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Pasteurization and milk preservation, wit



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PASTEURIZATION  
AND  
MILK PRESERVATION,  
WITH A CHAPTER  
ON SELLING MILK.



WITH 70 ILLUSTRATIONS



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Published by

J. H. MONRAD,  
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# *The Salt that's all salt*

AS A PRIZE WINNER

AT THE

Illinois Dairyman's Convention, 1891-1894 and 1895,

Iowa Dairyman's Convention, 1894,

Maine Dairyman's Convention, 1894,

Iowa State Fair, 1894,

Minnesota State Fair, 1894,

Maine State Fair, 1894,

Eastern Maine Fair, 1894,

Michigan State Fair, 1894,

Wisconsin State Fair, 1894,

World's Fair, 1893,

National Butter and

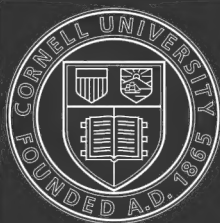
Cheesemaker's Convention, 1893.

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L. Pasteur in his Laboratory.

## LOUIS PASTEUR.

Born Dec. 27th 1822, this son of a tanner early showed his extraordinary talent, and if I was to attempt only to enumerate the results of his life's work, it would take more space than this pamphlet.

Nevertheless I cannot publish a treatise on Pasteurizing without hinting at some of the benefits which the farmers have derived from this great man's work.

He is the first one who studied this world of bacteria, or, as he called it, "*infinite little*," in a systematic manner. Thus he proved how fermentations such as in beer, wine and milk are due to living organisms and that different bodies are acted upon by different ferments.

He also showed how most—if not all—epidemic or infectious diseases are due to these little fellows and that when once properly known the remedy for the disease may be found. Thus, he saved millions of dollars to the silk worm growers in southern Europe and to the sheep-farmers of Australia.

The manufacturers of vinegar learned from him that the true vinegar ferment is a little fungus.

The winegrowers learned that by heating their light wines to 140° and cooling them again, they could preserve them much longer.

The brewers received the hint that it was possible to make a uniform good beer, which would keep well, by the same process of heating and cooling (pasteurization) and the use of a pure culture yeast.

All these hints, even if they have not been developed practically by Pasteur, have saved millions of dollars to the farmers. Though Pasteur never took up the milk studies, he is said to have remarked to an English scientist with a sigh: "Ah! *there* is a rich field indeed for investigations."

Nevertheless the useful investigations of milk and its ferments made by other scientists such as Storch, Grotenfeldt, Weigman, Freudenreich, Kramer, Adamets, Hueppe, Graeff, Duclaux, Conn and others, is all more or less excited by Pasteur's original work.

Hence I am correct in saying that if dairy farmers will only apply the lessons given by these men practically, Pasteur will also have been the means of saving them millions of dollars.

But all this may be said to refer only to dollars and cents, when I think of the human life which this man's work has saved, when I think of the human sufferings which he has alleviated, then I lay down my pen, no words of mine can express the gratitude which we all owe him.

J. MONRAD.

After writing the above, news comes from Paris that Louis Pasteur died Sept. 28th, having suf-







