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No. 7.

many avoided him as if she was afraid of him, of his and that even when she was not apparently felt whu rapidly with any one else who was near. Of course, I said nothing of my ideas on but when there remained only the party I

1. 13. LACK. JUR. . Effa : " 8. FLOUR-Vhite Pigeor Mills. et rates by DIXON.

t and Luns Whooping stams,

n. whole histor ely and solle as this excel. Through ai of the race r in their est wn. Its unit arious affects it known as a 'hile adapted ng children,'

ungs. As a p roup, it should indeed as

nd indeed as and coughs, but for them, a is thought as where the i mpletely cur i health by is its mast ind Throat, i it. When it

find great I d often whe

by taking quent dose or remedy mes a day aight, until

s the thr all doses

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and the butter well washed, before

salting. Washing may abstract somewhat from the flavor of the but-

ter, but it is, nevertheless, a necessity, if the butter is expected to keep long, as it completely removes the cream and casein of the buttermilk, a part

viates this difficulty entirely, the butter being of a uniform color when taken from the churn. Sattis and to be undervalued as a preserving agent, it must be remem-bered that to much of it destroys or overpowers the fine flavor and delicer to aroma of the best, butter. Be careful to preserve silt the sweetness of the fresh butter. Be careful to use the best satt. A shiton's rendors visiting just enough to safely kept through the season, and the values of the dest satt. A shiton's rendors y Filled," has great fame, and trough the season, or the whole kept through as he chooses. Or if in the sufface, and their in will de as clear as pure water, and entirely free from any bifter taste. Prof. Johnson says in the American Agriculture Annuat, 1866, that the "Onondaga Factory Filled" must take rank second to none, provided the ingenious pro-cesses of Dr. Gressmann which were since, are stablish a value for it, as a trade mit should be nearly all worked out and the butter well washed, before Pector

establish a value for it, as a trade-mark. It is said that the best butter-maker in the vicinity of Philadelphia (who never sells for less than a dollar per pound), uses a stamp inherited from his father, and that "not a pound of inferior butter ever went to market with that stamp upon it." If you would attain to a good fame, of which might otherwise remain in the butter. Butter should stand but a short time after salting, before it is worked enough to remove nearly all the water, when it may be resulted if necessary; there should be sufficient salt left in the butter at this time to make a the butter. Butter should stand but a short time after salting, before it is worked enough to remove nearly all the water, when it may be resulted if necessary; there should be sufficient sait left in the butter at this time to make a strong brine of the little water that remains. It may then stand until the next day, when it should be works ed and packed. On no account abould butter he fallowed to stand before working, as it is apt to become streaked, often so much so to necessitate & often so much so sto necessitate & forting over, in order to restore a uniform color. Bedies, if neglected too long at this perificit, directions for the second and hard working of the butter,—its final prendication for the second and hard working of the butter,—its final prendication for the second and hard working of the butter,—its final prendication for the second and hard working of the butter,—its final prendication for the second and hard working of the butter,—its final prendication for the second and hard working of the butter,—its final prendication for the second and hard working of the butter,—its final prendication for packing. If not hard the butter working, were show with the other working is the application of himself in the the other working is the second and hard working of the butter—its final prendication for packing. If not worked enough, every one Rnows that the butter will soon spoil; stire the other working is not spoil; stire that the butter will soon spoil; stire the other working is not spoil; stire that the butter will soon spoil; stire the other working is not spoil; stire the other working is not spoil; stire the other working is not spoil; stire the other were is is in the parior floor. the other were is is in the pa

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