

These, all of them, gave "floating curd", a curd filled with "pin-holes", that is, they produced "gassy curd", which gives a cheese known as "huffed." Fig 5 shows a piece of curd full of "pin-holes". Several experiments were made, simultaneously, with



Fig. 5.

milk containing these germs, and every one of them gave a "gassy curd". When the milk was sterilised; or when, during the same milking, milk was taken after the udder and flanks of the cow had been cleansed, the *pin-holes* were not found in the curd, which then had the appearance of the piece in fig 6.

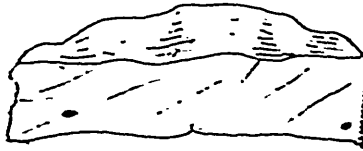


Fig. 6.

After such irrefragable proof of the injury caused to the quality of cheese by dirty milk, one would think that it would be quite unnecessary to repeat to our farmers that it is a matter that concern their dearest interests that no milk should be taken to the factory that is not pure and sound, since the quality, and consequently the selling price of the cheese depends so evidently on the quality and cleanliness of their milk.

PLANTS THAT AFFECTS THE HEALTH OF THE COW AND THE QUALITY OF THE MILK.

M. J. C. Chapais published, in "Le Journal d'Agriculture," for October, November, December, 1895, and January, and February 1896, a series of very important articles on the plants generally