make an article that will preserve its good qualities during hot weather. An Illinois correspondent of the Country Gentleman in reply to another correspondent who asks whether sugar and saltpeter added salt preserves butter any more perfectly than when salt is used alone, and, if so, in what proportion they should be worked into the butter, or placed between the layers, says :

of the question There is already sugar sufficient in butter when made from natural butter making cows, which have had good pasture in summer and earlycut and well-cured timothy and clover hay, and bright corostalks, with cornmeal and wheat-bran in winter, with clean, warm, well-ventilated stables The milk and cream, and butter must be properly cared for after the cow has done her part There can be no good resulting from the use of salipeter in any way ; only an injury, being foreign entirely to anything in the food of the cow. It is nitrate of potash -"sweat of rocks" The idea of buying saltoeter ponatto, or any other preparation to preserve butter or to change its color from a natural to an unnatural shade, must have originated in the minds of those who are unskilled in the true principles of making choice butter. One must in all respects have his butter perfect when ready to pack, and salted with one ounce of Ashton or Higgin's salt to the pound of fresh butter. Select the best, perfectly glazed stone crocks. On the bottom place a small quantity of salt. Over the salt place a thin, well-bleached, muslin cloth that has been saturated with brine. Upon this cloth place the butter; carefully pressed so as to have no hollow places. Fill within half an inch of the top. Over the butter place a cloth, tightly fitting around the edge of the butter. On this, when cold, pour a pint or more of as strong brine as can be made by the ma or hot water and dairy salt. Cover with heavy paper or a board. Have ready a common box, large enough to receive the crock, with space on all sides of about two inches. At the bottom put an inch or two of salt. Put the crock in and fill all around with salt, enflicient to cover the crock about two inches. Over all place a board, The box may be only large enough for one crock, or for a dozen or mere. The object of burying in salt is to keep the butter from all impure atmosphere, sudden changes of the weather, and in an even, cool temperature. When thus treated, provided the butter is perfect when placed in the crock, it will remain so for many months, as there is nothing to disturb it. Butter treated in this way retains all its original parity, and goes through a natural ripening, increasing that agreeable aroma so much desired -a rich, nutty taste.

Iron Castings.

Cast iron was not in commercial use before the year 1700, when Abraham Darby, an intelligent mechanic, who had brought some Dutch workmen to estabtish a brass foundry at Bristol, England. conceived the idea that iron might be a substitute for brass. This his workmen did not succeed in effecting, being probably too much prejudiced in favor of the metal with which they were best acquainted. A Weish shephera-boy

Does Pleasure Pay ?

society journal opens an article on the their fun and devote most time to it. At the theater and opera the people who appear most pleased are those who cheapest suits and wear the poorest -is he who goes to the theater every

V. O. WILLIS, with BAYNE. WHOLESALE GROCERS, No. 286 West Pratt And 52 South Howard Streets, Patterson Bayne, J. N. Anderson, Elliot Bard. BALTIMORE mrlom6 NOW IS YOUR To Select a COOK or HEATING STUVE in this section of the State, and at as LOW PRICES as first class goods can be sold. We have a full stock of TRACES, STEEL PLOWS, GLASS, BELTING, SASH, DOORS.



del

