black and white cov. in No. 3 that from a red cow, and in No. 4 the milk of a Jersey cow. Place these bottles in a cold room or refrigerator and let them stand over night. The next day you will find each bottle contains a layer of cream on top of the bluish-white milk. Now, what is the difference in these milks in the amounts of cream they come to the company of the company of the standard of the company of

sults.

If this cream we have been considering is placed in a churn and dashed and swashed about, the lattle particles of fat was a considering in the place of the conditions are right, in a little white they unite to form small pieces of butter about the size of a mustard seed or perhaps a grain of wheat. Then the fat or butter becomes visible to the cyc, floating in the white from thomilk and worked up into lumps, such as is sold in the stores.

Now, we wish to find out why one person makes good butter and another person poor butter.

Milk is the parent of butter. It is an interesting liquid, and is peculiar in that it absorbs or takes up bad odors. To illustrate this, get some fresh, warm milk and place in a box or room containing, say, cabbages or onions, and let it stand there an hour or so. Then let it stand there as hour or so. Then place it in a cleun, sweet-sinclling room and leave it till the following day and leave it till the following day and the state of it, and report upon its oder of flavor. Does it taste like the milk you are accustomed to? After being in the sweet 100m, does it loss the bad oder? No doubt you will have an interesting ro doubt you will have an interesting report to make, but it will surely also interest you and your schoolmates if you will try another experiment. At noon, if your father will consent, feed a cow a small amount of strong-smelling cow a small amount of strong-smelling vegetables, such as cabbage, turnips or onions. At night, after she is milked, drink some of the milkand try its flavor. Also let some of it stand until it becomes cool, and then taste. Do you notice anything peculiar? You will be quite sure to, for such strong-smelling vegetables, when eaten by a cow a few hours before milking, will taint the milk. This will show you how sensitive milk is to odors, and that it will even absorb them before it is drawn from the cow. So we must be careful where we place milk, in order to keep it pure and sweet. We must also keep it in very clean, nice pans or cans, and the cow must be fed the sweetest and best of

(To be Continued.)

## \* \*

Trust the children. Never doubt them; Build a will of love about them. After son ing seeks of duly, Trust them for the flowers of beauty.

Trust the children. Pon't suspect them; Let your considence direct them At the hearth or in the wildwood, Meet them on the plane of childhood.

Trust the little ones. Remember May is not like chill December; Let no words of rage or madness Check their happy notes of gladness. Trust the little ones. You guide them, And, also e all, ne'er deride them, Should they trip, or should they blunder, Lest you snap love's cords asunder. ple

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Trust the children—Let them treasure Mother's faith in boundless measure, Father's love in them counding, Then no secrets they'll be hiding.

Trust the children just as He did Who for "such" once sweetly pleaded. Trust and guide, but never doubt them, Build a wall of love about them.

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