

DIRECTIONS FOR USING.

Bring the Pressers to the position shown in Fig. 2. Scald the convex surfaces with *boiling water*, then wash them with cold water and rub with a little dry salt. Place the Pressers in the position shown in Fig. 1, holding them there with the button that may be found on the under side of the frame.

Weigh the butter to be worked at one time, so that you may know just how much salt it will require. Do not try to work so much at once that it will be pressed out at the sides or top of the Pressers. Five pounds is enough for the No. 2 Worker, and ten pounds for the No. 3. Place the butter between the convex surfaces. The space between the Pressers is adjustable, but half an inch will be found to be about right.

Unfasten the button and lower the handle slowly. Raise the Pressers again, and with paddles fold over the sheet of butter on itself, and lower the handle again. Repeat this operation a few times. There is no need of dropping any butter on the shelf below.

Then raise the Pressers, as in Fig. 2, bringing the butter up on the Presser which is at the left hand in the engraving. Sprinkle the requisite quantity of salt over this sheet of butter. This may be done to advantage with a small sieve. Then roll the butter into a compact roll, and repeat two or three times the movements for working, as above described, and *the butter will be finished*. It need not take more than two minutes to do all this.

Intelligent operators will vary from these simple directions, as their experience may find desirable.