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thousand five hundred plants and parts of plants. This may give some idea of how numerous they were in the body of the milk. These are extraordinary cases, such as do not often occur in the country. I have introduced them here, not from any fancied connection with poison cheese, though the hygienic effect of this milk was somewhat analagous to that of poison cheese. Wherever I have learned the particulars of poison cheese, it has appeared that children have sickened under its use more readily than adults; the feeble sooner than the strong; and so with this diseased milk: children were made sick with it and infantile death followed in its train, when adults ate it without complaining. I have introduced them here, first, because they confirm my own observations in regard to the cohesion of the cream globules of tainted milk; and, second, because they show the termination of disease in milk, the incipient stages of which are very common; and, third, because they corroborate what I have before believed to be true, viz: that the germs of fungus plants, which in their growth become ferments, may be, and often are, taken into a cow's stomach in her food or drink, or even in her breath, and pass into her blood and thence into her milk, where they grow and multiply and inoculate with disease if they are of a malicious character. There can hardly be a doubt that the germs of the plants here shown were derived from the distillers' slops.

Early in my experience in cheese factories, I became satisfied of the transfer of ferments from the water of pools, mud-holes, swamps, &c., into the milk of cows drinking such water. I had noticed repeatedly that when cows drank from such places the peculiar smell of the water reappeared in the curd and whey in the advanced stages of the curding process. It did not often appear in the milk when it first came to the factory; but when it came to be warmed up, and especially when it approached blood heat, the exact odour of the stagnant water increased with great rapidity. It was not one uniform odour that appeared on every such occasion, but each swamp, mud-hole, or pool, from which the cows happened to drink, reproduced its own peculiar smell in the ripening curd and warm whey, giving satisfactory evidence that