

8. Whirl machine again for two minutes.
9. Remove bottles from the tester and set in hot water to reach the top of the fat at a temperature of about 140 degrees F., for 2 or 3 minutes before reading.

Notes.

Read the fat in milk samples from the extreme ends of the fat, each small space is .2 or 2-10 of 1 per cent.

On double bore skim milk bottles, each space indicates .01 of 1 per cent.

On cream bottles each space is 1 per cent.

In reading cream samples an allowance must be made for the meniscus of from 1 to 2 per cent of the extreme length of the fat.

In testing cream, use cream test bottles and 18 c.c. sample, then proceed the same as in milk.

In testing skim milk and buttermilk, use the skim milk double bore bottle and proceed with testing the same as in whole milk.

Burnt or clouded readings may be caused by:—

Temperature of milk or acid being too high.

Too strong or too much acid

Allowing acid to drop directly on the milk.

Allowing the milk and acid to stand too long before mixing.

Light or clouded readings are caused by:—

Temperature of milk or acid being too low.

Using too weak or not enough acid.

Careless mixing or insufficient shaking.

Carefulness and exactness are absolutely essential in every detail. If accurate results are to be obtained in milk testing, all glassware must be washed thoroughly after each operation and kept clean.

Small testers complete can be obtained from any of the Dairy Supply houses at about the following cost.

Two bottles complete for testing milk.....	\$5.25
Two bottles complete for testing cream.....	6.00
Four bottles complete for testing milk and cream....	6.25
Four bottles complete for testing milk and cream....	7.50

Large machines about in proportion.

Skim milk bottles..... .75

Commercial Sulphuric Acid 4 to 6 cents per pound.

A more complete treatise on milk testing may be found in Canadian Dairying, by Dean; Farm Dairying, by Miss Rose; or Testing Milk and Its Products, by Farrington and Wolfe.