

Nearest Railway-station :
 Distance of Farm from same :
 Character of Soil :
 Manuring and Crops grown previous Season :
 Variety of Turnip or Swede Sown :

No. of Plot.	Weight of Dressed Roots on Undunged Half.		Weight of Dressed Roots on Dunged Half.		Total Weight of Roots on Plot.	
	Per Half-plot.	Per Acre.	Per Half-plot.	Per Acre.	Per Plot.	Per Acre.
	Cwt. qr. lb.	Cwt. qr. lb.	Cwt. qr. lb.	Cwt. qr. lb.	Cwt. qr. lb.	Cwt. qr. lb.
1						
2						
3						
4						
5						
6						
7						
8						
9						
10						
11						
12						

Additional Information.—Notes on the following subjects may be entered in the space below : (1) Date of sowing seed, (2) any peculiarity in appearance of the plots during summer, (3) any peculiarities noticed in the roots on each plot, (4) any other information that may lead to a correct interpretation of the results.

Dairy Institute, Worleston.

The institute is situated at Worleston, between Crewe and Chester, amidst some of the best dairy-land in the county. The farm is 165 acres in extent, entirely grass land on heavy clay. A herd of fifty milking-cows is maintained, and the whole produce of these is dealt with in the dairy, in addition to which a considerable quantity of milk is purchased. Butter is made daily throughout the year, and cheese except for a few weeks about the new year. Accommodation is provided for the boarding and lodging of sixteen pupils. There are special rooms for cheese- and butter-making; and a commodious press-house, and rooms for ripening cheese have been built, and equipped with all the necessary and most modern appliances for dairy-work; the whole of the work in connection with both cheese-making and butter-making, including the separating of the milk by the hand-separator, being performed by the students.

The Cheshire County Council formed this institution to provide a thoroughly practical course of instruction in dairying, combined with such scientific instruction as is found necessary to explain and illustrate the principles on which the practice depends. The breeding of dairy cattle, milking, the treatment of milk, methods of creaming, separating, ripening, and butter-making, with the best methods of packing and marketing, are taught. In cheese-making the attention is mainly given to the manufacture of Cheshire cheese; the early ripening and medium ripening kinds being chiefly made. Occasional instruction is given in making such varieties as Wensleydale and Stilton, and soft cheese. Provision is made for the students getting a very large amount of actual practice both in butter- and cheese-making. Each student is thoroughly taught and practised in testing milk for butter-fat by means of the Gerber and Babcock tester. A laboratory has been equipped for instruction in the chemistry of dairying, and apparatus provided for analytical and test work with advanced students.

There are two courses of work : (1) For those desirous of having such a training as shall enable them to undertake the management of a dairy at home or elsewhere; (2) for those desirous of taking an advanced course, such as to fit them for becoming, if need be, instructors in dairy-work.

For the first course at least ten weeks is considered necessary. At the end of this a searching examination is held, on the results of which certificates are granted; but no one is allowed to compete for the certificate unless attendance has been made at the Institute for at least seven weeks. The examination embraces the making of cheese throughout, making of butter, and an oral and written examination on the questions involved in dairying. The cheese made is examined and tested when ripe by a skilled cheese-factor, and marks awarded according to its value. Students in this course may enter for a shorter period than the ten weeks. Persons who have met with difficulties in their own practice may attend for a shorter period for the purpose of obtaining information upon the points required. All are, however, urged to remain the full ten weeks, and more if possible.

For the advanced course twenty weeks or more are required, and the work, both practical and theoretical, is such as to cover the syllabus drawn up by the Royal Agricultural Society for its examination for the diploma for dairy-work. Hence regular instruction is given in chemistry and bacteriology, on dairy cattle, pasture and crops, and foods used in dairy-feeding, as well as the thorough practical management of the dairy. Students in this class are also trained to impart instruction to others. Persons are not encouraged to enter for the advanced course unless they have already taken the earlier course, or have a very good knowledge of dairying and dairy-work.