6. This test gives the *absolute* amount of fat in the cream, and judging from the trials previously noted we may expect more pounds of butter than there are pounds of fat in the cream.

We have made several determinations (by the Babcock method) of the fat contained in cream, with the following results: In testing cream a pipette measuring 18 c.c. is required. The bottles we use are graduated to read up to 25 per cent. of fat. The neck has a bulb and the same amount of acid is used as for whole milk.

Date.	Per cent. fat in cream.	Total lb. fat in cream.	lb. butter yielded.	lb. fat for one lb. butter.	Per cent. of fat in buttermilk.
May 18	18.9	9.64	10.25	0.94	.....
" 21	18.1	4.98	5.50	0.91	0.10
" 21	17.2	3.10	3.60	0.86	0.10
" 23	20.0	3.49	3.40	1.03	.....
" 26	20.6	16.10	20.20	0.79	.....
" 28	27.2	9.52	12.00	0.79	.....
" 28	16.6	4.15	5.50	0.76	0.10
" 28	15.0	4.28	5.50	0.78	0.10
June 4	14.6	2.34	3.00	0.77	0.05
" 4	17.0	4.08	4.90	0.83	0.20
	18.2	3.09	3.60	0.86	.....
Average	18.5	5.89	7.04	0.84	.....

To divide the cash proceeds at a creamery the following plan may be followed:

A delivers 500 lb. cream containing 25 per cent. fat, or 125 lb. fat.
B " 600 " " 20 " 120 "
C " 400 " " 15 " 60 "

Total delivery is 305 "

Sale of butter gives 350 lb. at 20c. or $70.

The net value of each pound of fat delivered therefore is $70 divided by 305 or 22.95 cents.

Therefore—

A's share is 22.95 × 125 or $28.68
B's " 22.95 × 120 " 27.54
C's " 22.95 × 60 " 13.77

Total divided, $69 99