

3. Write each patron's name plainly on a label with a pen ; paste the label on the bottle fastening its edges down well, and give it at least two coatings of shellac to prevent it from washing off when cleaning the bottles. A label will easily remain on a bottle for an entire season when coated properly with shellac.
4. Racks are necessary for holding the bottles. A very satisfactory rack is one made to hold a single row of bottles, with partitions between. It is advisable to make a rack large enough to hold a sufficient number of bottles for a single route. Have a shelf above the weigh stand to set the racks on.
5. Add the preservative to the composite sample bottles at the beginning of the test period, *and before any milk has been put into them.*
6. Pour the milk into the weigh can and have it well mixed before taking a sample. Either an ounce or a half-ounce dipper may be used for this purpose. An ounce dipper is too large when testing but once a month.
7. Give the bottle a gentle rotary motion each time a sample is taken, to mix with it the cream that has risen, and also to incorporate the new sample with the part containing the preservative.
8. Place the composite samples in a cool place each day when through using them.
9. When the time for testing comes set the bottles in warm water, at about 110° F, to loosen the cream adhering to the sides of them, and also to sufficiently warm the samples to cause the cream that has risen to mix properly with the milk. Give each bottle a gentle rotary motion to wash the cream from its wall, and then complete the mixing by pouring from one vessel to another.
10. After preparing the samples proceed with a Babcock test of them just as you would with ordinary milk. Usually not quite so much acid is needed when testing samples containing bichromate of potash as with milk containing no preservative. When testing composite samples, it is a good plan to set the Babcock test bottles, as they are filled, into a vessel containing about an inch in depth of water at a temperature of about 60 degrees; they will then all be at about the same temperature when the acid is added.
11. Add the water to the test bottles at twice rather than all at once, filling each bottle just to the neck the first time, and to about the eight per cent. mark the second time. Turn the machine for a minute after each addition of water.
12. Set the test bottles in hot water, at 130 to 140 degrees, before taking readings. Have the water deep enough to rise to the top of the fat.
13. Wash the composite sample bottles well after testing the samples. It is a good plan to have a vessel of very coarse gravel, or rather minute pebbles, at hand when washing the composite sample bottles. After rinsing a bottle put into it some more water and a small handful of the gravel. Simply rinsing the gravel around the bottle will scour and clean it thoroughly. Finish by rinsing with specially clean water. Turn the bottles mouth downwards to drain.
- If troubled with mould on the samples, it is wise, after washing the corks, either to place them under some inverted vessel and turn a jet of steam into it, or else place them in boiling water under an inverted pan with a perforated bottom, putting a weight upon the pan to sink it.
- 14 Too great care cannot be exercised in sampling the milk, in preparing the composite samples for testing, and in making a Babcock test of them. Carelessness is sure to create dissatisfaction with the test system.

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