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Michael K. Boyer, Box 23, Hammonton, N.J.

ADVERTISE in these popular col-umns, which others find so profitable-



MAKE YOUR BIKE A MOTORCYCLE Adams Thistoprotection which and the state of the state which are a state of the state o SHAW MANUFACTURING CO Dept 138 GALESBURG, KANS., U.S.A Frank Gotch 617 Rames Eble, Or

FARM AND DAIRY

The Makers' Corner

Butter and Choese Makers ars in-vited to send contributions to this department, to ask questions on matters relating to cheese making, and to suggest subjects for discus-

How to Use the Babcock Test THE introduction of the system of

paying by test for nilk at chees I paying by test for milk at cheese factories throughout Ontario next year will mean increased inter-est amongst makers in the manipula-tion of the Babcock test. Every cheese maker will doubtless be anyong to equip himself for making these controls A large proporthe test accurately. A large propor-tion of the qualified makers of the provuch of the quanticed makers of the prov-ince have already been instructed in the use of the test, though some may be a little rusty in its operation be-cause they have not had occasion to put to practical use this part of the nstruction they received at the dairy cent of fat in the milk.

order to cause a gradual mixing of milk and acid; sudden mixing will cause large amounts of heat and gas and will throw the material out of the hottle

6. After the bothle has been stirr thoroughly and the curd is dissolved, place the bottle in centrifuge and whirl five minutes.

7. Place bottles in water bath of 180 degrees F. for five minutes and fill with hot water to neck.

8. Whirl for two minutes Whirl for two matters.
Place in water bath for five, minutes and fill with hot water to within one-half inch of the top of the hottle

10. Whirl for two minute 11. Place in water bath, 130 degrees

for five minutes. 12. Measure fat column by placing 12. Measure fat column by placing one point of dividers at bottom and the other at the top; then, keeping dividers at that spread, place one point on the zero mark and note where the other point falls on the scale. That number will correspond to the per many of the the sufficiency of the per-many of the the sufficiency of the per-many of the the sufficiency of the per-many of the scale s

The Complete Apparatus Required in Making the Babcock Test.

They might, therefore, wel-

come the following detailed instruc-tions in the use of the Babcock test,

which are very clear and concise. They follow the process of testing from the taking of the samples of

from the taking of the samples of milk to the reading of the test. 1. Pour sample of milk to be tested from one vessel to another at least five

2. Take pipette between thumb and second and third fingers, leaving the index finger free. Draw milk into

pipette immediately after stirring, and

pipette inductive acter surring, and place the index finger over the top of the pipette: now release the finger very slightly until top of the milk column is even with the mark on the

3. Hold milk bottle on a slant and 5. How milk bottle on a stant and place end of pipette in the neck of bottle, leaving an opening for air, so that air bubbles cannot form and throw milk out of neck, and release finger and allow the milk to flow into

the bottle, blowing the last drop from

draw acid into pipette), take milk bot-

the pipette. 4. Fill acid measure to mark (no

schools

pipett

Determining the Quality

N checking the quality of the milk received from the farmers, either I at the city plant or at the country receiving stations, it is to the interest of both dealer and farmer to be sure that the sample is properly taken and that the testing is properly done. This question is of especial importance, as more milk is now bought on the but-ter fat basis than formerly. Errors are liable to occur very often in taking samples and in doing the testing Often it has been noted that there is a difference between the test at the receiving station and at the city plant, which indicates that inaccuracy exists at one place or the other. Sometimes these tests are higher in the country than at the city plant and occasion ally the opposite is the case.

There should be uniformity in the method of taking samples as well as in testing at all stations and at the city plant. In taking the sample it is first necessary to see that the milk is properly mixed. Usually at country draw acid into pipette), take mik obt-tile by the neck between thumb and fingers of the left hand, so that the bottle can be turned; now bring the lip of acid measure to the mouth of bottle and pour acid into the bottle. stations the milk of one patron is first poured into the weigh tank and, after weighing, the sample is taken by re moving a small quantity with a dipper. It is a good plan to mix the milk bottle and pour acid into the bottle, per. It is a good plan to mix the milk rotating it so that all of the milk will in the tank as much as possible with be washed from the neck into he the hot, the dipper, and the sample should be ite. Hold the bottle at directly so the dumped and weighed. When the milk and form pieces tharred curd, samples are not tested every day and 5. Give bottle a robary motion in composite samples are taken, an October 18, 1916. |

amount should be taken every day in proportion to the quantity of milk ceived. The bottle containing the sample should be kept closed tightly. and if this is not done flies will get in: also, evaporation will take place and greatly lessen the accuracy the test.

Whenever the milk is frozen rival at the plant it is very difficult to get an accurate sample. It is often necessary, however, to take a sample from frozen milk and it will then be necessary to heat the milk, as the frozen part is the lower-testing part of the can. Care must be taken to mix the fat thoroughly with the rest of the milk, in case the milk has been heated. Sometimes, when the milk is nested. Sometimes, when the mink is very slightly frozen, a fairly repre-sentative sample may be obtained by thoroughly breaking up the frozen particles without much heating, but of course, to be absolutely accurate, the milk must be heated. Before the test is made, any frozen particles in the sample must be melted and great care taken thoroughly to mix any melted fat with the rest of the sample.

Sometimes cream-test bottles are used for testing milk; accurate work can not be done in this way. All glassware used in testing should be bought on a guaranty, unless the dealer has facilities for testing it himself.

In making the test there should be In making the test there should be a sharp line of demarcation between the fat column and the real of the bottle, and there should be a clear reading; that is, the fat column should be clear; if not, the sample should be obtained if the fat column a cloudy or contains black particles.-rf. St Dairy Division U. S. Dairy Division.

You couldn't make one for the same moneila Griffith's HANDY A simple tie that can't bind or slip Nothing of the slip Nothing of the slip Nothing of the slip of the slip of the two slip of two slip of the two slip of two slip o

G. L. GRIFFITH & SON, Waterloo St., Stratford.



Farm and Dairy. Write us for our special rate to breeders. Ad. Dept. FARM AND DAIRY, Peterbore. October 12, 19

Notes. and

Inheritance

Inheritance M T, father died mother and He made a wife with priviles gather death w basever, was not and the death w base of the death and the death w base of the death responses of the second the death and the death w base of the second the second the second the second the second the death w the death of the second t money from any as such as grain, or a ene-third of that states that sho sh until all is settled. somer.

1. In stating t properly executed will, therefore, b widow to take out tration in the C father died. She property will be portions mentione 2. An action on brought within te

six years 3. The widow will be obliged to estate that comes 4. The widow a be entitled to) rec will have to strict

Meantime she is from the property Exemption

Is there a law 2 exemption from three acres in takens to me that ation along that I person having three E. B., Frontenac C You are not en from city taxes

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to any advantage lands from such Feeding F M Y wheat st Will it be sa this winter? No serious effect alted from the raw, veterinari w cases of sicks nce which they nce which they ansed by eating a the rust. Som of the rust. of badly rusted s changed to it rst, and it show ssible of the du m the straw b

se animals app m ill effects as is material, they say changed to