

the merit of having systematized and popularized the heating of milk for the special use of infants.

¶ *What is the object of pasteurizing milk?* There is only one object, and that is to destroy the harmful bacteria.

¶ *Does pasteurization destroy all bacteria in milk?* No, only harmful and frail varieties of bacteria. The harmless and hardy forms survive, and will continue to grow and multiply. Therefore, pasteurized milk turns sour and curdles in the same way that unheated milk spoils.

¶ *Why is rapid cooling important?* The milk should be chilled at once after heating and kept cold, because if allowed to cool slowly it remains at blood heat for several hours. This is the best temperature for the growth and multiplication of bacteria and their poisonous products.

¶ The effectiveness of our cooling apparatus is here apparent, as our milk is speedily reduced from 142 deg. F.—the temperature at which it is pasteurized—to a few degrees above freezing, at which temperature it is bottled.