

# THE DAILY EXAMINER

TERMS. Four Dollars per Year.

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

Single Copies two cents.

VOL 37

CHARLOTTETOWN, P. E. ISLAND; THURSDAY AUGUST 19, 1897.

NO 193

## Special Inducements . . . . . TO TOURISTS

### TO PURCHASE YOUR OUTFITS AT THE BARGAIN CORNER

We have just opened the finest carload of Trunks and Valises ever imported to the Island. It is worth your while to see our assortment. Something new in the trunk line, and as for our Leather Valises they are perfect. All will be sold at very reasonable rates.

## McKAY WOOLEN COMPANY.

**THE**  
**PROVINCIAL - EXHIBITION**  
**—AND—**  
**RACES, 1897,**

To be held at CHARLOTTETOWN, TUESDAY, WEDNESDAY, THURSDAY and FRIDAY,  
**SEPTEMBER 21st, 22nd, 23rd and 24th.**

All Animals and articles for Exhibition must be entered at the office of the Secretary, Cameron Block, Charlottetown, on or before Saturday, 18th September.

**HORSE RACES**

**\$1,500 - - - Premiums - - - \$1,500**

FIRST DAY,—22nd SEPTEMBER, 1897.

Three Year Old Class.....	Purse \$150.00
2.25 Class.....	" 150.00
Free for All, open to Canada and the United States.....	" 300.00

SECOND DAY—23rd SEPTEMBER, 1897.

Three Minute Class.....	Purse \$150.00
2.25 Class.....	" 250.00
Free for All, (Pacers).....	" 150.00

Entries close 14th September. No horse barred by record made after 1st Aug. 1897.

For further particulars see Prize List, to be had on application to the Secretary. All communications to be addressed to the Secretary.

BENJAMIN ROGERS, President. A. B. WARBURTON, Secretary.  
Ch'town Aug 14th—law wky 21 all isld prs.

**SUMMER CHEESE.**

**At Every Stage Hot Weather Develops Acid Very Quickly.**

Heat the milk gradually to 86 degrees F. and make a rennet test. In very hot weather it is advisable to make the test before the temperature quite reaches the 86 degrees, as it will show how quickly acid is likely to develop. Endeavor to have the milk ripened so that the curd will be ready to dip with one-quarter of an inch acid in from 2½ to 3 hours from the time the rennet is added. Use enough rennet to have perfect coagulation, fit for cutting, in from 30 to 35 minutes. Commence cutting early. The directions for cutting, stirring and cooking the curd are the same as for spring cheese. Dip the curd with one-quarter inch acid and do not stir much in the sink after dipping. Turn frequently, at the same time piling the curd three or four deep in the sink, then mill when the curd becomes flaky, showing 1¼ inch acid. Air and mature well before salting.

In handling overripe milk set the milk as soon as possible at a lower temperature than usual, at from 80 to 84 degrees, then, as always, make a rennet test. In a case of this kind more rennet should be used, from one-half to one ounce extra per 1,000 pounds of milk. Commence to cut the curd early, cutting finer than usual, thus enabling you to cook the curd more quickly. A portion of the whey should be drawn off as soon as possible, and when it can be managed the curd should be dipped with less acid than usual and then well stirred before allowing it to mat in the sink. Mill early or when the curd shows three-quarters of an inch of acid and try to have the curd in a flaky condition at this stage. Do not be in a hurry to salt a curd of this description, for if it has been milled at the proper time and well stirred there is no danger of its getting too much acid in the sink.

With tainted milk heat to 88 degrees and air frequently by dipping or pouring until the milk is ready for setting. If you have a sharp, clean flavored starter, it will be an advantage to use a little extra with milk of this kind. When the curd is heated to 98 degrees, draw off a portion of the whey, and just before the curd is ready for dipping raise the temperature 2 degrees and stir well. Dip the curd with a small amount of acid about one-eighth inch, endeavoring to have it in such a condition that it will not require much stirring in the sink and keep up the temperature to 92 or 94 degrees until the curd is ready for milling. Mill when the curd is in a flaky condition and shows one inch acid. Air by frequent stirring and mature well before salting.

When making colored cheese, pour the coloring into a large dipper of milk taken from the vat, then draw the dipper quickly along under the surface of the milk from one end of the vat to the other, and make sure that it is thoroughly mixed before the rennet is added. The rennet should be diluted with one gallon of pure water to each vat, and the milk should be well stirred for from three to five minutes, according to the condition of the milk, after the rennet has been added. In the case of over-ripe milk, two minutes will be ample time to stir after adding the rennet. Everything in and about the factory should be kept scrupulously clean.

Draw off a portion of the whey early, so as to be prepared for the quick development of acid. Dip the curd when it shows from one-eighth to one-quarter inch acid and continue to stir by hand until the curd is sufficiently dry before allowing to mat. When matted, cut into convenient strips and turn every 10 or 15 minutes, piling a little deeper each time it is turned and leaving a space between each column to allow the whey to escape. Mill early or when the curd becomes flaky and shows from 1 to 1¼ inch acid by the hot iron test, then air well by stirring immediately after milling.

Mature well before salting. In salting use at the rate of 2½ to 2¾ pounds of salt per 1,000 pounds of milk. The amount of salt used is regulated by the amount of moisture in the curd. In warm weather endeavor to lower the temperatures of the curd as much as possible before putting to press.—Bulliesin 101, Guelph Dairy School.

You can't go on losing flesh under ordinary conditions without the knowledge that something is wrong, either with digestion or nutrition. If the brain and nerves are not fed, they can't work. If the blood is not well supplied, it can't travel on its life journey through the body. Wasting is tearing down; Scott's Emulsion is building up. Its first action is to improve digestion, create an appetite and supply needed nutrition. Book free.

SCOTT & BOWNE, Belleville,

**Aids digestion wonderfully Adams' Tutti Frutti.**

Save coupons inside of wrappers for latest Books and Prizes. Some dealers try to palm off imitations on which they make more profit.

## LOOK AT OUR

New line of Ladies' Oxford Shoes, beautifully finished and well worth \$1.50, which we are selling at \$1. This lot was delayed, and will now go quick for this small price. Ladies Fine Button Boots for \$1.10, regular price \$1.35.

## AND IF YOU WANT

a suit of Clothes of all wool tweed, we have 50 suits which will go now for \$4 to \$4.50, former prices, \$6.75 to \$7.75. Reason, the colors are light but if necessary, will wash and stand it too—get a suit. A choice line of Mens Ties, Shirts and Underclothing at ridiculously low prices.

## J. B. Macdonald's Old Stand,

Opposite west end Market.

## RIGHT IN IT....

We are "right in it" as the saying goes in this thing of selling boots and shoes. See our \$1 Ladies' laced kid boots; chocolate shoes at 90c and \$1 and upwards. Girls' Button Shoes, 75c, and 90c.

**W. H. Stewart. & Co.**

London House Building.....

## Warning!

I wish to inform the public that several parties are travelling the country using my name and pretending to be selling Spectacles for me. Mr. C. H. White is the only traveller that I employ. He is competent to test eyes and fit Spectacles properly. If any others call and say they are selling for me please ask them to show their licence.

**E. W. TAYLOR,**  
OPTICIAN

Cameron Block, City.

**Piling and Piling**

all kinds of Lumber daily Everything new and good. Shingles in Cedar and Spruce—all classes;

**We Want You**

to see us before you build or repair. New customers come again and bring others. It will mean money in your pocket if you give us a call. Lumber of all kinds in stock

**JAMES BARRETT,**  
Telephone 181. Conno'y's Wharf

**For Sale or To Let**

Two Houses on Pleasant Street. Good stable and yard.

**WILLIAM DODD.**  
dly 6, '97—1m

## Piling and Piling

all kinds of Lumber daily Everything new and good. Shingles in Cedar and Spruce—all classes;

**We Want You**

to see us before you build or repair. New customers come again and bring others. It will mean money in your pocket if you give us a call. Lumber of all kinds in stock

**JAMES BARRETT,**  
Telephone 181. Conno'y's Wharf

## Valuable Farm for Sale

The well known Farm called "Apple Tree Farm" is now offered at private sale. This farm contains about 118 acres of land, 80 of which are cleared, and is situated on St. Peter's Road. It runs from the St. Peter's Road to the Hillsborough River, with a good shipping wharf at the foot of the farm. Bedford Station is only about two miles distant. Moderate terms will be given to suit purchasers.

For terms, &c., apply to Alexander McGregor, of Dunstaffnage, Lot 35, or to Donald Stewart, of Marshfield, Lot 34 or Peters, Peters & Ings, Solicitors, Charlottetown.

**ALEXANDER MCGREGOR,**  
**DONALD STEWART,**  
Trustees of the last will and testament of John Stewart, deceased.  
aug 13 wk pat 4i