ber. She passed her hand over her brow; was it reality? As if to convince herself, she rose, glided past the sleeping Frau von Ratenow into the next room. The windows were open, and over that which lay upon the bed, had been spread a white sheet.

She gazed at it; her heart felt chilled and involuntarily she clasped her hands.

"Our Father, who are in Heaven!" resounded within her, for she felt impelled to pray; yet she had not the power to put her anguish, her supplications into words-"forgive us our trespasses as we forgive thoe who trespass against us."

Then a loud blast re-echoed through Elsie." the room; below in the street a trumpeter was sounding the reveille.

"Come, Elsie, child, that will awaken hisa no more," said Frau von Ratenow, is at rest, my, dear, and we would not on her cloak and hat. As she was in fled " fled " drawing the girl to her bosom. recall him-would we?"

CHAPTER XIII.

the cemetery. Lieutenant von Rost to his lips. strolled across the road in order to greet his betrothed and her mother who were taking a walk, probably not solely for the sake of obtaining fresh air, but rather to see something of the funeral procession. Frau Cramm had Annie; a large fire, a wedding or a speak. funeral always attracted them to the vicinity.

The lieutenant bowed, and walked by Annie's side without offering her his handed it to her and offered her his

"have you heard how Fraulien von Hegebach is? Annie told me she was almost stunned by grief."

think. Leo, I was there only a short while ago-she did not speak a word, and looked so pitiful; she was not so very devoted to the old man and there is really no occasion for such despondency! Nevertheless she seems crushed -can you understand that?"

He dropped his eyeglass. "It might be possible," he replied, "after having two such shocks at once."

"Two!" mother and daughter exclaimed simultaneously.

He paused a moment and then said: She promised to marry Hegebach at her father's death-bed."

A cry of astonishment reached his

"How lucky the garl is!" said Frau

Cramm. "It is surprising, is it not?" asked Lieutenant von Rost, in a tone which without a word, with not a tear; he "Shall we join them?" left his hearer in doubt as to whether seized her hand which she gently drew Her son raised his cap from his fair he was ironical or serious.

"A great piece of luck!" repeated ence of fifteen minutes. Frau Cramm.

"Beautiful Bennewitz and that magnificent carriage! Last year Prince

H- was there to hunt, too!" Annie did not speak; she was thinking how Elsie had pored over her books t school and had studied for her exminations, how simply she had always ressed. Yes, truly, that was luck Who would have thought it!

The news of an engagement between the orphan and Hegebach flew through the village on the wings of the wind l

Elsie sat in her tiny room, meanwhile, in her mourning gown; above the somber crape ruche in the neck of her dress, rose her pale, spirituelle face, with the infinitely melancholy expression about the mouth.

She had spoken very little since that morning. She had not wept, but she went about with a troubled air, sat in one place, then in another, her hands in her lap, looking gloomily at the ground; food scareely passed her lips; sleep did not visit her eyelids. saw her dying father's changed face constantly; she felt him clasp her hand; she felt the shain she was to wear through life, that invisible, repulsive chain. Was it not wrong to make use of the sacred power of the hour of death to render a human heart miserable forever?

"Father, you did not love me!" she

She saw the happy smile light up his face when he joined their hands she heard the last deep sigh of relie escape his breast; he died contentedand she must live! It was insupportable!

She had not again seen him in whose hand her father had laid hers, nor had Frau von Ratenow urged her. Such deep, silent sorrow, was not consistent ! with the happiness of a prospective that sacred hour.

mourning, mounted the stairs to tell one is the least bit happy, one does not get that glance. A pair of eyes looked a sign of a tear in his eye as he stepped Frau von Ratenow, dressed in deep about to receive. In her hand she cross and want someone upon whom never forget them; It was in Russia; night en route for his Southern home. Herebach had taken from the coffin sister. She took away one of your ad- side begging. My coachman, a rough the stateroom on the big Campania had mirers once, Friedchen, did she not? Of fellow, cracked his whip about her in it Sunday a little bouquet of imwoman knocked less resolutely than us- Moritz you cannot be seriously jeal- head; she did not flinch but she turn- mortelles and forget-me-nots. ual at the door, and entered.

Else was seated at the table; be- anyone but you. fore her lay writing-paper and a pen;

in her portfolio and rose. her page cheek.

ing. Elsie. Will you get ready? He not wear mourning like the rest lady at his words. She shook her head more satisfied he became that it was will some up to fetch you."

riche is.

now took her hand and drew her to "Elsie is a good sensible girl, God the window. "See the buds upon the bless her." apple-tree and the blue sky! One should pay proper respect to the dead, child, but one should not forget the living! You have duties to perform. Take courage!"

The girl did not raise her eyes-if

possible she grew paler. "I am going downstairs, Elsie, I have something to say to Frieda. I will turn from the cemetery, you must take he had always been sickly—yes, yes, he probably found relief in tears; do not

She left the room. In her anguish She was to fulfill a promise against | ment. which her heart rebelled. Ah, to be the act of tying the strings, her hands | fled." fell to her sides-there he stood upon the threshold!

"Cousin!" she stammered.

our troth, but at the same time it was help her." serious and sacred, it was the pledge of a future life spent together in affection and faith."

sounded almost pedantic. Elsie heava weakness for such things, and so had ed a sigh of relief, but she did not

> 'Shall we visit your father's grave together, Elsie?" She nodded.

He took her parasol from the table, arm; she laid her hand lightly upon it; they left the room, descended the "Dear von Rost," said her mother, stairs and passed through the hall to the carriage. He helped her into the elegantly upholstered vehicle and carefully spread the costly robe over her. As they drove off, she raised her eyes The younger lady nodded. "Only for the first time. Frau von Ratenow gladly danced. was at the window and waved her

> An infinitely miserable sensation stole over the girl as she rolled along in the finely appointed carriage; she felt as if she had been sold, as if she had no self-respect left, and with a hasty movement she drew her crape veil over her face, for she felt ashamed to have the bright, clear spring sunshine in her eyes.

fered arm at the entrance to the ceme- on the high-road to becoming tracttery; she walked quickly on ahead.

Where are you going, Elsie?" he asked. "The grave is on this side." alive, then-a mother would not force anxious as to Elsie's future. a child into a loveless marriage

she rose, turned and followed him to steps. the new mound upon which the clods

"Shall we go?" he asked after a sil- the stables.

along the narrow path between the to her foot." graves. At the carriage, she hesitated; "It is strange," muttered the old lady, dragged him slowly down, cut him off she would much rather have walked. hurrying on she met the couple at the from the rest of the world and made Silently he offered her his hand in order to assist her, and seated himself silently beside her. He knew what it was to return home from a newly-made grave; he could sympathize with her. Her brown, child-like eyes should learn to smile once more when they did not need to look upon want and care. She would smile again when they traveled. He would take her to Paris first; she was only mortal, and Paris-well Paris s an indefinably alluring word to the feminine ear. Elsie's veil was over her face; she looked neigher to the her face; she looked neither to the right nor left.

On the way home, they passed Lieutenant von Rost and Captain von P. They bowed low and looked after the roses nodded to her and asked: "Why ed Scotland. From there the little carriage and the black veil which for did you let them force you?"

"She has not yet learned," said Rost, that your courage? are you how a 'grande dame' reclines among ashamed?' the cushions; she sat there as a scolded child does upon the school-form, maidenly shame possessed her; she However, it will not take her long to rose and hastened out onto the terlearn; women are wonderfully apt in race and from thence into the gar-

"Do you believe that she loves him?"

asked von P. toward him.

CHAPTER XIV.

Frau von Ratenow, had, in the meantime, been with Frieda; the latter's mood had not changed for the better. She had scarcely a word of sympathy for the orphan. Lili had gone upstairs once with the intention of condoling very coldly, but in the presence of the grieving, sorrowful girl, her kind, ther. little heart had been touched, eyes were swollen from weeping when she returned to Frieda.

a dire misfortune.

she put the letter she had commenced had the power to banish Frieda's ill- the same painfully compressed lips, as nature. Respect was being paid to El- I approached her to-day. And-I can-Frair von Ratenow laid the sprig of sie's sorrow; she was no longer an in- not help it, I must give utterance to per, you're just the kind of a woman cypress in her small hand and patted significant person, she was the belit, there is more in it than grief for to spend \$10,000 a year on dress alone. trothed of a man who moved in the her father." "Hegebach sends his compliments; he best circles of society in the provinces | "Hegebach," cried Frau von Rate- If I were I would have married a dif- batter and bake; do not turn. thought you would like to visit the Frieda, therefore, put a coral brooch now in a tone of the deepest reproof. ferent kind of a man. grave with him; the carriage is wait- upon her dark blue dress, for she did A strange sensation possessed the old And the more he thought of it the

with such an expression of satisfaction coffee-can and filled her cup; then at the words "with him" she started, that she had hoped for the girl had through the garden?"

At the words "with him" she started, that she had hoped for the girl had walk through the garden?"

They At the words with him she start was come to pass; she had really drawn a strolled along the paths, but they did do they all stiffen alike. Some require The young girl started up; the scene suffused with a bright blush. She did big prize. How well she deported her- not find Elsie. Frau von Ratenow of the preceding night reoccurred to not reply, but she slowly shook her fair self—so gravely, so calmly, and yet so said, "I do not know where Elsie can "Why have you lowered all the her black dress. Not once had she at- cried: "Elsie! Elsie!" in her full, shades," asked the old lady, "as if God's sunshine were objectionable?" And she raised them, letting in the daz-had no doubt gladly grasped the hand she raised them, letting in the daz-had no doubt gladly grasped the hand had no doubt gladly grasped the hand had no doubt gladly grasped the hand the least trouble for the law of the least trouble for the least trouble for the least trouble for the least trouble for the law of the least trouble for the least tr zling sunlight, which was so bright held out to her just at the moment her go," said Hegebach; "she is prothat Elsie was forced to close her eyes. when her bark was beginning to ride bably not inclined to talk; I can sym- strawberries, raspberries, blackberries "Look out, Essie!" Frau von Rate- rudderless upon the wild sea of life.

> concerned. Of course one thing she not answer him. regretted: that he could not have lived | "I must leave early to-day." Hegeto enjoy a few weeks of peace, but bach drew out his watch. "Pray rethe Almighty knew best; he and the member me to Elsie." very well, possibly he might have dis- dear Hegebach. turbed the perfect harmony. Then, too, No. I beg of you, do not. She has

With a pleasant "Good morning!" again to-morrow." the girl beat her brow and tore her Frieda's fragile chairs and inquired them, see that his carriage was hair. Was there no escape? Almost so particularly for her grandchildren brought around, then he smoked calm-

"Friedchen," she continued, " what ! free once more! Mechanically she put have you against Elsie? Your foolish old lady, "what did you say was the

She took her daughter-in-law's hand. "Haller & Co.," he replied. "Listen, pet, a great burden is lifted will not be finished for a week." from my mind; you can probably see | "Of course not," said she, He approached her and took both of that-and-when I am pleased, you houses are always so busy. The interment was over. On leaving her hands in his; then he raised them know, I like to have others pleased too. here on the Marke-platz, would have the fruit and put it into a large kettle You may select something unusually made them just as well and much soon-"My dear Elsie," said he tenderly, nice for your birthday, Friedchen. er. But in that you are like all the "it was a sad hour in which we plighted | What would you like? Out with it! Lili, rest, Hegebach."

Still Frieda did not look amiable, although the last words sounded tempt-He spoke earnestly, but what he said always very generous in her gifts.

"You are very kind, mamma," came | He kissed her hand, ascended

it over. Do not decide hastily. How ed court. would you like to take a trip with! "Of course, Hegebach is vexed," said Moritz to Baden-Baden, Switzerland Frau von Ratenow, who was still standand the Italian lakes? I would take ing at the foot of the steps; "such concare of the children. Think it over, duct is incomprehensible. Oh, Lord, my dear, Good morning. I must go in what trouble one has with young peosearch of Moritz. Good morning, chil- ple! She should have been my father's

themselves upon the couch and turned and it was dangerous. over the pages of the latest fashion | "What can have come over Hegeing! Baden-Baden!

the scheme. "What ails you, boy?" asked his way." mother. "How can you take that She did not notice Hegebach's prof- stupid jealousy so to heart? Frieda is

"You are mistaken, mother. I have simply ignored Frieda's caprice, but But she had already sunk upon an- I must confess that her conduct woundother mound, her hands clasped in de- ed me. It may be, too, that she was Rut Little John Harrington's Strength Failspairing prayer. If she were only right in a way. I was, perhaps, over-

During that conversation they cross-Hegebach stood to one side, waiting ed the court together. A carriage roll-

"The betrothed, Moritz," said Frau were still uneven. She stood there too, von Ratenow, quickening her pace.

"I must see to Sultana; the veterin-She assented, again preceding him ary surgeon is coming to-day to attend

hurrying on; she met the couple at the from the rest of the world and made door, and pressed Elsie's small hand. The latter looked so odd, so stiff and

her father's death, had she only wept. She maintained that same stony manner when seated in the easy-chair in her aunt's cosy room; the doors leading into the conservatory were open, and a soft, balmy breeze blew in upon | fer to ease the pain; it was but a quesher. Elsie turned her head and looked at the flowers; she did not utter a word; she did not take the least part in the conversation. Why should she? She seemed to herself like one who had been ejected from a blooming paradise, and transplanted in a snowy, icy desert. From the other side, budding the beautiful north country and toucha moment fluttered out of the window. swallows flew by and twittered: "Was

She was ashamed; shame, genuine,

"Dear Frau von Ratenow," asked Hegebach, as Elsie left the room "Pshaw!" replied Rost, glancing at suddenly, "is my betrothed ill? I must his horse which the groom was leading honestly confess that this mute despair makes me anxious; can it really be the shock of the sudden death alone which has so entirely changed

> The old lady shook her head. "My dear Hegebach! The girls of today are different from those of time. And, moreover, you know it

standing his treatment of her, she

asked slowly. "I am not so sure. A Vincent's Hospital. short while ago she seemed like a child; In the presence of his mother and the "What are you crying for?" asked it was the expression of her eyes prin- two sisters who had guarded over and Frieda, irritably; "she has made her cipally which made me think of her as guided him in his phantom chase after funeral the lover wished to speak to fortune. Do not imitate Moritz; he such. When I went upstairs to-day to death, the boy died late Saturday afher who had been intrusted to him in speaks of that engagement as if it were fetch her, she glanced at me so re-ternoon. proachfully-ah, you may call me sen-But, Frieda, in spite of sorrow, if timental, madame-but I cannot for- the Bishop of New Orleans showed just Elsie of the important visit she was look like that! No, Frieda, you are at me that way once before and I shall on the Washington express Saturday held a couple of sprigs of cypress which to vent your anger. I know you, little a young gypsy girl stood by the way- Perhaps, too, it is the reason why ous; he has never in his life cared for ed her dark eyes toward me, and a world of sadness lay in them. Elsie But neither raillery nor exhortation had the same expression in her eyes.

what did she care for the old man; and looked searchingly at her vis- a hot one.

who had closed his weary eyes for- a-vis, but she did not know what to

Frau von Ratenow entered her room In her perplexity she took up the

pathize with her.'

They walked on in silence. Occa-

sionally Hegebach paused, examined the Grief for the departed was not very budding shrubs and gave her their botdeeply rooted as far as the old lady was anical names. Frau von Ratenow did jell nicely. Quince jelly is delicious

owner of Bennewitz had never agreed "I will send someone to look for her, more sugar than the measure of juice

a cup of coffee in my room. Farewell, was released-might be rest in peace. disturb her, madame; I will come making. It is wisest to use as little Frau von Ratenow sank upon one of He bade a gardener, who passed

wildly she glanced about the room. that Frieda stared at her in astonish- ly on, and made a few trifling remarks." "Apropos, dear Hegebach," said the

He smiled, but did not reply. "I believe the carriage is already at the door," he said at length. ing to her, for Mamma Ratenow was Good-bye, madame, until to-morrow

-my love to my sad, little Elsie." hesitatingly from her full, rosy lips, steps of the terrace, and disappeared within the house. In a few mo-"Well, take time enough to think | ments his carriage rolled over the pav-

daughter." Ah, the old lady indeed knew how to | She turned and hastily walked along strike the tune to which each one the path. Very well. That day she would say nothing-but to-morrow she minutes after it commences to bubble. The two sisters, when the door clos- should have a talk with her. It was As a rule very little boiling is necessary ed upon Frau von Ratenow, seated exceedingly rude to run away like that, after this, as the sugar dissolves im-

journal; there was a pretty traveling bach that at his age he should look costume. Oh, delightful words-travel- into the child's eyes like a schoolboy, wrung out of boiling water. If this prethat is certainly not necessary; it does caution is taken they will not crack Moritz was the one who had opposed | not suit him to be so languishing, so | when the hot liquid is poured into them. soft-hearted; he was not always that If the glasses are provided with tin cov-

To be Continued.

PATHETIC RACE WITH DEATH.

Loving hearts lavished worlds of care upon little John Harrington. Willing patiently. It was some time before ed through the gate and drew up at the hands worked themselves to a shadow in the apparently hopeless effort to make the boy's life happier.

The lad was a cripple. Hip disease had afflicted him when a little child. locks, and with a bow, turned toward The inactivity of his life, the absolute lack of exercise, the inability to occupy his mind with the pleasures and pursuits of the average fifteen-year-old boy, his little world a circumstance boundresolute. She had cause enough in ed by the four walls of the home at No. 237 West 123rd St., New York. The doctors said that perhaps a sea

voyage would make his life happier. Certainly medicines had nothing to oftion of making existence bearable. So John Harrington, accompanied by his two sisters, three months ago, sailed for Europe. They were in England and

saw London, and then passed through party went to Ireland. But nothing stemmed the ebbing tide

to be taken home. On the Campania, which reached New York last Friday evening, were the arder had witnessed the boy's last struggle against death. He fought bravely, asking but that he be allowed to die at home. The Bishop of New Orleans, a passenger on the boat, was with him almost constantly. So, too, was Father Cummings. The stateroom of the lad was filled with all things

good that the ship could provide. The race with death was ended when the Campania touched her dock, and human energy had won a temporary

our | victory The boy begged to be taken home the day of the funeral, and notwith- but the physicians absolutely forbade saying that the frail body was utterly was devotedly attached to her fa- unable to stand the strain of the long carriage ride, so a big rubber-tired. "Is that your opinion, madame?" he pillow-filled carriage took him to St.

And perhaps that was the reason why

HE COULDN'T FURNISH IT

Yes, he said, with some show of tem-Oh. no, I'm not, she replied sweetly

perly tanned, never cracks.

THE HOME.

JELLY-MAKING. Not all fruits make good jelly, reither more sugar than the regular measure for measure, and some need a touch of lemon to make them acid. The favorite and some kinds of peaches are improved by the addition of lemon, but even ther so many housewives never get them to and the fruit should be boiled in as little water as possible. Plum jelly is also good, but it requires one-third this is especially true of green gages. which are generally used for jellywater as possible in which to cook the fruit. The mistake of adding water to make more jelly always makes trouble, for it will have to "boil down" again Use plenty of sugar, or the jelly will be a failure. Use porcelain lined or

The housewife wants to make this work as simple as possible, and ever Thomas, then it is hot and wearying labor. Wast with as little water as practicable; or put it into a stone crock set into a kettle of boiling water, keeping the fruit closely covered until well broken. In either case it should be stirred once in a while until boiled soft. Drain it through a cheesecloth bag without pressing if one is particular to have the jelly very clear. Measure the juice when drained and measure out an equal amount of sugar. Fut the sugar in a pan in the oven to heat, or put it in a kettle over the fire, with just enough water to wet it through and allow it to boil. Meanwhile the juice should be boiling, and when the sugar will form in hairs from the end of the spoon pour the boiling juice into it. It should then be skimmed and boiled until a little of it will harden on a saucer. When the sugar is simply heated and put into the juice the juice should boil for twenty

mediately. Have the jelly glasses ready, standing either in hot water or on a cloth ers they should be put on firmly, and sometimes it is necessary to seal them with wax or rosin. If there are no covers paper may be tied over and securely pasted down. A wax covering is air-tight. Hold a parafine candle, lighted, over the jelly so that it will drip on a fitted circle of white paper put over it first. When covered with wax the jelly is securely sealed, Precautions must be taken to seal jelly or it will mould on top. Of course this may be removed with a knife or spoon, but it is not pleasant to have it mould. All preserves are better for being kept in a cool, dry place, and, if dark, the better.

THE WINTER WINDOW GARDEN.

It seems rather early to speak of the winter window garden, but the housewife who wants some good potting soil must commence now to get it in readimess. The soil needed for the window garden must be exceptionally good or the plants will not grow successfully. Procure some good earth and mix with it sand, manure, leaves, grass, etc., putting the pile in some place where it will not be disturbed. It takes some time for all this to rot and form the fine potting soil so essential. Pour over this pile all the soap suds, wash water and dish water available and fork it over occasionally, mixing it thoroughly and well. In this way only can the very best potting soil be procured, and those who del ght in flowers should begin now to prepare for their winter garden.

SUMMER DISHES.

Panned Spring Chicken .- Split a halfgrown chicken down the back, place in of life, and the boy expressed a wish a baking-pan, spread thickly with bits of butter, dust with salt and pepper, set in the oven; baste frequently until boy and his two sisters. The big Cun- brown. When done, take up on a heated dish, add a tablespoonful each of flour and butter, mixed, to the gravy in the pain; stir until boiling, thin with boiling water, and pour around the chicken.

Beef Loaf .-- Three pounds of chopped beef, two slices of chopped salt pork, two teaspoonfuls of butter, one-half cupful of milk, three crackers rolled fine, one tablespoonful of salt, one teaspoonful of pepper, one egg, sage. Mix all well together with the hands and bake in a bread tin. It may need a little more than a half of a cupful of milk; it should be moist. To determine when its done, run a steel knife inte the loaf; of course the inside should not be at all red when taken from the oven Good hot or cold.

Corn Oysters.—Three cupfuls of grated corn, one-half cupful of sweet milk three well beaten eggs, one tablespoonful of flour, one teaspoonful of baking powder, one teaspoonful of salt, and a little pepper. Mix and drop by spoonfuls into a spider and fry in good butter. Turn quickly; serve hot.

Corn Pudding .- Two cupfuls of shaved corn, two cupfuls of sweet milk, two well-beaten eggs, one-half teaspoonful of salt. Bake one hour in a moderate oven. Corn Qmelet.—Three well-beaten eggs.

one-half cupful of sweet cream.one cupful of corn cut from the cob, a little salt and one tablespoonful of flour. Into a hot, thick-bottomed spider, put plenty of good lard and butter; pour in the

The skin of the kangaroo, when pro-

BUTTER-MAKING ON THE White Specks in Butter .nutter and "white specks" imes confounded, and by some idered the same, but there i snce. Mottled or streaky peen explained as being caus amequal distribution of the 'white specks" have a differ or causes. Sometimes, when set in shallow pans, they result cream drying on top, so there portions that dry so hard th churn into butter. These pa not take the color like the n butter, and the "specks" are t ed. This may be remedied b straining the cream when it the churn. Another cause speaks" is this: When som skimmed off with the cream ually done in the case of setting, this milk settles to fom, gets over-ripe, and fore which will be so hard as no up in churning and will no with the butter-milk, but w with the butter as "white a "flecks," as they are sometime This can be remedied by n the cream stand so long before ing, or by frequent and thor ring of the cream during the ripening. These hard, white can also be taken out by str. cream. Mottled, streaked, led butter will not sell wel! therefore it is the part of

AGRICULTU

Coloring Butter.-Butter colored to suit the person fo is intended. The general m mands that butter should ha the year round, about like the butter in June. Doubtless a standard butter colors are coloring matter should be p cream after it is all read churn. When the butter nearly white if not colored, a the case in winter, about a ful of color is usually needed pounds of butter. In summer of drouth, and in the fall, are partly on dry feed, some may be needed, but very lit will soon dearn by experie much to use. It is well to b as it is better to have too l than too much. Salting and Working Butt

fine dairy salt should be used,

er the common coarse barrel

guard against such condition

is used by many. The saltin done in the churn when the b the granular form, if it is a bo rel churn. The salt can be sift butter by putting on a part. volving the churn half way making the butter fall with side down, then sifting on t the salt. Then revolve the ch times, after which the butt taken out and worked o worker. This is the way most by done, but it has its difficu trouble is to have just the rigi of salt in the butter when it is so as to have the product perf form in saltness. The exact the butter in the churn is n though it can be closely estim it is impossible to tell how m the butter contains, while in lar state. This water must be and a portion of it will rule form of brine when the butt ed. The finished butter should about three-faths of an ounce the pound. To insure that least an ounce and a half of sa put in for each pound of bu churm, and yet, do the best will be found that two success ings are seldem salted just writer has found that a bett insure uniform salting is to butter out of the churn, drain out a part of the water on th then weigh the butter, and ounce to the pound and wo to get the salt evenly inc Some more water or brine w in the working and leave salted about right. will be found that one chu be salted very nearly like e churning. There are severa

> Twice?-The object of working Ito get the salt evenly distr to expel a portion of the bri it is worked but once, the bu thinks he has worked enough and packs it immedia is, at that time, no way to ther the salt has been eve buted or not. A few h ward he draws out some of with a trier, or cuts it w and finds it mottled, which ously affect the selling knows the cause is unequ that the portions which ha changed to a deeper yello unsalted portions have rehighter color. With the ne he is determined to remedy sure to work enough. The that this time it is worke so that the grain is inju butter has a greasy appea after such practice and cise of good judgment an errors can be avoided to a and a fairly uniform an duct produced. In the o writer it is better to work instead of only once. Th "it should be worked just mix in the sait. Then for bours it should be left on or in some other place, w perature is from 60 to 6 of that the butter will I right condition as to hard well. This will give time

> kinds of butter-workers used

men, but in this opinion of

none are better for home us

Shall Butter be Worke

common lever pattern.