

**PURE MILK AND THE  
PUBLIC HEALTH: A  
MANUAL OF MILK  
AND DAIRY INSPECTION**

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Pure Milk and the Public Health: A Manual of Milk and Dairy Inspection by Archibald  
Robinson Ward & Myer Edward Jaffa

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**ARCHIBALD ROBINSON WARD & MYER EDWARD JAFFA**

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PURE MILK  
AND THE  
PUBLIC HEALTH

A MANUAL OF

Milk and Dairy Inspection

By ARCHIBALD ROBINSON WARD, B. S. A., D. V. M.

Assistant Professor of Bacteriology and Director of the State Hygienic Laboratory,  
University of California, Berkeley, California.

WITH TWO CHAPTERS

By MYER EDWARD JAFFA, M. S.

Professor of Nutrition and Director of the State Food and Drug Laboratory,  
University of California.

WITH SEVENTEEN ILLUSTRATIONS



ITHACA, N. Y.  
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1909

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**GENERAL**

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TO  
VERANUS ALVA MOORE

WHOSE INSPIRING WORK AS A TEACHER  
AND INVESTIGATOR IN THE FIELD OF COM-  
PARATIVE PATHOLOGY AND BACTERIOLOGY  
IS EXERTING A PROFOUND INFLUENCE IN  
UPLIFTING THE VETERINARY PROFESSION,  
THIS BOOK IS DEDICATED.

190867





## PREFACE.

The relation of milk to the public health and the means employed to ensure a safe milk supply is a subject of varied aspects. The proper control of the public milk supply requires more or less of the services of the bacteriologist, the chemist, the physician, the veterinarian, and the progressive dairyman. The ordinary fund of technical knowledge possessed by any one of these classes is not sufficient for coping with the difficulties encountered in carrying on efficient and comprehensive measures for milk and dairy inspection. Furthermore, knowledge concerning the subject is being rapidly increased by contributions widely scattered in technical journals.

The writer has attempted the difficult task of assembling the essential facts for the information of the health officer and others directly concerned in the crusade for better milk. The class of individuals particularly addressed is such, that a general knowledge of bacteriology is assumed to be possessed by the reader.

Each chapter is accompanied by a list of references bearing on the subjects discussed. Throughout the text, numbers in parenthesis, referring to the authorities given at the end of the chapter, have been freely used. These references serve in some cases to give statements greater weight than a mere unsupported personal opinion would have, and in all cases permit those particularly interested to gain access readily to the details concerning the points at issue.

In the preparation of the book, the writer has become greatly obligated to his colleague, Professor M. E. Jaffa, for writing chapters X and XI. With reference to those chapters, Professor Jaffa desires to have it stated that he has not attempted to present the details of the more common methods employed in the chemical examination of milk. This branch of milk inspection is the most advanced and the methods are well established. He has been content to indicate what should be done

and to refer to standard works on the subject for the methods except in the case of some of the simple tests.

Dr. William H. Boynton, Assistant in Pathology and Bacteriology, New York State Veterinary College, has very generously permitted the use of the photographs appearing as figures 13 and 14, together with his description of them, in advance of publication by himself. Professor G. C. Watson, General Manager of the Tully Farms, Tully, N. Y., has kindly permitted the use of photographs appearing as figures 3 and 4. Dr. Francis H. Slack, Chairman of the Committee of the American Public Health Association on Standard Methods of Bacterial Milk Analysis, has rendered assistance by furnishing a manuscript copy of the 1908 report of that Committee. Specific acknowledgement as to sources of information has been made largely throughout the text by means of the system of references employed.

It is not safe to indulge in the hope that important work has not been overlooked, or that new facts may not require a modification of attitude towards certain troublesome problems. Therefore, assistance tending to improve the book will be gratefully received.

A. R. W.

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