decomposing vegetable or animal matter. I need only to refer you to some facts coming under my own observation, and the result of scientific investigation by Professor Law, of Cornell University, to show you how milk may be spoiled while the dairyman suspects nothing wrong.

## INHALING BAD ODOURS.

Experience and scientific investigation have established the fact that milk is spoiled in the cows bag, simply on account of the cows inhaling bad odours while at pasture. We have numerous instances where deaconed calves thrown out and left exposed in a portion of the pasture—where dead horses, and the carcasses of other animals have been allowed to putrify in such places that the cows inhaling the stench from these decaying remains of animal matter, the milk has taken a putrid taint before being drawn from the bag. This taint may not be perceptible the moment it is drawn any more than the physician can detect small-pox in a person who has recently been exposed to that disease, but the seeds or germs of putrefaction may be there nevertheless, and, in the case of the milk, begin to show themselves, and to give trouble to the cheese-maker, before his curds are ready for the press. Or if he succeeds in getting the curds in press without much difficulty, the cheese not unfrequently shows an early taint, decays quickly, and turns out bad. The troubles from this source are much more frequent and produce more extensive evils than are commonly supposed.

## MILK TAINTED BY DUST AND BY BAD WATER.

I have seen numerous cases where the milk has received a taint from particles of dust falling from the cows into the pail while milking, and unsuspected of doing harm by the milker. Cows that are allowed to pass through sloughs of mud, places filled with decomposing animal and vegetable matter, get their udders and bodies more or less bespattered with this filth. At the time of milking this dirt has become dry, and the more bulky portions may have fallen off, but enough remains to form a dust which, in

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