

of tainted milk, such as occurs every year, and which was so frequent in 1870. From the very first of that kind of milk I met with, down to the last, every instance has been accompanied with indications of fever, so that in this demonstration we have satisfactorily accounted for a large share of the infected milk, and the means of avoiding it are suggested.

The results which have appeared from the facts illustrated, have a direct bearing in relation to poison cheese. That cheese is made poison by unnatural fermentation hardly admits of a doubt. You have seen how the seeds of fungus plants, which act as ferments, reach the milk and infect it. You have seen that cows eating or drinking food that contains spores carry them into their milk, and how quickly they spring into a vigorous growth and change the characteristics of the milk. How often are cows allowed to slake their thirst in swamps or stagnant pools, which always abound in the seeds of miasma, which are sure to produce new or modified fermentation in the milk or resulting cheese. It would seem from what I have shown that there is but little difference between one's drinking from the pool himself, or eating the milk or cheese derived from the cow that has drank the water. It is not so strange, it appears to me, that poison cheese should now and then occur with the chances, which we know exist, of carrying poisonous ferments into it, as it would if it should not occur. Cows are too often exposed to chances of imbibing ferments not to get some poisonous ones once in a while. And then, instead of obviating the difficulty by our treatment of the infected milk, we take the most efficient means to aggravate it.

Some of the fungus plants, whose growth causes fermentation, are so tenacious of life that neither frost, nor wetting and drying repeatedly, will affect them. Of this kind is our cherished friend, the micrococcus cell, that is always in milk, and is so abundant and efficient in rennet, and in digestion generally. But it happens that the organisms that modify unfavourably the fermentation in cheese, maintain life by a more feeble tenure. They can only live under water, or in some envelope that will protect them from the oxygen of the air. Though, like all other plants and animals, they

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