

should be received in a vessel that has been well washed and steamed, and the air of the place must be perfectly pure. If a disinfectant or powerful germicide can be had, formaline for instance, it would be worth while to sprinkle the clothes of the milker with it and to reject the first jets from the cow's teats. The maker now sets the milk at once in a pan of iced water, or, if no ice, in the coldest water he can get, having previously covered the milk with a clean linen cloth; 12 hours afterwards, he skims the milk and leaves it to sour and curdle in a temperature of 70° F., keeping it well covered. The curd will be pretty firm when it leaves the sides of the vessel; and there it is, a *mother-ferment* which you may use as you would a *pure* or *trade culture*.

3rd. Ferments made from good skimmilk.—Pasteurise the milk at 175° F. for 20 minutes, cool it quickly down to 70°, and keep it so until it curdles like the former one: there will be your "mother-ferment", to be used as above.

These three kinds of ferments are propagated in the following manner. The medium used is always good skimmilk pasteurised at 175° F. for 20 minutes and rapidly cooled down to 70°, for the first time, and to 60° for all the subsequent propagations, so long as no recourse is had to a fresh "mother-ferment".

From five to seven pounds of ferment to a hundred pounds of pasteurised milk, will always give a good curd in twenty hours, if the temperature has been kept uniform.

If you do not need the ferment so soon as it is made, keep it, well covered, in the coolest place you have at a temperature below 40° F. to stop the fermentation. A good cover is made by a sheet of wadding with a linen cloth over it.

In every instance, you must not forget to take off the top of the curd to about an inch in depth, before using it, whether for propagating or for putting into cream. It should be very finely divided so as to insure its thorough mixture of with the skimmilk or the cream.

All the vessels and utensils, such as the skimmers, stirrers, etc., that have been used in the preparation of these ferments, must be invariably steamed, so as to be sterilised.

The pure or trade culture ferment is preferable to the other