The Huntingdon Journal. Around the Fireside. PENN STREET Farm and Household. PROCLAMATION Winnowing the Wheat. There is a solemn text which often Rules for Making Gilt-Edged Butteromes into our mind when we look on the These rules were recently printed in the faces of the boys and girls in a Sabbath FOR THE NEW YEAR Pianos, No. "Rural New Yorker," and are so excellent school : "Whose fan is in his hand, and and concise that we re-print for the benefit he will thoroughly purge his floor, and 616 of our readers : gather his wheat into the garner; but he will burn up the chaff with unquenchable -BY FEEDING. Organs, & 618, S Sewing pertaining to the Select your cows with reference to the fire" (Matt. iii. 12.) John the Baptist quantity and richness of the milk produced. said this about Christ. What does it mean? D 02 The best cows are the cheapest for butter, In Palestine, after the corn has been trod. , PENN Wm. March & Bro. so get the best you can of whatever breed den out on the threshing floor, the work-, Violins, SMITH you select. Give them good pasturage in man takes a fan, a kind of flat wooden the summer, and plenty of pure water, spade, like that which bakers use to draw all STREET with frequent access to salt. In winter, the bread from the oven. He lifts a shovfirs feed sweet, early-cut hay, well-cured corn elful of the mingled wheat and chaff. He fodder, roots, cabbages, etc., and a ration stands on one side, and tosses the grain up, 615 PENN St., Huntingdon, Pa. of bran, corn-meal, ground oats, or mid- the wind driving off the chaff, and the dlings. wheat remaining on the fan. Then the 8 wheat is carefully gathered into the barn, IMPLEMENTS.

Have the best implements, and keep and the chaff is fit only to be cast into the them scrupulously clean, well-scalded, and fire. And so, solemn thought ! every Saboften exposed to the sweetening influences bath school, every family, shall be sifted of the sun. The milk pail and pans at last ! The true Christians, whether should be of the best quality of tin. A they have died old or young, shall enter reliable thermometer is a necessity to into the joy of their Lord ; unconverted every good dairymau.

MILKING

at regular times, and the utmost cleanli. You have sometimes, perhaps, lifted a hand ness observed. Nothing is tainted quicker fal of wheat in a barn, and found a partithan milk by foul odors, and surely at cle of chaff among it; but that was by times with nearly all cows there is enough mistake. If the farmer had noticed it, not animal odor to it, without adding any a particle of chaff would have been there. more

SETTING. four to six inches deep. It is an excellent would not have been there. But Christ plan to strain the milk into a large can will "thoroughly" purge his floor. Not a set in cold water, and cool down to 60 grain of chaff will be left among the wheat, degrees before putting into the small pans. not a grain of wheat among the chaff. Per-The milk must be set in a pure atmos- haps some one is thinking, "My friends phere, at such a temperature as will per- are all good people ; I will take my chance mit the cream to rise in from thirty to of getting into heaven along with them." thirty-six hours after setting. In order to Do not be deceived! In that day if there do that the room should be kept at about be one grain of chaff, one unconverted 60 to 65 degrees, and not allowed to vary soul in a godly family, that soul will be much either above or below.

with a thick blanket, and, if arranged so dren of God, shall be taken to eternal joy, that the water will run off, it will keep a to inherit the kingdom prepared for them long time, and keep the room very uniform. before the founnation of the world .- Chil-In cold weather some arrangement for dren's Record.

warming the milk room should be adopted. SKIMMING.

Skim as soon as the milk begins to turn impossible to make good butter from cream mother one stormy Sabbath morning, that has become old and sour. When settling herself to read. you pour your cream into the cream jar. splash as little as possible. Stir the want to go because it rains." cream every time you add more to it, and wipe the sides of the pot. Keep the staying at home How can you make it temperature at about 60 degrees, and the a reason for going ?" cream pot in the coolest part of the house, covered with a fine gauze netting strained all weather, although she lives so far away. on a hoop, not with a tight cover. If She told the class that one Sabbath, when covered too tight, fermentation is often she went through the storm, and did not too rapid.

CHURNING.

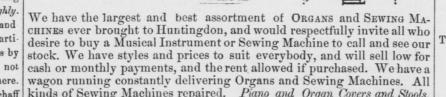
Churn often, as there is nothing gained asked us too if we did not go to our dayby long keeping. Bring the temperature schools in the rainy weather; and she of the cream in the churn to 58°, and not said, while we must obey our parents, if allow it to rise above 64°. Churn early we ask them pleasantly to let us go, they

souls shall be castinto unquenchable fire." And remember, this is to do the sifting The milking should be done quietly and or separating "thoroughly," thoroughly."

Strain the milk slowly into the pans, wheat. That, too, was by mistake, else it found out, and separated from father and In hot weather keep a large piece of mother, from brother and sister, forever ; ice in a tub in the room. Cover it over while the precious wheat, the dear chil-

"Go Because it Rains."

ADVERTISE



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A. HARD PAN PRICES



scald the churn, turn the paddles a few you please let me go to day ?" times; then pour off, and pour in your cream. In churning revolve the paddles with an easy regular motion, not too fast nor too slow.

minutes, a little more or a little less if the library, "Lucy is going to Sabbath school temperature of the cream when put in was because it rains, so that her teacher may about 58°, ascertained by the thermometer. be encouraged by the presence of at least COLORING.

When likely to be deficient in color add a sufficient quantity of The Perfected "Agreed. I never could plead a cause Butter Color (made by Wells, Richardson & Co., Burlington Vt.,) to keep it up to www."—English Paper. the June standard.

WORKING AND SALTING.

When it has "broken" and there is a difficulty to make the butter gather, throw in some cold water and give a few more turns. Some, and I think a majority, of man lives to middle life without going the best butter-makers of to-day wash through some hard places. Bitter extheir butter with cold water before retheir butter with cold water before re-moving from the churn. Gather your are taken away. Riches are dissipated. batter with the paddle and lift it out into The trusted prove unworthy of confidence, the tray, press it gently and incline it, and and the soul is like a ship beaten of the let the butter milk run off. Work it wind and tossed. But there is always one gently with the paddle, with a cutting, way to look. Look up. There, far above the black clouds, slines the blue. There, gentle pressure, but not mash it; or, bet somewhere out of sight, but inexpressibly ter, put into the butter-worker.

Salt it about an ounce to the pound, or is the friend who is ever waiting to be to the taste of good customers; culy with gracious. "What a friend we have in Je the best salt, and free from lumps and sus," as the song says. "Is there trouble the best salt, and free from lumps and coarseness. Work the butter only so much as to expel the butter-milk, but not to work it too dry. This can be done by the use of a weak brine prepared for the mide use of a weak brine prepared for the purpose. Put the bowl away in a cool guide us into it. place. After standing twelve or twenty- VIRTUE VICE IN CONTRAST .- Vice is four hours, gently press out with a ladle most revolting when seen in contrast or machine, the remaining butter-milk, with virtue. A profane man belching and any brine that will flow out with it, forth oaths among those who never swear; eare being used not to work it too much. an atheist pouring forth blasphemies in the If this is done the butter has lost its grain and becomes salvey, and its keeping quali-ties are greatly injured. PACKING.

Pack in vessels which will impart no disgust of those whose minds are pure; in impurities to the butter. Fill within half every such instance vice is not alone as a an inch of the top. Place a thin cloth sin, but as a horrid deformity. It not only water and the purest salt, or cover with a contrast does virtue appear ! How sweet layer of fine salt. The whole process of the lips of chastity ; how pure the lips of making the butter, from drawing the milk to the placing of the butter in packages, bidden the erring, rebukes the unholy, should be hurried, as milk, cream and but impress the young, guides the wanderer, ter are going to decay every moment when and strengthens the weak by its silent exposed to the air, however pure it may powers. be. Such butter is ready to keep or to sell. If to be kept long before selling, surround every package with coarse salt, by placing them in boxes prepared for the the time required for efficient aid to arrive, purpose. This process keeps the butter so the result of catarrh greatly depends cool and hard, and free from sudden upon the speedy use of efficient remedies. cool and hard, and free from sudden For over a quarter of a century, Dr. Sage's Catarrh Remedy has been the standard are attended to promptly and with as much | remedy. The positive cures it has effected uniformity as is under the power of man to control, there will be a near approach to uniformity in color, richness and purity. the disease has extended to the throat or If the new beginner follows these rules, lungs, Dr. Pierce's Golden Medical Dis and keeps doing so, he will soon command covery should be used with the Catarrh the highest figures.

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