

4-16-1926

**Postcard, United States Department of Agriculture Bureau of
Dairying to B. J. Baskin, n.d.**

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Date	Scored	Perfect	Patron's	REMARKS
	Score	Score		
<u>4/6</u>				
FLAVOR	45	35		<i>off flavor</i>
ACIDITY	25	22		<i>very sour</i>
RICHNESS	20	20		
APPEARANCE	10	10		
TOTAL SCORE	100	87		

FLAVOR: Cream to score perfect on flavor must be well cooled, sweet and clean in flavor, free from bad odors.

ACIDITY: 25 points is allowed if cream is perfectly sweet, containing less than 0.2% acid. 1 point will be deducted for each 0.1% acid above 0.2%

RICHNESS: All cream testing below 28% will be deducted $\frac{1}{2}$ point for each point below 28% test.

APPEARANCE: Lumpy, cheesy and churned cream will be deducted from 1-3 points. unclean, rusty cans 1-3 points off score.

UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF DAIRYING
WASHINGTON

OFFICIAL BUSINESS

PENALTY FOR PRIVATE USE TO AVOID
PAYMENT OF POSTAGE, \$300