ABSORPTION OF ODOURS.

It is a well-known fact that milk will absorb some odours to which it is exposed. Warm milk will absorb odours quite as readily as that which has been cooled; hence the necessity for removing it from the stable or milking yard as soon as possible after it is drawn.

The foregoing causes of tainted or gassy milk have been mentioned as indicating some of the possible sources of such defects, but the most common cause of all is

THE UNDESIRABLE GERMS WHICH GET INTO THE MILK DURING AND AFTER MILKING.

These germs are always associated with filth in some form or other. Careful investigations show that a very large proportion of the cases of taints or bad flavours in milk and its products, are caused by the germs which are always present in the droppings of animals. Such germs are to be found in large numbers wherever such droppings are deposited. The mud of stagnant ponds where cattle are allowed to drink, and the surfaces of barn-yards or milking yards are always swarming with them. Hence the reason why the udders and flanks of cows should be always brushed before milking to remove the dried mud, particles of manure, hairs, &c., which might otherwise fall into the milk pail. Straining the milk, while it is necessary to remove the visible dirt, does not get rid of these foul germs, which are the actual cause of the tainted milk.

Improperly cleaned milk pails, strainers, or milk cans are a constant source of contamination.

The skimmilk tank is a common source of infection at those creameries where the skimmilk is returned to the patrons in the milk cans. The tanks should be kept thoroughly cleaned in order to lessen the danger of contamination. They should be emptied every day and washed like other apparatus in the creamery.

The practice of putting cloth under the covers of the milk cans, which is common in some localities, should be discontinued, because it is a frequent source of tainted milk.

In dairy work it is not possible to completely exclude from the milk all the injurious bacteria, therefore, the means which may be employed to prevent the growth and development of such as have found access becomes highly important.

AERATION AND COOLING.

Aeration and cooling are the two effective methods within reach of the patrons for preserving milk in good condition for buttermaking purposes.

Aeration, or, in other words, the exposure of the milk to pure air in a thin film, or spray, or by forcing air through it, or by dipping or pouring, has the effect of encour-