

ANNIE LAURIE.
Blows with the spray and mist,
Steward from rosy distances,
Waives shade and shine hold trust,
An old song set in colorings
Of gold and amethyst.
A ship on the horizon
Where misty curtains cling,
Lightly to cleave the levels
Her sails of volleys swing:
A schooner nearing the harbor,
Listen! The sailors sing:
"Maxwell brass are bonnie,
Where early falls the dew,
Was there sweet Annie Laurie
Gave me her promise true."
O, the rainbow lights of boyhood
Kindle my skies again.
"Maxwell brass are bonnie,
How sweet that old refrain,
The promise of marriage
Broke into bloom again.
"And on the lowly roof I hear
The music of the rain."
"Maxwell brass are bonnie,
There's a note at the doo-see,
The cattle down the dusky lane
Are coming as of yore,
And mounted on the pasture bars,
I swing and sing once more."
"Maxwell brass are bonnie,
O, bonnie maid of the doo-see,
Thro' all the mists of distance
Again the dark eyes shine,
The world is full of magic,
And living seems divine!
Across the sea a fragment
Blows with the spray and mist,
Steward from rosy distances,
Waives shade and shine hold trust,
A vision and a memory
In gold and amethyst.
Jennie Bodge Johnson, in Lewiston Journal.

THE Forging of the Daisy Chain.

Mr. Travers, pretending to retrace plates in the river Thames, looked reproachfully toward Miss Daisy Middleton. "Instructed to engage in packing dishes." Over the meadow the rest of the picnic party was dotted mainly in pairs, as is pleasant to look upon at a picnic. If the truth were known, Mr. Travers was pleased to see Miss Middleton sternly packing, for of late she had seemed to bestow too much of the honey of her smiles upon a certain boy (to give him no worse title) of the name of Congreve; and Miss Middleton was rejoiced to see Mr. Travers pretending to retrace, since she had a certain undefined objection to hear his praises sung by others of her sex—as recently.

People entertaining such approximate sentiments have no business to be separated by a distance of at least 20 yards. So at any rate Mr. Travers thought, for he left the meadow sweets that sucked in the eddying stream behind him, and bearing the cleansed plates as a peace offering in his hand, approached the lady.

Miss Middleton lifted her eyes out of a hamper, and, preceiving his humility, smiled.
"With fingers weary and worn," he began, "and eyelids heavy and red—as you perceive, Miss Middleton—a man answering to the name of Travers has been standing in midstream—more or less mid—on an undeniable rocky shoal for half an hour—torments foaming about him—fatal plagues imminent—and has rinsed picnic plates till he could do no more."
"During which time," she asked, "he broke—how many?"
"That is hardly generous," said Mr. Travers, gravely. "How many exactly I started with I don't remember. One—I admit it—came to pieces in my hand, as the kitchen maids say. Another I was compelled, morally and intellectually, to throw at a grasshopper that came up impudently to sniff the mayonnaise."
"It's no relaxation cleaning things that don't break," said Mr. Travers, discontentedly.
"You intend simply to be a little till tea," she asked, scornfully.
"If you think I reserve a little recreation for cleansing all those plates," he said.
"Breaking them?"
"Let us split the difference and say 'taving them.'"
"You crack a joke and a plate in the same breath," she said.
"Don't you think I might take you out in that canoe?" he persisted.
"It's rather late," she said, doubtfully.
"We might find some of the floating canoes," he urged. "The grasshopper got on one and was piloting it majestically."
"But canoes are so unsafe. Perhaps if Miss Malby would come with us, it would be steadier."
This was a distinctly unkind reflection on Miss Malby, whose attractions in the opinion of many, were not detracted from by her weight. Mr. Travers, however, saw light in the unkindness, and willingly sacrificed a victim.

"Without in any way wishing to deny the merits of Miss Malby," he said, "the world acts more than a feather-weight." Besides, in adopting an invention like canoes, from the Choctaws, one must conform to their custom."
"Which is?" asked Miss Middleton.
"Based on the tribal motto—'Two's company.' The canoes were constructed accordingly, and only hold two."
"Then there would not be room for Mr. Congreve," she asked.
"I fancied he was making daisy-chains," said Mr. Travers.
Now, if Miss Middleton had been asked to voyage, this foolish remark would have left Mr. Travers sufficed. But she was not. She suffered herself to be constrained—not too readily. Yet since, when once the canoe was launched, Mr. Travers seemed to sink into abstraction, Miss Middleton took up the ball. Since this is the very simplest story, devoid of incidents or criticism, is sufficient to say of Miss Middleton's conduct, "such is life," and to report her remarks.

"You'll be very careful, won't you?" she said. "I'm like a cat—very frightened of water."
"What cat's averse to fish?" quoted Mr. Travers, irreverently. "That is I mean—I wouldn't let a drop of water touch you for—what I really mean is, the canoe's safety reflects it. It would hold five with ease."
"I thought that the Choctaws," hinted Miss Middleton well pleased with herself.
"Oh, yes, that's all nonsense," he said, irreverently. "I should say I am talking nonsense now. What I

meant was that if five people were in it, it couldn't be safer."
"It does sound rather nonsense," said Miss Middleton, unmercifully.
It is not clear why maidens at these critical times are so much more apt to keep their heads than are men. Mr. Travers thought it a hard dispensation of nature, and sought refuge from his distraction by joggling the canoe.
"Aren't we shaking terribly?" asked Miss Middleton.
"Not at all," he answered.
"Canoes seem very frail," she explained.
"A girl I knew," said Mr. Travers, thoughtfully, "used to tell me that she was quite nervous until she had tried a canoe, but in the end she thought otherwise. She even wanted to get engaged in a canoe."
"Did you gratify her wish?" asked Miss Middleton, with a rush of dignity.
"The girl was my mother, you know," said Mr. Travers, scintillating a mistake. "It was a reminiscence of hers. She was wondering how I should some day—"

"Yes, yes—don't you think we ought to be going back?" asked Miss Middleton.
"I should like to know your opinion of a boat as a popping place," he persisted.
Miss Middleton supposed that a square, solid sort of boat in the style of Noah's ark—guaranteed not to upset—might not be unsuitable.
"But would you not approve of a canoe?" he asked.
"It would rock so terribly," she said.
"Why should it rock?"
"Suppose," she said, "the man wanted to go down on his knees—just to emphasize his wishes—that would set it rolling to begin with."
Mr. Travers was willing to entertain that supposition.
"Then suppose the girl said 'No'?"
Mr. Travers preferred not to suppose anything unpleasant.
"Still, if she did," said Miss Middleton, "the man would start up in a very bad temper and begin stamping about."
Mr. Travers was positive that no man would be guilty of such conduct.
Miss Middleton failed to see how Mr. Travers could answer for men in general. Mr. Travers admitted that he was, thinking of a particular case, which caused Miss Middleton to go on hastily.
"Then, again, if the girl didn't say 'No,' she would probably expect—"

"What?" asked Mr. Travers.
Miss Middleton had unfortunately forgotten the sequence of her sentence.
"But I must know, Daisy," he said, earnestly. He ceased to paddle and the canoe began to roll. "Would she expect—"

Continuous was the rolling of the canoe.
"We shall be over I'm sure," said Miss Middleton—"please—yes—yes—yes—"

"At any rate the man expects—"

When some time later the canoe returned to the meadow from which it had started, the voyagers were gravely to perceive the tea was already almost finished. The others observed that punctuality was particularly important at a picnic. Mr. Congreve especially insisted on this.
"You shouldn't have been making daisy-chains, Congreve," said Mr. Travers, irreverently.
"What does he mean?" Mr. Congreve appealed to Miss Middleton for a solution.
"Mr. Travers has also been making daisy-chains," she said.—The King.

PEARLS OF THOUGHT.
A mine is a good deal like a woman's love; nobody can tell what it is worth.
We are not sent into the world to do anything into which we cannot put our hands.
We have more power than will; and it is often by way of excuse to ourselves that we fancy things are impossible.
A good disposition is more valuable than gold; for the latter is the gift of fortune, but the former is the dower of Nature.
Whatever happens we are not to forget that peace at home and abroad is the ideal for all who love their country and their fellow-men.
The trouble is that a girl thinks her labor is over when she has won a man's love, and doesn't appreciate the struggle that is coming to keep it.
Do not talk but of what you know, do not think but of what you have materials to think justly upon, and do not look for things only that you do when there are others to be seen.
Twenty people can gain money for one who can use it, and the vital question for individual and for nation is never, "How much do they make?" but, "To what purpose do they spend?"
The development of great wealth in this country is a matter of not more than 25 years, and it is scarce a wonder that it has not been fully assimilated to our social and economic and moral systems.
It is the things which make up the character, the habits, the customs, the tastes and beliefs of the great majority of the people that control the vast interests of civilization and human happiness.
Whenever money is the principal object of life with either man or nation it is both got ill and spent ill, and does harm both in the getting and spending, but when it is not the principal object it and all other things will be well got and well spent.

Microbes of the Sea.
From the study of phosphorescent microbes, which has greatly interested students of sea phenomena, zoologists have now passed to the study of sea microbes in general, and are announcing their results with much enthusiasm.
The inference is that aquatic life produces a more interesting variety of microbes than do the circumstances with which we are more familiar. Some of the luminous or phosphorescent microbes, for instance can live comfortably at a temperature of zero, centigrade. Others give out beautiful colored liquids during their period of development. Many of the ocean microbes are also capable of spontaneous movement. As to form they are varied and have been found in almost all shapes.
The greatest number of microbes are to be found near the shore, the number decreasing toward the sea.

Colt's Dope of War.
The Marquis de Lorne has been writing to the press to advocate colts' dope, which has been used by his army. He says that his army has been using colts' dope for some time, and that it is a most effective remedy for colts' ailments. He says that it is a most effective remedy for colts' ailments, and that it is a most effective remedy for colts' ailments.

FOR FARM AND GARDEN.

Soy Bean Meal for Cows.
With dairy cows, soy bean meal takes the place of linseed meal, being somewhat richer in protein, a laxative feed, and softening the butter fat. Not over three pounds per day should be fed to a cow, and the softening effect on the butter may be overcome by giving the hay during the opposite tendency such as corn, kaffir corn and cottonseed meal.

The Advantage of Dwarf Trees.
Dwarf fruit trees are stated to have certain advantages over high trees: (1) A large number can be grown in very limited space; (2) the cultivation of vegetables and flowers near them can be accomplished without fear of shade; (3) they produce beautiful and excellent fruits; (4) they are an ornament to the vegetable garden; (5) they have the advantage of being long the winds of autumn which cause the fruit of high trees to fall before maturity.

The Damage to Foliage.
During the droughts and hot days of the past parching summer much damage to foliage was caused upon certain trees and shrubs, notably sugar beets, carnations, cherries and maples. The leaves of the sugar beets went down as though struck by blight or similar disease, the young carnation plants lost many of their unfolding tender blades through parching and death of their margins, and cherries and maples in certain localities stood denuded long before time for foliage to fall. This injury occurred soon after days of intense heat, and the drought had been long continued and when hot parching winds made a sudden demand on the plants for more moisture. That the injury was due to this cause, excessive transpiration, and not either to lack of water due to drought, or to disease, has been demonstrated by the New York Agricultural Experiment Station.

Short and Useful Paragraphs.
Bran is a good thing for growing pigs.
In gardening clean culture is the chief essential to success.
It is the sheep that are kept on low, wet pastures that have the foot-rot. The moral is plain.
"No foot, no horse," so take a look at the feet of your animal often and see if everything is "O. K."
Probably the most exacting of all pursuits is farming, as it requires constant and careful watchfulness.
Make it a habit to wash the cow's udder before milking. Most habits are bad, but this is one of the good ones.
Be sure your poultry get some animal food. The advice has been given often, and those who have taken it are the ones who are getting the eggs.
A flock of "scrub" sheep will bring more profit in the hands of a well-bred shepherd than a flock of well-bred sheep in the hands of a "scrub" shepherd.
The weeds will soon put in an appearance. Don't let them get the best of you, for every weed that grows is taking just so much moisture and plant nutriment from your soil.

A BREEZY TALK ON PHYSIOLOGY.
The Wonders of Human Anatomy Told in Picturesque Language.
Ask men at random and you will be amazed at their ignorance of human anatomy. This was amusingly illustrated a few nights ago at a birthday party given in a residence in Fort Worth, Texas, near Fifth Avenue, written by Victor Smith, in the New York Press. Several hundred people were present, and among the amusements was a series of questions. One of a physician proposed to ask a question which was a little of a riddle, and it is a solemn fact that a majority of the guests thought man had more ribs on one side than on the other, the missing constituent of the thoracic wall being attributed to Mother Eve. Only a dozen or so replied that man had the same number as woman. What that number is less than ten correctly stated.
"Who was the first Christian?" was one of the questions, and when everybody had given it up the answer was "God, because He took one of Adam's ribs and fashioned it into a woman."
As a matter of fact each sex has, normally, 24 ribs, 12 on a side. Many men and women have managed to exist healthily with 11 on a side, while others have been obliged to struggle along with 13. An extra floating rib or two is a small matter. Ten are known to be false.

Whenever the average man has a pain in the small of his back he says he is afflicted with rheumatism, or what doctors smile. He has a little lumbago. When he has a stitch in his side he is cock sure his liver is in a bad way, forgetting that indigestible digestive organ is up in the thoracic cavity, far removed from his waistband. The world is alive with men who possess but one lung and have a floating kidney, a severed vermiform appendix, a shifted pancreas, a perforated transverse colon, a punctured pericardium or an artificial membrane. Few of us remain whole and sound, though we may begin life in physical perfection.
The alimentary canal in man is about 30 feet long, and there is nothing in nature more wonderful. It looks on paper like a map of the St. John's river, with its numerous lakes, twists, turns, springs, etc. The mouth is the source, or spring of life, as here take place the reception and mechanical division of the food which sustains us. The masticated or bolted stuff of life is conveyed to the great cavern of the stomach, through a channel known as the esophagus, and here it is permitted to rest until thoroughly reduced and chemically prepared for its journey on down the river. The great lake has monstrous powers of contraction and expansion. The liver is a deep marsh, where giant forest specters haunt the night. The pancreatic duct is a slough of despond, but necessary to our well being. Then the river becomes a very narrow channel where the duodenum, jejunum and ileum capture whatever of nutriment may be in the food. Imagine a canal that stands the severest usage for 70, 80, 90, a 100 years, and never demands an appropriation.

Actualized Once a Prisoner.
There is a story in circulation among some of the army officers who have just returned to Washington from Manila that the army actually captured Agut in Cavite Province, but that in jail for 15 days an suspicious Amigo and then released him only to hear of his identity after he had gotten away. The ability of the Philippine leader to make up as a Chinaman, or "Chino," as they are called in the Philippines, is said to be remarkable, and only a fellow native is able to penetrate such a disguise.

of lath large enough to cover all the milk can be made with legs two or three inches higher than the pans. Over this stretch muslin and tack lightly. It can be set to one side or raised up on end and down again, covering or uncovering all or as much as you want at once. The muslin can be taken off and washed, and used away with so many laths to scour and strain and the milk is better than when shut up tight.
Tin buckets are the best for the cream. In winter I hang my bucket up near the ceiling and ripen my cream as well as in summer. In summer I skin sweet acid hang in the well, so without ice can make good butter the year round. Milk must be regularly skimmed and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the butter comes an "inner" and the cream regularly skinned in winter and summer. Thirty-six hours is long enough for milk to set, and 24 is too long if the milk clabbers. Cream should be churned at least every other day in summer and twice a week in winter. Sixty degrees in summer and 65 to 70 in winter is about the proper temperature to begin churning, for the warm air will raise it a little in summer and cool it in winter.
Stop churning when the