Beautiful Shawnigan, Queen of Inland Waters

Victoria's Favorite Summer Resort, Made Doubly Attractive by the Hotel Strathcona, a Splendidly Appointed Modern House.

The beauties of Shawnigan Lake linger as a bright spot in the memories of all who have visited that charming playground of Nature, and the thought of them engenders a longing to linger once more amidst those soothing, restful surroundings. To those who would seek surcease of care and forgetfulness of the petty worries of every-day life, a few days at Shawnigan Lake will prove a specific. There is not a spot on Vancouver Island, rich as it is in scenes of natural beauty, which surpasses this beautiful lake, embowered in magnificent woodland, and sheltered on all sides by towering hills, which mirror their proud crests in its placid waters. It is, indeed, an ideal place at which to spend a holiday; and the Strathcona Hotel Company have provided the only thing wanting in former years to make a sojourn by the lake the perfection of enjoyment.

The weather so far this season has been so unusually cool that the annual exodus of pleasure-seekers is only beginning, so it is considered opportune to say a few words about the Hotel Strathcona and its many attractions.

Just an hour's run over the E. & N. railway brings one to the Strathcona—and Shawnigan—for the hotel is only separated from the lake by a pretty strip of well-kept lawn, divided into tennis courts and croquet grounds, and intersected by walks that invite one to wander through the shady, silvan glades which stretch away from the hotel grounds, through an area of five acres of park. One steps from the train directly to the hotel platform, and a broad balcony leads to the fine main hall, with its hospitable open fire-place and luxurious rockers and settees, inviting to reposeful gossip, if there be a suspicion of cold in the morning air. Opening from the entrance hall are the two large and well-appointed dining rooms, which accommodate a hundred guests, a peep into which is calculated to sharpen the appetite of the most chronic of dyspeptics, for the array of neatly-appointed tables, spotless linen, bright silver and glassware, give promise of something peculiarly dainty and tempting. Nor need one fear being disappointed in this respect, for the fame of the chef of the Strathcona comes tripping to the tongue of the epicure who has once tasted the product of his art.

An ample, easy stairway leads to the second floor, where two richly-furnished drawing rooms and a cosy sitting room mutely but eloquently appeal to the tired traveller. There are on this and the third floor 35 comfortably furnished bed-rooms, several of them en suite, and cold and hot water baths on both floors. These, and all the rooms in the house, are connected with the office by electric bells, and are lighted by electricity. The corridors are wide and the ceilings lofty, every part of the house being tastefully furnished in native woods, and present a very neat and attractive appearance. The hotel is supplied with an abundance of excellent spring water, and every precaution has been taken for protection against fire. Outside the hotel is surrounded at each story by splendid, wide, covered verandahs, which make an enjoyable promenade or lounging place, and from which charming vistas of scenery are to be enjoyed in every direction.

At the foot of the lawn is a large, picturesque boat-house, where all kinds of sailing and row-boats are kept for the use of guests. Leading from the foot of the lawn, a bridge stretches across an arm of the lake to a prettily wooded peninsula—a delightful place for a stroll or fete champetre. Here, also, is a splendid sand beach, sloping into the pellucid, cool water, delightfully pleasant for bathing.

The fishing in Shawnigan Lake is unsurpassed anywhere on Vancouver Island. Lake and speckled trout abound, and may be caught with a fly or troll. Fishing tackle is kept at the hotel for those who come unprovided, but every true disciple of Isaac prefers his own rod and reel.

The woods around are full of small game—partridge, pheasant and grouse—and in the surrounding hills deer are plentiful. To those who fancy mountain climbing, Mount Malahat affords ample exercise for their hobby, and, if they be of an enterprising temperament, it gives them a chance to combine business with pleasure, for several valuable mineral claims—gold and copper—have been found on the mountain, one at least of which is being developed with every prospect of success.

Bicycling and driving are favorite pastimes of the guests of the Strathcona, for the roads are excellent, and there are several choices for excursions. It is seven miles from the hotel to Sooke Lake, another beautiful body of water, and only three miles to salt water at Mill Bay. Then one may go to Duncan, Chemainus, Cobble Hill, Westholme or Cowichan: in fact, there is a variety of points of interest, and good roads to all of them.

The Strathcona is under the very able management of that well-known hotel man, W. E. Green, than whom no more experienced host lives anywhere. His merits are too well-known to require praise; but there is this much to say—if a man, or woman, cannot enjoy a visit to Shawnigan Lake under the ministrations of Mine Host Green, then he, or she, has outlived the season of enjoyment, and had better prepare for the world to come—this poor earth no longer holds attractions for such exacting souls.

HOTEL STRATHCONA—SHAWNIGAN LAKE.

Industrial Exhibition

Arrangements for Race Meeting Perfected—Hall Committee at Work.

The C. P. R. Offers a $200 Prize For the Best District Exhibit.

A special committee of the B. C. Agricultural association met representatives of the Bowker Park company, proprietors of the race course yesterday afternoon to arrange for a five year lease of the driving track, adjoining the exhibition grounds, for holding race meetings during the exhibition. An agreement was arrived at, under which the association will be enabled to hold a race meeting during this and future years exhibitions. The track will be put in thorough repair, new box stalls, fences, club rooms, and a new grand stand will be erected.

In the evening the hall committee met in the council chamber, city hall, Mr. W. H. Price in the chair.

The secretary was instructed to apply, through the central committee, to the city council for plans of the exhibition grounds and buildings, so that the hall committee may be in a position to devise a floor plan for the allotment of space. The committee will also ask to be given power to fix rates of rental for spaces for exhibition purposes.

There was considerable discussion as to the condition of the buildings, and it was decided that the committee visit the grounds next Wednesday, the members to meet at Norris's harness shop, Government street, at 10 o'clock a. m. and proceed to the grounds.

Attention was called to the fact that although the association had offered a prize of $10 for the best design for an exhibition medal, no sketches had been submitted up to date.

It was announced that the C. P. R. had signified their intention of giving $200 as a prize for the best district exhibit.

The secretary desired to draw the attention of those intending to put up fruit for exhibition purposes, to the fact that they will be furnished with formulae for the fluids to be used in preserving the different specimens on application at the secretary's office. It was also announced that glass jars will be furnished by the provincial department of agriculture.

Why Beauty Fades And Sufferings Come

Real beauty is rare. It belongs to perfect health. Just as soon as the blood gets thin and watery, and the nerves become exhausted, beauty fades, wrinkles show themselves, the beautiful curves give way to leanness and angles. Nervousness quickly destroys beauty of face and form. The female organism becomes deranged, and there are sufferings almost unbearable at the monthly periods. Too often women come to believe these mysterious pains and aches a part of their existence. They fail to realize that by keeping the blood and nerves in perfect health they can preserve youth and beauty, and avoid an endless amount of suffering.

Dr. Chase's Nerve Food, the great blood builder and nerve restorative, is woman's greatest blessing, from youth to old age. It helps her over the trying periods of her life, and prepares the system in every way to perform naturally the duties of womanhood. It enriches the blood supply, keeps the nerves calm and steady, and assists in the development of glowing, healthful beauty. A few weeks' treatment with this great food cure will do wonders for every woman who is pale, thin, weak and nervous.

Dr. Chase's Nerve Food

50 cents a box, 6 boxes for $2.50, at all dealers, or Edmanson, Bates & Co., Toronto.

Agents wanted for Dr. Chase's Last and Complete Receipt Book.

TO BE CONTINUED.

Paris Journalists Give First Instalment of Serial Duel.

Paris, June 7.—A duel with swords was fought in the Parc Des Princes this morning between Regis, the anti-Semite mayor of Algerias, and an Algerian journalist named Laberdesque. After 19 rounds, occupying two and a half hours, with no result, the encounter was adjourned until tomorrow. There was a second duel simultaneously in another part of the park, between a writer on the Temps and another newspaper man. It resulted in the former being slightly wounded in the thigh by a pistol shot.

NEW MICROBE KILLER.

Antiseptic Discovery by Ann Harbor Doctors.

Ann Harbor, June 7.—An important antiseptic discovery upon which Doctors F. G. Novy and Paul C. Freer have been working for over a year in their respective laboratories has just been made public. The new antiseptics are organic hyperoxides. In a water solution five one-thousandths of one per cent. of active oxygen derived from the hyperoxide is fatal to all bacteria. The hyperoxide which was used for the experiments is benzozlactyl. This was shown by experiments on dogs. It can be taken internally in large doses without poisonous effects. The discovery may, it is claimed, lead to the further discovery of the fundamental causes in an important field of medicine and surgery.

FRUSTRATED LYNCHING.

Carrollton, Ga., June 7.—A mob of 300 white men broke into the jail here this afternoon in an attempt to secure a negro named Williams. In front of the negro's cell the mod was confronted by Sheriff Merrill, revolver in hand. A fight ensued, in which the sheriff shot and wounded two men, one of them, it is believed, fatally. The mob fired on the sheriff, but he was not hurt, although one bullet passed through his hat.

The mod dispersed without getting the negro.

Williams was to have been hanged today for the murder of John Worle, but the execution was postponed owing to an appeal made this morning.

Atlanta, Ga., June 7.—Governor Chandler at 2 p.m. ordered one company of militia to Carrollton by special train.

The Walking Delegates

New Rule of Longshoremen's Union Has Raised Some Dissatisfaction.

Employers Objection to Placing Union Delegate on the Pay List.

Since the formation of the Longshoremen's Union, which now has a membership of 150, freight handling along the waterfront has undergone some changes. Now the mate of the stevedore does not need to send messengers around town to the haunts of the cargo-handlers in order to get a gang of men. He simply telephones to the union and, whether it be two or forty-two men that are required, they are usually sent. In this the stevedores and the steamship companies are benefitted, and in some other ways; but some of the regulations brought into force by the Longshoremen's Union are causing dissatisfaction among the steamship companies and other employers of cargo and freight handlers. The matter of wages has not caused any quibble, the scale of 30 cents an hour during the day and 40 cents an hour overtime and on Sundays and holidays, having been accepted by stevedores and steamship owners. The matter of "the walking delegate" is, though, one of the matters which is giving dissatisfaction. This is a recent institution of the local union. They have decided that wherever any squad of men, whether three or four or a dozen, are employed, a "walking delegate" shall be sent accompanying them, who will also be placed on the pay list of the employer, at the same rate of wages as the longshoremen. The duty of the walking delegate is to take charge of the men sent to the vessel or train loading or discharging. He will place the men in the hold, on the slings and trucking, as he thinks fit, and will take charge, in fact, of the work, other than in the stowage of freight in the ship's hold or in the shed. The mate of local steamers is usually in charge of this work, and the companies object to paying a "longshoreman" to do this work while the mate is there to look after that part of his duties. The same with the local stevedores; they object to having the walking delegate on their pay list to do the work for which their foremen are being paid. It is said that an arrangement is being made by the longshoremen to have the employment of the walking delegate matter subject to the wish of the employers, and if so, this will simplify matters a great deal. As things are now, however, much complaint is heard from both steamship owners and stevedores.

In the matter of wages, too, one of the local stevedores, F. Yorke, has a complaint in that the scale of wages has been raised in as far as he is concerned, the Longshoremen's Union charging 40 cents an hour and 50 cents an hour on general work—40 cents in daytime and 50 cents overtime—for supplying workmen to him. The longshoremen claim that this stevedore has endeavored in the past to break their set scale of wages, and because of this they have increased their tariff where he is concerned. To others their scale is 30 cents an hour and 40 cents overtime on regular liners, and 40 cents and 50 cents on tramp steamers; but as far as Stevedore Yorke is concerned, the rate has been fixed at the maximum figure. Recently the rate on loading coal was increased from 30 to 35 cents an hour in the regular working day.

This is a brief statement of fact of the situation in regard to this matter, which has been oft discussed on the waterfront lately, and both sides have much to say pro and con, but at the same time dissatisfaction is expressed by the employers, and particularly in regard to the walking delegate.

THE LATEST FROM DAWSON

Steamer Amur Reaches Vancouver—Drowning at Five Fingers.

From Our Own Correspondent.

Vancouver, June 7.—Steamer Amur arrived tonight from Skagway with five of the first passengers who came up the Yukon river by the Bailey. They bring news that four men whose names could not be ascertained were drowned last Saturday at Five Finger rapids, through the overturning of a boat. The water was very low and deceptive and the men struck a rock with the bottom of their craft when half way through. No bodies were recovered.

Gambling places were closed up tight in Dawson as well as White Horse on June 1. The biggest faro bank at White Horse was broken up the day before by a miner. Late passengers say that Lake LeBarge will not be open before the 15th.

Class Firing.—Members of No. 2 and No. 4 companies, Fifth Regiment, C. A., will parade at the drill hall on Saturday, the 8th instant, at 2 p.m., for the purpose of carrying out their annual target practice. Dress, drill order.

ABSOLUTE SECURITY.

Genuine Carter's Little Liver Pills.

Must Bear Signature of

Brent Good

See Fac-Simile Wrapper Below.

Very small and as easy to take as sugar.

CARTER'S LITTLE LIVER PILLS. FOR HEADACHE. FOR DIZZINESS. FOR BILIOUSNESS. FOR TORPID LIVER. FOR CONSTIPATION. FOR SALLOW SKIN. FOR THE COMPLEXION

GENUINE MUST HAVE SIGNATURE. Price 25 Cents. Purely Vegetable. Brent Good

CURE SICK HEADACHE

APPENDICITIS.

French Physician Says It Is After Effect Of Grippe.

From North American.

One of the most noted Parisian physicians, Dr. J. Lucas Championniere, has just propounded regarding grip a theory that has created general discussion in the medical circles.

His several propositions are that appendicitis is really a new disease; that it is a sort of epidemic; that more frequently than not it is merely a localizing of grippe and that its prime causes are improper purgation of the digestive organs and the excessive consumption of freshly-slaughtered meat.

Most of these statements conflict with the commonly accepted ideas of the disease, and physicians have not hesitated to make bold dissent.

Here is the distinguished French physician's own statement of the case:

"What appendicitis is is known. It is catarrhal inflammation of mucous membranes, which extending to the appendix, produces a condition of purulence that becomes localized peritonitis. But what the inflammation proceeds from and what the original cause is are problems that have thus far baffled the best medical science.

"Many of the old theories as to the effects of grape seeds, tooth bristles and the like have been discarded, and physicians have been casting about for some more plausible agents on which to place the responsibility for the evils that appendicitis brings in its train.

"Reasoning from the beginning, it seems to me that the first striking feature about the disease is that it is practically an evolution of the last two decades. I know that many physicians will take exception to this; they will urge that appendicitis has existed from time immemorial, but that medical science was not sufficiently perceptive to recognize it and prescribe the proper treatment.

"This seems to me a fallacious idea. We have in the past had many eminent surgeons, students on whose discoveries our curative system is based. Is it credible that they could have failed to discern and record symptoms that a recently graduated medical student of today understands and classifies?

"I have questioned elderly physicians, whose experience covers a range of half a century. I have read voluminous reports; have made examination of statistics; have passed in retrospect my own practice, and must say that cases or symptoms analogous to the disease we know as appendicitis are very rare. Surely, if in other times appendicitis had been as common as it is today, its prevalence must have struck some observers.

"From this research I draw the conclusion that while appendicitis is not actually a new disease—for the appendix always existed and has always been susceptible to divers alterations—it is so increased in frequency and virulence that, as far as the physician goes, he is forced to accept the proposition that he is dealing with a problem that never or rarely troubled his predecessors, and that, since he must begin at the beginning, discover causes and invent new forms of treatment, he is to all intents and purposes combating a new foe to human health and life.

"Why do I associate appendicitis influenza and meat? Let us look into the facts. If appendicitis is a new disease, or at least an old disease suddenly grown to colossal proportions, there must be some cause for its general spread within the last twenty years. There is a cause, and that cause is to be found in the changed living conditions of the people. In the old days the farmer, and the artisan, living peaceful, natural lives, could sustain strength on fruit and vegetables, with meat a relatively unimportant part of their diet. The terrific nervous strain of to-day, what Americans call the 'strenuous life,' demands more powerful stimulation, and so meat has become the great food staple. Children are given meat when their diet should be purely lacteal, and I have even heard men boast that they never under any circumstances ate vegetables, fruit or bread.

"Now, regarding the appendix, there are certain conditions that must be taken into careful account. I think I may safely say that it is more susceptible to disease than any organ in the body. With its lymphoid glands and closed ducts it possesses a considerable lymphatic network, peculiarly predisposed to the absorption of poisonous matters. Its direct connection with the intestines makes the appendix the depository of the most virulent infections of the body, and since the organ has no outlet these toxics multiply, increase in power and finally work the most violent consequences.

"I have shown that to infect the intestines is to infect the appendix. Now, to go further, incontestible records prove that every epidemic multiplies intestinal infections, and that particularly has this been found true in influenza.

"The change in our food, the shifting from vegetable to animal foods, has worked structural changes in the intestines and made them more liable to disease. Animal food contains to a much greater degree properties inimical to health, and the consumption of meat is increasing daily.

"I have never seen or heard of a vegetarian being a victim of appendicitis. In countries where vegetable regime still obtains appendicitis is practically unknown, and finally in the two countries where meat eating has its greatest vogue—England and the United States—there are more cases of appendicitis than in the rest of the entire world put together.

"Do not these facts point their obvious moral?

"In the great cities of the United States appenditicitis is so spread that the most famous of American surgeons, Dr. W. W. Keen, of Philadelphia, says that fully one-third of the popolation of his city have the incipient germs of the dread disease. Furthermore, it has been noted that after every epidemic of grippe there is always an outbreak of huudreds of more, or less serious cases of appendicitis.

"What should I propose as remedies?

"Two things. First, a more careful consideration of the question of diet, and second, a more general use of purgatives In the days before appendicitis was known the purge played an important part in curative systems. Today it is practically discarded, mainly, I believe, because of the fear of peritonitis. This I believe to be wrong. To my mind, the danger of peritonitis is small, whereas the danger from neglect of purgatives is great.

"To be truly healthy the human body must be first rid of its poisons, and if we live in a manner that makes for the development of impurities, it is but logic that we must use artifical means to assist nature in removing substances calculated to poison the system and make all the organs easy prey for the ravages of disease."

TORONTO UNIVERSITY.

Toronto, June 7.—The annual commencement of Toronto University took place this afternoon in the University gymnasium, before a crowded audience. The Governor-General received the degree of LL.D., and, as Vice-Chancellor Morse remarked, was the first honorary graduate to affix his name to the roll at the first convocation of the new era in the University history in the first year of the new century, and the first year of the reign of King Edward. The same degree was conferred upon Dr. Louis Honore Frechette. His Excellency and Dr. Frechette each gracefully acknowledged the compliment paid them.

INFORMATION FOR FARMERS

(Communications to be addressed to "Agricultural," Colonist.)

TO DAIRYING.

Dr. W. T. Connell, Queen's University, Kingston, writes in the Farming World:

Bacteria are microscopic plants, in fact the smallest forms of organized life yet known. These plants, while exceedingly minute in size, yet carry on, on a small scale, many of the processes of life as seen in our higher plants. They require for life and growth suitable food material or soil, moisture and a favorable temperature, as do all plants. Under circumstances which furnish such suitable conditions for growth, bacteria multiply with marvellous rapidity, and in this way make up much for their diminutiveness in size. There are very many different species of bacteria, in fact hundreds have been described. Now, all these species have some function in nature, and play a part—good or evil, as the case may be—in many processes which we look upon as quite natural. Among the many functions or activities of bacteria, we have putrefaction and decompositions of all kinds, many fermentations, many important changes in the soil, and finally many diseases in man and animals. Naturally being active in so many different processes, we are not then surprised at the statement that bacteria are found practically everywhere.

While this statement is true, it must not be supposed that all species are found so widely distributed, for it is not so, as these microscopic plants follow the same rules as govern the rules of the higher plants. They grow and develop from previous germs only on food most suited to them, and consequently will be found most numerous where the food is most abundant, and where the other conditions are favorable to their development. Thus the diphtheric bacterium is found in the throats of those suffering from the disease, and may be transmitted to the throats of others in various ways. It does not develop of itself, but has come either directly or indirectly from some previous case. So with other species; each has its own life history. By their life and growth some species, as I have before stated, are agents of decay; others are the active fermenting agents, and the changes which are described under these two headings alone are very numerous.

Now, it is found, when one studies milk and its products, butter and cheese, that certain species of bacteria find in them what we may call a natural habitation or seat of growth, and are practically constantly found therein. In fact they must be present before we can have the necessary change set up necessary to make butter and cheese a finished product.

These are the agents which induce what I have come to term the normal or natural fermentations in milk, butter and cheese. These changes are those of souring and curdling in milk, acid formation in cheese-making, and ripening of the cream in butter-making. All these changes are due to one set of bacteria, which are known as the lactic acid bacilli.

These bacilli must be present before we can have acidity develop in the process of cheese-making, or ripening of the cream in butter-making. Hence it is that, willing or unwilling, the maker has to have this bacterial starter before he can manufacture his cheese or butter. I mean by this that the maker has to have in his milk or cream these bacteria to act as starters. He may depend on them being in the milk when brought to him at the factory, as they usually are in greater or less numbers, or he may add what is termed a "starter," which is simply milk whey or buttermilk, containing a large number of these bacteria. The difference is this—if no "starter" be employed, then the maker hopes he has got the bacteria present in such numbers as will control his fermentations for him. If he adds a pure "starter," he knows he has got the proper agents to initiate his normal fermentations and control most abnormal ones. One can readily see that "starters" to be used must be pure and clean, for if they are not so they cannot initiate the proper fermentations, but will set up abnormal ones, and make a bad article of butter or cheese.

Again, as milk is such a good foodstuff, containing as it does all the elements of food, milk and its products are very subject to fermentations and putrefactive changes due to entrance of species, not ususally found therein, which on such a material can grow and develop. The entrance of such species will induce abnormal changes in the milk and in cheese or butter. In fact, nearly all abnormal conditions not directly dependent upon diseases of the animal, or upon the food used, and not directly the fault of mismanagement of the milk during its manufacture, can be ascribed to the growth of these foreign species of bacteria.

How do these bacterial species get into the milk?

This question can be answered almost at once by saying that they obtain entry in the majority of cases by faulty and filthy handling of the milk at some stage of the process, from the time it lies in the udder of the cow till it is manufactured. To faulty and filthy surroundings also must be ascribed their due share in the cause of these troubles. Such being the case, as I will try to prove later on, we can see at once the relationship of bacteriology to cleanliness in milk manufacture. For we can, by cleanliness and by avoidance of these faulty and filthy conditions, do away with the bacteria causing abnormal fermentations. For filth is dangerous, mainly because it contains dangerous bacteria—I mean dangerous in so far as it contains bacteria inimical to the production of good butter and cheese. But, some may say, is there no danger by excessive cleanliness of excluding even those forms which are requisite, as bringing about the desired fermentations? We need have no fear of extirpating these forms. They are found in vast numbers in the neighborhood of their food. Indeed, many have found them just inside the teats themselves, and consequently they would be washed out in the first streams of milk. I have never examined a sample of milk yet where these germs were entirely absent, though I have not examined many samples just after milking. We should not, then, fear the exclusion of the desirable bacterial forms, but should take steps by cleanliness to exclude the undesirable species.

What are the common sources from which the undesirable bacterial forms are derived? Nearly all are in the milk when it is brought to the factory to be manufactured into butter or cheese. In other words, the milk is seeded at the farm. One of the commonest sources of seeding is the entrance of manure particles either from udder or sides of cow, or from milkers' hands during milking. Every maker knows that in milk brought to him such particles are not infrequently found. Given a favorable temperature, the bacteria which are in such particles will rapidly increase in numbers, and taint the milk. If any of you are skeptical, just take a pint of milk, heat it to about 170 F for about five minutes, so as to kill all other ferments in milk, and then, after cooling, introduce a pea-sized particle of manure and break it up, and set aside in a warm place for twenty-four hours, and note the result. I fancy you will be less skeptical of the results of such material in influencing the products manufactured from milk containing it.

Another fairly common source of bacterial tainting is the entrance of dust from dirty yards, pig pens or stables, or from the road. Such dust is always laden with manure particles or with particles from other putrefying matter, such as decaying roots or straw, or even from decaying grain.

The character of the changes effected in the milk or cheese by the entrance and growth of bacteria in the ways already described, differ considerably in different ways. The growth of the lactic acid and bacteria has a very powerful influence over the growth of the other species. As a rule, we can say that the growth and development of the lactic acid bacteria has a deterring effect on the development of other species. Right here we see the benefits of a good lactic starter when the milk is not quite what it should be, and yet has been accepted. We cannot make excellent cheese out of milk, but by the use of starters we can make better cheese than we otherwise could.

As an illustration of the effects the lactic acid bacteria have upon the growth of other species, I cannot do better than speak of the results of some experiments performed with Mr. Ruddick at Kingston, under the commissioner of agriculture and dairying. From a very rancid cheese sent me from Montreal by Mr. Ruddick, I separated out a bacillus belonging to a class of bacteria constantly found in manure and such like materials, and we attempted to produce this condition by introducing this bacillus into milk and making cheese therefrom.

About one-half per cent. of a starter of this bacillus, plus one per cent. of a pure lactic starter were added to milk, and then made as skilfully as possible into cheese. The curd floated, but the gas was worked out very well, and the result was a marked "off" flavored cheese, with a flavor suggestive of decaying roots.

On the next day a starter made directly from the cheese was added to the milk in about one per cent. volume. Here the curd did not float, but the cheese was decidedly worse than the first day's make, though of the same character. In the cheese starter there was only a slight acid development, and the result was a worse cheese.

Some days later a cheese was made by adding about one per cent. of the rancid cheese bacillus alone. This curd, while gassy, did not float, but the cheese is typically rancid; in fact, very much the same as the rancid cheese from which I had separated the bacillus some weeks before.

Now, here are three cheese, all containing the rancid cheese bacillus, yet the quality of the cheese produced has been so controlled by the lactic acid bacteria as to make those cheese better which contained these bacteria in largest numbers during making.

But the main point here is the fact that such cheese can be produced by the presence of this bacillus, and when we look to the sources of this bacterium we find it has its natural habitation in such material as manure and like decaying materials; and, such being the case, cleanliness in milking, cleanliness of the can and of the milk shed would exclude this bacterium from the milk, at the farm at least.

But there is yet a source of trouble—a source that is often threshed out at dairy meetings—utensils, particularly where foul whey has been returned in the milk cans. There is no necessity for a factory making its presence known through the nose almost before it can be seen by the eyes, as too many of our factories do; and while the drain is most often at fault, it is too frequently aided by the foul whey tank. A factory can be drained without any odor at comparatively small cost, on the septic tank system. Put such foul whey into milk cans, and it will take pretty vigorous scrubbing to rid the cans of the taint. You may be sure if the cans are not properly cleansed so as to destroy them, the same bacteria that are bringing about the changes in the whey will begin to effect the same changes in the milk. If the whey is clean and fresh, there is not this danger at all—though my opinion is strongly against whey in any form being returned in the milk cans. It only lays open another possible channel of infection, and adds to the dangers if care is not taken to keep the cans very clean. Most of you know that cleanliness is only comparative. One hotel-keeper thinks his beds are clean if the sheets are changed once a month; another requires them to be changed daily. So it is, I am afraid, with the handling and care of milk—what one would consider careful handling, or at least all the handling that was necessary, another might and would consider quite the opposite.

This last summer the cheese from a number of districts have shown a peculiar "fruity" flavor. It seems probable that we may be able to trace this flavor to the activity of a foreign bacterium. Experiments are now under way which may probable settle this question, and we hope to know the results in a few weeks.

I could illustrate by many examples the fact that almost all taints, apart from food taints and those due to odors, are due to the entrance of species of foreign bacteria, which it is within our power, by careful attention to cleanliness in the care and handling of milk, to exclude. Again, I say, we have to learn the lesson in handling milk that dirt is dangerous, not only because it itself soils, but because of the character of the minute forms of life which it supports—and which so often find in milk a suitable soil in which to develop.

We must, by strict cleanliness, prevent the entrance of material containing bacteria, and by this means prevent abnormal fermentations. Water is very cheap in this country; the more plentiful use of it is called for. Again, let me say that good hot water and steam are the very best agents to kill bacteria that we possess, far surpassing in worth all other disinfectants. A plentiful use of these secures clean utensils and clean factories.

VISIT LORD MAYOR.

New York Delegates Pay Their Respects at Mansion House.

London, June 7.—The lord mayor, Frank Green, and the sheriffs this afternoon received the delegates of the New York Chamber of Commerce at the Mansion House. A number of members of the London Chamber of Commerce, including Lord Brassey and Sir Albert K. Rollit, were present. The Lord Mayor addressed the Americans, thanking them in the warmest terms for their visit, and declaring that nothing could have done more to promote a perfect understanding and unity between the greatest two nations of the world.

DR. A. W. CHASE'S CATARRH CURE ... 25c.

is sent direct to the diseased parts by the Improved Blower. Heals the ulcers, clears the air passages, stops droppings in the throat and permanently cures Catarrh and Hay Fever. Blower free. All dealers or Dr. A. W. Chase's Medicine Co., Toronto and Buffalo.