

and precepts to be observed in the proper domestic care of milk are few and simple. They may be summed up in the statement that the milk must be kept cool and covered up, and that all receptacles containing it must be thoroughly cleansed before and after use. It should be kept in the coolest place available, such as in some simple form of home-made dust-proof cooler. Access of dust should be avoided, chiefly by ensuring that the house is as free from dust as cleanliness can make it.

The milk should always be put in clean vessels; a jug which has held milk should be rinsed out first with cold water and then washed in hot

water and soda. A good method of protecting milk in jugs or bottles is to make net covers of white material known as "mosquito netting" cut large enough to cover the mouths of the different receptacles. To the edge of these circular pieces glass beads should be sewn, the weight of which will tighten the net over the edge. These covers should be kept very clean.

When milk is supplied in sterilised bottles it should, if possible, be kept in the bottle until used, as it is certain that no household utensil can be as clean and afford such complete protection as a sterilised bottle. In leaving milk bottles at the home the

milkman finishes his job, and it is the duty of the householders to see that the care which has been taken to bring the milk to them clean, cold, and quickly is then continued until it is used. When milk is prepared for infants it should be poured out into a clean, scalded jug. Feeding bottles should be kept scrupulously clean, and should be sterilised before use. The advice of the Plunket nurse on the care and preparation of infant food is always available.

Storage of Meat

Cold meat and meat preparations, such as brawn, meat pies, etc., are readily contaminated, and therefore require protection from flies, rats, or mice. They should not be kept too long, especially in unwholesome conditions. Storage in a cool place is desirable, because cold is a great preserver from decay. It was cold storage that solved the enormous problem of how to bring to the 44,000,000 inhabitants of Great Britain wholesome foodstuffs from the uttermost parts of the earth.

Lettuces, celery, watercress, and similar vegetables should be washed thoroughly under running water before they are consumed. Because of their content, raw salad foods are a valuable part of the diet, and it is important that they should be freely available in as fresh and uncontaminated a condition as possible. Lack of freshness and cleanliness removes their virtues. Even vegetables such as spinach, cabbages, etc., should be well washed before cooking, so as to remove ingredients of any poisonous sprays that might have been used in their cultivation.

All cooking utensils should be cleansed with plenty of soap and hot water and a good scouring powder. They are then made safe. The hands should be well washed in soap and hot water before beginning to cook the food. The nails should be cut short and scrubbed thoroughly clean.

It should be remembered that cleanliness is the first law of health, so the housewife's motto should be: Clean food, cleanly handled, eaten by clean people with clean mouths, in clean homes.

Slaughtering of Stock

THE following returns of slaughtering of stock at meat export slaughterhouses and abattoirs for May, 1941, have been compiled by the Livestock Division:—

District	Cattle	Calves	Sheep	Of which Ewes were	Lambs	Swine
North Island.						
Meat Export Slaughterhouses—						
Auckland	38,032	4,831	17,270	6,569	75,074	51,392
Poverty Bay-Hawkes Bay	12,491	203	18,138	754	123,782	4,365
Taranaki-Manawatu ..	20,088	518	9,187	1,045	86,544	24,753
Wairarapa-Wellington ..	12,356	261	9,563	883	80,124	4,365
Totals	82,967	5,813	54,158	9,251	365,524	84,875
Abattoirs	10,506	3,349	40,670	20,544	5,976	12,268
North Island Totals ..	93,473	9,162	94,828	29,795	371,500	97,143
South Island.						
Meat Export Slaughterhouses—						
Nelson-Marlborough ..	64	2	2,111	566	39,656	2,048
Canterbury	1,606	1,089	112,326	88,229	248,917	4,148
Otago-Southland	844	—	99,293	92,438	321,877	1,032
Totals	2,514	1,091	213,730	181,233	610,450	7,228
Abattoirs	5,066	1,281	25,514	14,148	3,412	4,295
South Island Totals ..	7,580	2,372	239,244	195,381	613,862	11,523
Dominion.						
Meat-expt. Slaughterhouses	85,481	6,904	267,888	190,484	975,974	92,103
Abattoirs	15,572	4,630	66,184	34,692	9,388	16,563
Grand Totals	101,053	11,534	334,072	225,176	985,362	108,666
Same Period, 1940—						
Meat Export Slaughterhouses and Abattoirs ..	124,974	18,719	577,333	384,870	1,011,041	120,864
Same Period, 1939—						
Meat Export Slaughterhouses and Abattoirs ..	87,359	22,070	359,400	190,813	948,418	83,869

Slaughtering of Pigs

The 108,666 pigs slaughtered in meat export slaughterhouses and abattoirs during May were distributed in weight ranges approximately as follows:—

Under 60 lb.	4,422
60-120 lb.	80,977
121-160 lb.	17,339
161-180 lb.	1,391
Over 180 lb.	1,656
Sundries	2,881

The grading of porkers is 89 per cent. first and 11 per cent. second quality, and of baconers 77 per cent., 18 per cent., and 5 per cent. of prima 1's, prime 2's, and second quality respectively.

In the different weight ranges of baconers, the quality is as follows:—

121-160 lb.	78%, 17%, 5% of P1, P2 and Seconds.
161-180 lb.	70%, 22%, 8% of P1, P2 and Seconds.

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