

While they are undoubtedly valuable in a ration for growing or dry cattle, if turnips and rape are fed, even in limited quantities, to milking cows, there is a likelihood of imparting to the milk a taint which cannot be eliminated by any process known to the cheesemaker's art.

INJUDICIOUS FEEDING.

Some first-class feeds if fed alone, and to excess, will cause indigestion and thus indirectly affect the milk. One example of this kind is found in green clover.

AN IMPURE WATER SUPPLY.

An abundant supply of pure water is one of the essentials for the production of good milk. When cows are compelled to drink the water of swamps, muddy ponds, or sluggish streams and ditches, in which there is decaying animal matter, including their own droppings, there is a constant menace to their health, and unless cows are in good health they cannot give first-class milk. Moreover, the mud, often full of foul germs, which collects on the legs, flanks and udders of the cows, and falls into the milk at the time of milking, is a direct source of infection, which is often overlooked.

WANT OF SALT BY THE COWS.

When cows have free access to salt at all times they will give more milk, which will have a better flavour and keep sweet longer than when they do not get any at all or receive it only at intervals.

ABSORPTION OF ODOURS.

It is a well-known fact that milk will absorb some odours to which it is exposed. Warm milk will absorb odours quite as readily as that which has been cooled; hence the necessity for moving it from the stable or milking yard as soon as possible after it is drawn.

The foregoing causes of tainted or gassy milk have been mentioned as indicating some of the possible sources of such defects, but the most common cause of all is

THE UNDESIRABLE GERMS WHICH GET INTO THE MILK DURING AND AFTER MILKING.

These germs are always associated with filth in some form or other. Careful investigations show that a very large proportion of the cases of taints or bad flavours in milk and its products, are caused by the germs which are always present in the droppings of animals. Such germs are to be found in large numbers wherever such droppings are deposited. The mud of stagnant ponds where cattle are allowed to drink, and the surfaces of barn-yards or milking yards are always swarming with them. Hence the reason why the udders and flanks of cows should be always brushed before milking to remove the dried mud, particles of manure, hairs, &c., which might otherwise fall into the milk pail. Straining the milk, while it is necessary to remove the visible dirt, does not get rid of those foul germs, which are the actual cause of the tainted, gassy milk.

Improperly cleaned milk pails, strainers or milk cans are a constant source of contamination.

The whey tank is a common source of infection at those factories where the whey is returned to the patrons in the milk cans. This practice is detrimental to successful cheesemaking, but when it cannot be arranged to have the whey disposed of in some