

should be removed from the room. Strips of glue paper (sold for the purpose) should be pasted over all cracks in the windows and doors, keyholes, etc. The materials in right proportion for the space of the room should be used, as under the heading "Fumigation." After fumigation is completed, all woodwork should be scrubbed with a hot solution of soda, and where possible the woodwork should be repainted and the walls rekalsomined or repapered.

PASTEURIZATION OF MILK

To pasteurize milk, it is placed in a closed vessel, or constantly stirred, while it is raised to a temperature of 150° F. (65° C.) and maintained at such temperature for twenty minutes. Regular pasteurizers are on the market, but some home improvisations are satisfactory.

Unless the milk is going to be used immediately after pasteurization, it should be placed in the ice box and rapidly cooled.

BEEF-JUICE PREPARATION

Fresh, lean beef of the cheapest and toughest cuts, such as brisket or rump, should be heated superficially in a dry saucepan until of a gray color on the outside. The meat is then placed in a meat press (sold at most hardware stores) and the juice expressed. If it be difficult to bring pressure to bear, a piece of iron piping may be used on the handle of the meat-press to afford additional leverage.