## What is CASTORIA

goric, Drops and Soothing Syrups. It is Pleasant. It contains neither Opium, Morphine nor other Narcotic Colic. It relieves Teething Troubles, cures Constipation and Flatulency. It assimilates the Food, regulates the Stomach and Bowels, giving healthy and natural sleep.

Bears the Signature of V. Tlitcher. In Use For Over 30 Years.

## State Normal School Monmouth, Oregon.

State Certificates and Diplomas

There is in the large cities a limited trade in fresh butter, and this demand is known as the Jew trade, says The Creamery Journal. The price is a little higher than the price of salted butter, but one must have the market secured in advance to be safe in shipping that grade of butter. One of Iowa's promipent creameries lately received an offer of 11/2 cents above for butter unsalted and uncolored. This looks like a snap, and it is something that way. But there comes in the privilege of selling salt at butter prices when the butter is salted, and it hinges upon the increased weight of salted butter. This creamery already received three-quarters of a cent above highest quotations, so the offer was really three-quarters of a cent above what the butter was selling for.

Suppose it takes seven pounds of salt to salt 100 pounds of butter. This is an extra investment of 7 cents at least. Suppose three pounds of this salt remains in the finished product. When butter is netting 22 cents, this means 66 cents received for the salt and an investment of but 7 cents to get it, or a net gain of 59 cents per 100 of butter. But it is uncertain that the butter will weigh 3 per cent more because it is salted. Granular butter, well drained and weighed, then salted and worked, will sometimes weigh more than before and sometimes less. One may look for a shrinkage, as a general thing, vary-

dairy convention last winter, and Professor Woll said that sometimes the weight was increased by salting the butter and sometimes not. He thought that if well drained the salt would make a slight increase. Mr. Amend made a strong point, saying that he sold much of his butter unsalted and worked it about half as long as when he salted it. This will, of course, leave in more water, but it is known by analysis that salted butter looks more watery than unsalted because the brine collects in larger drops than the drops of water in unsaited butter. C. J. Ward said he makes both kinds and once had an order for one more tub of salted butter than he had, so he took a tub of butter which was unsaited. weighed it, added the salt and worked it, then weighed again, and it weighed 1% pounds more than before it was salted. This is adding a full two pounds per 100 by adding salt. Mr. Thorpe said he had sold his butter in granular form, unsalted, and concluded that he would salt it and get the profit on the salt, but found a uniform shrinkage of one pound in seven by salting. These reports enable us to get pretty near to the bottom facts. If unworked butter is salted and worked, it will generally shrink a little if the same apparent moisture is left in. If butter which has been worked to a finish is salted and worked, there will be a small increase in weight, for the little moisture left in the finished unsalted butter will dissolve the salt, and there will be little surplus moisture to be expelled. But if a lot of granular butter be divided into two equal parts and one-half be salted and worked, the other half worked without salt and both

