

## INDEX

## A.

- Acetic acid, 8, 160-162.  
 bacteria, 162.  
 Acidimeter test, 100.  
 Aciduric bacteria, 40.  
 Adulteration of food, 8.  
 Alcohol, 8, 144, 155, 160.  
 Alcoholic fermentation, 140-143.  
 Annatto, 100.  
 Antiseptics, 6.  
 Appert, Nicholas, 131.

## B.

- Bacillus acidophilus*, 41, 118.  
*bifidus*, 41, 117.  
*bulgaricus*, 40, 41, 107, 115, 118.  
*botulinus*, 133, 138, 170.  
*casei*, 108, 109.  
*caucasicus*, 113.  
*cloacae*, 113.  
*coli*, 14, 17, 19, 22, 23, 38, 54, 109,  
 113.  
*cyanofluorescens*, 43.  
*cyanogenes*, 43.  
*diphtheriae*, 46, 57.  
*enteritidis sporogenes*, 15, 55.  
*erythrogenes*, 43.  
*Gaertner*, 50, 138, 166.  
*lactis aerogenes*, 39.  
*lactis viscosus*, 43.  
*megatherium*, 14.  
*mycooides*, 14.  
*pyocyanus*, 43.  
*prodigiosus*, 43.  
*tuberculosis*, 46, 48, 55, 66, 76, 77, 96.  
*subtilis*, 14.  
*vermiforme*, 155.  
*Welchii*, 15, 55.  
 Bacteria, coliform, 15.  
 natural water, 13.  
 soil, 13.  
 spore-bearing anaerobic, 15.  
 Beattie, Prof. J. M., 65.  
 Beer, 143-150.  
 diseases of, 150.  
 brewing of, 144-145.  
 Benzoates, 7, 8, 95.

## C.

- Benzoic acid, 7, 8, 95.  
 Berkefeld filter, 27.  
 "Black Spot," 123.  
 Bleaching powder, 29.  
 Borates, 6-8, 95.  
 Boric acid, 6-8, 95.  
 Botulism, 170-173.  
 Bread, 157-159.  
 Butter, 5, 88-96.  
 Butter milk, 116.  
 Butyric acid, 8.
- Californian bees, 155.  
 Camembert cheese, 108.  
 Canned foods, 131-140.  
 decomposition of, 135.  
 examination of, 136.  
 pathogenic bacteria in, 137,  
 164-174.  
 Casein-digesting bacteria, 42.  
 Cheese, 98-110.  
 bacteriological examination of,  
 110.  
 defects of, 109-110.  
 methods of making, 99-102.  
 ripening of, 102-104.  
 varieties of, 109.  
 Cheddar cheese, 101-104.  
 Chemical preservatives, 6-9.  
 Chilled beef, 128.  
 Chlorination of water, 29.  
 Cholera vibrio, 16, 22.  
 Chromogenic bacteria, 13, 43.  
 Cider, 154.  
*Cladosporium herbarum*, 123.  
*Cladotrichia dichotoma*, 14.  
 Cold storage, 4, 119-129.  
 Colouring substances, 100.  
 Concentrated milk, 86.  
 Condensed milk, sweetened, 79-83.  
 unsweetened, 84-86.  
*Crenothrix polyspora*, 13.  
 Creosote, 7-8.

## D.

- Decomposition of food, 1-3.

Diphtheria and milk, 49.  
Disinfection of water, 28.  
Dukes's fermentation tube, 177.  
Durham's fermentation tube, 176.  
Dried milk, 86, 87.  
Dysentery, 51.

## E.

Edam Dutch cheese, 105.  
Eggs, cold storage of, 129.  
Emmenthaler cheese, 106-107.  
Excess lime method, 30.

## F.

Filtration of water, 26.  
Fish, preservation of, 121.  
Food poisoning, 164-174.  
Foot-and-mouth disease, 50.  
Flavouring substances, 8.  
Formaldehyde, 7-8.  
Formic acid, 8.  
Freezing of food, 120.  
Freudenreich, 113.  
Frost's "little plate" method, 54.  
Fruit, cold storage of, 128.

## G.

Galactose, 103.  
Garget, 50.  
Ginger beer, 155.  
Glasgow water supply, 24.  
Gorgonzola cheese, 106.  
Griffith, Dr. Stanley, 49.

## H.

Harden, Dr., 141.  
Hot iron tests, 101.  
Houston, Sir Alexander, 20, 25, 26,  
29, 30.

## I.

Ice cream, 130.  
Intestinal bacteria, 14, 111-118.  
Iron bacteria, 13.

## J.

Jensen, 93.

## K.

Kældermalk, 115.  
Kefir, 112.  
Koumiss, 114.

## L.

Lactic acid, 8.  
    bacteria, 36-38, 44, 45, 90, 99,  
    159, 162, 163.  
Lakes, 11.  
Leben, 115.  
Limburger eheese, 107.  
Lincoln water supply, 29.

Liverpool water supply, 24.  
London water supply, 24-29.

## M.

Malting, 145.  
Margarine, 97.  
Mastitis, 50.  
Meat, freezing of, 122.  
Mechanical filters, 28.  
Media, 175-177.  
Metchnikoff, 117.  
*Micrococcus freudenreichii*, 43.  
    *roseus*, 43.

Milk, 6, 32.  
    acidity test, 57.  
    bacteriological examination of, 51.  
    clotting of, 45.  
    "certified," 73.  
    development of bacteria in, 44.  
    Grade A., 73.  
        (tuberculin tested), 74.  
    leucocyte test, 58.  
    pails, 69.  
    pathogenic bacteria in, 44, 46-48.  
    pasteurisation of, 62-67.  
    "pasteurised," 74.  
    preservation by chemicals, 60.  
        by cold, 61.  
        by drying, 60, 86.  
        by heat, 61-67.  
        by fermentation, 111.  
    sedimentation test, 57.  
    sources of bacteria in, 32-35.  
    types of microbes in, 35.  
Mould cheeses, 105.  
*Mucor*, 127.  
*Mycoderma vini*, 154.

## N.

Natural purification of streams, 25.  
Nutrient agar, 175.  
    broth, 175.  
    gelatin, 175.

## O.

*Odium lactis*, 106, 108.  
Olive pickling, 163.  
Ozone, 31.

## P.

Paratyphoid fever, 51.  
Pasteur, 62, 161.  
Pasteurisation of milk, 62-67.  
    cream, 93.  
    plants, 63-64.  
*Penicillium camemberti*, 108.  
    *glaucum*, 123.  
    *roqueforti*, 105.  
Perry, 154.  
Potassium nitrate, 7.

- Preservation of food, 1-9.  
 by cold, 4.  
 by deprivation of water, 5.  
 by chemicals, 6.  
 by fermentation, 8-111.  
 by heat, 3.  
 " Processing " of canned food, 132.  
*Ptoimaines*, 164.
- R.
- Rennet test, 100.  
 River water, 11.  
*Roquefort* cheese, 105-106.
- S.
- Saccharomyces cerevisiae*, 146-147.  
 158.  
*ellipsoideus*, 151-152.  
*kefir*, 113.  
*pastorianus*, 150.  
*pyriformis*, 155.  
 Salicylates, 7-8.  
 Salicylic acid, 7-8.  
 Salt, 5.  
 Salting of butter, 95.  
 Saltpetre, 7.  
 Salt pickles, 163.  
*Salmonella* group, 138-139.  
 Sand filters, 26.  
*Sarcinae aurantica*, 43.  
 Sardines, 132-134.  
 Sauerkraut, 162.  
 Savage, Dr., 9, 14, 20, 23, 24, 49, 59,  
 81, 83, 85, 134, 136, 137, 168.  
 Scarlet fever, 49.  
 Simpson, James, 26.  
 Slime-producing bacteria, 43.  
*Sporotrichium carnis*, 125.  
 Springs, 11.  
 Staining solutions, 177.  
 Staphylococci in milk, 41.  
 Starters for butter making, 89, 91.  
   cheese making, 99.  
 Sterilisation, 3, 28, 61.  
 Stiles, Prof., 119, 121.  
 Stilton cheese, 106-107.  
 Storage of water, 25.  
 Stormy clot test, 54, 59.  
 Streptococci in milk, 41, 50, 55, 60.  
   in water, 15, 21.  
*Streptococcus lacticus*, 37, 90, 91, 99.
- Succinic acid, 8.  
 Sugar, 5.  
 Sulphites, 6-8.  
 Sulphurous acid, 6-8.  
 Summer diarrhoea, 51.  
 Swedish manor farm cheese, 107.  
 Swiss cheese, 106-107.  
 Symbiosis, 156.
- T.
- Thames water, 24.  
*Thamnidium*, 127.  
*Thermobacterium helveticum*, 107.  
*Torula rosea*, 43.  
*Tubercle bacilli*, avian, 76-77.  
   bovine, 76-77.  
   human, 76-77.  
   reptilian, 76-77.  
 Tuberculin test, 68, 77.  
 Tuberculosis in cows, 46-48, 68.  
 Typhoid bacillus, 16, 21, 22.  
 Typhoid fever, 51.
- U.
- Urda, 114.
- V.
- Vegetables, cold storage of, 128.  
 Vinegar, 159-162.
- W.
- Water, 10-31.  
   bacteriological examination of,  
     15-22.  
   purification of, 24-31.  
     rain, 10, 22.  
     surface, 11, 22.  
     underground, 11, 23.  
 Wells, 11, 23.  
 Wensleydale cheese, 100-101.  
 " Whiskers," 126.  
 Williams, Dr. Stenhouse, 69.  
 Wine, 151-154.  
 Wisconsin curd test, 99.
- Y.
- Yeasts, 81, 140, 141, 159.  
 Yogurt, 115.
- Z.
- Zymase, 141.