

Unlike reading the tests of milk, the reading of cream tests is not taken from the extreme points of the fat column but from the bottom of the fat column to the *bottom* of the meniscus on the surface of the fat column (Fig. 17). The reading should be taken from A to B, not from C to B.

THE USE OF OIL IN READING CREAM TESTS.

Owing to the difficulty of determining where the bottom of the meniscus is, a few drops of a light coloured oil is frequently added to the top of the fat column. This oil must be lighter than the fat, so that it will not mix with, but float on top of the fat. The oil is conveniently added to the bottle by means of a pipette, allowing it to flow down the wall of the neck of the bottle. The meniscus is raised up on the surface of the oil leaving a sharp distinct line between the fat column and the oil. The reading should be taken from this line to the bottom of the fat column.

This oil may be secured from any of the leading dairy supply houses, or may be prepared by any one requiring it. A mineral oil sufficiently light that it will not mix with the fat must first be secured. An oil sold, by one of the leading companies, under the trade name "Albolite" is very satisfactory. Alkanet root, which may be obtained from any good drug house, is used to colour the oil. One ounce of alkanet root will colour one gallon of oil. The alkanet root should be rolled in double ply cheese cloth and soaked for twenty-four hours in the oil. The alkanet root is then removed and the oil will be of a light reddish colour and ready for use.

COMPOSITE SAMPLES OF CREAM.

While many creameries, and the number is increasing test each delivery of cream received from each patron, many still use the composite samples and test either once or twice each month.

What has been said regarding composite samples of milk will also apply to composite samples of cream.

The ounce dipper is not as satisfactory for sampling cream as for sampling milk. Since it is more difficult to thoroughly mix cream than milk and since the deliveries of cream shew greater variation both in quality and quantity than deliveries of milk some such device as the McKay sampler already described should be used.

EVAPORATION OF WATER FROM COMPOSITE SAMPLES OF CREAM.

Especially care should be taken to see that the sample jars are tightly corked to prevent evaporation of water from the jar, which would cause the samples to test too high.

To illustrate this point, some years ago the writer after testing a number of composite cream samples at the end of a month left the samples uncorked in a cold room for seventeen days and again tested the samples. The tests were as follows:—

At end of month. Seventeen day later.		
A.	40	48
B.	25	28
C.	40	42
D.	30	31
E.	21	24
F.	30	32.5
G.	29.5	34

These figures illustrate plainly the necessity of keeping the composite jars tightly corked. The extreme variation in sample A, is accounted for by the fact that there was very little cream in the jar and the evaporation was higher proportionally than in the other jars.