

Skim milk before it sours. Four hours before you can detect acidity in milk cream ceases to rise, no matter how much there yet remains in it. Aroma is developed by acidity, and that acidity is lactic acid, acting upon the butter fats.

What shall we churn in? In a revolving churn. Churning is simply to wear out the buttermilk, and give the butter globules a chance to get together. You cannot break butter globules. Then use some revolving or swing churn without floats inside of it. Do not work butter on a worker nor salt it there. Wash it when the granules are small, and salt in the churn. When washed perfectly free from buttermilk, and all the water has run out that will, then with a paddle evenly distribute the butter in the churn, then make a brine of two quarts of water and a quart of salt, the water having been boiled, pour in just enough of this to cover the bottom, not float it; work the butter about a little with a fork to allow the brine to permeate it, after which put on the cover of the churn, and in a few revolutions work the butter into small balls or lumps, which dip out and immediately pack for market. That is all of it. Do not pack butter for fancy marketing in pails holding more than 6 lbs., nor with more than 12 per cent. of moisture in it. More than that the merchant will charge you for. Do not send any more butter to market in balls. Have the man churn, and the lady pack the butter.

3. S. asks if the quality of a cow's milk can be improved by feeding. We have proved that it can. In several instances have added from 50 to 75 per cent. to the butter yield after four and five years old. But this improvement is gradual, requiring from one to three years. Some will improve very rapidly up to their normal standard, and very slowly beyond. Some dairymen feed their cows so sparingly that they never reach their normal standard. Such cows, in the hands of a good feeder, may be greatly developed; but, as a rule, it is better to buy cows already developed, and then keep them at a high standard. E. W. S.

#### NON-OFFICIAL PART.

##### Buyers Are Very Exacting And Particular.

Butter buyers every where are now very exacting and particular about Butter; and refuse to look at butter of a whitish or lard color, knowing well that such Butter is only suited for cooking purposes. Such Butter, as a matter of course, cannot command a profitable price.

Butter buyers are always urging strongly upon Butter makers the great necessity of keeping a uniform color throughout the year. This can be accomplished by using the Wells, Richardson & Co's Improved Butter Color, which never injures the Butter, and always gives it a perfectly natural golden tint.

Strict attention to cleanliness, good cream, the use of Wells, Richardson & Co's Improved Butter Color, and churning with a temperature of about sixty two degrees, will produce a rich and delicious Butter of a golden tint, which must command top prices in any market. A pale, white color always detracts half the value of Butter, as it cannot prove pleasing to the eye. The Wells, Richardson & Co's Improved Butter Color never turns red, or rancid, but always tends to preserve and improve the Butter.

Butter makers will do well to avoid other makes of coloring now sold, as many of them give a disagreeable odor to the Butter, many turn rancid, and spoil the entire lot of Butter. Everywhere, Dairymen are using the Wells, Richardson & Co's Improved Butter Color, and declare it to be the most

satisfactory and only trustworthy. All assert that the Improved Butter Color assimilates beautifully with the Butter, and produces a tint that always satisfies the most fastidious buyers and consumers.

#### Are You Ready?

There is an old saying that "there is nothing sure in life except death and taxes," but the saying loses its force when Salzer's seeds are included among the uncertainties. They never die, and only need a trial to prove themselves. John A. Salzer, La Crosse, Wis., is the largest grower of Northern Grown Seeds, and makes a specialty of farm seeds, wheat, corn, oats, and potatoes. An illustrated catalogue contains full information regarding rare plants, flowers, fine vegetables, &c., with several colored plates, mailed for 5 cents, or further information can be had by reference to advertisements of Salzer which are appearing in our columns.

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#### CONSUMPTION CURED.

An old physician, retired from practice, had placed in his hands by an East India missionary the formula of a simple vegetable remedy for the speedy and permanent cure of Consumption, Bronchitis, Catarrh, Asthma and all Throat and Lung Affections, also a positive and radical cure for Nervous Debility and all Nervous Complaints. Having tested its wonderful curative powers in thousands of cases, and desiring to relieve human suffering, I will send free of charge to all who wish it, this recipe in German, French or English, with full directions for preparing and using. Sent by mail, by addressing, with stamp, naming this paper, W. A. NOYES.

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