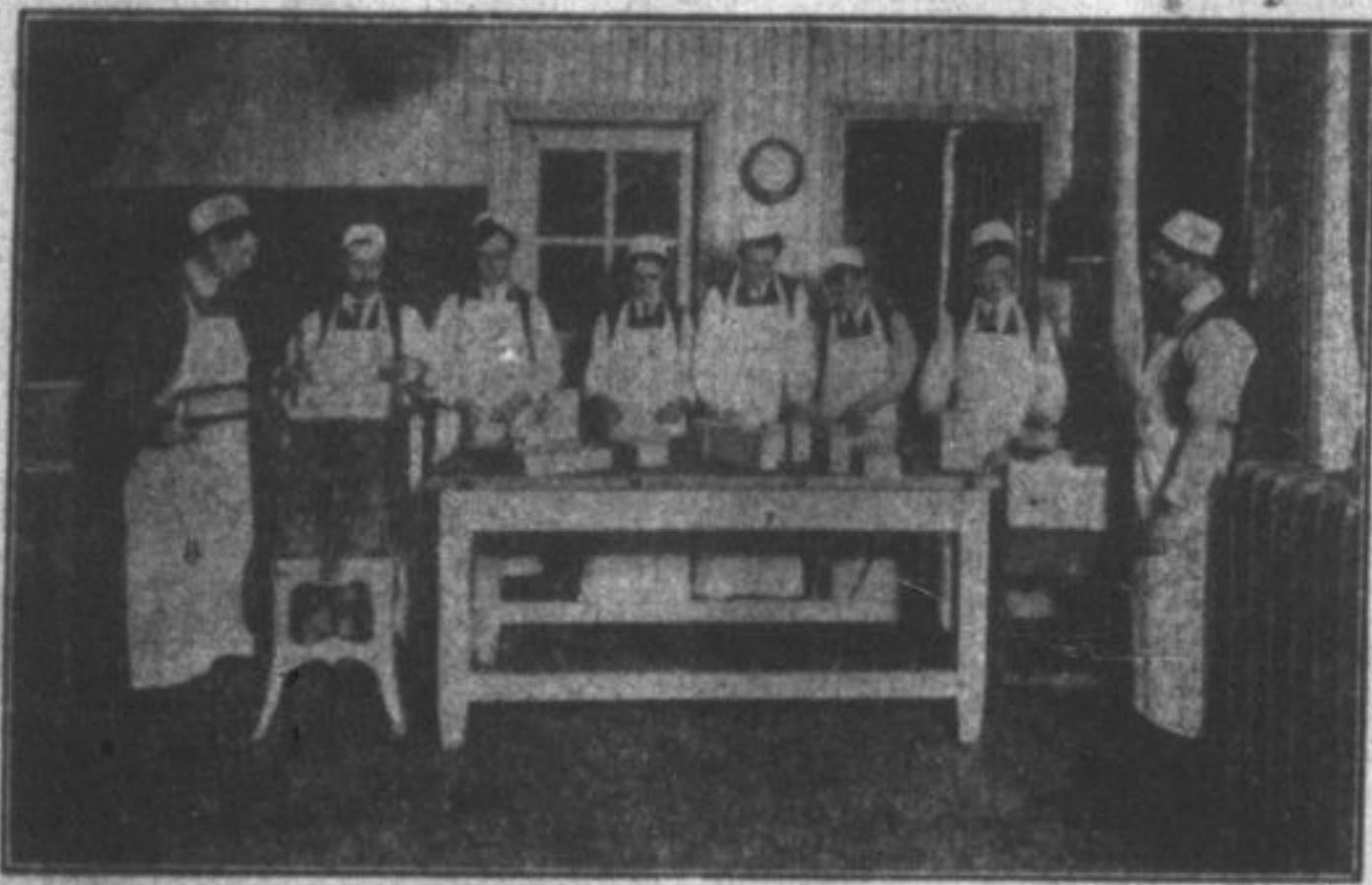


Eastern Dairy School, Kingston

People of Eastern Ontario should be familiar with the work and usefulness of this important institution

HISTORICAL SKETCH



Printing and Wrapping Butter, Butter-making Dept.



Eastern Dairy School, Kingston, Ont.



Students Receiving Instruction in the Hand Separator Dept.

The Eastern Dairy School was established in 1894 under the direction of Dr. J. W. Robertson, then Dairy Commissioner for the Dominion, as a branch of the School of Mining and Agriculture. Mr. J. A. Ruddick, present Dairy and Cold Storage Commissioner for Canada, who was on the staff of Prof. Robertson, was placed in charge, supervising the erection of the building and the active management of the school. In 1896, when the school was taken over by the Department of Agriculture at Toronto, Mr. Ruddick's services were retained, and he was given the first appointment as superintendent. He has since been succeeded in turn by J. W. Hart, J. W. Mitchell, G. G. Publow, and the present superintendent. From a very small beginning the school has gradually developed until at the present time it occupies a foremost position among similar institutions of Canada and the United States.

Upwards of 2,000 students have received instruction to a greater or less extent, and since legislation was passed in 1909 requiring all butter and cheesemakers to hold certificates of qualification, 250 diplomas have been granted by the school. It is clear, therefore, that the school has had an important influence in maintaining the high standards which have given Ontario cheese and butter such a high reputation on the markets of the world.

The art of butter and cheese making is as old as civilization, and many of the more prominent men in public affairs of to-day owe a measure of their present success to the early training they received as practical cheese or butter makers.

The field for specially trained dairy men at the present time offers a wonderful opportunity to the young man who is ambitious to specialize in one of the best paying branches of farm life.

The country is in need of expert dairymen—any factory owner in the country could use one or more experts—and the importance and wealth of the industry in the immediate future prevents the possibility of there being too many men trained for the positions offered.

Inquire as to the possibilities offered by our courses and make up your mind to join the January Class.

To returned men who are anxious to enter this field of labor, the course offered by the Eastern Dairy School is one of inestimable advantage, and an effort will be put forward to place returned men who have the necessary qualifications.

Well Equipped for Its Work

The primary object of the school is to gather and impart scientific and practical knowledge for the benefit of the cheese and butter makers of the province of Ontario, more especially Eastern Ontario. For this purpose the school is equipped with all the modern appliances for the manufacture of butter and cheese and the testing of milk, cream, etc. A staff of competent instructors is employed, one being placed in charge of each of the various departments, where instruction is not only given collectively to the entire class, but individually to each student.

Work of the Creamery Plant

In addition to the training of students the Department operates and maintains a modern creamery plant in connection with the school which is run the entire year. This feature of the school not only benefits the dairy farmers in the immediate vicinity of Kingston by furnishing them with a valuable outlet for their surplus cream, but enables the staff to gather first hand knowledge in the manufacture of butter, which knowledge is in turn made available to the students during the school term. By producing a superior quality of butter, and supplying this to the citizens of Kingston, their tastes have become so refined and critical that nothing but the very finest butter is any longer acceptable to them. For this reason Kingston's market for butter has become noted as the most critical and highest priced in the country, and is much sought after by those creameries who are able to produce the fancy qualities demanded.

The average output of butter for the Eastern Dairy School is approximately 100,000 lbs. per year besides a large quantity of sweet cream sold to ice cream manufacturers.

Prices paid to the farmers for the past seven months are as follows:

April . . . 55c per lb. of fat	Aug. . . . 50.5c per lb. of fat
May . . . 50.5c per lb. of fat	Sept. . . . 54c per lb. of fat
June . . . 48.8c per lb. of fat	Oct. . . . 53.3c per lb. of fat
July . . . 49.6c per lb. of fat	

These prices are anywhere from 5c to 8c per lb. of fat higher than those paid in any other creamery in the country.

ANNOUNCEMENT FOR 1919

COURSES WILL BE HELD AS USUAL IN 1919, AND AN EFFICIENT STAFF WILL BE AT THE SERVICE OF THOSE WHO WISH TO QUALIFY THEMSELVES FOR STILL BETTER POSITIONS IN CHEESE MAKING AND CREAMERY WORK. FOLLOWING ARE THE DATES:

Regular Long Course of 11 Weeks	Jan. 1st to Mar. 20th
Examinations	Mar. 18th, 19th, 20th
Instructors' Course	Mar. 24th to 29th

A CORDIAL INVITATION IS EXTENDED TO ALL MAKERS TO ATTEND THE PRESENT COURSE OF INSTRUCTION. FOR FURTHER INFORMATION APPLY

HON. GEO. S. HENRY

Minister of Agriculture, Toronto

L. A. ZUFELT, Supt.

Eastern Dairy School, Kingston, Ont.