

#### DAILY TESTS.

If properly done, there is no doubt that daily tests are more accurate than a composite test. An aliquot sample is just as necessary when dealing with two cans of cream from the same supplier as it is between a two days' supply. Against the risk of carrying a composite sample is to be placed the seven chances of mistake in actual testing, for there is only one with a composite sample. It is better to test once a week and do it carefully than to test seven times and hurry over it. The cost has been the principal reason why the daily test has not been taken up more generally in New Zealand, and it is still a disputed point whether the advantages compensate for the extra expense.

#### CARE OF SAMPLES.

Where a daily test is not made, samples must be kept in tightly corked bottles, or the evaporation of the moisture will cause the results to be too high. The condensation of moisture round the necks of the sample-bottles on a hot day should prove to any manager the necessity for this precaution. Tin-topped bottles are not to be depended on, as the lids soon get knocked about, and fit badly. One manager claims to have increased his overrun by 2 per cent. by adopting corked bottles last year, though his methods of manufacture were the same.

#### PRESERVATIVES.

Formalin, bichromate of potash, and a mixture of three parts of bichromate to one of corrosive sublimate are all good preservatives, but care must be taken not to use too much of either, which will cause discoloration of the "fat" column when testing.

The plan of keeping the sample-bottles in crates, and removing them to an artificially cooled room between deliveries, is being adopted by one factory next season. This should help towards keeping the samples in good condition. It is necessary to shake the bottles with a rotary motion after adding each sample, in order to mix the preservative.

#### TESTING-PERIODS.

Testing should be done weekly, but where conditions are such that this is not possible it may be done every ten days or fortnightly, but extra care will be necessary to keep the samples in good condition for the longer period.

#### MIXING.

Before taking the sample from the composite bottles they should be placed in a bath and heated to 100° to 110° and thoroughly warmed through. Overheating will melt the fat and harden the curd. Pour from one bottle to another, or mix with a wire brush, until the cream is smooth and free from lumps.