

# THE DAILY EXAMINER

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"This is True Liberty, when Free Born Men, having to advise the Public, may speak free."—EURIPIDES.

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## READY-TO-WEAR CLOTHING

Every man who has yet to buy clothing owes it to himself to see our stock. In quality and quantity it surpasses anything of the kind ever seen on P. E. Island, and is really a source of pleasure to show. We wish to impress upon the minds of shoppers that we can do more for you in Ready-to wear Clothing than any house in the trade.

Men's Ulsters, all wool, \$3.95, \$4.50, \$5.50, \$6.50, \$7, 7.50, 10.50, 12.50 Youth's Ulsters, all prices; Boys' Ulsters, all prices,

### OUR LADIES' SACQUES

are going fast. In these goods we show a special value at \$3.25 These Jackets are direct from Berlin, and are everything that fashion demands.

FALL HATS & CAPS—In a large and stylish assortment. You get nothing but style the Bargain Corner

## McKAY WOOLEN COMPANY.

### THE BARGAIN CORNER

### OUR BIG EXHIBIT OF NEW CLOTH

We are opening our different lines for the new season, with much the same feeling of confidence which a fellow experiences when he has a good thing. So many good cloths grouped together that it is impossible to tell you all about them. Come and see the

#### BEAUTIFUL LINES OF OVERCOATINGS

the finest ever brought to the city. And Trousers, the finest you ever laid eyes on; and for Suits, they are beautiful in the extreme. Those goods will be shown with much pleasure, and will be on exhibit this afternoon and to-morrow

**JOHN MACLEOD & CO**  
MERCHANT TAILORS.

### TIME! TIME!

a Good Time to Buy Watches NOW.

In spite of the advance in price at the Factory, I have been able to buy, and will sell a nice lot of new Watches, at the old rate, the order having been given before the raise. Call and see them; also our new Rings.

**E. W. TAYLOR,**

Gameron Block, City.

OPTICIAN

## Salute the Colors.

We make it comfortable for our patrons by selling them cheerful shoes. Our are that kind. Snug, trim looking attractive shapes that are liked immensely as our sales show.

Men's Lines of Colored Shoes for Summer wear

Our Ladies, Oxfords are marvels of beauty and good value. Misses' and Children's in all styles. Men's Bicycle Shoes, a complete assortment of a staple line. Great variety. Low prices.

**Weeks & Warren**

Sanyside Shoe Store.

#### CHEESE PROCESSES.

Introducing a Starter, Adding the Rennet and After.

If the test is made and the milk is found to be working so slowly that it will not be ready to set for more than an hour after heating, a starter may be used to advantage. I have found that by ripening milk more than an hour there is considerable loss of butter fat owing to the rising of the cream. The stirring of the milk with the rake churns a portion of the milk into butter, and there is a considerable loss of butter fat in the whey.

A starter is a small quantity of pure sour milk, not too thick and free from foul odors and impurities. The amount of starter required will depend altogether upon the acidity of the milk in the vat and also the acidity of the starter, and I would only recommend its use in extreme cases.

In applying the rennet it should be diluted with from 2 to 3 quarts of cold water to 1,000 pounds of milk. The amount of rennet used depends entirely on the condition of the milk, the quality of the rennet and the time of year. For fast working curd I would advise the use of a little more rennet, cutting the curd earlier and cutting it finer.

Enough rennet should be used to coagulate the milk sufficiently in from 35 to 40 minutes.

After the rennet has been added a thorough stirring is required for from four to five minutes. The cream may be kept down by floating a dipper on the top of the vat and pushing it from side to side for a couple of minutes. When it has been sufficiently stirred, the vat should be covered and kept perfectly still until fit to cut.

The time for cutting can best be determined when the curd will break clear over the inserted finger without showing traces of milk. Care should be taken to cut the curd evenly, so that the heating of it may be uniform.

When the curd is properly cut, it should be gently stirred by hand to free the sides and bottom of the vat from the particles of curd. Heat should be applied very gradually at first and increased, as the whey separates and the curd becomes firmer, until it reaches 98 degrees. I would not advise heating a fast working curd any higher than 98 degrees. If it is heated, say, 100 or 105, the heat has such a softening effect, for the time being, that the curd does not dry sufficiently before the whey is dipped out, and it then mats together so quickly that it will be impossible to drain it as dry as though it had only been heated to 98 degrees.

The curd should be kept stirred and not allowed to mat until the acid has developed enough to remove the whey. For a normal working curd the acid should show about one quarter of an inch on the hot iron test; for fast working curd I would not allow acid to develop quite a quarter of an inch before dipping the whey. The curd should be well cooked, so that when a handful of curd is pressed together it will fall to pieces again. When this stage is reached, the whey should be removed and the curd hand stirred until it has a shotty appearance and will squeak be-

tween the teeth. It should then be piled up half on each side of the vat and about 8 or 10 inches deep.

When sufficiently matted, it should be cut in pieces about 12 inches wide, and repiled every 20 or 25 minutes, to free the pools of whey, and turned outside inward, to keep it warm and heat uniform throughout the curd. The heat should be kept as near the original temperature as possible, until there is a sufficient development of acid. This can be done by keeping two or three pails of hot water in the vat at one end.

When the acid has developed sufficiently to show 1½ to 2 inches on the hot iron test, or when it has assumed a silky or velvety appearance, it is ready for the salt. The milling should be done 20 or 30 minutes before the salt is added, and the curd well aired, to reduce the temperature to 80 degrees before the salt is added. As soon as the salt has dissolved and the curd is back to its velvety appearance again it is ready for the press. A very moderate pressure should be applied at first and the force gradually increased. If the pressure is too heavy at the first, there will be a considerable loss of fat. When the curd has been in press an hour, it should be taken out and the hoops removed and the bandages fixed neatly on it to make the cheese look as tidy as possible. It should also be turned end for end in the hoops the first thing the following morning to improve the appearance. The cheese should receive from 20 to 24 hours' pressure, after which it may be removed to the curing room.

Just a few brief points on the care of the curing room, which is a very important point and is very often neglected. The room should be kept clean and sweet with as much pure, cool air as possible, in order to secure the best results. The temperature of the room should be kept as even as possible. About 65 degrees is best. The room should be neither too damp nor too dry. If too dry, the cheeses are liable to crack under the bandage or on the ends, for green cheese contains about 30 per cent of water, so if the atmosphere is too dry in the room, the cheeses will lose moisture rapidly and cracking is the result. If the room is dry, cold water may be sprinkled around the floor, which will help to keep the room cool. If the room is too moist, the cheeses are liable to mold and this will soon spoil their appearance.

The cheeses should be turned and wiped on the shelves every day. The shelves should be made of good, clean pine about 1½ inches thick and well supported. The shelves should be a little wider than the cheeses, so that they will not project over the edge.

If they are allowed to project over the edge, it will very soon spoil their appearance.—Address of Professor A. A. Jory of Manitoba Dairy School.

#### TO LET.

A comfortable dwelling on Cumberland Street, occupied at present by Mrs. A. H. McPherson.

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Grocers.

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Are Sole Agents on P. E. Island for this Piano