

14. After using bottles, rinse them at least twice with *hot* water—the nearer to boiling the better. Rinsing with sulphuric acid before rinsing with water, or the use of a little sal soda in the first water, is often necessary.

15. Care and attention to details are the great requisites for accurate milk testing. Carelessness on the part of the operator has frequently thrown suspicion upon the accuracy of the Babcock test.

16. A sample of milk that has soured and thickened can be prepared for sampling by adding a small amount of some alkali to neutralize the lactic acid, and cause the curd to redissolve. A small amount of powdered concentrated lye is very suitable; add just a small amount of lye at a time, and pour the milk from one vessel to another to mix the lye with the milk, which causes the casein to become dissolved.

17. Milk that has been partially churned can be prepared for sampling for a Babcock test by heating it to about 110 degrees F. and pouring it from one vessel to another to mix it; then take sample as quickly as possible.

18. If the scale on the test bottle becomes indistinct, it can be much improved by rubbing over it some black paint and wiping the neck with a cloth. The paint should be quite viscous, as thin paint will run.

Skim-milk, Buttermilk and Whey.

1. Skim-milk, buttermilk and whey may be tested in the ordinary bottle just as whole milk is tested, taking 17.6 c. c. (or 18 grams) in a test.

Note.—It is not necessary to use quite the full amount of acid with whey.

2. As the percentage of fat in skim-milk, buttermilk and whey is so small, the best method of testing these is by the use of the double-necked skim-milk bottle. The usual amount of milk or whey is taken and the test is carried on in the usual way. Very fine readings can be taken, as a very small amount of fat will extend over quite a length in the small neck. Each division on the scale indicates half a tenth (.05) of one per cent. of fat.

After adding the water to the test bottle it is advisable to set the bottle in hot water before whirling in the machine for the last time; this heating of the small neck enables the fat to rise more freely by keeping it melted and preventing it from adhering to the neck.

If the fat does not rise sufficiently in the small neck, it can be raised by pressing gently with the finger on the mouth of the large neck.

To Test Cream, Using the Ordinary Test Bottle.

1. By means of a 6 c. c. pipette take six grams of cream, and to this add 12 c. c. of water. Add the usual amount of acid (17.5 c. c.) and proceed as in testing milk. Multiply the reading by three to obtain the percentage of fat.

2. Another way is by using the ordinary pipette. Take 17.6 c. c. of cream and to this add two pipettes, or twice 17.6 c. c. of water, and mix thoroughly. Take 17.6 c. c. of the diluted cream and put into the test bottle; add the usual amount of acid and proceed as in testing milk. Multiply the reading by three to obtain the per cent. of fat in the cream. This method is not strictly accurate, as 17.6 c. c. of cream will not weigh quite 18 grams; but it will give sufficiently close results for most purposes.

Weighing any suitable number of grams of cream for a test is the most accurate method.

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