

Points to be Observed.

1. Always mix milk well before taking the lact. reading. Do this in such a manner as not to make it froth or foam.
2. If it is desired to change the temperature of the milk, do so in such a way that it will be uniform throughout.
3. Always let milk stand an hour after being drawn from the cow before testing with the lactometer, as it is saturated with air and has not reached its maximum density.
4. When the L. reading is high (33 and upwards) and the per cent. of fat low (below 3 per cent.) it is an indication of skimming.
5. When the L. reading is low (below 28) and the per cent. of fat low, it indicates watering.
6. When the L. reading is normal and the per cent. of fat *very* low, it indicates both skimming and watering.

NOTES ON HANDLING THE BARCOCK TESTER.

1. See that bottles are properly graduated. This may be done by filling up to the O mark with water of the same temperature as the room, after which carefully wipe out the neck with filter paper. Then put in 2 c.c. of water with a 2 c.c. pipette, which should fill the neck up to the 10 per cent. mark. If the variation is more than .2 per cent. the bottle is not correct and should be discarded. Another very good way and perhaps the most practical, is to test one quality of milk with all the bottles and compare the readings, keeping only those bottles which give the same results.
2. Have bottles numbered.
3. Determine strength of acid. This may be done by using different quantities and thus find out which gives the best result.
4. Be sure and get a representative sample of milk in the bottle, by thoroughly mixing before measuring with the pipette.
5. Be sure and get the correct amount (17.6 c.c.) in the bottle by blowing all the milk out of the pipette into the bottle.
6. Pour in the acid so that it will run down the side of the bottle under the milk, and not directly through it, otherwise you will be likely to have charred portions of casein and milk-sugar mixed with the fat.
7. Thoroughly mix acid and milk by giving the bottles a rotary motion, seeing that no portion of the milk enters the neck of the bottle.
8. Place immediately in the machine and revolve for four minutes at the rate of from seven to twelve hundred revolutions per minute, according to the size of the machine.
9. Then add water at a temperature of not less than 130°, being careful not to fill above the 10 per cent. mark.