

PROVO.

PROVO, UTAH. - FEB. 2, 1894.

First District Court.

Samuel Liddell has filed suit against H. H. Davis, H. P. Parsons, and A. O. Morris to compel them to pay the amount of their unpaid stock in the Provo Foundry & Machine Co. Liddell obtained judgment against the company last October for \$10,000, but the defendants did not collect from him his suit against the defendant stockholders.

Arthur Parsons, representing these ten Salt Lake shareholders, with claims aggregating \$5,000, has commenced action against the City of Provo.

In the mining case of Milam Peckard et al vs. Parcells, Edwards (Valley) and East Hill mining claims at Titusville, the defendants have filed a motion for judgment notwithstanding the verdict.

The trial was held before the Hon. J. H. Hardy, B. D. in medical science.

J. H. Keefer, B. D. in pedagogy.

G. H. Brimhall, B. D. in pedagogy.

Notes.

W. H. King and D. D. Houts, attorneys-at-law, have dissolved partnership.

President A. G. Munoz is confined to his room, and was therefore unable to be present at the H. Y. Academy yesterday.

W. T. S. Curtis, a Washington, D.C. attorney, is in the city as an attorney in a mining suit.

The case was that of Alph Oliver, in which Plaintiff was sued for \$500,000 on the suit of H. A. Hinman for \$50,000. Hinman was the participant.

The railhead hunt continued between the Provo and Payson gun clubs last month off and on for the present, the clubs being unable to agree on hunting grounds. The Payson team wanted to hunt near Payson and Provo wanted to go to Juab.

THE NEXT STEP FORWARD.

BIRK and Clegg will have to be sacrificed or postponed.

The next step forward for the wide awake dairyman and milk dealer will be the sterilizing of all milk and cream before it is sold to the consumer. Public opinion is demand it, and those who own the plants and sell will reap the most benefit financially.

As to the process itself of pasteurizing, a correspondent of Hoard's Dairyman writes:

"Whether the canning is done in a cooler creamer or by a separator, the treatment will be just the same only I am confident that more cream would be gained by a separator than by my deep setting at 60 degrees for only 15 hours. Also, using a separator, as we have, it is perfectly safe to add water to the cream being heated, so that the heating liquid could be below 60 degrees and insure a stiff mass and separated butter. As soon as the cream has run from the separator into separate shotgun cans, 20 inches by 8 inches, there are set in a hot water tank of tile, in which the water always runs the water being kept at a temperature from about 100 to 105 degrees F. The cream cans, being only about two-thirds full, will swim easily.

We have been able to sterilize the cream by adding over 100° of the pasteurized water. Use for stirring a separator similar like the one used in old fashioned dash creamer but made of the and having no holes in the damping plate on the end. We have to have this device substantially made so that it may not leak in the handle, thereby letting milk or cream into the water where it will soon decay and cause rancid of your cream. When the water is run off the separator, and all moisture received by him for the use of the separator, he should be paid, as well as the cost of the water, which source, shall be paid by him into the City Treasurer."

That office of Superintendent of Sewers, and the name is hereby acknowledged.

The office of Engineer in the Engineer's Office, \$1,000.00 per year.

The office of Auditor, \$1,000.00 per year.