

THE GLASSVILLE STORE,

NOW IN STOCK

FASHIONABLE DRESS GOODS,

IN ALL THE FASHIONABLE SHADES,

LADIES' NEPTONETTE COATS,

GUARANTEED WATERPROOF.

STRAW HATS and TRIMMINGS,

FOR LADIES AND CHILDREN.

Ready Made Clothing,

IN ALL THE NEWEST STYLES

Men's SHIRTS FROM 25 CENTS.

CLOTHS, from Oxford & Ontario Mills,

WOOL TAKEN IN EXCHANGE.

TRY

"THE CENTURY SOAP,"

A first-class article, Four bars for Twenty-five cents, and

A HANDSOME PICTURE

Presented to every purchaser.

TEA, SUGAR, MOLASSES, FLOUR,

HARDWARE, EARTHENWARE, PAINTS,

AND EVERYTHING KEPT IN A FIRST RATE STORE.

Call and Examine my extensive stock of General Merchandise.

James Love, GLASSVILLE, N. B.

BRISTOL WOOD-WORKING FACTORY,

ALBERT BRITAIN, Proprietor.


**Doors, Sashes, Blinds Matched Lumber
Mouldings, all kinds,**

PLANING Done to Order. Every Description of House Finish.

Screen-doors and Windows,

MADE TO ORDER.

BRISTOL, N. B.

DR. WOOD'S

**Norway Pine
Syrup.**

Rich in the lung-healing virtues of the Pine combined with the soothing and expectorant properties of other pectoral herbs and barks.

**A PERFECT CURE FOR
COUGHS AND COLDS**

Hoarseness, Asthma, Bronchitis, Sore Throat, Croup and all THROAT, BRONCHIAL and LUNG DISEASES. Obstinate coughs which resist other remedies yield promptly to this pleasant piny syrup.

PRICE 25C. AND 50C. PER BOTTLE.
SOLD BY ALL DRUGGISTS.

BURDOCK

Regulates the Stomach,
Liver and Bowels, unlocks
the Secretions, Purifies the
Blood and removes all Im-
purities from a Pimple to
the worst Scrofulous Sore.

BLOOD

⇒ CURES ⇒
DYSPEPSIA. BILIOUSNESS.
CONSTIPATION. HEADACHE.
SALT RHEUM. SCROFULA.
HEART BURN. SOUR STOMACH.
DIZZINESS. DROPSY.
RHEUMATISM. SKIN DISEASES

BITTERS

City Directory.

(Our own City.)

COURT GLASSVILLE, No. 1309 I. O. F.
Meets in Miller's Hall, Glassville, on the
second and fourth Wednesdays in each
month at 7 in the evening.

JETHRO MILBERY, C. R.

P. B. MILLIE, Rec. Sec.

P. B. MILLIE, C. D. H. C. R.

FIRST PRESBYTERIAN CHURCH, Glass-
ville, Rev. John K. Beairsto, Pastor.—
Services at 11 A. M. each Sunday.
Sunday School at 10 A. M.

BRITISH LION LODGE, L. O. A. Meets
in Miller's Hall the first Wednesday in
each month.

H. N. DOUCETTE, Master.

WM. SIMPSON, Secretary.

THE GLASSVILLE NEWS,

A monthly chronicle of Local News and
Current Events.

Published at Glassville, N. B.

E. A. WELCH, EDITOR AND PROPRIETOR.
25CENTS A Year, Post Free.

We hear that that "highly intelligent and astute" body of wiseacres, yclepped The County Council, were disposed to ridicule and repudiate our little account of four dollars for advertising the notice of assessment for the parish of Aberdeen for two years. Perhaps they are not yet aware that Printer's ink, Paper, Type, and other etceteras cost money; and are not as cheap as the windy 'balderdash' that seems so plentiful at their semi-annual meetings. Perhaps too, they are not aware of the fact that the law actually requires that such notices shall be duly

We would respectfully call

Statutes.

"The assessors on receiving the warrant of assessment shall forthwith post up notices in three public places in the parish; and publish the notice in a Newspaper, if any be published therein."

Of course, economy in the expenditure of the money of the tax-payers is a great desideratum, and should receive the utmost attention of those entrusted with the administration of that money. But, reasonable payment for services actually rendered should be cheerfully paid, and without grumbling, especially when large sums are spent to prosecute the whims of Fools and Fanatics; the Municipality run into debt; and all this without the ghost of a shadow of benefit to the people of the county.

A celebrated English judge recently characterised the legislature of the old country as a 'talking shop.' How much we would like to have a description of our County Council, from such a good authority.

Some New Definitions.

(From the Sentry Dictionary.)

A man may not be an engineer, yet he can construct an engine.—That's genius.

We publish a lively little newspaper in Glassville.—That's enterprise.

All our subscribers are delighted with our little paper.—That's gratification.

Many good business men advertise in our paper.—That's common sense.

A few don't.—That's ruination.

We could say a great deal more about our paper, but won't.—That's modesty.

Glassville Cheese Factory.

As reported in our last, the Cheese Factory is in full operation, and hitherto has proved a most successful venture. Our little city is noted for it's go-ahead spirit; within a few years it has grown in importance; the new stores and other buildings that have been erected give it a most imposing appearance, and the spirit displayed by it's inhabitants has lifted it for ever from obscurity. Our own little enterprise, in the publication of this paper; and the cordial manner in which it is supported, are evidence that we are not going to be left far behind in the race for popularity. Within the present month another important addition has been made in the establishment of

province. We promised to give our readers a description of the method adopted in making cheese on this wholesale principle, and we will proceed to redeem our promise. We must of course curtail the description and keep it within short limits, and cannot therefore enter into the minutiae of all the details.

To describe the whole business as concisely as we possibly can: the milk is delivered at the factory in large cans specially constructed for the purpose, these cans are hoisted from the wagon by a crane, to the window of the factory, where the milk is tested, or tasted, by the operator Mr. Chas. Rogers. If the milk is found to be all right, it is emptied into a large tin vessel standing on a weighing machine, where it is weighed and placed to the account of the person sending it. The milk is then run off from the weighing vessel, and passes through a strainer to the vats, (of which there are two) these are rectangular vessels each capable of holding four thousand pound of milk. When the day's milk has all been received, steam from the boiler is admitted underneath the vats, and the milk is diligently stirred until it has reached a temperature of 83° Fahrenheit, the colouring matter is then added, and Rennet in proportion to the quantity of milk operated on. After remaining in a quiet

interval (apparently judged by experience) this substance is cut in small pieces, by ingeniously constructed knives, into small shreds; this at once causes the curd and whey to separate. After some further manipulation a portion of the whey is drained off, steam is re-admitted and the curd is heated to 98° F. When the curd has been sufficiently coagulated it is removed to a strainer, where the whey quickly drains from it, the curd is now slightly pressed by hand and allowed to remain till a certain amount of Lactic Acid has developed, when at the proper stage, the nearly solid curd is pressed through a cutter which divides it in small pieces, when it is salted. The salting being completed the curd is packed in moulds lined with a thin cotton material, these are then placed in a press where a powerful screw drives the remaining whey out of the now perfected cheese. After being twenty hours in the press, the cheeses are removed to the curing room where they stand on shelves in a current of air, till ripe and fit for market.

As giving an idea of the liberal manner in which the factory is supported by the neighbouring farmers, we may take this opportunity of informing our readers that some fifty-five hundred weight of milk has been received at the factory daily, since the opening day, June 3rd, and this has been converted every day into nine handsome cheese, each weighing from fifty-five to sixty-five pounds.

We extend our hearty congratulations to Mr. J. McIntosh, for the public spirit he has displayed in carrying the enterprise to so successful an issue; and we prophesy a good market for the product of his factory, which, judging from appearances, are of very superior quality.

We may add, from repeated observations, that all the operations are carried on with the most perfect cleanliness, and everything connected with the manufacture is conducted with a scrupulous regard to the production of a first-class article.



**McLEAN'S
VEGETABLE
WORM
SYRUP**

Safe Pleasant Effectual