

OVER THE PROVINCES.

A SUMMARY OF EVENTS AT HOME AND ABROAD.

What is going on Among Ourselves—The Daily Doings of Our Neighbors Talked About—People you know or of Whom have heard.

Ottawa, Jan. 25.—David Tapley has been appointed a customs officer at Meadham Junction.

Chatham, N. B., Jan. 25.—After a stormy meeting the Liberal Association of Northumberland county elected W. S. Lozge president and Warren C. Winslow secretary.

Lima, Peru, Jan. 27.—It is reliably asserted that Chile has made new and peaceful proposals to Bolivia on a very favorable basis and that Bolivia is disposed to accept them.

Halifax, Jan. 25.—Persons hired by the Dept. of Fisheries arrived this morning from London after a stormy passage of eleven and a half days. Saw nothing of the city.

Truro, Jan. 25.—(Special)—An ice block in Lepper brook caused the Truro railway yard to overflow this morning. The yard is six inches under water and the round house is filled above the turbine. Engines were removed with the greatest difficulty.

The Redigouche election case will be taken up before Judge McLeod this morning at 11 o'clock. Mr. A. O. Earle and Mr. A. G. Blair, jr., for Mr. James Reid, and Mr. J. B. M. Baxter for Mr. John McAllister.

A Montreal despatch announces the death of Mr. John Donald, son of John Donald, I. C. R. engineer. Deceased was 23 years of age. He had been living recently in the United States. He was a member of Court Moncton, I. O. F.

Winnipeg, Jan. 27.—(Special)—Alexander Hunt, of Fairmeade, was frozen to death on the prairie between his home and the mountains. He was driving home a load of wood in a snow storm and lost his way.

An official notification to subordinate lodges of Sons of England orders all members to be draped for six months, members to wear mourning badges at lodge meetings for three months and to observe the national day of mourning next Saturday.

Mr. Thomas Jones, son of Mr. George Jones, Greenwood, Kings county, died Thursday in Boston. Mr. Jones was 31 years of age and leaves a wife and one child. The body was brought to the city yesterday, and will be taken to Greenwood for burial.

Montreal, Jan. 25.—Bishop Boyd, Anglican bishop of Montreal, is seriously ill at his residence, Bishop's Court, and is unable to take part in the memorial service in the English cathedral this morning. His lordship is in his 86th year and was consecrated bishop of Montreal 22 years ago today.

Montreal, Jan. 25.—(Special)—It is announced that the provincial portfolio of colonization will be abolished and that A. H. B. Rainville will be named speaker of the next assembly. The department of colonization will be amalgamated with the department of public works.

Toronto, Jan. 25.—(Special)—The board of trade today passed a resolution strongly condemning the compromising by the Dominion government of customs frauds by importers of dry goods, and asking the government to amend the law, if necessary, so as to make fraud impossible.

Berlin, Ont., Jan. 27.—(Special)—The Economic block was pushed by fire today. The fire started in the warehouses of J. Fennel & Sons, hardware merchants, on the ground floor block. The largest building of the block was the Economic Fire Insurance Company, Miller & Simo, liquor; McBrine & Company, leather goods, and Masonic Hall. The loss is \$40,000 and the insurance \$30,000.

Windsor, Ont., Jan. 25.—(Special)—Fire broke out in the match factory at Walkerville about 6 o'clock this evening. The firemen were engaged putting it out an explosion took place, killing Wm. Brindle and injuring four or five others, among whom is said to be Private Phillips, who returned from South Africa a few weeks ago.

Owen Sound, Ont., Jan. 25.—(Special)—The North Bruce dominion election trial was opened here in the afternoon at 2 o'clock. The trial is being conducted by Judge Fraser, who returned from South Africa a few weeks ago.

George H. Tapley died suddenly yesterday at Salmon River, St. John county, after a short illness. The deceased has been for some time in the employ of the provincial government as a scaler and was engaged in the district in which he died. Mr. Tapley was the oldest son of Archibald Tapley and was 46 years of age. He leaves a widow and two sons. The funeral will take place today, on the arrival of the train from St. John.

Woodstock, N. B., Jan. 25.—(Special)—News of the death of Miss Edith L. Grant at San Antonio, Texas, was received by telegram today. Miss Grant had been in poor health for the past year. She spent last winter in a New York sanatorium and this winter went to Texas, accompanied by her mother. She was a highly esteemed young lady and the news of her death was sad to her family and many friends. She was a daughter of Mr. D. A. Grant, manager of the Woodstock Carriage Company, who, with one brother, Harry, survives her.

Montreal, Jan. 25.—(Special)—The Fire Underwriters' Association met today and after long deliberation, decided to advance rates. The rate on all property within Montreal and adjoining municipalities is increased 50 per cent, but that is only a beginning. There has been marked out also, a "condemnation district," which includes all territory bounded by the river, Bonsecours, Leguandier and Murray streets. On all insurance hereafter effected or renewed within this area there will be not only present premium and 50 per cent. additional, but another 25 per cent. on every \$100 insured.

Toronto, Jan. 28.—The will of the late Sir Frank Smith shows that gentleman left an estate valued at \$1,279,964. The real estate is valued at \$126,300. Stock, bonds, etc., make up the balance. Several charitable bequests are made.

Halifax, Jan. 28.—(Special)—It is understood that the Steel Shipbuilding works were approached with proposition of \$2 per ton but that the company refused the proposal. The city council have appointed a sub-committee to meet the Steel Shipbuilding works and to suggest the granting of a bonus of \$100,000 to the company to build their plant here.

St. John's, Nfld., Jan. 27.—The frozen herring fishery in Placentia Bay will be a total failure. The prospects of loading the American fishing fleet have been destroyed by the ice. A succession of heavy rain storms last week. Very few Gloucester vessels have been able to secure cargoes and these only by paying large figures. As the present time herring bring \$4 a barrel, four times the usual price. American ship owners will lose heavily.

Fredericton, Jan. 28.—(Special)—A meeting of the electors favorable to the local government has been called for Tuesday, February 5th, to nominate a candidate to fill the vacancy caused by the resignation of Alex. Gibson, jr.

W. H. Norton Taylor, accountant of the Bank of Montreal here, received word this afternoon of the death of his father at Kingston, Ont. Mr. Taylor left this afternoon to attend the funeral.

Truro, Jan. 28.—(Special)—The theft of a registered letter containing \$100 from the Truro post office recently, was cleared up today. Young Virgil Hoare, aged 15, has assumed the role of criminal. His mother found \$100 in his pocket last night and, together with the balance, to the post office with a full explanation.

The post office inspector came here today and arrested the youth. Preliminary examination will be held tomorrow. Young Hoare recently captured \$8 from Hanson's laundry and other thefts are attributed to him. He was not in the least suspected, nothing worth pointing to his credit.

Quebec, Jan. 27.—At a special meeting of the Quebec Board of Trade, a resolution of condolence on the death of Her Majesty Queen Victoria was unanimously passed. Hon. M. Parent, president of the board, gave orders for appropriate draping of the parliament buildings and city hall. Many establishments in the city are draped in mourning.

Greenwood, B. C., Jan. 27.—(Special)—A syndicate headed by E. B. Osler, of Toronto, has about completed the purchase of 20,000 acres of coal land five miles north of Fairview in the Yale district. The existence of coal on this land has been proved owing to the fact that the land has been used as a site of transportation facilities. Osler's associates are believed to be Sir W. Van Horne, R. B. Hooper and W. D. Matthews, directors Canadian Pacific Railway.

Toronto, Jan. 28.—(Special)—The Dominion Live Stock Dealers' Association, representing all sections of the cattle trade in Western Canada, has been organized here. The association will devote its energies chiefly to furthering the interests of the live stock trade. Excessive freight rates will be one of the first questions taken up. The dealers claim that Canadian routes are uncompetitive in favor of shippers at United States points.

Digby, Jan. 25.—Schr. V. T. H. towed from Bear River this morning with lumber for Nova Scotia, shipped by Clarke Bros. Schr. Valdeira towed from Annapolis yesterday with lumber for Boston.

Sept. Arthur Casey, of the schooner Elva J. Hayden, has been placed in command of the schooner Quichotte, Digby's largest craft, the sailed yesterday for the fishing grounds.

News of Mr. John Farry's death was received here with deep regret by the community. Mr. Farry was an officer of the S. S. Muckden, of the Russia-China Company, and had intended coming home to secure a master's certificate. His consumption which developed into consumption and caused his death after 15 months. He died at Bordeaux, France, as he was on his way home. He left a wife and two children, one of whom is said to be secured when 20 years of age, and gave promise of taking a high place in the foreign shipping service.

John Fraser, of Robesay, died yesterday at his residence, after a lingering illness. Mr. Fraser was born in Pictou county, Nova Scotia, 82 years ago, and while a young man followed the trade of shipbuilding. He came to this province about 50 years ago and acted for some time as superintendent of the late Mr. Nevins and Nevis, Fraser & Co., at the Marsh Bridge. The firm built a large number of ships in which the late Mr. Fraser was part owner. After the dissolution of partnership, the deceased continued the business and finally retired about 1888. He was well and favorably known in the city and especially among the shipping men. He was twice married and leaves a family of two sons and two daughters.

Dorchester, Jan. 28.—(Special)—The session of Westmorland circuit court, adjourned on Tuesday on receipt of the news of the Queen's death, re-opened this morning.

Resolutions expressive of regret at Her Majesty's death were read by S. E. Wilson, foreman, on behalf of the grand jury, and by Chas. E. Knapp on behalf of the Westmorland bar. These resolutions have been ordered to be inscribed on the records of the court.

The case of King vs. Casey was taken up. Casey was found guilty of stealing \$8 from the pockets of one Steeves with whom he roomed in a boarding house at Irshtown. C. L. Hamilton appeared for the prisoner and A. J. Chapman for the crown. Casey was sentenced to two years in the penitentiary.

One Bourgeois, who pleaded guilty to a charge of theft, was given a like sentence. The court adjourned sine die.

Lameness in the muscles and joints indicates rheumatism. Don't dally with it a minute. Take Hood's Sarsaparilla and cure it.

THE FARMERS' PARLIAMENT WAS CLOSED FRIDAY EVENING.

Butter and Cheese Making Were Treated at Length and Discussed With Value--The Officers for the Year.

Fredericton, Jan. 25.—(Special)—The farmers' parliament, which has lasted for three days, closed this evening. This has been a most interesting and very profitable meeting of the farmers and dairy-men of the province. The subjects discussed were of practical value, and touched the farmer from the dollars and cents and cent point of view.

The agriculturist got down to work early this morning, the nomination committee meeting at 9 o'clock and the convention proper half an hour later. The report of the finance and audit committee found the same correct.

The nominating committee presented its report which was adopted, the officers for the ensuing year being: President—Bonnie Vioretti, Madawaska; Vice-president—J. P. Purdy, Kennebec; Recording secretary—James R. Taylor, Taylor Village; Corresponding secretary—W. W. Hubbard, Sussex; Treasurer—Bess M. Fawcett, Sackville.

Madawaska—Levi Souci; Victoria—J. Fletcher Tweedie; Carleton—James Good; York—W. S. Tompkins; Sunbury—Herbert Smith; Charlotte—F. E. Cane; Queens—Maurice Scovil; Kings—Byron Mead; St. John—J. Fred Watson; Albert—E. L. Colpitts; Westmorland—Dennis D. Legere; Kent—John J. Jardine; Northumberland—James W. Dixon; Gloucester—John Kenny; Rothesay—John Dawson.

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a market waiting to be filled by the hands of Canadians. I am dealing with this subject purely from a buttermaker's standpoint, just as he stands between the patron and the factory owner, so he is under great obligation to both, so I will begin with the farmer from the dollars and cents point of view. I consider the right quantity of moisture and have it mottled and streaked.

The next thing is body and texture with a perfect score of 30 points, or only 10 points less than favor. Therefore, we have to pay nearly as much attention to this as to flavor. Now, in order that we may obtain good bodied butters, we must have well bodied cream. This is a process of maturing that comes about providing the cream has been properly stirred and kept in a cool place for 24 hours, and still not in proper condition from which to manufacture A butter.

Cream should be churned as soon as it has arrived at the proper stage, but should not be churned as soon as it has been cooled down to the churning temperature. It should be allowed to stand for at least two hours, and the butter should always be strained into the churn through a fine sieve either of hair cloth or fine wire, then if you are using cold water, you should take care to stir it thoroughly through the cream, then start the churn, stopping frequently for a few minutes to allow the gas to escape, and try to keep the churning completed in about 40 minutes.

I like to have my butter gathered in granules about the size of wheat, and as soon as the desired size has been reached, I turn off the buttermilk, allow the butter to drain and wash with two waters at a temperature of from five to ten degrees below the churning temperature. Don't have the water too cold, it will cause your butter to be mottled.

Good salting adds to the flavor of the butter and should be carefully done. I have been taught that three-quarters of an ounce to the pound was sufficient, but it might be used more liberally, as it might thoroughly dissolve.

The last point on the score card is finish. Nothing but the best of butter should be used, and this is the first thing that catches the eye of the intending purchaser.

Discussion. Mr. Dow's paper was discussed, and his interest being evidenced, the subject of butter making was taken up in any other topic. He answered many questions and much practical information was elicited.

Mr. J. D. Williams, of P. E. Williams & Co., said he had not given the matter much consideration, but as it looked as if the project seemed an excellent one, of course one would have to take rates, etc., into consideration before expressing an opinion one way or the other.

Mr. S. Z. Dickson, of the city market, said: "Cold storage would certainly be a great benefit to this city and so far as the market is concerned would equalize the supply and demand, and would of course have an effect upon prices. As an instance of the benefits of the system I may relate a little incident in my own experience this year. In September we had two hind quarters of beef meat for sale which, of course, at that season, it was impossible to dispose of. We sent them to a Boston firm and in a day or two received word that the meat could not be sold there but had been put in the cold storage. In December we received the same meat from the wholesale dealers in fish, meats, fruits, etc., would surely be inestimable from every point of view."

Mr. D. N. Vanwart said he had examined a cold storage system in use in Boston and thought the idea a grand one if it could be brought into practical use here. It would be invaluable to dealers in his line, and would benefit dealer and consumer equally. He had seen fish kept in cold storage for 18 months. They were just as soft and perfect as when they were first put in. Mr. Vanwart thought that farmers would find the establishment of the system of great benefit, and while he was not prepared to express any opinion as to the probability of its financial success, he would heartily endorse any movement making for cold storage establishment here.

Mr. John Sealy, the South Wharf fish dealer, said: "So far as my line of business is concerned, I think, generally, I think the success of the scheme would depend on the rates and facilities for keeping fish away from other lines of supply and demand."

"We use a lot of cheese from West Indian shipment and these of course would be the better of such storage, as cheese needs an even temperature. The scheme would be of vast benefit, though, generally, I think the success of the scheme would depend on the rates and facilities for keeping fish away from other lines of supply and demand."

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Machinists' and Blacksmiths' Supplies.

Stocks and Dies, Taps, Drills, Rules, Files, Chucks, Bolts, Nuts, Set and Cap Screws. Beavers, Hammers, Wrenches.

T. McAVITY & SONS, ST. JOHN, N. B.

PROVISIONS. Am clear pork, per bbl 18 00 to 19 00. Pork, mess, " 17 00 to 17 50. P. E. I prime mess, " 13 50 to 13 75. Plate beef, " 14 25 to 14 75. Extra plate beef, " 14 50 to 15 00. Cheese, factory, new, lb 06 11 to 06 12 1/2. Butter, dairy, lb 02 22 to 02 24. Beans, white, lb 03 23 to 03 25. Beans, y. E. 2 50 to 2 55. Onions, per bbl 3 25 to 3 25.

Under the head of "perfection" on the score card I find a table like the following: Flavor, 40; body and texture, 30; color, 15; salt, 10; package, 5. Now, with this list in my mind, I commence to fashion the material of my butter. I notice the list is headed with a perfect score for flavor of 40 points, which you will also see is thick and heavy on the half of the commercial value of the butter.

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Mr. S. Z. Dickson, of the city market, said: "Cold storage would certainly be a great benefit to this city and so far as the market is concerned would equalize the supply and demand, and would of course have an effect upon prices. As an instance of the benefits of the system I may relate a little incident in my own experience this year. In September we had two hind quarters of beef meat for sale which, of course, at that season, it was impossible to dispose of. We sent them to a Boston firm and in a day or two received word that the meat could not be sold there but had been put in the cold storage. In December we received the same meat from the wholesale dealers in fish, meats, fruits, etc., would surely be inestimable from every point of view."

Mr. D. N. Vanwart said he had examined a cold storage system in use in Boston and thought the idea a grand one if it could be brought into practical use here. It would be invaluable to dealers in his line, and would benefit dealer and consumer equally. He had seen fish kept in cold storage for 18 months. They were just as soft and perfect as when they were first put in. Mr. Vanwart thought that farmers would find the establishment of the system of great benefit, and while he was not prepared to express any opinion as to the probability of its financial success, he would heartily endorse any

Cloves ground 0 22 to 0 23. Ginger ground 0 18 to 0 22. Pepper ground 0 18 to 0 22.

CONDENSED MILK. Condensed, 1 lb cans, per doz. 3 25 to 3 25. No. 2, 1 lb cans, per doz. 2 50 to 2 50. No. 3, 1 lb cans, per doz. 0 21 to 0 23.

MACHINES. Sewing, 0 37 to 0 40. Groceries, 0 11 to 0 11.

GRAIN. Oats, Ontario, 0 29 to 0 40. Oats, Provincial, 0 27 to 0 38. Split Peas, 4 10 to 4 10. Hay, pressed, 12 00 to 12 50.

TOBACCO. Black, 12", long leaf, lb 0 62 to 0 63. Black, 12", short stock, 0 60 to 0 60. Black, Solace, 0 55 to 0 55. Bright, 0 43 to 0 43.

RICE. Aracan, cwt, 3 30 to 3 50. Patna, 0 04 to 0 05. Seta, 0 02 to 0 06.

SUGAR. Granulated, bb 4 70 to 4 80. Granulated Dutch 4 60 to 4 65. White C. bb, 3 65 to 3 75. Extra lump, boxes 0 06 to 0 06 1/2. Polysulfate, 0 06 to 0 06 1/2.

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