

thorough cleaning of its udder and flanks before milking a cow, is a fantastic crutchet, let us see what a few of the germs shown on fig. 1 can effect in acting upon milk. Three of the species have been isolated and cultivated in glass tubes, enclosing solid nutrient gelatine, containing sugar. Engraving No. 2 represents a colony of one of these germs, a *bacillus brevis*, found in the air of cowhouses. Fig. 3 represents a fungus or champignon found in a can of unsterilised milk. Fig. 4 represents a *bacillus longus*, found on the flank of a cow, and which liquifies gelatine. *All three develop gas*. In these three engravings, "A" indicates the colony of germs, "B" the solid gelatine, and "C" the bubbles of gas formed by the germs.

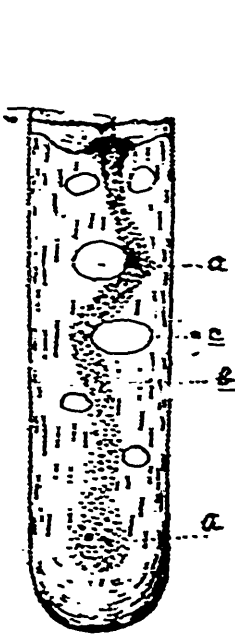


Fig. 2.

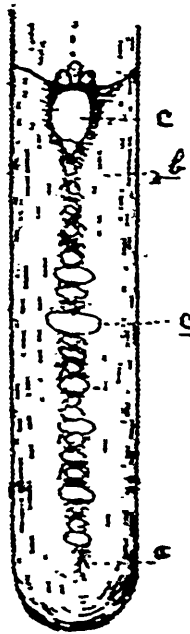


Fig. 3.

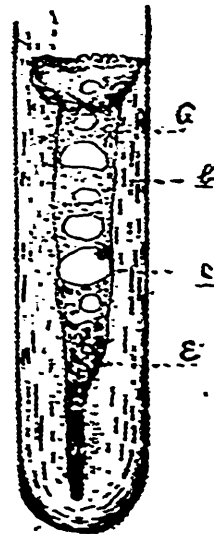


Fig. 4.

This milk containing these three germs was then made into curd, as in regular cheese-making, but in several distinct lots or samples.