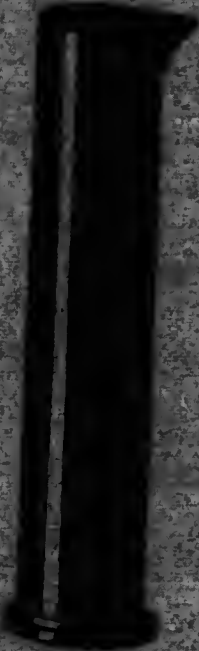


30 at 56 degrees, the correct reading would be 29.6 at 60 degrees.

Between 60 and 70 degrees, one-tenth should be added for every degree above 60 degrees; e. g., when lactometer reading is 30 at 66 degrees, the correct reading would be 30.6 at 60 degrees. The reading

should be taken as soon as possible after placing the lactometer in the milk. It is not necessary to read closer than one-half a degree, or half way between two lines of the scale.

3. The Creamometer, Lactoscope, Lactobutyrometer, Lactocife, and Pioskop, may be regarded as obsolete tests, along with several others which preceded the Babcock test, for fat. A popular milk test must be accurate, cheap, durable, rapid, safe, and simple. The Gerber in Europe and the Babcock in America combine most of these qualities. The Gerber is used to a very limited extent in Canada; hence we shall speak in detail only of the Babcock. Both tests depend upon chemicals to dissolve the caseous matter surround-



CREAM-  
OMETER.



LACTO-  
SCOPE. PIP-  
ETTE.