

I think from these results that for stall-fed cattle the average of the last column may be taken as a practical standard for the autumn and winter months ; at any rate any deviation from this, say in reduction of fat, would indicate the abstraction of cream, and the milk should be sold as skimmed milk, which for many purposes is as good as if the cream were left in, but under the new act such abstraction will be punishable. In like manner any decrease in the quantity of caseine or salts would indicate the addition of water, the specific gravity alone can give but little information as to the purity or otherwise of the milk. Nor does the quantity of cream alone give an idea as to whether adulteration has been practiced, but the four conditions taken together are likely to be near the proper result.

Since writing the above, I have received The "Chemical News" for February 5th, wherein is a paper on milk, by C. A. Cameron, M.D., Professor of Hygiene in the Royal College of Surgeons, Ireland, who gives the result of his experience in Dublin milk, as per 1000 parts :

Water, - - -	870.00
Fats, - - - -	40.00
Caseine, &c.	83.80
Mineral, - - - -	06.20
	<hr style="width: 100px; margin: 0 auto;"/>
	1000.00

The same number also contains a report of the proceedings of the Society of Public analysts who establish the limits for the constituents of milk as follows :

"Milk shall contain not less than 2.5 per cent of butter fat." These limits are given as the minima of quantities. I should be harder on the milk vendors, and require a higher standard. And if the cow will not give a milk up to the standard, it were better to fatten her for the butcher, and raise one that will give richer milk, this will tend to improve the breed of cows.