

asures should be taken to remedy defects as regards—

1. The stables.
2. The cans, pails, and utensils.
3. The control of the temperature.
4. The places in which the cans are kept before and after the milk is put into them.

1. **THE STABLES.** The bacteria existing in the air of most of the stables are very undesirable, especially those whose habitat is in the manure, dried particles of which are wafted about in the building by the slightest currents of air and fall into the milk pails during milking, and during straining when the cans are kept in the stable or close to the barn-yard.

Stables should be kept clean (as free as possible from cobwebs and accumulations of dust), and be whitewashed twice a year, once in the fall and again in the spring when the cows are put out to pasture. The whitewash should be made from fresh lime; and after slaking, a wash of about the consistency of cream should be made, strained through a piece of sack-ing, and applied by means of a brush or ordinary spray-pump. In the latter case, two or more applications are necessary each time. A little molasses, size, or Portland cement added to the whitewash increases the adhesiveness. In case disinfection is thought to be necessary, crude carbolic acid may be used in the proportion of a pint to every gallon of whitewash.

Whitewashing not only decreases the bacterial infection; but it increases the amount of light in stables, thus directly promoting the health of the stock.

**THE CARE OF CANS, PAILS, STRAINERS, ETC.** Nothing is more difficult to clean properly than cans, pails, strainers, etc., with the facilities at hand on the average farm. No matter how hard the good housewife may scrub the can, she will rarely succeed in cleansing it so thoroughly that it will be free from bacterial life. A solution of soda is commonly used, and it is effective in removing grease and other forms of dirt; but it has very little germicidal value. Even a four per cent solution is of little use as a germicide. The final scalding with hot water (one cannot say boiling water) is insufficient to kill the bacteria on the inner surface of the can and in the cracks and crevices which are usually present (see page 6). Steam, the best means of sterilizing cans, is not available on the farm. Hence the proper place for cleaning cans is at the factory, where all appliances are at hand for doing the work thoroughly and expeditiously. So far as we can see, this is the first step, and a very important one, towards the removal of the trouble from the bitter Tornla and other injurious organisms. Let all cans be thoroughly washed and sterilized before they leave the factory; and then let the factory insist, and see to it, that those in charge of the work on the farms supplying milk, (1) wash and scrub thoroughly (and occasionally scour) all pails,