

MIXING MILK FLAVORS

The mixtures given here are for ½ gallon plastic containers and are for the *slight range* on the scoring guide. Stronger flavors will be used for definite and pronounced ranges. When first starting out training a team you need to double the strength of the flavor until the students get the flavor imprinted in their memory and then gradually weaken them until you are down to the slight end of the scoring guide.

Acid- add 1 and ½ tablespoons of fresh cultured buttermilk to container and mix well. Score- 3

Bitter- use a solution of quinine sulfate made by dissolving two five grain tablets in two ounces of hot water and add 16 drops with an eye dropper to the milk and shake well. Score 5

Feed- dissolve ¼ teaspoon of Grandma's molasses in one tablespoon of hot water and mix well in milk. Score- 9

Flat/Watery- replace 7 ounces of milk with seven ounces of bottled or distilled water and mix well. Score- 9

Garlic/Onion- dissolve ¼ teaspoon of onion or 1/8 tsp. of garlic powder in one tablespoon of hot water and mix well in milk. Score-5

Malty- add one teaspoon of unflavored Carnation malt powder (dissolve first in one tablespoon of hot water) and mix well in milk. Score- 5

Oxidized- set plastic container of milk in direct sunlight for 20 minutes. Rotate 180 degrees after 10 minutes. Score-6

Rancid- add 1/16 teaspoon of lipase enzyme (science teacher can order) or mix 50% raw milk with 50% whole store milk. Both mixtures should be shaken well and allowed to set at room temperature for 30 minutes. Refrigerate overnight. Score-4

Salty- add ¼ teaspoon of table salt (dissolve first in one table spoon of hot water) mix well in milk. Score-8