

## COMPOSITE TEST.

In many butter and cheese factories at the present time, payment is made not according to the old "pooling" system of paying according to the weight of the milk, but by taking the quality as well as the quantity of the milk into consideration—the patron is paid according to the number of pounds of fat, or fat and casein, which he furnishes to the factory. A test of the milk cannot be made daily; so to overcome the difficulty, a small sample, say an ounce, of milk is taken from the milk furnished by each patron and put into a separate bottle or sealer in which is a small amount, five to ten grains (or what will lie on a ten-cent piece) of bichromate of potash. This amount of bichromate will preserve it in a liquid condition for from one to two weeks, at the end of which time a test of the sample is made in the usual way with the Babcock tester to obtain the average per cent. of fat in the milk furnished by the patron during the time. Knowing the per cent. of fat in the milk, one can calculate the number of pounds of fat furnished by the patron.

## POINTS TO BE OBSERVED IN COMPOSITE TESTING.

1. Be sure to obtain a representative sample from the weigh can.
2. Keep the bottles in a cool place and well corked.
3. The amount of bichromate to be used depends largely upon the weather and the time over which the test extends.
4. Too much bichromate will give rise to unsatisfactory tests, with cloudy readings.
5. Give the bottle a gentle rotary motion every day, after taking a sample, to keep down the cream and to mix the new sample with that containing the bichromate.
6. When the time for testing comes, set the bottles in warm water (one hundred to one hundred and twenty degrees) to melt the cream adhering to the walls of the bottle, and also to melt any other portion of the cream that would not otherwise mix readily with the rest of the milk.
7. Mix the milk well, before taking a test, by pouring from one vessel into another.
8. Proceed with the Babcock test of a composite sample, just as in the testing of ordinary milk.
9. Add the water to the test bottles at two different times, rather than all at once, filling the bottles about to the neck the first time. A clearer reading is thus obtained. Turn the machine about a minute or a minute and a half after each addition of water.
10. Set bottles in hot water before taking the readings.