

forms to the requirements. It may be said further, that milk entitled to be certified is clean and wholesome, and is obtained from healthy cows which are kept in sanitary quarters, fed good food, and given pure water. It is drawn from clean cows by clean, healthy attendants, into clean receptacles, and in a clean atmosphere. It is handled in a clean manner, cooled quickly, put into sterile vessels, placed in cold storage, and iced in transportation when necessary."

I have given these details of the Medical Milk Commission of Essex County at considerable length, because it has been the basis on which nearly all the Milk Commissions in the U. S. have been established.

Up to February, 1906, that is thirteen years from the organization of the first Commission, only 14 such Commissions had been organized.

In the year 1907 six more were put in active operation, and in 1908, twelve. In the first five months of this year 14 more were added to the number, making in all 56 up to June 7th, when the meeting of the American Association of Medical Milk Commissions took place at Atlantic City. They extend from Boston in the East to Santa Barbara in the West, and from Colorado Springs in the North to Jacksonville in the South.

In New York State the term "Certified Milk has become legalized, and a penalty is imposed for the sale of certified milk which does not conform to the regulations prescribed for and bear the certification of a Medical Milk Commission. All milk sold as certified shall be conspicuously marked with the name of the Commission certifying it." Kentucky also has passed a law regarding certified milk. In April last New Jersey passed "an act providing for the incorporation of Medical Milk Commissions and the certification of milk produced under their supervision."

The *expenses* of the Commissions are met in several ways, one of the most common being the sale of caps at from \$4 to \$5 per M.; one Commission charges \$6 per month; one charges \$5 for each chemical and bacteriological examination, and \$10 for each veterinary inspection. One simply sends all bills to the dairyman, and one charges a tax of one-half cent per quart for certification. In Toronto each dairy buys its own pulp caps and parchment covers, has them printed and sterilizes them at its own plant.

The additional cost to the consumer in the U. S. has varied from 3 to 8 cents per quart. The average additional advance has been about 5 cents per quart above the cost of ordinary market milk. It is put up in quarts and pints. The Gooderham dairy,