

of heating the bye-products to a sufficiently high temperature to preserve them sweet would cost very little.

It has been demonstrated that *sweet* whey for feeding hogs is worth from eight to ten cents per hundred pounds compared with middlings and corn. What sour, stinking whey is worth has never been shown. We doubt whether it more than pays for the labor of hauling it to the farm and the feeding of it to the only class of animals that can thrive on it at all.

THE FAT OF CREAM.

The present system of distributing proceeds to patrons of both cheese factories and creameries is causing distrust in the minds of operators and patrons. That it does not do justice in a cheese factory is conceded by nearly all. That the paying for milk according to quality or on its fat basis is much more just is also pretty well established. That the fat basis is the proper one to adopt at a centrifugal or separator creamery none deny. Whether the test for fat, or the Babcock test, is likely to supplant the "oil test" in cream-gathering creameries is a query among creamery men at present. A leading firm sent the following to this department recently: "We have had several inquiries with regard to the practicability of applying the Babcock tester with the bottles made to test cream, and we have been asked our opinion as to whether this will answer for factories which are working on the cream-gathering principle. We have the bottles, which will show twenty-five per cent. of butter fat, and we suppose they can be made to go still higher. What is your opinion about this matter? Do you think that the Babcock with these cream bottles can be made to take the place of the oil-test churn?"

In testing cream the following points require attention:

1. It is difficult to sample sour, thick cream properly. In this case it is best to dilute it with an equal volume of water and multiply the readings by two. For cream containing over twenty-five per cent. of fat a bottle with a detachable neck reading to thirty-six per cent. of fat may be used (for description see Maine Report, Part II., 1891), or the sample may be divided into two bottles.
2. Sweet cream raised by cold, deep setting process may be sampled without difficulty. The pipette should be rinsed into the test bottle with a small amount of water.
3. The cream bottles cannot be used in one of our machines which has swinging pockets, but can be used in another in which the pockets are stationary.
4. In adding hot water after the whirling, care should be exercised that the bottom of the column of fat does not come in the bulb, which is not graduated.
5. If creameries adopt this plan great care should be observed in taking the samples that they may be fair representatives of the whole of the cream.