

business. If you are to become a dairyman, you must use cleanliness in every sense of the word.

I was particularly interested in Holland. They peddled milk around town with dogs. You never see a fat dog in Holland. He works. It is a common thing to see a man with his milk and three or four dogs. A dog works just as hard going down hill as up. Sometimes if a man has only one dog, he hitches himself to the cart with the dog. The man holds back when he goes down-hill, but the dog uses the same effort as he does when he pulls up-hill and it is very amusing to see the man holding the dog back as well as himself. One thing I noticed which I do not like, the Hollander puts his milk into a wooden barrel. He makes cheese three times per day. He also, milks the cows three times per day. This is too much work but they maintain however, they make a little more cheese and get more milk.

Another one of the various kinds of cheese is Limberger. Everybody has heard something about Limberger. I frequently give a talk to our Domestic Science girls on the food value of cheese. When I am talking of cheese, I generally have some Limberger present. Some of the girls carry off the cheese and place it in someone's room and later enjoy the occupant's distress at the mysterious but violent odor which greets her.

Limberger cheese is made under the most perfect sanitary conditions it is possible to have. Some people think it is made in a dirty way and left to decay. It was made originally in the Province of Limberg in Belgium and was made three times per day. It is made from fresh milk. The rank flavor is due to

the abnormal fermentation. It contains a large amount of moisture which produces the bacteria which give the abnormal flavor and the person who eats it, has an abnormal taste. Even the Germans are not caring so much for it any longer. It should have passed out before it was introduced.

Now, in closing, I would say that I have passed around your buildings, inspecting to a certain extent the different departments and I must congratulate the school, or those in charge, for the conditions as I find them.

This is the second Indian school I have visited. The other school was at Regina, Northwest Territory in Canada, and in looking up the work there, I find that it has been exceedingly satisfactory. It is very much like your own. They take up Domestic Science and the girls are trained in all of the domestic branches while the boys are trained gardeners, caring for their individual gardens and after the vegetables are ripe, market them, thereby making a little money from their labor.

I thank you for your attention.

LAST WEEK'S NOTES FROM CHAUTAUQUA

We have only a half a mile to carry water.

Rink seems to be enjoying himself down here.

Merl Poland is the happiest boy in the camp. I wonder why?

The boys at Chautauqua are glad to hear that Mr. Woods is getting better.

After burning your hands about ninety nine times on the pots you will learn how to use a dish-rag.

Pascal George is at Chautauqua with his new straw hat and summer coat, he is stoping at hotel Davis near the hard-tack box.