

PURE MILK AND THE DAIRYMAN

To the Editor of the

"NORTH-CHINA DAILY NEWS."

SIR,—As a dairyman interested in the production of pure, clean milk at a reasonable price, I have read with considerable interest the reports and comments by the Commissioner and the acting Commissioner of Public Health as well as the extract from Health Committee minutes, as published to-day in the Municipal Gazette. I have also perused carefully the Milk Commission's Report of January last.

There is no question in my mind that the view expressed by a member of the Commission is correct in regard to milk production as practised in Shanghai, where native labour has to be utilized and depended upon. He says, "irrespective of the precautions taken inside the dairies, it is of the utmost importance that milk should be sterilized (or boiled) by the consumer after delivery," and suggests that the introduction of a higher and a lower grade licence may give the consumer a false sense of security which would probably lead to this most essential precaution not being taken. The acting Health Officer agrees with this statement and adds that grade "A" milk will lessen the risk in case of a breakdown in the process of sterilization at home. I have kept house for over 30 years in Shanghai, and have our usual ups and downs of housekeeping, but we manage always to have our milk boiled before use, with the result that my family has always been more or less in good health.

According to the Milk Commission's report, to obtain grade "A" licence, that is to say pasteurized or sterilized milk, the milk has to be heated by pasteurization process only; to be able to produce pasteurized milk, expensive machinery has to be installed, thereby increasing the cost of production which naturally the consumer has to pay for, and the difference to-day is easily 25 to 30 per cent. more, and if the sense of security is not certain, why should the consumer pay this extra amount? By consumers I mean the average person in Shanghai, not the taipans to whom money is no object so long as they think they get the best.

Apropos of the above, the following excerpt from "Farmers' Clean Milk Book," by Dr. Charles North, Director of Public Health, New York City (North) may be of interest:—

"Every dairyman knows that success in the production and handling of clean milk depends most of all on the dairyman himself, and not on his buildings nor their equipment. Every dairyman knows that no matter how good a barn and milk house or their equipment may be, the milk produced on the premises can be damaged through the carelessness and unclean habits of the hired man. One unclean strainer cloth can spoil the milk produced in a \$25,000 dairy barn." I have been in the business for nearly three years and cleanliness carried out under our own supervision is the order of the day, and the results have been increased customers almost every month, and voluntary letters of appreciation from several. Our Municipal card bears the words "O.K.," "Excellent," from the day we started till to-day, therefore I do not intend to change my system, as I believe in producing milk at a reasonable price.

I am, etc.,

SMALL DAIRYMAN.

Shanghai, Oct. 8, 1924.