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, P. E. ISLAND, TUESDAY, JULY 28, 1891. VOL. 28.—NO. 57

CALENDAR FOR JULY, 1891.

MOON'S CHANGES.

New Moon, 5th day, 11h., 46.4m. p. m., N., below horizon.
First Quarter, 14th day, 1h., 16 4m, a m, NW, below horizon.
Full Moon, 21st day, 9h, 41 6m., a. m., N, below horizon.
Third Quarter, 28th day, 0h., 21.2m, a.m., SE.

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

John McLeod & Co

(x)

Best Value in Summer Overcoatings!
Best Value in Scotch Tweed Suitings!
Best Value in Trowserings!

(x)

WE HAVE A MAGNIFICENT STOCK OF THESE GOODS. Prices away down to suit the times.

Special attention is directed to our $15.00 and $18.00 WORSTED SUITS. This is fully 20 per cent. lower than we have ever before offered the same quality of goods.

TWEED SUITS from $12 00 up. We defy competition. We guarantee first-class fits.

JOHN McLEOD & CO.,

Charlottetown, June 3, 1891. Merchant Tailors, Upper Queen St.

Painters' Supplies!
Mill Supplies!
Carpenters' Supplies!
Farmers' Supplies!

EVERYTHING IN THESE LINES.

—ALSO—

CARRIAGE GOODS!

The Best Goods. The Lowest Price for Good Goods that the market affords. Goods bought right and sold low. Satisfaction guaranteed in every respect. Wholesale and Retail.

NORTON & FENNELL,

Charlottetown, May 28, 1891—2aw and wy City Hardware Store.

Seasonable!

(x)

EGYPTIAN EGG SHAMPOO AND SEA FOAM—A delightful, healthy, cleansing and cooling Toilet Preparation, equally as well adapted for Women's and Children's use as for Men's. Especially refreshing after bathing.

FLESH BRUSHES—all fibre—not injured by water.

BATH GLOVES, Rubber Bathing Hoods, Sponge Bags, Oiled Silk, Bay Rum, Cologne, Lavender, Florida and other Toilet Waters, Sponges. Pocket Combs.

STICKY FLY PAPER, Poisoned Fly Paper, Glass Fly Traps.

WATSON'S DRUG STORE.

Charlottetown, July 11, 1891.

A HAPPY UNION.

"What a Boon it would be to the Medical Profession if some reliable Chemist would bring out an Extract of Malt in Combination with a well Digested or Peptonized Extract of Beef, giving us the Elements of Beef, and the Nutritrious and Stimulating portions of Ale."—So wrote the late eminent J. MILNER FOTHERGILL, M. D., London.

(x)

Ale and Beef Peptonized

IS THE IDENTICAL COMBINATION AS SUGGESTED ABOVE.

ALE and BEEF PEPTONIZED is endorsed by leading Physicians.
ALE and BEEF PEPTONIZED is the only Food combined with a Mild Stimulant.
ALE and BEEF PEPTONIZED for weak and delicate Women and Children.
ALE and BEEF PEPTONIZED for lost energy and want of appetite.
ALE and BEEF PEPTONIZED for Dyspepsia and kindred troubles.
ALE and BEEF PEPTONIZED is an aid to Digestion.
ALE and BEEF PEPTONIZED is a Nutrient, a Tonic, a Digestive, a Mild Stimulant

:o:

PRICE 25 CENTS—At Your Druggist's—PRICE 25 CENTS.

(x)

MANUFACTURED BY

THE CANADA PEPTONIZED BEEF AND ALE CO., Ltd.,

HALIFAX, N. S.

July 17, 1891—dy m w f & wky 1 yr

Seaside Hotel,

RUSTICO BEACH, P. E. I.

(x)

THIS beautiful and well-known Summer Resort will open for Guests and Visitors on JULY 1st. Terms moderate. For particulars address

JOHN NEWSON & CO.,

CHARLOTTETOWN.

June 24, 1891—2m

NASAL BALM

SOOTHING, CLEANSING, HEALING.
Instant Relief, Permanent Cure, Failure Impossible.

NEVER FAILS. CURES COLD IN HEAD AND CATARRH

Many so-called diseases are simply symptoms of Catarrh, such as headache, loss of sense of smell, foul breath, hawking and spitting, general feeling of debility, etc. If you are troubled with any of these or kindred symptoms, you have Catarrh, and should lose no time procuring a bottle of NASAL BALM. Be warned in time, neglected cold in head results in Catarrh, followed by consumption and death. Sold by all druggists, or sent, post paid, on receipt of price 50 cents and $1 by addressing FULFORD & CO. Brockville, Ont.

Lorne Hotel, Tracadie Beach.

ROOMS at this House can be had on application to Mr. C. A. Hyndman, Brighton. Parties going there must take their own Bedding, etc. You can put in a good time for a little money this summer at this place.
jy26—1m pd

EXECUTOR'S NOTICE.

ALL persons indebted to the Estate of James Crockett, late of Charlottetown, Mason, deceased, are hereby notified and requested to pay the amount of their respective indebtedness to the undersigned forthwith, and all persons having claims against the said Estate are also notified and requested to furnish an account of any such claims, duly attested, to the undersigned within one year from the date of the first publication of this notice.

WM. R. BOREHAM, Executor.

Ch'town, June 29, 1891—1m law (mon)

BRIGHTON BREWERY,

CHARLOTTETOWN, P. E. I.

ESTABLISHED 1846.

WE have just opened our Vaults of STOCK ALE, brewed in October, November and March, especially for Summer use, and of extra quality and flavor. We keep constantly on hand Ales brewed from the best American Hops and Barley and English and Canada Malt, at prices lower than any thing ever imported. The quality of our Ale will compare favorably with English or the best imported.

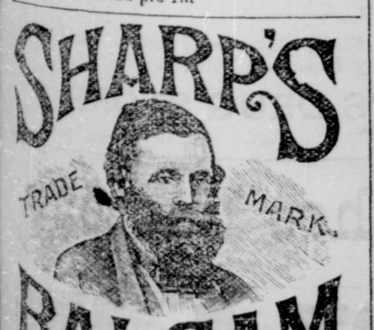
MORRIS & HYNDMAN.

P. S.—We do not sell our Casks. They are numbered and branded, and parties buying or shipping them will be prosecuted.

M. & H.

july8—all Island prs 1m

SHARP'S



BALSAM

OF HOREHOUND AND ANISEED FOR CROUP WHOOPING COUGH COUGHS AND COLDS.

OVER 40 YEARS IN USE. PRICE 25 PER BOTTLE

ARMSTRONG & CO. PROPRIETORS
St. John., N. B.

The Western Agricultural Convention

EVENING SESSION.

(CONTINUED)

After the discussion of the question of "An Experimental Farm for P. E. Island" was concluded, Walter Simpson, Esq., was asked to give a paper on Dairying, with special reference to the making of butter. Mr. Simpson responded by reading as follows:—

BUTTER MAKING.

A country prospers in proportion to the intelligence and energy of its inhabitants, more than on account of its geographical position. The intelligent, enlightened nations of the world are in the van of progress—or, rather, peoples who have taken advantage of the teachings of science and reduced them to practice, who are successfully combatting the forces of nature and are making progress along the respective lines of action in which men engage. The cultivation of the soil is the main foundation of the world's wealth, because it is the main source whence we derive food and clothing. Now that mankind are divided into nations, and have settled forms of government to secure the individual in the enjoyment of life and property, it becomes necessary, in order that the charges of government may not fall too heavy on the individual, that the land be made to support as large a population as possible. The cost of government is not in proportion to population, but in proportion to the obstacles to be overcome in providing for the public service. Therefore I claim that the science of agriculture properly understood and intelligently applied to the cultivation of the soil might have a great deal to do with the solution of the question of taxation in an agricultural country like this.

The system, or rather the want of system, in our agricultural operations has been one great means of crowding the surplus population out of this province to seek for homes in newer countries. Thus we have had to bear the share of the expense of government which they might have helped us to carry. Now, what I mean by this is that the land we require to support one individual might, with proper cultivation, be made to support four or five. Take for an illustration of this the island of Jersey in the British Channel, which, if squared, would be about 6¾ miles each way, and which contains about 28,000 acres. Now, that island supports a population of 60,000 people, or more than two persons to the acre. It also supports 12,000 cattle, or nearly one to every two acres, and exports annually 2,000 head. Our Province, that contains over one and a third million acres, supports a population of about 120,000! If this Island were peopled as thickly as Jersey it would contain nearly three millions of people. We would have no difficulty in getting a tunnel if we had that population.

Again, in England, France, Holland, Belgium, Denmark, and other countries of Europe, we find farmers living on a few acres. This is only rendered possible by cultivating the soil to the highest degree and exporting the produce in a manufactured state, thus saving the fertility of their land. Now, if our country is going to prosper in future, we must change our ways and infuse a little science and intelligence into our practices.

All admit that we have been systematically robbing our farms and discounting our future prosperity by growing and exporting oats, barley and potatoes; and all agree that to preserve and restore the fertility of our soil we must turn our attention more to consuming the raw material on the farm and exporting our products in the shape of animals and dairy produce, as by doing this most of the fertilizing material or plant-food is returned to the soil.

Now, I claim that dairying—especially butter-making—is the business we should pay particular attention to. Butter is the only product of the farm that takes nothing of any consequence from the soil. It is almost wholly carbon, which is derived in sufficient quantity from the atmosphere by the leaves of plants.

But it is useless to engage in butter making without a knowledge of the business. A theoretical knowledge can be easily obtained by any person of ordinary intelligence, there has been so much written on the subject. A practical knowledge can only be obtained by carrying theory into practice. It is in the school of practice that we must improve. If we fail at first let us try again. A trade is not learned all at once. In dairying the first thing to consider is the cow. The dairy cow is a machine for manufacturing milk from the raw products of the farm. Therefore we should see that the machine we use is of the most improved kind, and is the best suited to the branch of business in which we engage. Here I would say, it is a fatal mistake we make in trying to make butter from a cow that is only suited for beef. The general purpose cow, like the general purpose man, is a fraud. We want the special purpose cow for dairying, and the special purpose cow for beef raising. But we must keep them separate or we will not attain to success in either business.

The Channel Island cattle are allowed to be the butter breeds par excellence. Where butter alone is the product sought for I think the Jersy or Guernsy or high grades of these breeds are the best. They are small cattle giving milk so rich in butter fat that it is claimed that it takes less feed to produce the same amount of butter from them than from any other breed. Probably the best way for us to acquire dairy cattle would be to select the best milkers we have in our herds, and breed them to a Jersy bull of the best milking strain we could get, and continue to breed up, always selecting the heifer calves from cows that we know to be rich, deep milkers. We would soon get into a herd of high grade Jersys which would be as good for the dairy as the pure breed.

A dairy cow is valued by the amount of solids contained in her milk. If a butter cow by the amount of butter fat. There is a great difference in richness of milk between the cows of different breeds and also between different cows of the same breed. We have a record of milk from a Jersy cow, so rich that five pounds of it made a pound of butter, and we also read of milk so very poor that fifty pounds were required to make that quantity. Of course these are extremes and hard to attain to especially the first. A cow that will make a pound of butter from twenty to twenty-five pounds of milk, is considered a good one. The lesson to be learned from this is test your dairy cows and see which of them pay you a profit over and above their keep, and which of them you are keeping at a loss. It is often the cow that gives a large flow of poor milk that is prized most, while the one you despise on account of the smaller quantity given is the one you make the most butter from.

Waldo F. Brown, an American authority, says that the food required to make a pound of dressed beef will make a pound of butter. Then he goes on to show that the cow that makes 250 pounds of butter in a year gives $30 more profit than the beef animal that gains 500 pounds live weight in a year. He figure it this way:—

250 pounds butter at 20c.	$50 00
500 " beef, live weight, at 4c.	20 00
Balance in favor of dairy cow	$30 00

He also says that he knows many dairies where the cows average 300 pounds a year. It is allowed that the skim milk fed to the calves and pigs will more than pay for the labor of milking and making the butter. If these statements are facts, and we have no good reason to doubt them, we have certainly been neglecting the business that there is most money in.

The following table by Professor Robertson shows the amount in dollars and cents of fertilizing ingredients taken from the soil by the following articles of produce:—

$200 worth.			lbs. Potash.	lbs. Nitrogen.	lbs. Phos. Acid.	
Wheat at $1 per bushel						$48 00
Milk at 85c per 100 pounds						22 00
Cheese at 10c. per pound						18 00
Beef at 5½c						17 00
Pork at 5½c						13 00
Horses						7 00
Butter						25
200 bush potatoes	S..	67	46	21		$12 50
"	F..	3½	2	1		62
700 " turnips,	S..	111	69	23		20 20
"	F..	5½	3½	1¼		1 02
30 " barley,	S..	7	24	10		5 30
"	F..	⅓	1 1-5	½		26
50 " oats,	S..	7	34	10		7 00
"	F..	⅓	⅓	½		29
2 tons hay,	S..	6	69	15		11 76
"	F..	3 1-10	3	¾		59

The above figures are, to say the least of them, startling, and bring vividly before our minds the terrible drains that selling these products have made on the fertility of our soil, and the extremely small amount of fertility we part with in feeding them on the farm and selling them in a manufactured state, especially in butter.

Now a few words about butter making in private dairies. We will begin with the milk. Milk when drawn from the cow is at a heat of 98 degrees, and it is claimed by the best authorities that it should be at that heat when it is submerged in water in the creamer. If it is allowed to cool before it is set it is not in condition to allow the butter globules to separate freely. Where it has been allowed to cool before setting, warm water should be added to bring it back to its natural heat. Twelve hours in a running spring or in ice water will be sufficient time to raise all the cream. I think paying results can never be obtained with creamers unless they are set in a spring or ice is used. The cream when taken from the milk should be kept in glazed earthenware or tin dishes—the practice of keeping it in wooden dishes or in the churn is abominable. It should be thoroughly stirred twice a day to secure uniform ripeness, and no cream should be added for twenty-four hours before churning. For churning, the barrel churn is decidedly the best, as it churns by concussion instead of friction, and does not destroy the texture of the butter. The cream should go into the churn at a temperature of between 57 and 60 degrees in summer, and 60 to 64 in winter. And here I may say that all authorities agree that you might as well try to sail the ocean without compass or rudder as try to make good butter without a thermometer. Cream that goes into the churn in the condition described should churn in twenty to forty minutes. If churned for an hour or more it does not make butter at all, only a sort of a greasy compound. When you have churned till the butter appears in granules the size of grains of wheat, stop the churn and add a gallon of cold water. This hardens the granules and makes it easier to get the buttermilk separated from them Now draw off the buttermilk and put in cold water with a few handfuls of salt dissolved in it. After a few turns of the churn draw this off and repeat the process till the water runs off clear. A good way is to make the last water quite salt, and allow the butter to lie twenty or thirty minutes in it. Now your butter is thoroughly washed and still in granules. Next press it with your butter paddle till the water is all pressed out of it and drained off Salt the butter before you press it while it is in a granular state, and you will have no trouble to get the salt well mixed. One ounce to the pound is sufficient, or a half ounce if it has soaked in the brine a while. There is no necessity to put your hands in the butter at all, you can do the work much better with a paddle. The next thing is the package to put it in, and here is where we generally make a mistake. Butter properly made will keep a long time in earthenware dishes, but it will not keep in softwood firkins. They are too apt to leak, and the pickle is asure to get spilled in handling them. It also absorbs the flavor of the wood, which is enough to condemn it. To ship long distances butter should be put up in oak packages air tight and filled with pickle at the bung after they are headed. If put up this way it will carry across the Atlantic, even without cold storage and retain its flavor and sweetness. The common firkin should never be used to ship butter in.

Now about butter factories, or creameries, as they are called. I believe they are what we want to enable us to get a good market for our butter, for with creameries we would be able to make a large quantity of uniform good quality, a condition of things we cannot hope for in the dairy for some time to come. Another advantage in having creameries would be in the use of machinery which private dairies cannot afford. The butter extractor invented by a native of Sweden, is considered the greatest triumph of science in connection with dairying. This machine makes butter a granule at a time from the new milk just as it comes from the cow and makes more than can be got from the milk by any other process. But it is a new thing yet and very expensive, and will not likely come into common use even in factories for some time.

Then we have the Centrifugal Seperator that separates the cream from the milk by centrifugal motion. It is claimed for this instrument that with it you can get more cream from the milk than by any other process of creaming. At a test in Bath, England, from fourteen gallons of milk the Separator gave 4 lbs., 13 oz., of butter, and the Canadian Creamer, set in ice water, gave 3 lbs., 14 oz.,—15 ounces in favor of Separator.

Creameries would pay, I believe, if people would only patronize them. There could not be the same objection to them as there is to cheese factories, as we would have the skim milk at home for calves and pigs.

The statement is made on good authority that Canada loses 20,000,000 a year by making most of her butter in dairies, as dairy butter sells for 6 to 8 cents less per pound than what is made in factories. The Boston Produce Exchange is authority for the statement that there are thirty-six million pounds of butter consumed in that city in a year, or more than Ontario produces altogether.

I mention this, not because Boston is our market, but to give an idea of the quantity of butter consumed by a city of that size, and a good deal of that butter costs the consumer 50 to 75 cents per pound.

Twenty years ago Danish butter was the poorest in the market. It now commands the highest price. This was all brought about in short time by educating the people in the business. Why cannot we improve at the same rate? We certainly can if we go the same way about it. Prof. Shuttleworth told us a few days ago that we were twelve or fifteen years behind the age in our practice of agriculture. It was a pretty saucy statement to make in presence of about one hundred farmers and farmers' wives and daughters. But he got off with it; and I think that he spoke what was strictly true, especially with regard to our dairy practice.

Other countries are progressing, especially the countries of Europe, and are fast reducing agriculture to an exact science. They see the necessity of doing so on account of the high price of land and the consequent small holdings of each farmer. We have on account of the cheapness of land, held large tracts of it, by which our careless farming has become exhausted and we now find it to a great extent valuless. The science of agriculture it seems, will never advance where land is cheap, as it seems to suit the majority of mortals to get their living by skimming over the surface in a slipshod way rather than by facing difficulties as they meet them and fighting it out on the lines of reason and common sense which is always the road to success in the long run. We often hear the expression "It does not pay to feed." But we are now finding out that it does not pay to sell our oats and potatoes. The great trouble is we have found it out rather late for our advantage. If the people of this Island continue to farm in the future as they have in the past, before many years they will find it impossible to get a living off their farms. Now the sooner we quit selling off our raw products and manufacture them into animals and their products, the sooner we will get on the right track to save ourselves from ruin and our country from depopulation. We should at least aim to keep pace in the science of agriculture with the Swede, the Dane and the Dutchman, and be able to compete with them in the markets of the world.

The president (J. C. Clarke) thought the paper an excellent one—one which should be published.

W. J. Simpson said that he was well satisfied with the greater part of it. But the question is where are we to obtain a market for our butter when we make it in large quantities? For the small quantity that we now produce, the prices are for the most part unremunerative. Besides, we can only make butter in the summer. We cannot send much butter to the English market, because the sea voyage tends to destroy its flavor. Nor can we compete successfully in the large cities of the Dominion.

R. H. Macdonald said that he was exceedingly well pleased with the paper. It contained a great deal in a small space. The trouble about our butter was that the good and the bad are bought up by the dealer and are sold together—for the price of the poorest quality. The establishment of butter factories would be calculated to improve the quality of our butter export — to raise our butter to one standard of excellence, and so to increase the prices. There can be no question that we have been selling too much of the soil of our farms by the growth and sale of cereals, and that butter making is less exhaustive of the soil than any other product of the farm It must be evident that unless the farmers turn their attention to other products than potatoes and oats, this Province must lag behind the times.

The discussion was continued by Arthur Simpson, James Laird, S. R. Black, James Ramsay, Donald Simpson, Wm. McNeill Simpson, and other gentlemen.