

The Weekly Examiner is issued every Friday morning from the publishers' office. It is made up of matter which has appeared in the Daily Examiner and a first-class weekly newspaper—interesting and full of the latest news.

CALENDAR FOR APRIL, 1896.

Last Quar. 4th day, 8h. 11.7m. p. m. New Moon, 13th day, 6h. 10.3m. a. m. First Quar. 20th day, 6h. 34.3m. p. m. Full Moon, 27th day, 9h. 34.7m. a. m.

Table with 4 columns: Day of Week, Sun rises, Sun sets, High water. Rows for days 1 through 30.

WAR

SHARP'S BALSAM. WARS. Against Croup, WARS. Against Coughs, WARS. Against Colds, and for 50 YEARS has been doing this with great success.

All Druggists sell it, 25c. a bottle. Armstrong & Co. Proprietors. St. John, N. B.

BRISTOL'S PILLS. Cure Biliousness, Sick Headache, Dyspepsia, Sluggish Liver and All Stomach Troubles.

BRISTOL'S PILLS. Are Purely Vegetable, elegantly Sugar-Coated, and do not gripe or sicken.

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State Read. Room

TERMS: Four Dollars a Year

VOL 35.

CHARLOTTETOWN, P. E. ISLAND, SATURDAY, APRIL 4, 1896.

NO 230

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Mr. Sinclair—Have you any suggestions to offer, Mr. McRae?

Mr. McRae—I was going to suggest that you have one of the gentlemen engaged in canning matters in the city brought before the committee. Mr. Charles Longworth would be able to give you some information. They could can a great deal more mutton if they had cold storage. Very often mutton is sold on Saturday evening, and it is likely to be sold before Monday. Those people would find it very valuable.

Mr. McDonald—Do you consider raising strawberries profitable?

Mr. McRae—About the most profitable kind of fruit to grow.

Mr. McDonald—More profitable than gooseberries?

Mr. McRae—Yes, sir. We have raised a quarter of an acre.

Mr. McDonald—How much fruit would there be on a quarter of an acre?

Mr. McRae—About thirty bushels.

Mr. McDonald—What would they be worth per bushel?

Mr. McRae—They are worth five cents per quart for canning purposes.

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Mr. McRae—It is within the mark I am satisfied.

Mr. Sinclair—Do you find any trouble in getting your supplies?

Mr. McRae—Yes, the right kind. Strawberries are largely grown. We could have had twenty times as many and find ready sale for them.

Mr. Aitken—Is the market always open for strawberries?

Mr. McRae—Yes, they are of more commercial importance than any other canned fruit.

Mr. Sinclair—Do you intend to go into canning meat when you come to town?

Mr. McRae—No, sir.

Mr. McDonald—Do you put up all kinds of vegetables?

Mr. McRae—We can peas, corn and butter and string beans.

Mr. Sinclair—Do you consider that with cold storage you could carry on your business to better advantage?

Mr. McRae—I do.

Mr. Sinclair—Do you think the business would be prosecuted successfully without it?

Mr. McDonald—You spoke of oysters. Mr. Sinclair—Bulky and cold storage would hardly be taken advantage of for them.

Mr. McRae—It was taken advantage of last year. The egg dealers emptied their refrigerators and filled them with oysters.

Mr. Aitken—Are there many using cold storage in Charlottetown now?

Mr. McRae—They have cold storage on a limited scale and their system is defective.

Mr. Aitken—You think there is still a necessity for cold storage. Notwithstanding the cost you think it would be taken advantage of by many?

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Mr. Sinclair—Is there anything else you would like to speak of, Mr. McRae?

Mr. McRae—Lorne mentioned that a suggestion had been made to have cold storage in Halifax or St. John, and that they thought it would do, and that there was no necessity of erecting a building here. In order to preserve fruit in cold storage it must go in in good condition.

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Mr. Aitken—After canning is cold storage any advantage?

Mr. McRae—It would not be in tinned goods. It would be for jams.

Mr. Sinclair—So you think it would be of no advantage for tinned goods, is that so?

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