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MITCHELL-WALKER TEST BOTTLE

A NEW FORM OF BABCOCK TEST BOTTLE.

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Whether used for butter or cheese making, or for sundry other purposes that might be mentioned, milk is valuable not simply in proportion to its weight, but rather in proportion to the one or more solids which it contains and which we wish to utilize. For butter-making it is valuable in proportion to the amount of butter-fat which it contains, and for cheese-making practically in proportion to its fat and casein content.

The need of a thoroughly practical test for determining the per cent. of fat in milk was a want that was long felt before it was actually realized, and it led many to study the subject with a view to satisfying this want. The farmer needed it to aid him in the building up of his dairy herd, it was needed in creameries in order that an equitable division of the proceeds might be made, and it was realized that such a test would be most valuable for testing the by-products with a view to preventing undue losses through these channels; and we would add that such a test should be in general use in cheese factories, in connection with the division of the proceeds, instead of the "pooling" system or the system of dividing the proceeds merely in accordance with the weight of milk, which latter method is all but universal at the present time.

On this continent and in different countries outside of it the Babcock test has, for good and substantial reasons, supplanted all of its rivals for the determining of fat in milk and its products and by-products. It is simple, speedy, and accurate; and as but a single, cheap