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SARAH B. HARRIS Editor

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OBSERVATIONS

Some three miles east of Lincoln lies a half section of land that is at present of much interest to the people of the state. This is the state university farm of which, until the last year, comparatively little was known, but which is today the Mecca of those who would gain a knowledge of the most improved agricultural practice.

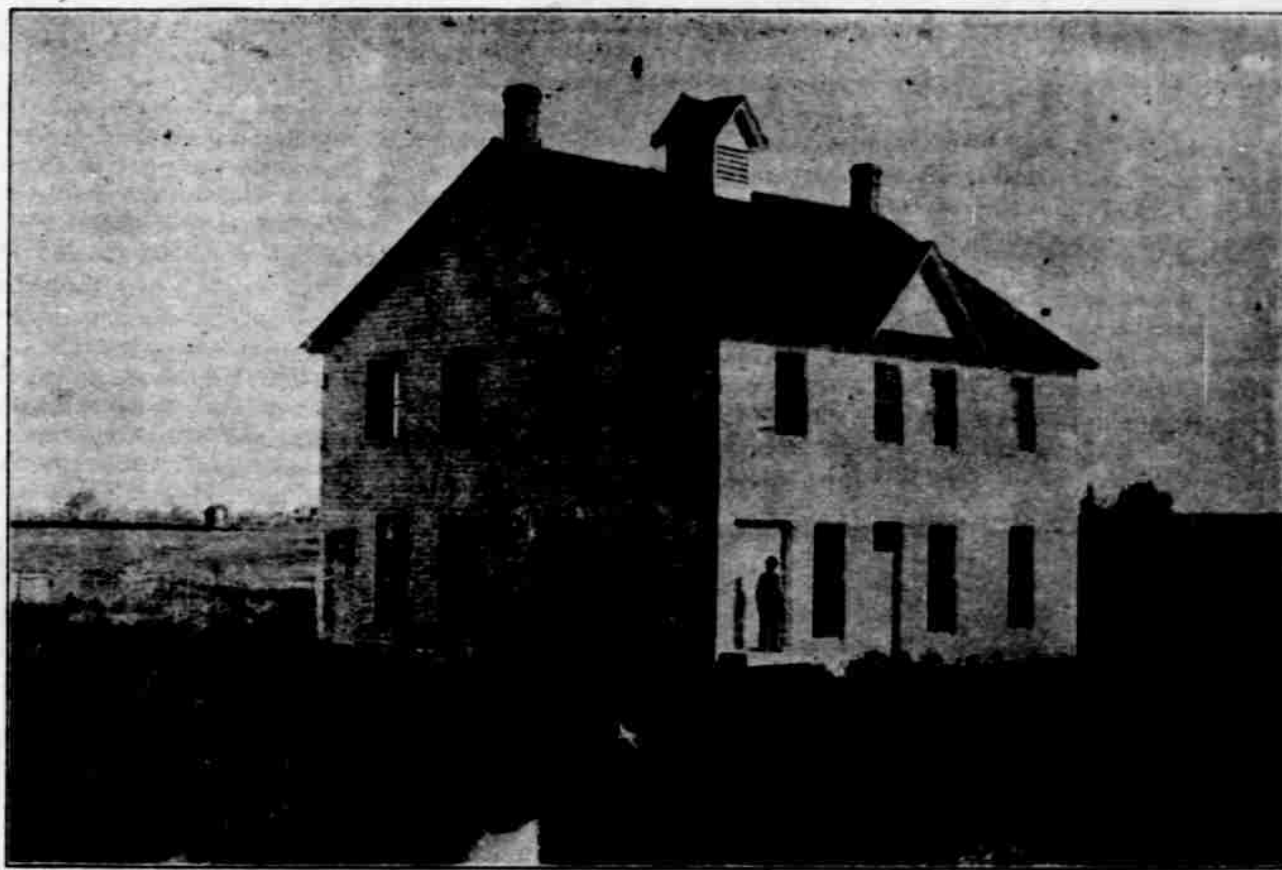
This past year has been productive of a bountiful harvest on this farm, for in addition to a corn crop of seventy-two bushels to the acre, it has raised a dairy building and an agricultural chemical laboratory. It has become the home of the school of agriculture conducted in connection with the state university, and has received the blessing of the State Dairyman's association at the formal opening of the dairy hall on December 17. All this in one year has been a heavy drain on the fertility of the soil, and the fertilizing resources of the university. But it is the declared policy of the board of regents to build up on this farm an agricultural school and experiment station that will be of untold benefit to a state whose one great resource is agriculture. They apparently mean what they say for certainly a very propitious beginning has been made.

The most notable improvement made within the year is the dairy hall, a building as its name implies dedicated to the production of butter, of scholastic attainments, and whose character shall be free from any odor of impurity. This building, or as much of it as has

been completed, is a model of its kind. It covers an area forty-four by forty feet and is two stories high. On the first floor is the dairy room proper, which has a cement floor and is provided with hot and cold water. Here are the various appliances for enticing the oily fat globules to leave the milk without waiting for the slow process of setting. All that is needed is to turn a crank, and the separator does the rest. However, it is hard to persuade the man who is turning the handle that he is not doing the whole thing. There are several different makes of these separators, which have been loaned by the companies manufacturing them. Any concern having a reputable machine can place it in the school, where it comes

get onto this, and can raise microbes as well as they can hogs or cane. After the cream is ripened it is churned, salted and worked to the queen's taste. The machinery is sufficient to accommodate twenty-four students in one day. The remainder of the first floor is taken up with the ice house and chill room. The ice is secured from an irrigation reservoir supplied by a windmill. Up stairs are two class rooms large enough to accommodate forty students, but for financial reasons only one of these has been completed. The conduct of the school is based on the principle of secondary technological instruction outlined by Chancellor MacLean in his inaugural address last Feb

Thus the class in breeding of live stock, visits farms where pure bred stock is kept and under the guidance of a trained instructor studies the good and bad points of the various breeds of stock. The class in horticulture by learn practice the many operations made use of by the most progressive orchardists and vegetable gardeners. The class in animal diseases operate on diseases and crippled animals secured for their use. By such methods of instruction the farm student finds it easy to get his information and it stays with him much longer than when obtained from books. The school being intended for the practical farmer no entrance examinations are required, but students must



THE NEW DAIRY BUILDING.

in active competition with the other makes. The cream is then placed in ripening vats where it is soured according to strictly scientific methods. It is now generally understood the souring of cream is due to the action of bacteria, of which there are several families. Some of these families are undesirable, while others are model citizens. They travel around in the air and are constantly on the move. The trick is, to secure the desirable emigrants and keep out the "disturbing element." This is done by raising them artificially, and keeping them on tap to be drawn when desired. The boys from the farm soon

ruary. The curriculum and methods of instruction have been worked out by Prof. Lyon who is director of the school of agriculture. Instruction will be given in subjects directly of interest to the farmer. Among these are methods of soil tillage, feeding and breeding live stock, dairying, treatment of animal diseases, horticulture, insects injurious to crops, etc. These subjects will be taught in a very simple and practical way, a large part of the instruction being given by means of actual practice or observation, it being much easier for those who have been accustomed to active work to learn in that way.

be at least sixteen years of age. This is an entirely new and novel feature of university work. It originates from a desire on the part of those in charge to make the university of great help to the industrial interests of the state. It must appeal to the sympathies of those who are interested in the development of our agricultural resources as well as those who are more directly benefited by the opportunities it affords. It well deserves the success that has attended it thus far. Drudgery is work done hopelessly over and over again with no idea of lessening labor and increasing values