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ROYAL BAKING POWDER CO., NEW YORK.

ADDRESSES



THE DISTINGUISHED SPECIALIST

Rev. E. O. Taylor, M.A.
OF CHICAGO.

Will deliver a course of Lectures in P. E. Island, beginning at Malpeque Aug. 29th. He is to lecture in Kensington, Summer side, Alberton, Charlottetown, Souris and Victoria. His subjects are:—

- “Alcohol and the Later Science.”
- “Christian Citizenship.”
- “That Boy of Yours,” and
- “A Glass of Beer Analyzed.”

Mr. Taylor is a scientific expert on the alcohol question. His lectures are of Universally Extension Grade, and therefore are not story telling talks.

His tour over the Dominion is under the auspices of the W. C. T. U., and is endorsed by pastors, physicians and educators.

M. Taylor ranks among the leading platform speakers of this continent.—London Free Press.

The P. E. Island public will have a rare intellectual treat in hearing this brilliant orator.

For further particulars see flyers. aug. 17—

Mortgage Sale.

To be sold by Public Auction, on Monday, the eleventh day of October, next, A. D., 1897, at the hour of twelve o'clock noon, in front of the Law Courts Building, in Charlottetown, all that tract, piece or parcel of land, situate, lying and being on Lot Fourteen, in Prince County in Prince Edward Island, bounded and described as follows, that is to say: Commencing at the south-west angle of Stephen McKinnon's seventy four acres, running thence north-westwardly along Stephen McKinnon's west boundary line, to the division line of township number thirteen; thence west about six chains, or to the north east angle of Ambrose McDonald's farm; thence southeastwardly parallel with the last mentioned side line, to the north-west angle of Neil McKinnon's (White) land; thence at right angles eastwardly to the place of commencement, containing sixty two acres of land, a little more or less. Also all that other tract, piece or parcel of land described as follows:—Commencing at the north-west angle of a piece of land belonging to Pius McKinnon, fronting on Front River Road, running thence northwardly along Ambrose McDonald's side line, to the south-west angle of another piece of land belonging to Pius McKinnon; thence at right angles eastwardly, to the above described tract; thence southeastwardly parallel to the first mentioned side line to Pius McKinnon's first mentioned tract; thence at right angles southwestwardly, to the place of commencement, situate on Lot 14, aforesaid, containing fourteen acres, a little more or less.

The above sale is made under and by virtue of a power of sale contained in an indenture of mortgage, bearing date the first day of February, A. D., 1883, and made between James McDonald (Angus's son) of Lot 14, in Prince County, Farmer, and Sarah McDonald, his wife, and Angus McDonald, (James' son) of the same place, Farmer, of the one part, and John Ings, of Charlottetown, in Queen's County, in said Island, of the other part, default having been made in payment of principal and interest.

It said property is not sold on the said day of sale, it will thereafter be sold by private sale.

For further particulars apply at the office of Peters, Peters & Ings, Solicitors, Charlottetown.

Dated this third day of September, A. D., 1897.

JOHN INGS,
Mortgagee.

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CANADA'S PRODUCTS.

The Old Country Folks are Interested.

Our Farmers Can Supply Good, Clean Fresh Products for British Breakfast Tables.

The outlook for Canadian agricultural products in the markets of Great Britain is of particular interest at the present time. The material prosperity of Canada is so intimately bound up with the results which the farmers obtain from their labors, that when there are good crops, good prices and a steady demand, every commercial and manufacturing concern is able to do more business with larger profits, the professional men can collect their fees more quickly and certainly, and all classes of the population meet their financial obligations with the promptness and regularity which indicate general prosperity.

Professor Robertson, Commissioner of Agriculture and Dairying, returned from a mission to Great Britain lately. In response to an enquiry as to how he found Canadian farm products taking in Great Britain, he said to a representative of the Star:

CANADIAN PRODUCTS IN GREAT BRITAIN.

The consuming public of Great Britain, which does not often trouble itself with the names of places whence their food products come, have been persistently and continuously made aware of the fact that Canada is the premier colony of the Empire and a place from which all sorts of good things may be obtained, from the best quality of wheat to the finest of cheese to eat with their bread, from the most nourishing beefsteak to luscious and dainty flavored peaches and pears, from golden butter made in the Government creameries in the Northwest and elsewhere, to bricks of gold (in prospect) from the Klondike and Kootenay and the Lake of the Woods.

BUSINESS IS BUSINESS.

“The British business men whom one meets from day to day say that they find a decided preference in England for things Canadian and things colonial; but that when the retail buyer comes to the importer's warehouse to select his goods for the week, he leaves his preferential sentiment outside of the warehouse and out of the bargain, and buys only what he counts to be the best value, no matter where the goods come from. Moreover, when he buys anything Canadian he adds to his shop talk for his customers the fact that it is Canadian, and, therefore pure, wholesome and from a country where the habits and customs of the people are of a very high order in regard to cleanliness.”

“More than ever the British markets are becoming the places where the surplus foods of all lands are sent for final disposal. There is such an abundance and variety of foods in the markets of the great cities of England, Scotland and Ireland, that the people have become fastidious and most discriminating buyers. On the streets of the great cities, while a Canadian notices the poor and sometimes tattered clothing of the lower classes, he is struck by the well fed appearance of their faces and limbs. For the best qualities of all kinds of foods in the pink of fine condition there is a steady demand, at relatively high prices; and for the same kinds of food of an inferior quality and out of condition, the prices are very low, although the demand may be called omnivorous.”

FRESH MEATS.

“I saw only one shipment of fresh dressed beef from Canada. When cut up on the counter of the retailer, it compared most favorably with the best Scotch or best English beef on sale. The outside of the quarters had lost the bloom of freshness, and that doubtless prevented it from being sold at as high a price wholesale as was obtainable for the best Scotch or the best English.”

“The fat cattle which are imported into Great Britain from Canada or the United States, must, according to regulations of the British Government, be slaughtered at the port at which they are landed. The carcasses from such cattle are hardly distinguishable in appearance from the home fed cattle of England and Scotland. They are dressed in the same way. The only external evidence of difference is in the fat of the most of them being of a yellow hue than in the carcasses of the English and Scotch. The chilled beef imported into Great Britain from the United States is not fetching, wholesale, as high prices by the quarter as the beef from the steers which are imported alive from Canada and United States. In the retail butchers' shops, the beef from the steers imported alive from Canada and the United States are sold often indiscriminately for the same price as beef from home fed cattle; and it is doubtless whether an expert judge of beef could tell by examination from which class of animals the roast or stake, when so cut, had been taken.”

The frozen beef which is imported into Great Britain from Australia and Argentina, sells for a definitely lower price than classes which I have mentioned. There appears to be a large opening for a large trade in chilled beef from Canada. The beef particularly from steers fed in the Northwest Territories could be handled to

the British markets at such lower cost per head dressed than alive. There would be an avoidance of the shrinkage in weight resulting from the long journey. There would be prevention of the discoloration of the tallow. There would be no bruising with the consequent damage appearance of many quarters from cattle shipped alive. I think it is only a question of a short time when the retail butchers will pay for chilled beef arriving in England in the best condition, a price equal to, if not higher than, the price they will pay for beef from the abattoirs there.

MUTTON AND LAMBS.

“Enormous quantities of frozen mutton and lambs are imported from Australasia and Argentina. While in the frozen state they look almost as well as the fresh killed and unfrozen carcasses; but when they are thawed and exposed, they quickly take on a darkened and repulsive appearance. Those interested in these products claim that the quality is nearly as good as the home grown English, Welsh and Scotch mutton, but they do not fetch nearly as good a price. There is a good chance for trade in chilled Canadian lamb and mutton to be built up.”

CANADIAN CHEESE.

“I found the Canadian cheese holding its place well in the British markets. This year has shown a more active demand from consumers than has existed during the summer for a few seasons. I think the output of cheese has been slightly above the average quantity, and some 20s above the average price of the last two years. There is still a wide difference between the prices of the finest Scotch and English Cheddars and the finest Canadian cheese. As an instance I may cite what I saw in one of the large warehouses in London. A lot of Scotch Cheddars was sold at 62s per cwt.

“They had a slightly richer body and finer flavor than the Canadian cheese in the same warehouse, and in this country would have been counted worth a quarter or at most a half cent per pound more than the Canadian. Yet they were sold wholesale at four cents per pound over the top price for the Canadian cheese on the same market, on the same day. There is room still for improving the quality of Canadian cheese until a large share of it is as fine as the best of the English and Scotch cheddars. With cool storage at the cheese factories, so constructed and managed that the temperature shall never rise above 60 degrees in the summer, it is easily practicable to make cheese of as rich a body and as fine a flavor as the best I saw in England or Scotland.”

“At present the discrimination between the different qualities of cheese in Canada seldom leads in the same district to a difference of more than half a cent per pound, whereas in Great Britain the differences are often as much as four or five cents per pound wholesale.”

An evil complained of by many of the importers in Great Britain is the practice by some exporters on this side of the Atlantic of selling “futures” that is offering to sell cheese at certain prices for future delivery, often before the cheese are made. In their opinion, if that could be effectually stopped, the trade would be on a healthier and more satisfactory basis with the likelihood of more remunerative prices for the producers of Canada.

CREAMERY BUTTER.

“I found a great change in the reputation of Canadian creamery butter in the markets of London and Manchester. During the last few years it has won for itself a good name and an increasing demand. The Danish butter still holds a good place in the British markets, but in some of them it is now only second to the best Irish butter from the co-operative creameries. The North British Agriculturist, in its issue of August 4, published the last of a series of articles on Danish farming. The writer illustrates the article by a number of cuts reproduced from kodak photographs of cow stables in Denmark. He agrees with Mr. Spiers, an eminent Scottish farmer, who visited Denmark lately with several other members of the Royal Commission on tuberculosis, in saying that Danish dairy stocks were, as a rule, kept under the most deplorable sanitary conditions.

“Tuberculosis of a generalized and very virulent type was exceedingly prevalent there, and the wells for the water supply to the farm households and live stock as well as for the washing of the butter were in three cases out of four within less than a dozen yards of the dungstead; so that he had been forced to the conclusion that many of the obscure cases of typhoid fever in this country were caused by the use of Danish butter.”

“I think that the place hitherto occupied by Danish butter, which has been stupendously advertised, well manufactured, generally uniform in quality, and put up in most attractive packages, will hereafter be taken up by butter from Irish creameries and Canadian creameries.”

“The general good health of Canadian cattle, the purity of the water supply, the luxuriance and the fine quality of the herbage and fodder and the cleanly habits of the people are all advantages on the side of Canada which count for a great deal. While I saw the best quality of fresh flavored butter selling at from 42s to 80s per cwt. I saw what was called creamery

butter from the United States, slightly off in flavor and soft in body, selling at from 60s per cwt. The market emphasized in the most striking way that for anything under the very best in quality an almost ruinously low price was the best that could be obtained.

“The 56-pound box is the butter package most in favor. Manufacturers and shippers of butter should take special pains to put every package in a canvass bag while it is clean. An un-oiled, neat and attractive package will attract the best class of customers who are able and willing to pay the highest range of prices that the market will afford. In conversation with a large butter dealer in Scotland who handles only butter from Irish and Scotch creameries, he said to me that he had that day examined a lot of Canadian creamery butter which arrived in one of the old cold storage chambers, and that he had never seen a finer quality of creamery butter, adding: ‘If you Canadians can send butter like that all the time, you will take a first place in the markets here.’”

CANADIAN BACON.

“Canadian bacon is taking a relatively better place in the British markets than it has done hitherto. A great advance has been made during the last two years, and particularly during the current summer. In this product also I found that there is a very great difference between the prices obtainable for the finest quality and any seconds, ‘fats’ or ‘soits,’ as they are called. It will pay the Canadian farmer to select, rear and feed the hogs, that they will have a large number of hogs of fairly uniform quality. They should be what are called fleshy hogs. These are obtained chiefly through feeding the young hogs, after they are weaned, on skim milk or buttermilk, and allowing them a great deal of exercise. Then they should be fattened on mixed grains, with a quantity of skim milk and buttermilk, or whey, mixed with them. The best bacon pigs are those which would when ready to kill weigh from 160 to 180 lbs., live weight. These are also the pigs which yield the largest profit on their feeding. At that time they have given a larger increase in live weight for the amount of food consumed than they could at any later period of their growth.”

“There has been a considerable increase in the number of swine fattened in Canada during the summer in connection with dairying, and the prices during the past month have been remunerative at Toronto, the No. 1 hogs selling as high as six cents per pound live weight. According to their actual value for making bacon for the British markets No. 1 selected hogs, weighing about 160 pounds, are worth about one cent per pound live weight more than those which are too fat, soft or rough.”

POULTRY.

“All the poultry dealers whom I saw said that Canadian turkeys were well liked in Great Britain; and why should they not be? The experts declare that their flesh is whiter, sweeter and of a higher flavor than the turkeys from the continent. The turkeys should be killed in such a way as to leave no external blemish on the birds. They should be plucked so as to leave no disfiguring marks and no tears on the skin, or surface; and the feet and legs should be spotlessly clean. For export they should be packed in cases and sorted so that each case will contain birds of as nearly an equal weight as possible. In one case there might be put birds weighing from eight to ten pounds. The number of birds in the case and the range of weight (namely, from eight to ten pounds, or other weights) should be marked on the outside. Another box could contain the birds weighing from ten to twelve, etc. Cook turkeys of large size sell well about Christmas time. At other seasons of the year, birds of smaller size, from eight to twelve pounds are in greater demand. Those in the trade in England say that there is a good sale for them from the middle of November until the end of March. There is a large market for chickens of good size and quality, but as yet the Canadian farmers do not supply enough of those for the demand of our own cities.”

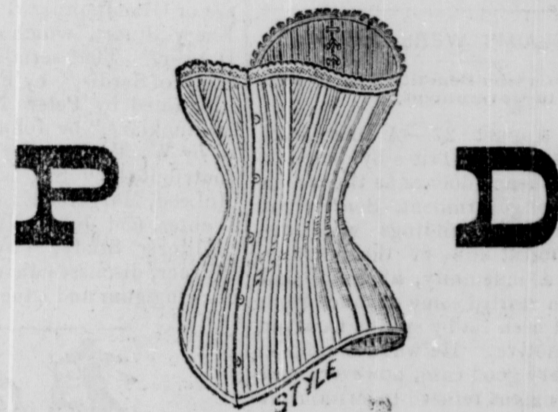
EGGS.

“Great Britain imports eggs annually to the value of about \$20,000,000 Canadian eggs are gaining in favor. Those arriving this year in cold storage are said to be pleasing very well. The only complaint I heard was that when the cases were opened, they became very moist and were said to be ‘sweating’ or becoming covered with dew. As a matter of fact the cause was when eggs from the cold storage chamber were exposed to a warm, moist atmosphere, the moisture from the air was condensed on the surface, just the same as the moisture would be condensed on the surface of a glass containing ice-cold water. When the egg cases are left closed two days in the warehouse at the ordinary temperature of the atmosphere, and then opened, the eggs are warmed up gradually. After that this trouble which is called ‘sweating’ does not occur. It is important that the eggs for export to Great Britain should be collected from the nests regularly, and that only those that are collected regularly should be sold to the exporters. When a nestful is found at one time, these should not be put in with the eggs collected in the usual way.”

“Right Honorable W. E. Gladstone, in a speech at the annual Hawarden Flower Show, a fortnight ago, dealing mainly with butter and eggs, said: ‘I find that twelve hundred million eggs are laid all over Europe in order to be imported in England. I cannot help thinking it would be a good thing if five or six hundred millions of these eggs were laid at home. Because you may depend on this, that the nearer the egg is to the place where it is consumed, the better and the fresher it will be.’ With the cold storage from Canada, the hens from Ontario, Quebec and the Maritime Provinces can lay down eggs in the pantries of the most fastidious in Great Britain, fresh in flavor and fit for any egg use. The collecting, the package and the packing must be looked after carefully.”

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That we have the Corset that was made for you Your demand for a light durable Corset has been met by the



The P D Corset affords entire support without exercising any compression whatever. By its scientific cut it gives perfect ease of respiration. It is tasteful in design and elegant in appearance. It is made to fit every type of figure.

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“A Capital Little Book.”

on P. E. I. This is what a gentleman in Ottawa has to say about “Prince Edward Island—Illustrated,” a copy of which he sent for some time ago. Every day we receive orders from abroad. If you have any friends away from home, you should send them the book. It describes the Island thoroughly, is profusely illustrated, got up in the best style, and the price is 25c a copy. May be obtained at all the bookstores, or done up in wrappers ready to mail, at this office.

THE EXAMINER OFFICE,
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rapidly our stock of Ladies' Misses and Children's Summer Shoes. No one who desires a pair need do without them on account of the price, for we have put the prices so low that they are within the reach of all. Our 90c Shoes are going now for 65c.

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The cheapest you have yet seen for the quality. Men's and Boys' also reduced to low current prices. But we would specially ask you to look in at our stock of Clothing and Men's Furnishings, Hats and Caps. We have money savers here for you.

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Opposite west end Market.

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The price on Women's Shoes, tan or black, we have still a few pairs left that we are selling at 75c. 85. and \$1.00. These are bargains.

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First size of a dime; next size of a dollar; then big as the palm of your hand. The end: entire baldness. Stop it.

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Makes Hair Grow