mellow, velvety feeling, although the change during the last hour and a half or two hours was slight. The curds showed a very high acid all through. Two curds tested after milling and again just before salting, showed a gain of only .034 per cent. acid.

Samples of the bitter curd were brought to the laboratory, and among the micro-organisms separated was a yeast like species which produced a bitter taste in milk. Large numbers of other varieties of yeasts were present, some of which gave pleasant, ethereal odours when grown in beerwort.

Fig. 1.—Milk cans kept under trees. On the leaves of fruit and other trees many species of micro-organisms are found, and this illustrates how they get into the cans.

From the cultures obtained from the curd starters were made and added to the milk, and small experimental cheese were made therefrom. One of these cheese had a flavor which was very similar to, if not identical with, that of the cheese in the factory referred to, and, having thus succeeded in demonstrating that the bitterness could be produced at Guelph, and that it was due to a form of yeast, we decided to analyse bacteriologically samples of the mixed milk from every patron of the factory, to ascertain if the "bitterness" came from the milk furnished by certain individuals, or if it was a general infection.

Samples of the milk of each person were taken in sterilized bottles as it was poured from his can into the weighing can. These were then packed in a box and sent to the laboratory. They arrived there in good condition. No bottles were broken and no corks were blown out. Cultures in beer-wort and beer-wort gelatine were made from each sample. The sample itself was placed in the incubator at 37.5° C. for 24 hours;