

**LACTOMETERS and DAIRYMEN'S INSTRUMENTS.***Description of Lactometer for Testing the Quality of Milk.*

Milk being so universally used as an article of food, it becomes a matter of great importance to ascertain whether the milk obtained is pure or not. The above-named instrument was invented for this purpose, for fixing the standard weight of milk as it is produced in the best grazing districts in the country, and for detecting the fraud of adulterating milk with water, so frequently practiced by dealers.

The method of using it is as follows:

Fill the jar with milk to be tested, allow it to cool to the temperature of 60 degrees, then immerse the Lactometer, and notice the mark on the scale that is level with the surface of the milk, which will show the quality.

The mark P. being pure milk.

" " " three parts milk and one part water.  
 " " " two parts milk and two parts water.  
 " " " one part milk and three parts water.  
 " " " all water.

Any intermediate value can be determined by the decimal scale on the opposite side, zero being water, and 100 pure milk.

To farmers this instrument has proved to be very valuable as a ready means of testing the relative quality of his cows by inspecting their milk; and also showing the effects produced by a change of the animal's food, as its quality will change the density of the milk.

No. 1823 No. 1829

- No. 1823.—Lactometer for testing the quality of milk, paper scale, in wood box . . . . . \$0.75  
 No. 1824.—Lactometer for testing the quality of milk and specific gravity scale, in case . . . . . 1.00  
 No. 1825.—Lactometer (pocket) for testing the quality of milk and specific gravity scale with divided cream jar, in case . . . . . 1.50  
 No. 1826.—Lactometer and Thermometer combined, Board of Health, in box . . . . . 2.00  
 No. 1827.—Combination Lactometer and Cream Gauge in round wooden box . . . . . 1.50  
 No. 1828.—Standard Lactometer, white metal, round bulb, flat stem, mahogany case . . . . . 4.00  
 No. 1829.—Lactoscope, for determining the amount of butter in milk, in polish wood case with pipette . . . . . 5.00

*Directions for Lactoscope.*

Fill the pipette to the mark with the milk to be tested, and after having well mixed it, pour into the graduated cylinder. Add gradually under continuous shaking, as much water as is necessary to make the lines on the milk glass tube in the cylinder just visible enough to be counted. The figures on the left give the cubic centimeters of water added, and those on the right give the percentage or fat (cream) or butter contained in the milk.

Good cow's milk should contain not less than three per cent. of fat.

*Dairy Thermometers.—Superior Quality.*

- No. 1830.—All Glass Floating Dairy Thermometers, marked for freezing, cheesing, churning and scalding, 8 in. . . . . \$0.25  
 No. 1831.—Standard Dairy Thermometers, graduated on stem with Kew certificate, with handle, 10 in. . . . . 5.00  
 No. 1830 No. 1832.—Gauging Rods for Milk Cans, . . . . . each 1.00