

charged, or a minimum of \$17.25 for five weeks; but students may stay for a longer time if desired. Tuition is free for residents.

A Special Four Day dairy manufacturing conference will be held March 10, 11, 12, and 13, 1936. No fees are charged.

WINTER DAIRY COURSE EXPENSES

Students usually secure rooms and table board separately. Furnished rooms may be had for \$2 to \$4 a week. Table board ranges from \$6 to \$8 a week. The estimated average expenses of a student in the Winter Dairy may be summarized as follows.

Room rent 12 weeks at \$2.50-\$3.50.....	\$ 30.00	\$ 42.00
Board, 12 weeks, \$5.00-\$7.00.....	60.00	84.00
Three white suits.....	9.00	10.00
One blue suit	1.50	2.00
Fees, Men's Union \$1.00 (Incidental \$8.50, Laboratory \$13)	22.50	22.50
Text Books (approximately).....	10.00	10.00
Breakeage deposit (partly returnable).....	2.00	2.00
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Totals.....	\$135.00	\$172.00
Non-residents pay \$41.33 additional.		



THE STUDENTS GET PRACTICE IN THE OPERATION OF COMMERCIAL CHURNS

Of this total estimated amount \$2 less any deduction for breakage may possibly be returned to the student.

In addition to the foregoing it is customary for each student to purchase a class picture and also a class pin. These incidental expenses together with those connected with the debating society, are cheerfully borne by the students and amount to about \$5.00.

The heaviest part of the estimated expenses must necessarily be borne the first week the student is in attendance. It will be noted that the estimated expense given above does not include the railroad fare to Madison and other personal expenses.

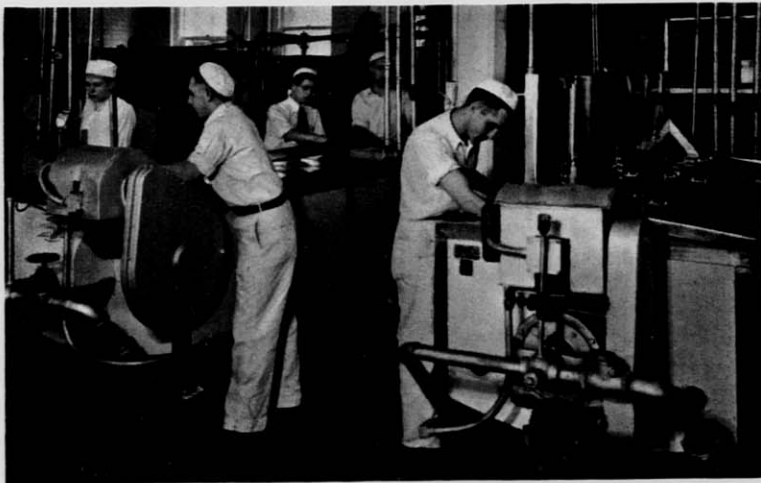
OTHER DAIRY COURSES

SUMMER DAIRY COURSE

Students are admitted to the Summer Dairy Course at any time during the spring and summer after March 1. They are expected to remain at least five weeks, although they may continue the work longer if desired. No previous experience in dairy work is required for admission to this course, which is intended for beginners.

SWISS CHEESE MAKERS SHORT COURSE

A two-week course of practical and theoretical instruction for ex-



PASTEURIZING CREAM FOR BUTTER MAKING