

TESTING MILK.

The testing of each patron's milk involves considerable labor; hence, we should study how to lessen the labor as much as possible. A device which we have used in the dairy building here for over a year makes the work of measuring and adding the acid very slight. A gallon bottle is kept full of acid. This bottle has an ordinary cork containing three openings—one for a glass syphon having a glass stop-cock, one for a glass funnel, and one small opening to allow the air to escape when the bottle is filled with acid. Such a bottle and syphon has been in use for about fifteen months and requires no attention, neither has it given any trouble or needed repair. With two acid measures, one of which is filling while the acid from the other is being poured into the test bottle containing the milk, the work proceeds very rapidly.

Several inquiries have been made as to the cause of "curdy, crumbly matter" in connection with the fat when making tests with the Babcock tester. The causes are, I think, two:

1. Insufficient mixing of the acid and milk, or in some cases the acid is too weak.
2. Not keeping the bottles properly cleaned. If these become greasy they should be washed with soap-suds or sal-soda water. A small brush should be used for cleaning the neck of the bottle.

TESTING WHEY.

Every cheese-maker should test the whey each day from the vats, and thus check any losses of fat from this source. The drippings from the cheese ought also to be tested, as frequently there is considerable loss of valuable constituents by improper handling and pressing.

To test whey take the same amount as for new milk (17.6 c.c.), but only half the usual quantity of acid; or better still, get bottles which are specially made for testing whey and skim-milk. These bottles require twice the ordinary quantity of whey or skim-milk, and the ordinary quantity (17.5 c.c.) of acid.

KEEPING WHEY AND SKIM-MILK SWEET.

A question was asked of us recently: "Can skim-milk be treated so as to keep sweet for twenty-four hours?"

The answer was, yes; both whey and skim-milk may be kept sweet twenty-four hours in the hottest weather by heating to 150° or 160° Fahrenheit. This treatment kills the germs which cause the souring of milk and milk products. Most factories have steam, and the cost