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VOL 37.

CHARLOTTETOWN, P. E. ISLAND, WEDNESDAY, APRIL 7, 1897.

NO 82.

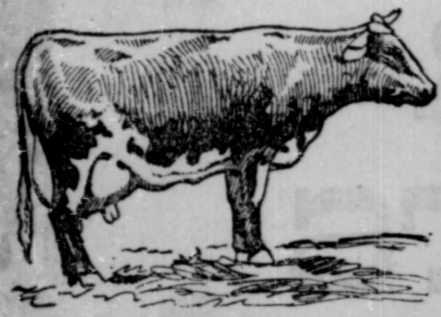
GREATEST BUTTER COW.

She Is Not Pure Bred—She Is Not Even American.

A writer in the London Penny Illustrated Paper half humorously describes the greatest butter cow in the world. She is not an American cow either, nor is she the pity. She is a product of New South Wales. Her sire was a pure bred Ayrshire bull, dam just a plain, common Shorthorn that had no large milk or butter record either in herself or any of her ancestry. Ayrshires in general have no great butter record; neither has the ordinary Shorthorn. Honeycomb, therefore, this half Ayrshire, half common Shorthorn, which made 4 pounds 4 ounces of butter a day, is in the nature of a freak. We hope some freaks of this sort will crop out in America.

The Penny Illustrated Paper says of Honeycomb:

A half bred cow, sired by a pure bred Ayrshire bull, is the champion milk and



HER NAME IS HONEYCOMB.

butter yielder and record holder of the world. Of course she is in America (?). All the good old possibilities are said to be over there. Ah, but this one is not! She is an Australian product. She is not a beauty exactly, but just look at and take in the dimensions of her udder. She is a happy looking cow, and I believe there is a good deal in that. The restless, rambling sort are not good at the milk pail. This cow's big feat is recorded by the Agricultural Society of New South Wales as 84½ pounds of milk and 4 pounds 4 ounces of butter in a day of 24 hours. Further, as to being half bred, it appears that the cow's mother was an ordinary, not a highly bred, Shorthorn. It leads me to this: Qualities often develop in animals that come from two distinct strains or breeds that excel those of both their parents. Utility animals that show these good qualities are valuable in themselves. The reason why they so seldom produce offspring equaling them is because they cannot be crossed so as to strain back. Sometimes a type may be formed, but I think it is seldom possible with cattle to get a half breed to set a new and permanent class of characteristics. The best case in point I am acquainted with is in crossing the old polled Durham with the red polled Norfolk. The two are very distinct and opposite in almost every point except being good and rich milkers.

Succession of Green Food.

Pasture grass, says Professor J. B. Lindsey of the Hatch experiment station, Amherst, is a perfect feed for the dairy cow, and when the animal can secure sufficient of it without too great efforts maximum milk yields may be expected. This, however, is rarely the case, and it very frequently becomes necessary to practice at least a partial system of soiling. Rye sown the previous autumn is the earliest food to be had in the spring. It cannot be fed over ten days, as it grows rapidly woody. Wheat can follow rye and can be fed green for 14 days. After cutting the rye and wheat the land can be planted to corn. Wheat can be followed by clover and grass or by clover alone sown the year previous. The first annual crops from which green feed can be secured are Canada peas and oats or vetches and oats.

These should be sown as early as possible in the spring. The peas or vetches should be harrowed or lightly plowed in to a depth of three or four inches and the oats lightly harrowed in. Either combination makes a most excellent green feed, and by planting several lots about two weeks apart green feed can be secured during nearly the entire month of July. The vetch seed is rather more costly than the peas. The only objection to the Canada peas is their tendency to lodge. Some prefer the Champion of England or black eyed Marrowfat on this account.

For green feed during the month of August the barnyard millet (Panicum crusgalli) is to be recommended. This millet was imported from northern Japan. The wild species growing in this country is the common barnyard grass. The cultivated species grows upright from 5 to 7 feet tall and yields from 12 to 20 tons of green material per acre. Animals eat it with avidity. It also makes very good hay, but being coarser than the common millet there is difficulty in curing it. It needs plenty of moisture to produce maximum yields and will not stand a drought as well as corn. Medium green soja beans, sown in drills 2½ feet apart about May 20, will grow 4 feet tall and furnish a green fodder rich in protein from Aug. 20 to Sept. 15.

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9.50.....5.50	6.75.....for 4.50	2.50.....for 1.75
10.50.....6.50	7.25.....for 5.00	3.50.....for 2.50
11.00.....6.50	8.50.....for 5.50	4.25.....for 3.00
12.50.....8.00	9.50.....for 6.00	5.25.....for 3.75
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THE BARGAIN CORNER,

Corn planted about May 20 will furnish green fodder from Aug. 25 to Sept. 20. It can be fed in connection with soja beans, one-half of each, to excellent advantage and furnishes a properly balanced ration. Land from which peas and oats have been removed by July 15 can be seeded at once with Hungarian grass and will yield green feed from Sept. 20 to Oct. 5. The balance, if any, can be made into hay. One can expect from 1 to 1½ tons of hay per acre. Barley and peas sown Aug. 1 to 5 will furnish plenty of green feed during October. These last fodders will stand very severe frost.

How is this for private dairying? Much of the ladle butter on the market is not as deserving as butterine.

Children's Terrors.

Professor G. Stanley Hall of Clark university says that thunder and lightning cause terror to more children than any other one thing, and following in the order named come reptiles, strangers, darkness, fire, death, domestic animals, disease, wild animals, water, ghosts, insects, rats and mice, robbers and high winds. It is pleasant to notice that the fear of ghosts comes very low on the list. Some special forms of dread are to be found in all parts of the country. For instance, the thought of high winds excites no alarm in the east, while in the cyclone states it is a common cause of apprehension.

Misguided Leniency.

A man was up before the judge the other day for stealing coal. The railroad detective said that he caught the fellow in a coal car, but the man said he was only sleeping there because his wife had locked him out, and he had no money to go to a hotel. "Pretty hard bed, wasn't it?" asked the judge. "Oh, no, sir," he answered; "it was soft coal." The judge was so struck by the joke that he let him go.—Buffalo Enquirer.

For Cold in the Head.

Cold in the head is not only annoying, but likely to develop into catarrh. One teaspoonful of mustard dissolved in a tumblerful of cold water and used as a gargle three times a day will often effect a speedy cure. In more obstinate cases equal part of loaf sugar and pulverized alum used as a snuff will give instant relief.—New York World.



Celebrated for its great leavening strength and healthfulness. Assures the food against alum and all forms of adulteration common to the cheap brands ROYAL BAKING POWDER CO., NEW YORK.

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Simson Bros. & Co.
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ABOUT AL.
Willie—Mamma, what are "chalk talks?"
Mamma—Milkmen wrangling.—New York Journal.

Eternal Hope.

Oh, better times er comin
Pretty soon!
Machinery will be hummin
Pretty soon.
Jest let yewr heart grow lighter
An treat yewr neighbor whiter,
'Cuz things er comin brighter,
Pretty soon.
Our sorrer will be over
Pretty soon.
We'll be a-movin clover
Pretty soon.
Our ch'ineys will be smokin.
Yew'll hear the hammer strokin,
We'll all be laffin, jokin,
Pretty soon.
—New York Sunday World.

Dairy and Creamery.

The new 1897 cheese law of Canada is very stiff. Under its provisions all cheese made for sale must be branded with the word "Canada" in letters stamped both upon the box and the cheese. The factory where it is made must be registered with the dairy commissioner at Ottawa. Besides the word "Canada" upon both the cheese and the outside of the package the number of the manufacture of the cheese must also be legibly stamped. The letters of this stamping or marking, moreover, must be each not less than three-eighths of an inch by one-fourth of an inch.

Do not let the cream rise on milk before making cheese of it. If you must let it stand awhile, keep stirring it at intervals to hold the cream back.

Sometimes milk is held so long before being separated that the cream already begins to rise upon it in the shape of fat globules. Such globules, being once separated, will not mix back again properly with the cream when it is separated, but are partly churned on the way to the factory. They will not take the butter color right when the cream is churned. They give the butter, therefore, the appearance of being mottled. The only way is not to let any cream rise before the milk is put through the separator. This may be accomplished by frequently stirring the milk. Where it must stand over night, however, before it is taken to the factory, this will not be convenient. One factory man says he is accustomed to strain these too previous globules out by fastening a piece of strainer cloth over the cream spout of the separator. The liquid cream passes through and the butter globules remain. Sometimes as much as from half a pound to a pound of butter is thus lost, but the factory man very wisely concludes that it is better to lose that much than to lose a cent a pound on a whole batch of butter because of its mottled appearance.

In commence as in life, merit wins that's why Sovereign Flavouring Extracts have come to the front in general favour.

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The Maker Should Cure It Quickly, but Not Too Quickly.

"Use more rennet, less salt and cure at a higher temperature" is the accepted theory for quick curing spring cheese. It is not the use of the above theory, but the abuse of it, that handicaps the quality of our spring cheese.

The theory correctly applied is, no doubt, the proper thing to do in order that the cheese may be worked off and consumed in due time. But that the above theory is much abused no one that hears the complaints of buyers of spring cheese annually will deny.

The reason why these legitimate rules of manufacturing quick curing cheese are so recklessly abused is the scramble by unbusinesslike cheesemakers and cheese salesmen to dump their cheese fresh from the hoop upon the market, and then boast of their business ability to work off their green cheese upon an innocent public before the decline.

Those same boasters perhaps never learned enough of business principles, and just as sure as yonder sun rises their very acts of violating a business principle so ruthlessly will make them pay the penalty in dollars and cents by the reaction of the market through the lack of demand caused by a miscellaneous output of "fast" cheese, as I term it.

It has well been said that "you can fool some of the people all of the time, and all the people some of the time, but you cannot fool all the people all the time." Every cheesemaker ought to know by this time how the people have been taken in most unmercifully by the filled cheese swindle, with so disastrous results to the honest cheesemakers of the country.

This working off of green cheese only half made is practically on the same line of deceiving purchasers, only in a milder form. I would earnestly advise all cheesemakers to turn over a new leaf and make quick curing cheese without violating the rules laid down for same. The salt should not be reduced below 2 pounds standard salt per 1,000 pounds of milk. The rennet should not be over 4½ ounces standard rennet extract per 1,000 pounds of milk. Curing room should not be heated above 75 degrees F. and should contain, by all means, a moist atmosphere, and cheese not sold closer than 12 days from hoop.—A. Schoenman in Hoard's Dairyman.

Neither Too Hot Nor Too Cold.

It will not do to permit the milk or the cream to freeze or to get too warm. In the first condition the color of the butter will be injured, and it will be white and crumbly. Why this change should occur in the butter by the effects of cold is not generally understood, but it is both important and interesting to understand why it is so.

Color is not a substance, as might be supposed, but it is a condition of matter. It is due to the reflection of light from anything and the result of this reflected light on the eye. Color is simply the light reflected from any substance, and it differs as the substance may be made up in its minute parts—its molecules or atoms—and the light reflected differs in color with the special arrangement of these atoms.

Now, when cream is frozen, the cold has some effect on the minute particles of the butter by which the yellowness of ordinary butter is destroyed, and the light reflected from the butter is white or very nearly so. This is reasonable so to think, because the texture of butter made from frozen cream is quite different from that of butter made from cream that has not been frozen. It is crumbly and does not adhere together, as other butter does. But, whatever the conditions may be after the freezing of the cream, we know very well that the butter is of inferior color and texture, and the flavor of it is inferior.

These same injurious effects follow the too great heating of the cream. The butter globules, in fact, are melted and run together, thus spoiling completely the desirable waxy texture and appearance of the butter when finished.—Montreal Herald.

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