

offer you anything that would be worthy of your consideration and thus to contribute my share toward a mutual entertainment.

POISON CHEESE.

With the great expansion of the cheese interest in the United States and Canada, there has been a steady improvement in the quality produced, but there have also sprung up some other results not so desirable; among them is the occasional development of poison cheese, concerning which I have been invited to speak to-day.

The first case of poison cheese that I can recollect, which attracted the attention of the public or the notice of the press, occurred some fifteen or sixteen years ago. It appeared first in Philadelphia, and afterwards in New York City, and I believe, some other places. The symptoms produced were very distressful, and indicated mineral poison, which it finally proved to be. It was easily distinguished from cheese not poison, by its containing black spots, which were traced to the white lead with which the cheese tubs and milk pails of the dairy were painted. The painting scaled and rubbed off into the milk or whey, and mingled with the curd, and by the agency of the lactic acid, developed in the curing of the cheese, was converted into lactate of lead. The cause becoming known, it was at once removed by painting dairy utensils with zinc instead of lead. Since that time cases of poison cheese have occasionally made a wave of excitement in the public mind. Lately, since the introduction of the factory system, they have become more frequent. That they should now and then occur is not strange. Cheese, in its best state, is poisonous to some people. Persons to whom cheese is so distasteful and poisonous that they cannot eat it all, are often met with. I once knew a case of most distressful vomiting from a child's eating a bowl of bread and milk, in which had been accidentally dropped a piece of cheese about the size of a pea. The cheese was not eaten. The vomiting was produced from the influence of the cheese imparted to the milk, as, upon examination, it was found in the bottom of the bowl. This poisonous action of cheese was not confined to this single in-

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