

Injuries and Diseases of the Gullet.

The oesophagus or gullet is a long membranous canal extending from the mouth to the stomach, and it is liable to become obstructed, producing choking. A common cause is a piece of apple, potato, or turnip, or a quantity of chopped hay or straw becoming lodged in the canal. When the obstruction is great, the symptoms produced are of a very alarming nature. There is a peculiar spasmodic action of the muscles of the neck and larynx, the breathing is increased, and a discharge of saliva flows from the mouth. If the horse attempts to drink, the liquid will pass down to the obstruction, and then regurgitate and pass out through the nostrils. If no relief can be given the symptoms increase, and the animal dies from asphyxia, or suffocation.

In cases of choking, if the symptoms are at all urgent, it is desirable to endeavour to dislodge the offending agent as quickly as possible, and in so doing great caution is required, as injury is sometimes done from the severe remedies resorted to by the inexperienced. By giving small quantities of oil, the patient, in his efforts to swallow, will often succeed in dislodging the obstruction. If these means fail, recourse must be had to the probang, which is a flexible instrument, that can be passed down the oesophagus. In introducing the probang, no undue force should be used, and when it comes in contact with the obstruction apply very gentle pressure. If roughly done, the walls of the gullet might be ruptured.

As a result of choking, a dilatation or pouch sometimes forms, and produces symptoms very similar to those above mentioned. The food in passing down becomes lodged in the dilatation, and may accumulate to such an extent as to completely close the passage, or the dilatation may continue to enlarge to an enormous extent.

Mr. Caser, Veterinary Surgeon, of Port Hope, has very kindly sent us a specimen of dilatation of the oesophagus. The pouch measured seven inches in length and fifteen inches in circumference, and was situated near to the commencement of the thoracic portion of the oesophagus. The whole of the gullet, from the pharynx to the dilatation, was increased in size, but the remainder of the thoracic portion presented a natural condition.

The animal from which this specimen was taken had shown occasional symptoms of choking for the past five or six years, and for the last two or three years could not be fed with hay or other dry food. In winter his food consisted of cut hay or straw mixed with bran or meal, and rendered soft with water, which could be easily swallowed; but if the horse attempted to swallow any dry hay, the feed became lodged and produced violent symptoms of choking for several days at a time. The same state was produced when the animal was put to pasture for the first three or four weeks. The symptoms continued to increase to such an extent that it was deemed advisable to destroy the sufferer, and the *post mortem* examination revealed the condition of the oesophagus as above mentioned.

The Dairy.

Dairymen's Association.

FIFTH ANNUAL MEETING.

The fifth annual meeting of the Canadian Dairymen's Association was held at Ingersoll on Wednesday and Thursday, Feb. 7th and 8th. The President, Mr. Jas. Noxer, having called the meeting to order, the usual committees were appointed.

The meeting then adjourned for noon.

The committee's report on the order of business was received and adopted.

PRESIDENT'S ADDRESS.

Owing to the large staff that had promised to address the meeting, the PRESIDENT did not think it necessary to bring a manuscript address. He congratulated the dairymen present on the success of the Association, and on the enlargement of their interests. There was a depression in the business during the last season. About the month of June dairies were crowded with cheese and there were no sales; yet this was only preparatory to a far brighter prospect. Notwithstanding this depression, the prices for first-class goods have been very remunerative since the summer months. It was said, when the factory system was first instituted, that the market for cheese would be glutted, but we find that it has not been so. With the history of the Canadian Dairymen's Association, most of you are well acquainted. While we claim that this organization has kept pace with the wants of dairymen, its financial state is also very good. He paid a tribute of praise to the able Secretary, Mr. R. A. Jones. We realized the sum of \$250 from sale of 500 copies of the report of Association to the late Government, in which we advertised for them for emigration purposes. The Cheese Fair last year was a great success. He concluded by saying that, while the Association has heretofore answered all the purposes of the dairy interest, its influence has now become so great that he thought it would promote the dairy interest throughout the country if it became incorporated, and thus assumed in the eyes of the Province a more legal aspect. He observed a vast improvement in the meeting. Men of prominent position and great experience and ability are now numbered amongst the members of the Association.

Unfortunately Prof. Buckland, owing to illness, is unable to attend.

It was proposed by Mr. E. V. BODWELL that the replies made to certain questions to the successful competitors at the cheese fair be read, instead of hearing the address of Prof. Buckland. These questions and replies were accordingly read by the Secretary, and listened to with marked attention.

TAINTED MILK.

The first question for discussion was: Tainted milk; and has there been any improvement in the condition of the milk delivered at the factories, as compared with the previous years, and what means should be used to secure further improvement?

Mr. JAMES HARRIS, of Ingersoll, opened the discussion upon this question. He thought that the question of tainted milk was a most excellent one. Pure milk was the basis of the whole manufacture of cheese. There were many causes for taint in milk, in

the hot months. He believed that after long driving, the milk would be tainted, also by bad milking; and by particles of mud falling from the udder. Much milk came to the factories unstrained; and this, when shut up close in cans and carried in the heat, becomes tainted. Another cause undoubtedly was bad water. This he illustrated by a fact that had come under his own observation, by which it was clearly shown that in those districts where pasture-land was high and rolling, and the water good, the cheese made was very superior; and in those lands where these conditions were not fulfilled the cheese was bad, and in the vats was found floating curd. The way in which milk is sent to the factories has a great influence upon the manufacture. Unfortunately it is hard to control the patrons and to force them to send good milk. Milk should have the animal heat taken out of it as soon as possible after it is taken from the cow. The subject of cleanliness has been thoroughly ventilated, and yet we cannot say too much of so important a thing. Want of cleanliness among a few patrons will destroy a whole batch of milk. There was great loss by sour milk, which would not make as much cheese as the same amount of sweet milk by at least ten per cent.

Mr. FARRINGTON, manufacturer, of Norwich, said that he could see improvements, at least judging by the attendance of the ladies to-day. In regard to the delivery of milk, he could not see any very marked improvement. Coolness of milk is undoubtedly the preventive of taint. We had no floating curds in the cool season, and yet doubtless we had as much filth. We must get our milk cool. We must not keep it at its normal temperature 98°. Let us get the milk down to 60°, or even 70°, and no perceptible change will take place in its composition. Nitrogenous matter, liquid and heat are the three important elements in milk. We cannot control the first two elements, but we may and must the third, that is heat.

J. M. RAYMER, of Markham, believed that the sun shining on milk often taints it. In his factory at first he had his vat in such a place that the sun shone upon it in the morning; and he had much bad milk. Patrons should be urged to keep their milk in the shade, when waiting for the waggon, and it should be if possible where the breeze may strike it.

Mr. THOS. BALLANTYNE, of Sebringville, heartily endorsed the words of the other speakers upon the question of heat affecting the milk. He could only reiterate expressions often made by him upon similar occasions, that uncleanness was the cause of floating curds, and consequently of bad cheese. He did not think that exposure to the sun affects the milk injuriously. The cheese with which he (Mr. Ballantyne) took the first prize at the London Cheese Fair, was not manufactured in any unusual way, but was the product of perfect cleanliness.

This question was then laid upon the table.

DETERIORATION OF CHEESE.

The second question was: "Deterioration of cheese. How long can early cheese be held with safety before losing flavour, and what does the experience of the year suggest as to early sales?"

Mr. JOHN CRAIG, of Woodstock, said that all experience shows that May, June and July cheeses soon deteriorate. All his letters from England read: "Don't send me rank cheese. The English taste requires a mellow-flavoured article." There was much loss in keeping cheese. He favoured