

5. If the space above the stable is used for the storage of hay, etc., the ceiling should be made dust proof. Cobwebs should not be allowed to collect.

6. Stables should be whitewashed with lime every six months.

7. There should be an efficient manure gutter which should be cleaned morning and evening.

Cows.

1. Sick cows should be removed from the herd and their milk should not be used.

2. Cows should be kept clean. The udder and teats should be washed and well dried just before milking. The clipping of the long hairs around the udder and tail will materially help.

3. Cows must be treated kindly and spoken to gently.

4. The bedding should be clean.

Milking and Milkers.

1. The milkers should be healthy and should wear a clean linen or cotton duster and cap while milking.

2. They should wash their hands thoroughly with soap and water and dry them on clean towels before milking.

3. The hands and teats must be kept dry during the entire process of milking.

Utensils.

1. The pails into which the milk is drawn should have an opening not exceeding five inches in diameter on one side of the top. This prevents the entrance of a good deal of dust.

2. The milk pail when full should be immediately removed to the milk house, and the milk strained through gauze that has been sterilized by boiling at least 5 minutes. The milk should then be immediately cooled to a temperature of 50 deg. F. and kept at that temperature, or lower, until delivered to the pasteurizing plant.

The more rapidly milk is cooled, the safer it is and the longer it will keep, because cold checks germ growth. It should be delivered to the pasteurizing plant within eighteen hours after being drawn.

3. Ice should be kept for cooling.

4. All water used must be pure. It must be easily accessible and abundant.

Milk House.

1. A milk house should be provided separate from the stable and dwelling house,

and used for storing the milk only. It should be kept absolutely clean.

2. Farms which furnish "inspected milk" must always be open to inspection by the Commission.

3. The Commission also reserves the right to make a bacteriological and chemical examination of the milk as they deem fit, both before and after pasteurization.

4. Milk must comply in all points with the requirements of the Pure Food Law of the Adulteration Act of the Dominion of Canada.

If the above rules and regulations are fulfilled, the milk when delivered to the pasteurizing plant should not exceed 100,000 bacteria per c.c. between May 1st and September 30th, and should not exceed 60,000 per c.c. from October 1st to April 30th.

While milk thus produced is clean, yet it is not bacteriologically clean, but this can be accomplished by pasteurization or heating.

This insures an absolutely safe milk at little or no increase of cost.

Those interested in a pure milk supply should be acquainted with the following literature:

"Report of Canadian Medical Association Milk Commission, 1910."

"Milk and its Relation to Public Health," U. S. Public Health and Marine Hospital Service, Hygienic Laboratory, Bulletin No. 56.

The Legislature of the Province of Ontario at its last session passed a milk act which gives each municipality power to establish such regulations as will ensure a safe supply for its citizens. A minimum provincial standard of three per cent. butter fat and twelve per cent. total solids is fixed, but each municipality may fix for its own standard beyond this minimum of requirement.

Each municipality may enact by-laws regulating milk offered for sale, and may inspect such milk and dairies producing it *wherever situated*. These by-laws may relate to:

(a) Care of cows producing milk.

(b) Sanitary conditions of stables, dairies and store rooms.

(c) Water supply of herd.

(d) Can cleansing and type of all utensils used.