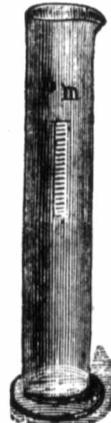


Dairymen's Instruments — (Continued)



No. 1833



No. 1834

- No. 1833.—Per cent. Glasses, graduated, 0 to 100, on foot, 10 x 2 \$1.00
- No. 1834.—Cream Testers or Gauges, graduated, 0 to 30, on foot, 12 x 2½ 1.00
- No. 1835.—Cream Testers or Gauges, graduated, 0 to 30, on foot, 10 x 2 0.75
- No. 1836.—Cream Testers or Gauges, graduated, 0 to 30, on foot, 8 x 1½ 0.60
- No. 1837.—Cream Testers or Gauges, graduated, 0 to 30, on foot, 6 x 1½ 0.50
- No. 1838.—Dairy Sets, consisting of one Lactometer, one Cream Jar, 10 in.,
divided from 0 to 100; two Cream Jars, 12 in., graduated from 0
to 30; one floating Dairy Thermometer, put up in a wooden box,
complete, per set 3.50
- No. 1839.—Set of four Cream Gauges, for comparison, on stand; these tubes
are divided into 100 parts, though graduated only in the upper por-
tion from 0 to 20, complete, each set 2.00
- Single tubes for do 0.25
- No. 1840.—Test Glasses, extra heavy, with flat bottom, 5 x 1½ in., . . .dozen 1.00
- No. 1841.—Test Tubes, 6 x ¼ in., " 0.50

Directions for Using Cream Gauges

Every sample of milk to be tested by the Lactometer *must* be brought to the same degree or temperature, as every variation of temperature will cause a variation in its specific gravity by the Lactometer. Those Lactometers, which are graduated for milk at 80° Fahrenheit, are the most convenient for use at butter and cheese factories.

Whenever milk shows by the Lactometer a less specific gravity than pure milk, one of two things may be suspected: either that the milk contains an unusual amount of cream, which can be easily determined by comparing it with an equal quantity of pure milk set in two equal cream gauges a sufficient length of time for the cream to rise, and if the suspected milk has more cream than the pure milk all right; but if less cream, the second suspicion ought to be that the milk has been watered and perhaps skimmed. Then to ascertain how much water has been added, take a sample of milk known to be pure, and from the mixed milk of several cows, and put it in a per cent. jar, filling it up to gauge mark ten; then fill another per cent. jar to the same mark with the suspected milk, and one with water to 0, or zero. Place all three jars side by side, so that they will be of the same temperature, and subjected to the same atmospheric influences until the cream has time to raise.

Note the percentage of cream on each sample of milk before removing or disturbing it. Then, after removing the cream from both jars, insert the Lactometer in the suspected milk, and note the point to which it sinks. Then place the Lactometer in the pure milk, and from the per cent. jar turn in water until the Lactometer sinks to the same point at which it stood in the watered milk. Place the jar

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