

the process of milking enters the milk and thus the seeds of a filthy decomposition are sown. You may not be able to detect anything bad in such milk for an hour or so after milking, or when it arrives at the factory, but it is nevertheless bad and will cause trouble, either while the milk and curds are being manipulated, or in the flavour of the cheese upon the shelf. Farmers generally have not understood or appreciated these things. They have been looking wholly to the art of the manufacturer for securing a good product, assuming so long as milk can be got to the factory before it sours, or before it becomes rotten or stinks, all responsibility is shifted upon other shoulders than their own.

And in this connection, I must refer you to two notable cases illustrating the point in question. In the summer of 1870, while on a visit to Mr. L. B. Arnold, of Tompkins County, New York, I saw an instance of dust innoculating milk brought to the factory. When the milk was received at the factory window, there was no reason to suspect taint from any particular dairy. The delivery from the several patrons went into the vat together, and was set in the usual manner with rennet. But during the process of heating up the curds a most intensely foul and disagreeable odour was emitted. The cheese maker sent for Mr. Arnold and myself, and we went down to the factory together. We found the curds then about half scalded, giving off a stench exceedingly offensive—a smell like that coming from a nasty mud hole stirred up and exposed to the air in hot weather. There was no mistaking the peculiar odour, and I suggested at once that some of the patrons were allowing their cows to slake their thirst from stagnant pools. He afterward traced the milk to its source and found the trouble to come from one patron, who, after turning his cows to the after-feed, had allowed them to cross a narrow slough where particles of mud adhering to the udder and hair, and becoming dry, the dust entered the milk during the milking, and had introduced a class of fungi which by their multiplication spoiled the milk. The patron had meant no harm. He had taken every precaution so far as his knowledge extended for the delivery of good milk, and on correcting the fault the trouble ceased. Another case is in point, and