

Milk Inspection

By authority of the Milk Inspector of Bar Harbor, Me., each week the results of the milk examination will be published.

In the table below, Fat means cream, which must not be less than 3.25 per cent. Solids not Fat (Casein and Milk Sugar) which must not be less than 11.75 per cent.

Bottled milk is invariably the better and cleaner product, either from dairy wagon or milk depot.

There are no State Laws in Maine regulating the sale of certified milk, and neither are there any regulations in any city or town in the State relative to the same. The requirements for certified milk in New York are production with the greatest care that is possible under commercial conditions, and that its purity, freshness, and wholesomeness are certified by a responsible commission appointed by a county medical society which is under and chartered by the State Medical Society. A bacterial examination of the milk is made almost daily, the dairies are scored at frequent intervals, and the cows are tested with tuberculin at least once a year and all suspicious animals are removed. The maximum bacterial count allowed is 10,000 per cubic centimeter.

W. P. WADLEIGH, Health Officer.

Dealer	Producer	Fat p. c.	Spec Grav.	Solids per cent.	Bacteria
C. McFarland	Garland Bros.	4.6	1.028	12.6	460,000
Sanford McFarland	Sanford McFarland	4.4	1.0275	12.2	280,000
Andrews & Son	Andrews & Son	4.6	1.03	12.8	180,000
E. C. Eveleth	E. C. Eveleth	5.4	1.027	13.3	120,000

Standing of the Leaders in the Milk Inspection for July.

Fat		Solids		Bacterial Count	
1	W. W. Sargent	1	W. W. Sargent	1	W. O. Fogg & Son
2	Clarence Alley	2	Russell Bros.	2	Julian Emery
3	W. H. Young	3	Everett Liscomb	2	John S. Thomas
3	Eben Eveleth	4	W. H. Young	2	W. M. Roberts
3	Everett Liscomb	4	W. O. Fogg & Son	3	Charles Shand
4	E. E. Sargent	5	Laura A. Dorr	3	Clement
1	W. O. Fogg & Son	6	Clement	4	Russell Bros.
4	J. L. Fogg	6	Charles Shand	5	Clarence Alley
4	Russell Bros.	6	J. L. Fogg	5	Elen C. Eveleth
4	Gustus Engman	7	E. E. Sargent	6	W. Grant

There was no evidences of adulteration found in any of the samples examined.

If you want

Pure Rich Milk

Telephone 183-5

The Old Homestead Dairy

W. W. Sargent & Son

Mrs. Seth S. Thornton,

The milk report for the past month is as follows:

F. L. Hodgdon, 22,000 bacteria count.

Thirlstane Dairies 2,000 bacteria count.

Bar Harbor Dairies, 54,000 bacteria count.

William Herrick, 14,000 bacteria count.

George Ward, 2,000 bacteria count.

The high school students received about sixty dollars the night of their play, "Who Wouldn't Be Crazy?"

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