

The Milk Cure is the Latest.

A doctor in South Africa claims to have discovered a new method of curing disease, which he terms "lacteopathy."

It struck him, he says, that, as milk absorbs poisonous germs from a bucket, it might also be used to absorb poisonous germs and gases from the body.

He put his idea to the test, and now claims to have cured people of smallpox, fevers, diphtheria, spinal disease, and many other maladies, by simply wrapping the patients in milk sheets.

He lays his patients on a mattress covered with blankets, takes a sheet just large enough to envelop the body, warms it, saturates it with about a pint and a half of warm milk, opens it without wringing it, and wraps his patient in it for an hour, subsequently sponging him over with warm water or putting him into a warm bath.

He declares that in one bad case of smallpox, where the eruption was well out, the milk sheet drew the poison so entirely from the skin that the next day the eruption disappeared and the man was convalescent.

Irish Co-operative Creamery Management.

An Irish creamery is worked as follows: The management is usually entrusted to a president or chairman, and a number of committeemen, generally from four to eight, elected by the members of the society. The working staff consists of a manager, a dairymaid and assistant, a man or boy to help in the dairy, and a man to look after the engines. Every shareholder has a voice and vote in the society. If the committee do not give satisfaction in the discharge of their duties, the shareholders can call a meeting, and, when necessary, replace them.

In the summer the farmers send their milk to the creamery twice a day; in the spring and autumn once a day, and in the winter every alternate day. The cream is extracted by centrifugal separators. The process of buttermaking is very similar to the Danish system. The cream stands from 24 to 36 hours to ripen after it is separated. In some dairies it is refrigerated as it comes from the separators. It is then placed in Schwartz cans and kept at a certain temperature until the lactic ferment is formed in the cream.

When the cream is ripe for churning, it is thoroughly mixed and put into the churn, and, as soon as the butter comes, a very small quantity of cold water is added to the churn, which is slowly revolved in order to free the butter from the buttermilk. The butter is then taken out, lightly sprinkled with very fine dry salt, and placed on a butter worker, through which it is passed two or three times. It is then allowed to stand for some time, and again passed through the worker, when it is finally packed in casks and boxes for the market. The butter is not washed. The milk is paid for according to its percentage of butter fat. In 1894 the average price was about $3\frac{1}{2}$ d. per gallon, the separated milk and buttermilk being returned free to the farmers.

The sale of the butter produced in the co-operative creameries is largely conducted through the Irish Co-operative Agency Society. The commission charged on sales effected in this way is $2\frac{1}{4}$ per cent. In 1894 the butter sold realized an average price of nearly $10\frac{1}{4}$ d. per lb., as compared with $11\frac{1}{4}$ d. in 1893.—*The Dairyman, London.*

Bacteriological Research.

The importance of bacteriology to dairymen is just beginning to be recognized. The application of the knowledge already acquired to the butter industry of Denmark has done much, within the last few years, to improve the quality and increase the uniformity of the product of Danish dairies. The result has been achieved largely by pasteurizing the milk and cream, and then introducing the desired kind of bacteria, known to scientific men as *pure cultures*. This method, so useful and satisfactory in Denmark, has found favor in the United States also. Over one hundred creameries on the other side of the line are introducing pure cultures. So it may now be stated, as a fact, that the science of bacteriology is furnishing information which enables the buttermaker to make butter of superior flavor, more uniform character, and better keeping quality; the milkman to have his milk sweet and free from disease-producing germs; and the cheesemaker to understand and control, to a large extent, the ripening and flavor of his cheese.

The organization of a Department of Bacteriology in connection with the Agricultural College at Guelph is, therefore, a wise and important step in advance. F. C. Harrison, B.S.A., the bacteriologist of the institution, is, we are