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### VETERINARY DEPARTMENT.

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#### MILK AS AN ARTICLE OF FOOD.

##### OTHER SOURCES OF IMPURITIES.

We have seen that milk naturally undergoes important changes, that the food and water supply materially affect its quality and flavour. We find however that many other causes operate in rendering this important article of food impure, and produce such changes in its composition as materially deteriorate its quality.

We have seen the readiness with which air contaminated by putrefactive exhalation affects milk. It is no less true that impure air, from whatever source the impurity arises, affects this fluid whether it is inhaled by the cow, or absorbed by the milk.

Hence it is of the utmost importance that the byres should be well ventilated, and kept clean. We consider that, next to the food the cow eats, the air she breathes affects the quality of the milk. The dairy in which it is kept should be free from all sources of contamination of the air ; hence in selecting a site for a milk house it should be as far as possible from the manure heap, stable, or house drains. In private houses in the city it is no uncommon custom to keep the milk supply in refrigerators in close proximity to meat or fish, or perhaps decomposing vegetables, and find that the milk does not keep sweet, for which the milk vendor is blamed, as will be seen unjustly. Most of our city cellars are con-

taminated by sewer gas, and are not proper places for keeping milk.

Milk, bought from shops and groceries, which has been exposed to all kinds of impurities of the atmosphere will seldom keep well, even if not adulterated.

Want of cleanliness with the cans, pails, and strainers, often causes milk to spoil. Not only is it necessary to wash and scald the dishes, but they should be exposed to the air. wooden vessels are not recommendable on account of the difficulty of thoroughly cleaning them.

The simple precautions of washing or brushing the cows' udder, and tying the tail before milking, will often prevent impurities from falling into the milk which the strainer will not remove, and which are not only disgusting, but lead to the spoiling of the milk.

Freshly drawn milk should never be shut up in close vessels. It must be both cooled and exposed to the air to secure good flavour, and good keeping qualities.

Where milk is set in shallow pans, as for raising cream, it cools tolerably in the air, but it will not keep as well as if it is exposed to cold water for this object as it is prepared or cased for market. I described this method here, as all who produce milk, or use it in any form, may learn something from the practice of those who send it to distant markets.

"As soon as a can is milked, usually holding 40 quarts, though some use coolers of the same height but holding but half the quantity, it is set in a vat, or spring, of cold water, where there is sufficient flow to carry off the heat.

If the supply of water is scanty, or the temperature but little below 60°, it would seem that the cooling should be hastened by stirring the milk, but when the flow of water is abundant, and the temperature is about 40° stirring appears to be unnecessary. In either case the lids must not be put on the can till the milk is cold.

It is well not to fill the cans quite full till they are taken from the spring for market, as thus a larger surface is exposed to the air, and you can best secure that when the water is higher on the outside than the milk is on the inside. When the milk is highest that above the water will not cool readily, and is very apt to injure the whole. Cold and warm milk must not be mixed. After it is cool, the milk of the night and morning may be safely mixed. The milk remains in the spring till the time arrives to send it to market, keeping it cool in summer and from freezing in winter.

For the supply of New York, the milk of the previous morning and evening are sent in the afternoon, arriving there soon after midnight ready for the morning distribution.

Thus prepared the cream separates but partially from the milk, so that by agitation it readily mixes with it again ; the strong grassy or animal odour is removed, and it will preserve its sweet condition for a considerable time longer than would new milk without cooling, even in the warmest weather.

For eating and drinking purposes in the family, and