10. Revolve again for one or two minutes.

11. Place bottles at once in a hot water bath, after which read carefully from highest to lowest limits of fat, holding the bottle in a perpendicular position and the fat on a level with the eye.

12. Empty bottles directly after reading and rinse out twice thoroughly with hot water, using when necessary a little sal soda in the first water.

13. Always keep bottles *clean*.

14. The warmer the milk the less acid is required, and *vice versa*; consequently in the fall of the year it is advisable to warm the milk to about 70° by placing test bottles in a pan of hot water, or else use more acid.

15. Always keep bottles warm.

16. Dark, cloudy readings are caused either by using too much acid, milk at too high a temperature or acid not being properly added. If butter-fat is of a light color with particles of a curdy matter mixed with it, it indicates either not enough acid has been used, or milk has been too cold, or milk and acid have not been thoroughly mixed.

17. Be careful and exact from beginning to end if you wish to be successful.

## Paying for Milk According to Quality.

This system assumes that the relative values of all milks that are pooled together for either butter or cheese, are in direct proportion to the amount of fat which each contains. The method is applied by dividing the net proceeds among the patrons in proportion to the total amount of fat which the milk supplied by each contains. To illustrate take the following example :—A., B., C., D., represent the patrons of a factory. The amount of milk which each supplied and also the quality being as follows :

| | | | | |
|---|---|---|---|---|
| A. | 1,000 | lb. testing..... | 3.7 | per cent. fat. |
| B, | 2,000 | " " ..... | 3.5 | " |
| C. | 3,000 | " " ..... | 3.8 | " |
| D. | 4,000 | " " ..... | 4.0 | " |

From this milk was manufactured 1,000 lb. cheese which sold for 10c. per lb. and the cost of manufacturing being 1½ c. lb. Required to find the amount of money each should receive, the butter-fat as explained below, being worth 22.31c. per lb.

The total lb. of fat in each patron's milk is found by multiplying the number of lb. of milk by the per cent of fat and dividing by 100, as per cent. simply means, so much in 100. The total amount of cheese made was 1,000 lb. which sold for 10c. and cost of manu-