

## Milk Mixing Directions

1. Acid                      Add 60 ml of buttermilk per gallon.
2. Bitter                    a. 15 drops of 1% quinine sulfate per gallon  
                                  b. Approximately 1/16 tsp. of bile salt per cup of milk.
3. Feedy                    a. Add silage distillate to taste.  
                                  b. Dilute molasses or dark Karo syrup in warm water and add back to milk.
4. Flat –                    Watery Add distilled or bottled water to milk. Strong tasting tap water will flavor the milk.
5. Foreign                   Add five drops of bleach per quart of milk, or 20 drops/gallon.
6. Garlic/Onion            6 drops of onion juice per gallon  
                                  Place a piece of onion in the milk for a few hours.  
                                  Add minced garlic to a cup of milk, strain garlic and add to milk.  
                                  Add garlic powder to milk.
7. Malty                    a. Strain milk off of Grape Nuts or bran cereal and mix back into milk.  
                                  b. Stir in malted milk mix to taste level desired.
8. Oxidized                a. Six hours under fluorescent light.  
                                  b. Thirty to Forty five minutes on the hood of a pickup on a hot day.  
                                  c. One drop of 1% copper sulfate per quart of milk.  
                                  d. Leave a few pennies in the milk for a few hours.
9. Rancid                    a. Four drops of butyric acid per gallon. (mix quickly outdoors)  
                                  b. Mix 10-25% raw milk with homogenized milk, let it stand for a few hours, then refrigerate.
10. Salty                    two grams of salt per gallon of milk.