

in most serious jeopardy, through the cows of the farmer being likewise wrongly fed; while another dairyman known to me had milk sent him from the country that spread disease, and I believe death, amongst his town customers, and so caused him great injury, not only by loss of trade, but misery in other seriously painful ways as well. I have seen large stall-fed cows so bloated and constitutionally injured through being over-fed, with chiefly brewers' grains, that the veterinary surgeon who inspected them in my presence found not a single one of them to be in-calf, though all had been timely "served," while in the yard close by was a special pit full of the tainting "grains." I have known the milk of cows chiefly so fed to have been spilled on a country road (through the cart breaking down that was conveying it from the farm to the railway station), to have consequently caused a horrid stench to prevail all round the countryside for many days near where the accident occurred. I have seen milk coolers fixed up in the vile atmosphere of most filthy cow-houses, where the cows were caked with and stood ankle-deep in dung, with no proper cleanliness, light, or ventilation prevailing; and I have seen coolers not used, but the milk in bulk, left in the pail standing in a ditch thus to "cool"! I have seen dairy farm premises on the side of a slope, the dung pit at the top, then the cow-house, and then lower down the farmer's dwelling, at the side of a ditch; the manure had for many years filtered down through the soil under both the cow- and dwelling-house into the ditch. The farmer soon after my visit died, and the females resident there were obviously far advanced with seriously bad health; the milk supply from such a source would have been simply a crime to continue receiving, and was stopped. I have gone into a long straggling country village in which many of the houses had cases of typhoid fever prevailing, because of the polluted water supply the inmates partook of being drawn from a contaminated well on a farm, whence large supplies of milk were twice daily forwarded to London. This I personally had quickly rectified for the protection of town consumers of the milk, farmers and villagers, by immediately concluding arrangements which forced the responsible persons to attend forthwith to, and rectify, the matter. I have seen milk emptied out of churns at town dairies that came from vilely-conducted farms near the South Coast, and the churns thickly coated inside with slime and filth after being emptied. I have seen "coolers" at farms with holes in them through which the cooling water could join the cooling milk as it passed over the apparatus in a thin film, on its way into the railway conveying can, the holes at the time of my visit being stopped with soap! I know of ice being put into the counter pails of milk for purposes of—"cooling the milk"! I know of hundreds of pounds having to be necessarily spent upon drugs to use in solution for preserving milk that arrived in too fermenting a condition from farms, and I also know that the equally, if not more, obnoxious process of cooling milk in a similar condition on arrival in towns is then and there practised, when too late, as a "kind of cure," instead of the other "cure" of using preservatives; for "preservation" at the farms would be better than any "cures" in the towns. I know of cases where hundreds of "churns full" of milk had to be sacrificed at great loss by town dairymen, and

even of milk being thrown down the town drains, all of which loss and waste could have been avoided had arrangements of proper organisation and cold storage dairy depôts, &c., existed at the sources of production. I had 35,000 circulars posted all over the country to farmers, warning, condemning, and explaining about the abused use of separated milk for "toning down" the quality, and cheapening of, new milk; and I had many hundreds of pamphlets printed and issued giving details of the analysis of 1,000 samples of milk (out of about 60,000) taken under various conditions, by my orders, for the purpose of detecting (and explaining) the quality of milk supplied by farmers and retailed to consumers. I also had numerous samples of milk examined for the tubercle bacilli, but in no case could an independent and experienced bacteriological investigating firm discover the microbe.

I again herein repeat my warning as to the neglect of cleanliness and other matters at farms, as well as the general wrong treatment of milk that prevails; and I have never yet pointed out evils without prescribing a remedy, which, beyond a shadow of doubt, is the transfer of expenditure upon too-late refrigeration of country milk on arrival in towns (for the purpose of then only temporarily checking the further development of its fermented condition) to the timely prevention of all fermentation, by arrangements and use of proper appliances for early purification and early refrigeration of the milk at once after each cow has been milked at the farms, and it conveyed, and held at a low temperature, to the towns, by the provision of simple and economically established cheap ice-making and cold storage dairy depôts near country railway stations, for the supply and use of the ice in the simple and portable milk-cooling appliances at the neighbouring farms, as well as in the cooling-boxes of the necessary railway refrigerated milk-conveying vans. This can be all easily managed at the farms and in the country without incurring any greater expense than is now mistakenly incurred (when too late) in the towns; and it is to be hoped in the public interest and health, as well as the interests of the needed town dairymen, that this absolutely necessary reform and reversal of milk practice will henceforth be universally supported and even insisted upon by the public, as it is a matter of even greater national sanitary importance than a pure beer, spirits, or even water supply. The few experienced persons who have voluntarily come forward—and some at great personal sacrifices—to explain matters and support the recommendations of the Government's Committee of Inquiry into the Use of Preservatives and Colouring Matters in Food, should not be left unsupported, but heartily encouraged and aided to carry the matter to a successful issue. The arrangements for completing this much-needed exemplary reform, system, and re-organisation are extremely simple; they are founded upon the lines of common sense, and have already been fully considered and planned out by particularly competent and experienced persons, and I shall be glad to supply anyone (who is capable and willing to assist) with full information upon the subject.

By dipping into pure milk inexpensive slips of litmus paper, obtainable of all chemists, its dangerous and wasteful condition of fermentation, or otherwise unrevealed and imperceptible state of souring, can meanwhile be at once detected by the discoloration of the litmus paper that results. All town dairymen

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