dist and very particular with their boys. The boys came to town to attend school. The billiard room was their pitfall. The father, a well to do farmer, gave the boys plenty of money to spend, the consequence was the boys spent every moment out of school playing pool, they spent their money, neglected their studies. The principal was obliged to send for their father, he came, the boys promised to do better; but the temptation was too strong, they still squandered all the money their father gave them, then they stooped to rob a poor boy of $25 that he had earned to pay his board. The father was again summoned by the principal, he settled the affair, hushed it up as best he could, took the boys home with him, but they told their school fellows that they would not be tied to the old man and woman's apron strings. Those who witnessed the grief of the father said it was awful to see him walk the floor and wring his hands, and take the blame upon himself for his children's downfall. Fathers, when the boys ask for the horses and a little money don't refuse, remember they have helped you pay for the farm, and perhaps take more care of the horses than you do, let them take the team, perhaps they want to take their sister or some other boy's sister to a concert or lecture, let him go. It will help brake the monotony of farm life, for life on the farm gets to be monotonous, especially to the young, that is why so many leave the farm, they want a change.

Make your home so pleasant that your girls will marry farmers, so that you can keep them near you. I think I have said enough on this subject, some of you may think too much. So I will close by thanking you for your kind attention, while I have been speaking.

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How I Make Butter.

[By F. C. Curtis, of Rocky Run.]

My method for making butter for which I receive the highest market price is to have for a dairy a breed of grade Jersey cows which have the run of the cornfield, etc., during the day and stabled at night in a clean, warm, second-story stable, so the liquid droppings drain through the floor and is absorbed by dry material on the lower story. They are fed on ensilage, night and morning, as recommended by Mr. Gould last winter, with a liberal allowance of wheat and bran; and I shall soon add corn, ground cob and all. The cows are watered from the well and in such a manner as not to be colder than 49°.

The milk is strained into tin cans 8x10 inches, within about three inches of being full, and lowered into a cistern with a rope—and not too full, but so it will float, as the water raises by the windmill pumping from a well 100 feet deep, and as it is lowered by pumping out for the stock. This is all done without bringing the milk into the house. The milk is allowed to remain there twelve hours, and then brought in the house and kept twelve hours longer in a proper place, or can be skimmed at once; or it may remain longer in the cistern. The cream rises mainly within twelve hours. The water in the cistern never gets warmer in summer than 55° or colder in winter than 39°.

Ice and more expensive arrangements can possibly better this plan, but this is within the reach of all—was advocated for that reason by me years ago, and so poohooed by those interested in the sale of more expensive implements that I have clung to the plan partly to prove the correctness of my position, and partly for its simple intrinsic value adapted to and within the reach of the most humble.

The cream is kept in a moderate warm place until a slight acidity is noticed, and churned at 62° temperature, in a rectangular churn, to granulation; the butter milk drawn off; about a pint of good dairy salt to fifteen pounds of butter thrown in the churn; a pail of well water added; the cover put on; a few revolutions of the churn is made when the Milky brine is drawn off, and another pail of water added, which washes out the remaining traces of buttermilk. Salt is added, to taste, which is about one ounce to the pound, and being added while the butter is in a granular state it is evenly incorporated through the butter as the butter is worked into a mass by the revolution of the churn. The butter is packed at once into the tub with a common butter ladle, without any other working than that given by the faithful packing and pressing with said ladle.