

works, and He will reward those who have lived exemplary lives, those who have been moral, whether they be heathen or Christian, whether they be known the name of Jesus or not, whether they have the Bible, or the Koran, or some other book, or no book at all; whatever may have been their condition and circumstances, if they have lived according to the light that God has given them and to the laws that they understood, God will reward them and will eventually bestow every blessing upon them which they are capable of receiving. Yes, those poor people who persecute us, those people who would, in their ignorance, destroy us, we can well say to them and concerning them that which Stephen said, when about to give up the ghost. They stoned him. They treated him most cruelly for his belief. He had declared to them the Gospel; but they stoned him to death. Before he died he said—and it is the spirit which every man of God, who comprehends the purposes of God and the plan of salvation will cherish and always give utterance to under all circumstances—"Father forgive them, they know not what they do." They were ignorant. He therefore besought the Father to forgive them. They did not know what they were doing. They did it ignorantly. This was proved by the fact that the young man at whose feet lay the clothes of those who committed this bloody deed, afterwards became a flaming light in the Church and Kingdom of God and ultimately laid down his life for that Gospel which he had witnessed Stephen die for, and which at the time he thought was a righteous judgment upon Stephen.

My brethren and sisters, we can of all people be charitable. As the Apostle Peter says: "Above all things have fervent charity among yourselves: for charity shall cover the multitude of sins." And not only among ourselves, but have charity for an ignorant world who know not what they do in fighting against God, in fighting against His truth, in seeking to destroy His Priesthood from the face of the earth: they know not what they do. We would save them if we could. We would carry the Gospel of salvation to them. We are ready, as we have been, to endure all things for the sake of the souls of our fellow men. We have gone from continent to continent, from land to land, from island to island, wherever there was a door open, to preach the Gospel. We have forsaken home, forsaken wives and children, and all the endearments of home, everything that men love and hold sacred, even to the sacrificing of our lives for the salvation of our fellow men—gone without purse or scrip, gone forth in the midst of shame and ignominy, in the face of persecution of the most cruel and sometimes of the most dreadful character. We have done this, we are still doing it, we shall do it, until every soul under the broad canopy of heaven shall hear the Gospel of the Son of God, this message of life and salvation which has been entrusted to us. Every mortal shall hear the glad tidings of salvation. They shall be judged by this message. They shall receive the blessings of God or His condemnation, according to their willingness to receive or their determination to reject the Gospel: and then when this life is ended, when this mortal is laid aside, we shall go into the spirit world, endowed with the same Priesthood and authority of the Son of God; clothed with that authority; enveloped with it, even the fulness of it; we shall go into the spirit world and continue this glorious labor of warning our brethren and sisters who once were in the flesh, until throughout the spirit world the Gospel of salvation shall be heard from one end of it to the other. It is a never-ending work that which we have taken upon ourselves. It will never terminate until this earth shall be redeemed, until the power of Satan shall be subdued, until wickedness shall be banished from the earth, until He reigns whose right it is to reign, and every knee shall bow and every tongue confess that Jesus is the Christ, the Son of God. Then will this labor cease so far as the family of man is concerned; but it will never cease until all who belong to this earth, whoever were born upon it—no matter in what age, no matter what time, no matter what nationality—shall be redeemed who can be redeemed.

Now, my brethren and sisters, you have some little idea of the character of the work in which we are engaged. Do we set too much value upon our Priesthood—when we talk about Priesthood and authority—when these are the labors that attend the Priesthood and that devolve upon it? No, we cannot value our calling too highly. And I say to you that you have entered upon a pathway that leads back to God. You may daily by the wayside; you may fool away your time; you may be idle, indifferent and careless; but you only lose thereby the progress that you ought to make. Unless you commit the unpardonable sin, you will have to progress. It is written in the eternity of our God that every soul must progress that does not retrograde. Therefore, make good use of the time you have. Now is the time of your probation, now is the time of harvest, now is the summer of your days. Let it not be said, the harvest is past, the summer is ended, and my soul is not saved. But let us bear in mind that now is the probation that God has given us. Let us make use of it by doing the works of righteousness, by keeping the commandments of God, by having our eye on the mark of our high calling in Christ Jesus; which may God grant in the name of Jesus. Amen.

## HOW TO MAKE GOOD BUTTER.

BY WM. CRAWSHAW, BRIGHAM CITY.

### PROCESS OF CHURNING.

The theory of this operation is very simple. By agitation the envelopes of the globules of butter are broken, and on coming into contact they mutually adhere and form a mass more or less solid.

The introduction of air during churning, aided by the temperature of the milk or cream, tends to change the sugar of milk into lactic acid, which coagulates the casein, and very materially assists the separation of the butter. The constituents are thus entirely re-arranged.

In converting cream into butter, the primary act is to put the churn into a proper state. Though well cleaned after being formerly used, it should be scalded with hot water. After this—in summer, but not in winter—it should be rinsed with cold water. Some people add a little salt to the cream before agitating it, and it is stated to have a beneficial effect. This may be owing to the chloride of sodium influencing the coagulation of the caseous matter.

The cream should be strained into the churn through a bag of coarse linen cloth, which should always be washed without soap, and kept sweet by exposure to the air. It is dipped in water and then held over the churn, and on the cream being poured into it from the jar, the liquid and semifluid portions will, on the application of the gentle pressure, percolate, leaving a clotted residue containing many impurities which it is impossible to keep out of a jar that is daily opened.

The excellence of butter is greatly influenced by the temperature of the milk or cream at the time of churning. If the latter is either too hot or too cold, the butter accumulates with difficulty, and when obtained is usually of inferior quality. With regard to this point many experiments have been performed, and the result has fixed the most suitable temperature of the cream in commencing the churning at from 50 deg. to 55 deg. Fahr. If the whole milk is operated upon, it should be about 55 deg. Thus, in summer, cream would require cooling, and in winter the application of a little warmth.

The time at which the butter separates, as also the quantity obtained, are greatly influenced by the temperature. The advantages of churns which have outer cases for the application of cold or hot water, as also the important benefits to be derived from the use of the thermometer in the dairy are therefore obvious.

The agitation should at first be slow until the cream has been completely broken—that is, rendered a uniform mass—when it becomes thinner, and the operation is found to be more easily performed. During the breaking a good deal of gas is evolved, which escapes from under the cover. The motion may after this be slightly increased and continued till a change in the sound from a low and smooth to a harsh tone is observed, and an unequal resistance is felt to be given to the agitators. The butter may now be expected soon to form. By again slightly accelerating the motion its aggregation will be more quickly effected; and the moment it becomes firm and the agitators are impeded, the process should stop. The rate of motion in churning is of some importance, for when too slow not only is a longer time spent than is necessary, but the butter acquires an unpalatable flavor. If, on the contrary, the movement is too rapid, it will be soft and frothy, and is said to have burst. In very hot weather, or when the cream is churned at too high a temperature, bursting is liable to take place with any degree of motion, and then the exercise of judgment is specially required in its regulation. When butter from cream forms in 45 minutes or an hour, the result is sure to be satisfactory. When it appears sooner it is soft, and if later is strong in flavor.

### THE UTENSILS REQUIRED

for the making of butter are: A small tub for holding it immediately on its being taken from the churn, a shallow wooden tub, 20 inches in diameter, in which it is washed; scales and weights; a stoneware jar for keeping the salt dry; jars of the same material for packing the butter in when salted; moulds for stamping it, if made up for the table or market; and covered dishes of glass or stoneware for holding the fresh product.

Immediately on being formed, butter should be taken out of the churn and put into the small tub. Cold water is then put into the flat tub, which is set in an inclined position, and the butter is thoroughly washed by being kneaded out and rolled up repeatedly on the bottom of the vessel. When this has been effected, lumps of it are taken in the hands and beaten with the palms alternately, in order to deprive them of every particle of buttermilk. Were any of this suffered to remain, it would destroy the quality of the finest butter, because the casein and sugar embodied in it would undergo oxidation, the former becoming putrescent and the latter aced. These decompositions would render the butter valueless, for in addition to the putrefactive effluvia evolved, it would be almost entirely converted into acids.

The milky water being poured off and pure supplied, the butter is again washed and worked, and these proceedings are repeated until the water no longer comes off clouded.

If intended to be kept or disposed of in the fresh state, the mass is divided into lumps of the requisite weight,

each of which is placed separately in the tub with water, afterwards clapped firmly with the hand, made into the desired shape, and finally molded or printed according to custom or the fancy of the operator. This made-up butter is floated in a clear strong brine of salt and water, which is contained in jars provided with covers.

Reasons have been urged against the use of the hand in making up butter and small wooden spades recommended instead.

The employment of water has also been objected to, as it is said to deprive butter of its pleasant aroma. A person who has moist hands should never do the work of the dairy, as butter is very susceptible of taint, and its flavor will doubtless be injured by the perspiration. Naturally cool hands, however, made clean by washing in warm water and oatmeal, not with soap, and then rinsed in cold water, will make up butter more free from acerb milk, and much more solid than any instrument, whether of wood or any other material.

Cream is remarkable for the rapidity with which it becomes tainted with unpleasant odors. It is very necessary that the air of the dairy should be pure and often renewed, and that there should be no opening in any direction from which bad smells can come.

As to cold water injuring butter, there being no affinity between them, the former cannot dissolve any essential ingredient; and it is certain that water will more effectually unite with and take away the milky fluid from butter.

### SALTING.

If the butter is intended to be salted, it is well washed, weighed in the scales, the salt apportioned, and immediately incorporated. The quantity of salt varies. When the butter is intended for immediate use, about half an ounce is apportioned to two pounds, but when it is to be kept, this amount is quadrupled, and each pound of butter receives one ounce of salt at the farm, where a large amount of butter is made weekly, which is highly esteemed by the purchasers. The salt is added in the proportion of a quarter of a pound to six pounds of butter, that is, about four per cent. of the chloride of sodium.

### THE QUALITY OF THE SALT

Has a very material effect. Common salt contains a considerable quantity of other ingredients besides chloride of sodium, and as these are all bitter, they injure the taste of the butter and prevent its keeping for any length of time. It is easy, however, to remove its impurities by pouring two quarts of water upon stone of salt, stirring the whole well at intervals for a couple of hours and afterwards straining through a clean cloth.

The water which percolates is a concentrated solution containing all the impurities, but may be mixed with the food of cattle, or evaporated and used for common culinary purposes. The crystals which remain in the cloth are nearly free from impurities, these usually consisting of the soluble salts of lime and magnesia, and may be hung up in the cloth till they are dry enough to be mixed with the butter.

In the

### PROCESS OF SALTING

the butter is spread out in the tub after the washing, and the salt, ground fine, sprinkled over it, and the mass rolled up and rubbed down with the lower part of the palm of the hand, until the salt appears to be perfectly and uniformly incorporated. To insure this, only half the salt should be applied at once, and the butter lumped and set aside until the next day, when, whatever brine or milk has exuded in the meantime should be poured off, and the other half of the salt added. The lump, after this, is put into the jar, or firkin or box.

One great advantage of deferring the completion of the salting and the making up of the butter is that without it that firm, smooth, waxy texture which is so characteristic of a fine product, is not so readily acquired.

Before

### PACKING BUTTER

the state of the box should be particularly examined. If made of stoneware it is easily cleansed and rendered sweet. A wooden box that has been previously used should be filled with water for some time, so as to render it tight by the swelling of the edges of the box. It should then be repeatedly scalded with hot water and exposed to the air; and, just before being used, should be rinsed with cold water, and a slight quantity of salt sprinkled over its bottom.

New wooden boxes require somewhat different treatment, otherwise the odor from the fresh wood will impart a disagreeable flavor to the butter. It is the practice in some parts of the country to fill them with garden mould saturated with water for some days, the mixture being occasionally stirred after which they are thoroughly scrubbed and cleansed with hot water, and then rinsed with cold water, and salted just before being used.

## LECTURE ON GIBRALTAR.

SALT LAKE CITY.

February 17th, 1885.

Editors Deseret News:

On Tuesday evening Elder Edward Stevenson delivered a most interesting lecture upon Gibraltar and its sur-

roundings, in the 14th Ward Assembly Rooms, which were well filled. After the usual opening exercises, the speaker stated that Gibraltar was his birth-place, he having first seen the light of day there, on the 1st of May, 1820. He removed from there while quite young, but in the year 1853 he returned there as a missionary, having been called to do so by the First Presidency of the Church.

He next proceeded to describe his trip from Southampton to Vigo Bay, a beautiful inlet of the sea, under command of Spanish guns. From Vigo Bay to Oporto very many interesting sights were seen, and as they traveled along the coast he could determine as to the industry of the people and fertility of the land. The people are very indolent, while the land is very fertile. He thought the if Latter-day Saints had such a place they could become very rich and powerful in a few years.

By continual reference to maps we were shown the routes. From the last named place he went to Lisbon, the capital of Portugal, situated about two miles from the mouth of the river Tagus. An interesting sketch of the history of Lisbon was here given.

From Lisbon he traveled to Cadiz, on the coast of Spain—245 miles. The latter city is situated near the bay Trafalgar, which is indeed a beautiful place to behold. This is the bay in which Lord Nelson, England's greatest naval commander, lost his life.

With Cape Trafalgar on the left, and Cape Sparta on the right, the entrance to the strait of Gibraltar is made. The strait is about 30 miles wide at this point, while within the short distance of 35 miles it narrows down to a width of 10 miles. On the Spanish side there is Gibraltar, and on the African Cluta, which from the noted Pillars of Hercules, the former about 1,439 feet and the latter 1,150 feet above the level of the sea.

Gibraltar, the southernmost point of Spain, rising abruptly from the sea, is about three miles long by one-half a mile wide. The rock has three points, Waifs Craig, the north point, 1,439 feet high, has upon its summit a large cannon that commands a great portion of the surrounding country. Centre Point is the signal station, from which the approach of vessels is made known to the people in the towns below by certain signals made with balls and flags of different colors to designate the nationality of the vessel approaching.

On this fortification there are about 1,000 cannon, situated at regular points around the rock. It is now the strongest fort in existence, as many excavations have been made to further insure its strength until the rock is literally perforated with holes, and it is said a whole army can conceal itself in these caves.

The town is divided by a high stone wall into the north and south towns. In this wall are large gates which are closed at the firing of the evening signal gun, and no person is allowed to enter from either side until again opened in the morning. There are also smaller gates at the landing, which are opened and closed by the same signals as the others.

The speaker here stated how the Lord opened his way by allowing him to set foot upon the land of his nativity, as the American consul at London had refused to give him a passport. He had walked through the gates unmolested while another stranger was ejected. At another time the Governor told him that if found preaching he would have to quit the island, but with a little caution and the aid of the Lord, he was enabled to baptize about eighteen persons. The speaker availed himself of the opportunity of visiting Signal Point, where a most beautiful view of the Mediterranean Sea, the southern part of Spain and the coast of Africa were obtained.

Gibraltar rock has sustained 14 sieges and changed hands a few times until at last the English took possession in 1779. The siege lasting three years and seven months, it has since continued in their hands.

The gentleman had some illustrative paintings of the rock which gave all a very different idea of it to that which they had previously formed.

The speaker occupied about one hour and a half, keeping the audience very much interested from the first word to the last.

A vote of thanks was tendered the gentlemen for the able manner in which the lecture was given.

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