



L. C. MACNUTT, Editor and Proprietor.

FREDERICTON, N. S. WEDNESDAY, SEPTEMBER 22, 1886.

VOL. VIII, NO. 4

WILEY'S DRUG STORE!

GERMAN POW
80PS AND PARFUMES
from Mouson & Co., Frankfurt.

FRANK'S HOME REMEDIES

100 lbs.

PAINTATION

INSECT POWDER

500 lbs.

PARIS GREEN

JUST RECEIVED

JOHN J. ADAMS

Opp. Normal School, Fredericton.

"Golden Fleece."

8000

CHEAP SALE!

23000 QUA 10000 TO 20000

Dress Goods.

Prints, Cottons,

Hamburgs,

23000 QUA 20000

Homespun,

Ortonnes,

Flannels,

still continues; also a lot of

DRESS GOODS!

for 8 and 10 cents, former price 25

and 30 cents

Call and see for yourself.

T. A. SHARKEY,

"GOLDEN FLEECE,"

FREDERICTON, July 21.

FANCY GOODS!

We have made in stock the

GREATEST VARIETY

ever offered in this city, and at

Very Low Prices!

We invite you to inspect our stock, and

take a look at our stock of goods, which will

be found to be of the highest quality.

Also on hand for immediate delivery

Organs, Pianos,

AND

Sewing Machines.

Low Prices and on Easy Terms

W. E. MILLER & CO.

Book and Music Store,

QUEEN ST., FREDERICTON.

December 1st.

Fire Insurance

The Guardian Fire and Life

Insurance Company of

London, England.

ESTABLISHED A. D. 1800.

Invested Funds, £ 2,000,000.

THE LANCET and Weekly English Company

Large and complete stock of books in the

city, and of the latest publications.

Also on hand for immediate delivery

John J. Adams, General Agent.

Fredericton, June 20, 1886.

Hats. Hats. Hats.

JUST OPENED:

W. E. MILLER & CO. in great

stock of new hats, in all sizes, very

JOHNSON'S FOR INTERNAL EXTERNAL USE.

Miss Smith, a noted French dairy-
woman, recently gave the reason for
making before the Royal Agricul-
tural Society. From the same we

condense the following suggestions:

1.—The most rigid cleanliness in

all things connected with the dairy.

Filthy habits somewhere in the pro-
cess are a ruinous cause of failure.

All utensils have three washings, first

well rinsing with cold water; second

well scalded with boiling water; third

again washed with cold water.

The human hands should never

touch the butter in any of its stages,

unless they are first washed in warm

water, next in cold water and last in

buttermilk. Bad-keeping butter is

largely owing to the use of the hand

in making. Better use wooden uten-
sils.

3.—Cream should never be more

than slightly soured when churned.

4.—Commence to churn slowly and

but the churn is well ventilated at

first.

5.—She churn with cream at

about fifty-nine degrees. Always use

a thermometer, and never depend on

the eye.

6.—To bring the cream to a proper

temperature do not use hot or cold

water turned into cream, put on a tin

cylinder filled with hot or cold water

and, keeping stirring the cream, raise or

lower the temperature as might be required.

7.—She salted with brine instead of

dry salt. The brine was made by

mixing one pound fine salt with a gal-
lon of water, and added before the

butter was taken from the churn, and

just after the granular butter has

been thoroughly washed with cold

water. If the brine is too strong re-
duce by adding more water.

Referring to Normandy butter, she

said that it had driven all but the

very finest English out of their mar-
kets, owing to its excellent keeping

properties; it came spiced by sea,

then land carriage, and after passing

through several hands in the regular

course of trade, it was sold by the re-
tail dealer pure and fresh as when

sent from its first market.

Until English makers could produce

butter of equal keeping properties

they would have to submit to the

severe foreign competition.

8.—Always stop churning when the

granules are the size of a pin head,

and be careful never to begin washing

with cold water until every drop of

buttermilk is drawn from the churn.

9.—Wash with cold water until the

water runs clear.

10.—Never leave the butter un-
washed to do other work.

Beginning a herd.

The fall fair is close at hand, and

it is well for a contemplating buyer

to avail himself of these occasional for-

Agriculture

Lessons in Butter Making.

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Beginning a herd.

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THE DOMINION

readily see whether there is a sym-
metrical union between the ribbing

and crops of the shoulder, estimating

how well the shoulder sides are en-
dowed, and how asymmetrically they

are rounded over the top. (9) The

back is to be pretty correctly estimated

from the same point of view, as can

also the general make-up of the head

of the animal.

A cattle beast that can stand scru-
tiny under the eye of a competent

judge, from the point of view named,

is quite likely to have all the minor

parts fairly well shaped up. There is

hardly any place so good as a fair

ground in which to put cattle under

this sort of inspection, and no lesson

that a contemplating beginner can

take that will, having a competent

person with him, be nearly so valu-
able as this one pointed out. We are

well aware that this is a point view

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Provide Plenty of Bedding.

If there is any one thing more than

another that farmers and breeders are

conceivable for not providing in abun-
dant, it is bedding for winter use.

Straw is, on many farms, stacked

or rather dumped, in the field where

the crop of grain was grown; not

put up in a manner that will insure

its shedding rain, but rather in a

manner that permits it to be wet from

top to bottom. Then, again, cattle

are turned into the field where the

straw is piled up; they work into it,

over it, pull it down and lie upon it,

and, before it, hence, by the time

winter is well advanced and straw is

wanted for bedding, between the con-
ditions referred to and a snow storm

having covered the pile, an attempt to

get a fair load of dry straw from a

ten or twenty ton pile will be attend-
ed with a good deal of labor, and the

resulting load will, in nine cases out

of ten, be a very unsatisfactory one at

best. The chances are that cattle, hor-
ses, and sheep sleeping in such a

straw over night, will rise stiff and

rheumatic from their nest in the mor-
ning. A man hardly needs to be

thing easier to his own than a plank

floor, yet as the score of health, he

had much better accustom himself to

sleep on a dry plank than upon wet

straw, or even such as is damped by

wet.

Getting Potatoes in.

Potatoes should be ready for har-
vesting this month, and they are not

improved in quality by remaining in

the ground until the fall rains have

begun. Dig them when thoroughly

ripe, have them dry when picked up,

and pack them away in a cool, dry

place. If they are to be sent to mar-
ket put them in clean barrels; assort

them handily, leaving in no small

amount in different packages as far as

possible, and a good housewife will

referred to apply alike to all.—<

