

but water or milk. Turpie of Indiana lunches on oysters and wants fruit every day. Vance of North Carolina is satisfied with a sandwich, and Dan Voorhees eats enough country sausage and cakes to give any other statesman the gout. Wilson of Iowa, the great prohibitionist, usually dines off a glass of milk and a piece of apple pie, and Roger Q. Mills can fill up his bread basket with chicken salad and feel like a king.

One of the biggest feeders we have had in the Senate for years was Senator Stanford. He ate the richest of food and he would take dishes like calf's liver and bacon and chafing dish stews day after day for a week in succession. He generally drank brandy and soda or ginger ale with his meals, and he kept his system pretty well loaded with fats. He gave lunches sometimes to his brother Senators, and he seldom ate by himself. Don Cameron often gives his friends dinners at the Capitol, and one of the great lunchers of the past was George H. Pendleton. He used to feed statesmen by the dozens, and he had stand-up lunches in his committee rooms while he was in the Senate. The biggest lunch of recent times was given by Senator McPherson. This was about three years ago, and seventy-five gentlemen and ladies sat down at the table. Senator Gorman gave a lunch to Nat Goodwin in the Capitol this winter, and the menu was something like this: First, there were blue points on the half shell. Then quail, stewed terrapin and chicken salad in the order given. Champagne was brought in with the terrapin, and the dessert was Charlotte russe and coffee. An ordinary citizen would call this a course dinner, but with Gorman it was only a lunch.

I have always looked upon southern men as big eaters, but Senators from the south eat the least. George of Mississippi seldom takes more than boiled oysters and a glass of milk. Walthall is satisfied with milk and pie, and Vest, fat as he is, often lunches on the raw bivalves. He stands up, and he eats his saddle rock oysters standing. Old Joe Brown used to say that there was nothing so good on earth as puddle ducks and sweet potatoes, and Isham G. Harris seldom gets more than a glass of milk at the Capitol. Faulkner likes raw oysters. Higgins of Delaware fattens up on baked apples, and Chandler of New Hampshire, lean as he is, often takes a chafing dish stew. Ransom seldom eats more than a cracker and a glass of milk. Cockrell is satisfied with dry bread, and Senator Aldrich of Rhode Island and Morrill of Vermont are both milk drinkers. Nearly all of these Senators are oyster lovers, most of them are fond of terrapin, and on the whole they are fairly good liver.

Speaking of terrapin, these are more in demand every year here at Washington. No big dinner is now complete without them, and I am told that the terrapin crop now amounts to the enormous aggregate of \$2,000,000 every year. They sell for all sorts of fancy prices, and \$30 a dozen is a low average. I venture to say that there will be in the neighborhood of a million terrapin eaten this year, and there are now a number of terrapin farms along the Chesapeake bay which are said to pay, while there is one on the Patuxent river which con-

tains thousands of terrapin, and in which they are hatched, raised and fed for the market. Another farm is run by New York parties, and the probability is that these farms will be increased in number and size with the present demand. The Chesapeake terrapin are twice as good as those which come from Delaware and other parts of the country and they will bring twice as much in the market. There are people who make a business of catching terrapin, and all the oyster boats catch them when they can. The terrapin often run in shoals and they are sometimes caught with seines. As many as a hundred have been taken at one haul. They are often caught in the fall and packed away in barrels. Provided they are kept in the dark, it is said that they can be held for weeks without injury, and those which come to Washington are brought here in barrels.

FRANK G. CARPENTER.

### THE LOST FOUND.

The inclosed letter is another testimony of the appreciation of the value of your widely circulated journal. Enquiries similar to those to which inclosed is a response, are frequently made by people who have for years been widely separated and the knowledge of each other's whereabouts entirely lost. But such inquiries do not seldom reach the public in an intelligent manner and in consequence fail of their purpose, and that often to the grief of many who spend anxious days and nights sorrowing over the supposed lost loved ones. The missionaries abroad, as in the above instance, may often render valuable service to inquiring friends by forwarding their petitions to the part of Utah where they are supposed to be located or where they were last heard from. I have heretofore had similar inquiries from people in the states or in Europe, and am pleased to say I was enabled to furnish the information required to the joy of the enquirer.

The NEWS containing my other letter has been forwarded to Elder F. L. Cox in New Zealand and with doubtless gladden the heart of Mr. Daniels. I intend also to send this to it appears in the DESERET NEWS—and I think its publication will be of much interest to many who may read it.

Yours truly,

JOSEPH HALL.

OGDEN, Utah, Jan. 19, 1894.

MANTI CITY, Utah, Jan. 17, 1894.

Mr. Joseph Hall:

Dear Sir—Your letter of the 12th inst., to the DESERET NEWS, enquiring for one Elizabeth Daniels—now Casto—was perused with the greatest of pleasure. She is here in Manti, and has been for many years; has been a constant worker in this temple since its opening. It was very gratifying to her to see the inquiry about her, and will be more so to obtain a few lines from her long lost brother. She hopes that you will also communicate with Elder Thomas L. Cox, now in New Zealand, that from him her brother may know that she is alive and has enjoyed good health till the past week, but is now regaining her usual health, and is about again; and that the usual address to Manti for this Territory will find her.

From your letter I would infer that

If a letter were sent in the care of Thomas L. Cox, Owaka, Catlin River, Otago, New Zealand, it would find Mr. Daniels.

Respectfully, your humble servant,  
JOHN L. BENCH.

Written for this Paper.

### "RIPE" CREAM, AND SWEET.

There is a very general opinion that after cream is removed from the creaming vessel it needs no further attention. This is a mistake. As soon as the cream is removed it should be put in a cool place, and kept at a low temperature until ready for churning. If sweet cream butter is to be made, If acid cream butter is to be made, warm the cream up and keep in a warm place from twelve to twenty-four hours. When it is acid enough it has a granular appearance and a slight acidity to the taste. There are certain advantages in such ripening. The cream will churn more easily and a larger amount of butter can be made from a given amount of cream if it is ripened, than could be if it was fresh.

Butter made from ripe cream has a superior flavor to that made from sweet cream; and to obtain a proper flavor is one of the chief objects of the butter-maker. Bacteriologists claim that the flavor is connected with the decomposition products of the bacteria growth, which is the direct cause of ripening. In a given specimen of cream will be found a large variety of this bacteria. During the ripening process there will ensue a conflict of the different organisms with each other, and the result will depend upon a variety of circumstances. It will be influenced by temperature, quality of cream, and length of time of ripening, as well as by the advantage which certain species of organisms may get from an early start. In such a conflict it will be a matter of accident if the proper species succeed in growing rapidly enough to produce its own effect on the cream unhindered by the other.

Now it certainly makes a great difference in the product which species of bacteria happens to grow most rapidly. The result of this bacteria growth has been found to produce all sorts of disagreeable flavors and tastes in milk or cream if allowed to act unhindered. It seems to be only the first product of the decomposition that has the pleasant flavor; the latter stage of decomposition gives rise to a very different flavor. To lose a ripening results in the production of butter containing a strong flavor, and one of the difficulties is to determine the right length of time for proper ripening. Indeed, the greatest difficulty which the butter-maker has to meet is in obtaining a uniform product. The best butter-makers will sometimes fail from causes not explained. While the trouble is of course not entirely due to difficulties in ripening, there is no question that this is the prominent source of difficulty.

While it is true that acid cream will churn in less time and will make a little more butter (about 1½ pounds in 100) from a given amount of cream with so little flavor that experts can not always tell the difference, would it not be better for those who cannot control the changes in the ripening process