

# The Daily Examiner.

TERMS:—FIVE DOLLARS A YEAR.

"This is true Liberty, when Free-born Men, having to advise the Public, may speak free."—EURIPIDES.

SINGLE COPIES TWO CENTS.

NEW SERIES.

CHARLOTTETOWN, PRINCE EDWARD ISLAND, SATURDAY, OCTOBER 11, 1884.

VOL. 15.—NO. 123.

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Advertising at most moderate rates.  
Contracts may be made for monthly,  
quarterly, half-yearly or yearly advertise-  
ments, on application.

ALMANAC FOR OCTOBER, 1884.

MOON'S CHANGES.

Full Moon, 4th day, 5h. 47.5m. p. m.  
Last Quarter 11th day, 10h. 16.7m. a. m.  
New Moon 18th day, 8h. 18.9m. p. m.  
First Quarter, 27th day, 0h. 41.9m. a. m.

DAY OF WEEK	SUN	MOON	High	Days
	rises	sets	rises	water
	h m	h m	h m	len h
1 Wednesday	6 35	36 3 55	7 52	11 23
2 Thursday	5 31	4 26	8 43	29
3 Friday	6 32	4 57	9 26	26
4 Saturday	7 29	5 29	10 6	22
5 Sunday	9 23	6 3 10	10 49	19
6 Monday	10 56	6 41	11 27	16
7 Tuesday	12 24	7 24	12 8	12
8 Wednesday	13 22	8 14	1 5	9
9 Thursday	14 20	9 10	1 39	6
10 Friday	16 11	10 11	2 37	2
11 Saturday	17 16	11 16	3 38	10 59
12 Sunday	18 14	12 0	4 58	56
13 Monday	19 12	0 23	6 31	53
14 Tuesday	21 11	1 29	7 31	50
15 Wednesday	23 9	2 36	8 25	46
16 Thursday	24 7	3 40	9 9	43
17 Friday	25 5	4 43	9 48	40
18 Saturday	27 4	5 47	10 24	37
19 Sunday	28 2	6 49	10 58	34
20 Monday	29 0	7 50	11 32	31
21 Tuesday	31 4	58 8 48	morn	27
22 Wednesday	32 56	9 44	0 6	24
23 Thursday	33 54	10 35	0 6	21
24 Friday	35 33	11 22	1 16	18
25 Saturday	36 51	12 1	1 58	15
26 Sunday	38 48	0 40	2 42	12
27 Monday	41 47	1 30	3 37	9
28 Tuesday	42 56	1 52	4 43	6
29 Wednesday	43 45	2 23	5 58	3
30 Thursday	44 44	2 53	7 9	0
31 Friday	45 4 42	3 24	8 9	59

THE RAILWAY TIME TABLE.  
(Charlottetown Time.)

GOING WEST.	A. M.	P. M.	P. M.
Charlottetown	6 47	9 12	4 27
Hunter River	7 47	10 55	5 47
Summerside	8 42	12 22	7 05
Summerside	9 07	12 57	7 37
Port Hill	10 30	2 32	
Alberton	12 05	6 57	
Tignish	12 42	7 47	
FROM WEST.	P. M.	A. M.	A. M.
Tignish	2 02	6 47	
Alberton	2 40	7 57	
Port Hill	4 15	10 25	
Summerside	5 17	12 07	
Summerside	5 42	1 22	6 57
Kensington	6 07	2 09	7 30
Hunter River	7 02	3 25	8 47
Charlottetown	8 02	5 07	10 07
GOING EAST.	P. M.	A. M.	A. M.
Charlottetown	4 17	7 02	
Mount Stewart	5 22	8 37	
St. Peter's	5 27	9 02	
St. Peter's	6 17	10 02	
Souris	7 22	12 02	
Mount Stewart	8 32	9 07	
Cardigan	6 29	10 22	
Georgetown	6 47	10 47	
FROM EAST.	A. M.	P. M.	P. M.
Souris	6 47	2 17	
St. Peter's	7 52	4 00	
Mount Stewart	8 42	5 17	
Charlottetown	9 52	6 27	
Georgetown	7 27	3 52	
Cardigan	7 45	3 57	
Mount Stewart	8 42	5 12	

CONSIGNMENTS SOLICITED.  
**R. O'DWYER,**  
Commission and General Merchant  
FOR SALE OF P. E. ISLAND PRODUCE.  
289 WATER STREET,  
St. John's Newfoundland.  
In connection with the above is Captain  
English, who is special charge of all consign-  
ments, and will also attend to the chartering  
of vessels for the carrying trade of P. E. I.  
The firm is one of the oldest and most reli-  
able in Newfoundland Returns guaranteed  
to be prompt and satisfactory. Parties wish-  
ing to procure Labrador Herring should send  
their orders in time.  
Sept. 6, 1884.—till 31st Dec. '84.  
**L. ARTHUR & CO.,**  
GENERAL  
Commission Merchants  
121 ATLANTIC AVENUE,  
(ROSS MARKET)  
BOSTON, MASS.  
Eggs and Produce a Specialty.  
May 15, 1884—wky tf

**W. WHEATLEY,**  
(OF WHEATLEY & SONS, CHARLOTTETOWN,  
P. E. ISLAND)  
**Commission Merchant,**  
269 BARRINGTON STREET,  
HALIFAX, N. S.  
Special attention given to the sale of  
P. E. Island produce.  
April 24, 1884.

APPLES, APPLES, APPLES.  
**CHARLES DONALD & CO.,**  
79 Queen St., London, E. C.  
Will be glad to correspond with Apple Grow-  
ers, Merchants and Shippers, with a  
view to Autumn and Spring  
business.  
They will also give the usual facilities to  
customers requiring advances.

**McLeod, Morson & McQuarrie,**  
**BARRISTERS**  
—AND—  
**ATTORNEYS-AT-LAW.**  
Office in Old Bank.  
(UP STAIRS).  
Ch'town, Feb. 21, 1884.  
**SULLIVAN & MACNEILL,**  
**ATTORNEYS-AT-LAW**  
Solicitors in Chancery,  
**NOTARIES PUBLIC, &c.**  
OFFICES—O'Halloran's Building, Great  
George Street, Charlottetown.  
Money to Loan.  
W. W. SULLIVAN, Q. C. | CHESTER R. MACNEILL  
Jan. 16, '83.

**WEST & RENDELL,**  
Commission Merchants,  
St. John's, Newfoundland.  
Consignments solicited. Liberal advances  
made.  
July 25, 1884.—2aw 4m

**CAIRNS' MARBLE WORKS.**  
MR. CHARLES CAIRNS, in returning  
thanks to the public for the liberal  
patronage extended to him, begs leave to in-  
form his old customers and the public generally,  
that he has taken into partnership Mr.  
Malcolm McLean, and that hereafter the  
business will be carried on under the title of  
**CAIRNS & CO.,**  
Marble & Stone Cutters.  
They have on hand a fine stock of Monu-  
ments, Tablets and Headstones, in Italian and  
American Marble. They are of the latest de-  
signs, and at prices to suit all.  
C. CAIRNS,  
WM. McLEAN.  
Ch'town, June 30, 1884—pres n e pat s j w p

**N. J. CAMPBELL,**  
(Successor to Campbell & Rayden)  
Auctioneer and Commission Merchant,  
**SHIP BROKER,**  
AND INSURANCE AGENT,  
COR. OF QUEEN AND WATER STS.,  
Charlottetown, P. E. Island.  
Importer and Jobber of Choice  
Groceries and Spices.  
General Agent for P. E. Island of the  
British Empire Mutual Life Assurance Com-  
pany, of London, England  
Special attention given to Auction Sales of  
Lumber, Coal, Fish, Apples and other Fruit,  
Real Estate, Household Furniture, Bankrupt  
and other Stocks, and all kinds of Merchan-  
dise.  
Correspondence and Consignments solicited.  
Returns promptly made.  
**MONCTON**  
Sash and Door Factory.  
MR. P. LEA, in returning thanks to the  
public for the liberal patronage extended  
to him while in business in Charlottetown,  
begs leave to inform his old customers and  
the public generally, that he, in company  
with Mr. William Rogers, has appointed  
**Messrs. B. Williams & Co.,**  
Lumber and Coal Dealers, Pownall Wharf,  
Charlottetown, our agents, who will keep  
constantly on hand a full supply of Mould-  
ings, Window Sashes, Doors, etc. at  
**LOWEST CASH PRICES.**  
All orders entrusted to them will receive  
prompt attention.  
**LEA & ROGERS,**  
Moncton, N. B.  
Sept. 5, 83.—2aw wly

**STEAMER**  
**HEATHER BELLE.**  
**A Paper Read Before the**  
**Dairyman's Association,**  
**of P. E. Island,**  
By Hon. Donald Ferguson,  
M. E. C., Provincial  
Secretary, &c.

ON and after Tuesday, October 7th, 1884,  
the Steamer Heather Belle will run  
as follows:—  
Will leave Orwell Brush Wharf for Char-  
lottetown every Tuesday, Wednesday and  
Thursday mornings, at seven o'clock, calling  
at China Point and Halliday's Wharves.  
Leaving Charlottetown for Halliday's, China  
Point and Orwell Brush Wharf same evenings,  
at two o'clock, remaining at Brush Wharf  
every Tuesday and Wednesday nights, and  
Thursday night returning to Charlottetown,  
arriving about eight o'clock.  
Every Friday morning, at seven o'clock,  
leave Charlottetown for Crapaud; leaving  
Crapaud for Charlottetown at eleven o'clock,  
remaining at Charlottetown same night.  
Saturday, leave Charlottetown for Crapaud,  
at nine o'clock, a. m., leaving Crapaud for  
Charlottetown, about one o'clock, p. m.

**JOHN HUGHES,**  
Agent.  
Ch'town, Oct. 1, '84.—Im oaw pat Im oaw  
her ne pres adv  
**P. E. ISLAND**  
**Steam Navigation Co'y.**  
**STEAMERS ST. LAWRENCE AND**  
**PRINCESS OF WALES.**  
**SUMMER ARRANGEMENT.**

**NOVA SCOTIA.**  
Leave Charlottetown for Pictou Landing  
every Monday, Wednesday, Thursday and  
Saturday mornings, at seven o'clock, connect-  
ing there with the Train for Halifax. Re-  
turning to Charlottetown on Monday, Wednes-  
day, Friday and Saturday, about two p. m.,  
on arrival of train from Halifax.  
Leave Pictou Landing for Georgetown on  
Thursday, on arrival of train at two p. m.  
Leave Georgetown for Pictou Landing  
every Friday morning, at five a. m.

**NEW BRUNSWICK, CANADA AND THE**  
**UNITED STATES.**  
Leave Summerside every day (Sunday  
excepted) on arrival of Train from Char-  
lottetown, connecting at Shediac with  
Trains for each of the above named places;  
and at St. John, with steamers of the Inter-  
national Company and Railway for Portland and  
Boston. Also leave Charlottetown for Sum-  
merside every Monday morning at one  
o'clock. Returning, leave Shediac every day  
(Sundays excepted) on arrival of day train  
from St. John, for Summerside, connecting  
there with train for Charlottetown. Also  
leave Summerside for Charlottetown every  
Saturday evening, about five o'clock.  
By order,  
F. W. HALES,  
Secretary.  
Charlottetown, June 11, 1884.

**BOSTON**  
**STEAMERS.**  
**CARROLL—Capt. Brown.**  
**WORCESTER—Capt. Blankenship.**  
LEAVE CH'TOWN, THURSDAYS, 5, P. M.  
LEAVE BOSTON, SATURDAYS, 12, NOON.  
Passenger accommodation excellent.  
Freight carried at lowest rates.  
Egg cases handled with greatest care.

**CARVELL BROS.**  
Ch'town, May 31—pat jour pio 3m  
**EXCURSION FARE!**  
**To Boston and Return,**  
—PER—  
**CARROLL OR WORCESTER,**  
—FOR—  
**\$15.00 FIRST CLASS.**  
**CARVELL BROS.**  
Ch'town, May 31—pat 4w 2aw

**STEAMER MIRAMICHI.**  
Montreal to Charlottetown.  
Leaves Montreal, Monday, 11th August, and  
every alternate Sunday afterwards.  
Returning, leaves Summerside, Tuesday, 19th  
August, and every alternate Tuesday.  
Superior passenger accommodation, and  
freight carried carefully at lowest rates.  
**CARVELL BROS.**  
Ch'town, Aug. 1, 1884.

**Hints on Butter Making.**  
The person who sees nothing untidy in  
this practice is unfit to be employed about  
a dairy.  
The flavor of the butter is largely de-  
termined before the milk leaves the udder  
of the cow. Worry, fright, gorging,  
bathing bad air, eating unwholesome  
grass, (or clover in the early stage of its  
growth), and, above all, drinking stagnant  
water, produce bad odors in the milk, and  
which are certain to affect the butter.  
Much discussion has taken place on the  
relative merits of cream raising, by the  
system of open shallow pans or by the  
system of Sparz system. The result of  
some reading and experience has led the  
writer to form decided opinions in favor  
of the latter system. It is argued that the  
finest butter can be produced by open  
setting, because there is a better chance for  
the animal odor to escape than when the  
milk is placed in submerged cans. If the  
atmosphere of the dairy was perfectly  
pure and its temperature absolutely under  
control, this result might be secured to  
some extent, but these conditions are so  
difficult to be obtained that the bad  
odor is in most cases more likely to  
be increased than diminished by  
open setting. On the other hand,  
if the cow and her milk are treated so as  
to bring the latter to the dairy in good  
natural condition the odor of the butter  
will be found to be invariably good from  
the deep setting or submerged system.  
The rising of cream will best take place  
when the milk is exposed to a rapidly  
falling temperature. Hence the milk  
should be set when quite warm and cooled  
as soon as possible to a temperature of from  
40 to 50 degrees.

Crean should be allowed to ripen before  
churning. In shallow settings the ripening  
may take place before the skimming, but  
cream raised by the submerged system should  
remain for twelve hours at a temperature  
of 60 degrees fah., and should be regularly  
stirred. From experiments made in 1881  
by the writer and Mr. Lynch of Quebec,  
it appeared that nearly 20 per cent. more  
butter was obtained by ripening the cream,  
than by churning it fresh from the sub-  
merged Cooley cans. Cream should be of  
equal ripeness. Absolutely fresh cream  
mixed in the churn with sour or even  
ripened cream, will be nearly all left in the  
buttermilk.  
In all the operations of the dairy, tem-  
perature only stands second in importance  
to cleanliness. Without a thermometer it  
is utterly impossible to make uniformly  
first-class butter. If the cream is too cold  
it swells, and the butter is brought by long  
working which destroys its grain and  
flavor. If the cream is too warm the butter  
comes too fast, is injured in color and in  
every other respect as well. The proper  
temperature for churning varies from 59 to  
64 deg. fah., according to the season. In  
the early part of the summer when the  
weather is warm, and the cows recently  
calved, 59 or 60 degrees will be found a  
good temperature. Towards autumn the  
temperature of the churn may be raised to 62  
deg. and in the winter to 64 deg. If tem-  
perature is properly observed, a good churn  
will bring butter in from 45 to 60 minutes.

The claim often set up by vendors, that  
their churns will make butter in five to ten  
minutes would be too ridiculous for notice  
if many were not imposed upon by it.  
Any churn will bring butter in a few  
minutes if the cream is made very warm.  
A churn that will make butter in ten or  
even twenty minutes should be at once con-  
demned. All very fast churning is done at  
the expense of the quality of the butter.  
The butter should be brought by concussion  
and not by friction—hence the best churn  
is the one which has the least inside fix-  
ings.  
The old-fashioned way of gathering the  
butter in the churn into large hard lumps,  
and afterwards kneading out the butter-  
milk in a tub with water should be  
abandoned. When this method is adopted  
the butter which has been incorporated  
with the butter in the churn, is seldom  
wholly removed, while so much hand work-  
ing injures the grain of the butter. I  
would strongly advise all dairy-women to  
give the method which I am now about to  
describe a fair trial, confident that if they  
do so they will not go back to the old  
system.  
When the butter breaks in the churn  
and forms into grains about the size of  
grains of wheat or small peas, stop working  
and pour in a bucketful of cold water,  
turn the dashers two or three times gently,  
then draw off the buttermilk. Pour in  
two or three bucketsful of cold water,  
work again gently for a few strokes and  
draw off the water. Repeat this operation  
until the water runs clear of any sign of  
milk. All that now remains to be done is  
to expel the water and add the salt.  
The advantage of this system is that the  
milk is completely removed without too  
much handling. If any milk is left in the  
butter it will soon become rancid.  
If the grain is broken by too much work-  
ing, the butter assumes a greasy appearance  
and will not keep long.  
Great care should be taken in salting and  
packing butter. If good English salt is  
used, three-quarters of an ounce is suffi-  
cient to the pound of butter. It is a  
popular error that butter can be better pre-  
served by using a very large proportion  
of salt.  
For long keeping an air-tight package  
should be used. A butter tub should be  
prepared by filling it with buttermilk and  
allowing it to stand for two or three days.  
Rinse it out with hot, and then cold water,  
when it is ready for use.  
The butter should be firmly packed; no  
spaces should be permitted around the  
edges of the tub. About one-half an inch  
should be allowed between the butter and  
the head. White cotton, soaked in brine,  
should be placed over the butter, and the  
space filled with pure, fine salt.  
The package should be well headed, and  
brine poured in through a plughole in the  
head. If the package is well made, out of

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Crean should be allowed to ripen before  
churning. In shallow settings the ripening  
may take place before the skimming, but  
cream raised by the submerged system should  
remain for twelve hours at a temperature  
of 60 degrees fah., and should be regularly  
stirred. From experiments made in 1881  
by the writer and Mr. Lynch of Quebec,  
it appeared that nearly 20 per cent. more  
butter was obtained by ripening the cream,  
than by churning it fresh from the sub-  
merged Cooley cans. Cream should be of  
equal ripeness. Absolutely fresh cream  
mixed in the churn with sour or even  
ripened cream, will be nearly all left in the  
buttermilk.  
In all the operations of the dairy, tem-  
perature only stands second in importance  
to cleanliness. Without a thermometer it  
is utterly impossible to make uniformly  
first-class butter. If the cream is too cold  
it swells, and the butter is brought by long  
working which destroys its grain and  
flavor. If the cream is too warm the butter  
comes too fast, is injured in color and in  
every other respect as well. The proper  
temperature for churning varies from 59 to  
64 deg. fah., according to the season. In  
the early part of the summer when the  
weather is warm, and the cows recently  
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temperature of the churn may be raised to 62  
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will bring butter in from 45 to 60 minutes.

The claim often set up by vendors, that  
their churns will make butter in five to ten  
minutes would be too ridiculous for notice  
if many were not imposed upon by it.  
Any churn will bring butter in a few  
minutes if the cream is made very warm.  
A churn that will make butter in ten or  
even twenty minutes should be at once con-  
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the expense of the quality of the butter.  
The butter should be brought by concussion  
and not by friction—hence the best churn  
is the one which has the least inside fix-  
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The old-fashioned way of gathering the  
butter in the churn into large hard lumps,  
and afterwards kneading out the butter-  
milk in a tub with water should be  
abandoned. When this method is adopted  
the butter which has been incorporated  
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When the butter breaks in the churn  
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grains of wheat or small peas, stop working  
and pour in a bucketful of cold water,  
turn the dashers two or three times gently,  
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two or three bucketsful of cold water,  
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then draw off the buttermilk. Pour in  
two or three bucketsful of cold water,  
work again gently for a few strokes and  
draw off the water. Repeat this operation  
until the water runs clear of any sign of  
milk. All that now remains to be done is  
to expel the water and add the salt.  
The advantage of this system is that the  
milk is completely removed without too  
much handling. If any milk is left in the  
butter it will soon become rancid.  
If the grain is broken by too much work-  
ing, the butter assumes a greasy appearance  
and will not keep long.  
Great care should be taken in salting and  
packing butter. If good English salt is  
used, three-quarters of an ounce is suffi-  
cient to the pound of butter. It is a  
popular error that butter can be better pre-  
served by using a very large proportion  
of salt.  
For long keeping an air-tight package  
should be used. A butter tub should be  
prepared by filling it with buttermilk and  
allowing it to stand for two or three days.  
Rinse it out with hot, and then cold water,  
when it is ready for use.  
The butter should be firmly packed; no  
spaces should be permitted around the  
edges of the tub. About one-half an inch  
should be allowed between the butter and  
the head. White cotton, soaked in brine,  
should be placed over the butter, and the  
space filled with pure, fine salt.  
The package should be well headed, and  
brine poured in through a plughole in the  
head. If the package is well made, out of

material containing no sapwood, the brine  
will be retained and longkeeping insured.  
The cows and the dairy afford an index  
to the general management of the farm.  
When the cattle are good and the dairy  
well managed, it may be at once taken for  
granted that the farmer is thrifty and that  
his wife is faithfully performing her part.  
Good dairying fits admirably into mixed  
farming. There is a suitable return made  
to the land in the way of manure, and the  
waste in the manufacture of butter is a  
great help in the feeding of calves and  
pigs.  
Impressed with a belief that dairying can  
be profitably carried on on every farm in  
Prince Edward Island; and that it is in itself  
the most interesting branch of the noble art  
of Agriculture, because all the members of  
the family may contribute to its success by  
their intelligence and industry, I hail the  
present meeting with no ordinary feelings of  
satisfaction, and I earnestly hope that our  
Dairyman's Association may be the means  
of improving the methods of dairying in  
our Province.

**Hunter River Notes.**  
The failure of the potato crop is a gen-  
eral complaint among the farmers here.  
The yield this year will be considerably  
below the average production, consequently  
the supply for the starch factory will be  
much less than usual.  
A few evenings ago, Prof. D. W. Camp-  
bell gave his lecture and exhibitions in our  
Hall. The attendance was very fair, and  
all seemed well pleased with the entertain-  
ment. The Professor was also kind enough  
to exhibit his skill in photography, by  
graciously portraying the features of one  
of our young men. It is unnecessary to  
say that the privileged party was exceed-  
ingly gratified.  
Rev. H. W. Spargo delivered a temperance  
lecture in the Hall on the evening of  
the 18th ult. Owing to the very busy time  
at which it took place, only a limited audi-  
ence greeted Mr. Spargo's first appearance  
on the Temperance platform at Hunter  
River. We, however, bespeak for him  
much success in his profession and as a  
lecturer, for which he seems especially  
gifted.  
On Monday evening, the 6th inst., the  
following members were installed officers of  
Hunter River Division:—  
W. P.—Mr. E. S. McLeod.  
W. A.—Miss Lizzie Jewel.  
R. S.—Mr. F. N. Darke.  
A. R. S.—Miss Maggie Martin.  
F. S.—Mr. William McKinnon.  
Treas.—Mr. M. Martin.  
Chap.—Mr. Simon Brown.  
C.—Mr. William McMillan.  
A. C.—Miss Lizzie Darke.  
I. S.—Mr. George Craig.  
O. S.—Mr. Robert Goss.  
The first anniversary of the Division will  
come off on the 19th November, at the  
usual hour of meeting. Preparations are  
already being made, and to judge by the  
energetic committee in charge of the pro-  
gramme, a lively time may be expected.  
MILLINER.

**Sir John Madonald**  
The Montreal Gazette says that the mis-  
sion of the Premier to England, although  
partly concerning public affairs, is mainly  
for the restoration of his health, which has  
not lately been good. His sojourn at  
Riviere du Loup was not in any sense of a  
holiday character, the absence of Sir  
Leonard Tilley, Sir Alex. Campbell  
and Sir David Mulpleston, throwing up  
on the Premier extra work, so that he  
has practically rested but little since the  
close of an arduous session. His doctor  
has, therefore, recommended a sea voyage,  
and in London Sir John will place himself  
under the charge of Sir Andrew Clark, the  
celebrated physician. It is now three  
years since the Premier visited Great Brit-  
ain, and from the sea voyages in 1879, 1880  
and