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Analysis of Milk. By GILBERT PROUT GIRDWOOD, M.D., M.R.C.S., England. Professor of Practical Chemistry, McGill University.

For some time past we have had a by-law of the corporation, professedly intended to prevent the sale of adulterated milk, and for punishing those who infringe the law. This has been altogether a dead letter, and productive of no result; the new inland revenue act against the adulteration of food and drink which was passed last year has now come into force. The difficulty of efficiently carrying out any such law, is the necessity for exactness in the determination of the standard of excellence as a point of comparison. In a city like Montreal, where a large supply of milk is required, there must be both large and small suppliers; one may have a cow giving very rich milk, another very poor, and there may be difficulty in determining the value of the milk given by each, and at different seasons, and hence determining whether the milk is adulterated or not.

For the purpose of trying to give a standard I have been engaged since last September in making a series of analyses of milk. The milk, I obtained from my own cow which is stall fed, upon hay, 2 bundles a day; I small bran mash night and morning, and such scraps from the house as are fit for her; and, from milk supplied to me by Mr. de Bellefeuille MacDonald, of the Grey's Creek farm, who keeps together 150 cows so that what I received from him may be taken as an average of milk from that number of cows. Mr. MacDonald, whose cows I have seen here in

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