ARM Dairying is treated in the Short Course with particular reference to the handling of milk on the farm as dairy manufacturing is taken up in The Winter Dairy Course.

A. Farm Dairying. Lectures will be given on the following subjects: the conditions which affect the yield, composition and value of milk; the production of milk for the making of butter and cheese; the principles involved in the separation of cream by the gravity and centrifugal systems; the handling of cream for direct consumption and for the manufacture of butter, etc.

B. Farm Dairy Practice. The new Dairy Laboratory is equipped with the most approved apparatus for the testing of milk, the separation of cream and the manufacture of butter. In this laboratory students are given practical instruction in all branches of farm dairying, including the testing of milk and cream, the detection of the more common adulterants of these products and the operation of hand separators, churns, butter workers, and other appliances of the dairy.

Practical training in the testing of milk and its products in the laboratory and creamery is given in the Courses in Farm Dairying.