

In starting to freeze turn the freezer slowly at first until the cream nearly reaches the freezing point, then increase the speed as it is freezing. This will save the possibility of cream partially churning, will increase the swell and assist in giving a smoother grain.

Rough and coarse grain is usually caused by the cream being too sweet and too thin.

Very rich cream makes a heavy, soggy ice cream and will not swell as much in freezing.

Any variety of fruit ice cream can be made the same as strawberry ice cream, substituting the desired fruit for the strawberries and making in the same way.

Milk and Cream Testing.

The testing of milk and cream is becoming of more importance on the farm every year. It is the only way we can find out the profitable and unprofitable cows in the herd, get the cream of the proper percentage of fat for whatever purpose it is to be used, determine the losses in skimming and churning, and check the returns from the creamery or cheese factory.

The test is inexpensive to make and any one, by giving it a fair amount of study and practice can make an accurate test with a Babcock tester.

The details necessary to consider in making a test are given briefly as follows:

1. Get a representative sample of the milk to be tested and at a temperature of about 60 degrees F.
2. Mix the milk thoroughly by pouring from one vessel to another and allowing it to run down the side of the vessel to prevent foaming. If the sample is not thoroughly mixed, a representative sample cannot be obtained.
3. With a pipette take 17.6 c.c. of milk and deliver into a milk test bottle. To do this suck the milk into the pipette and quickly place the forefinger over the top to prevent the milk running out. Allow the milk to drop out until the surface of the milk is level with the 17.6 c. c. mark. Now place the tip of the pipette into the top of the bottle and allow the milk to run slowly out by removing the forefinger and holding the bottle in a slanting position.
4. Add to the milk 17.5 c.c. of commercial sulphuric acid at a temperature of 60 to 70 degrees. Hold the bottle slanting and allow the acid to run down the side and under the milk.
5. Mix the milk and acid thoroughly by giving a gentle rotary motion. Do not close the neck of the bottle while mixing.
6. Place the bottles in the machine in such a position that they are properly balanced and whirl at full speed of machine for 5 minutes (a 2 or 4 bottle machine 100 times per minute).
7. Add hot water at a temperature of 140 to 160 degrees to float the fat into the neck of the bottle up to the 6 or 8 mark.