THE REVIEW, RICHIBUCTO, N. B., JUNE 3 1897.



WINTER TIME TABLE. In Effet W dasday, Oct. 14th, 1896 EASTERN STANDARD TIME.

MONCTON AND BUCTOUCHE

RAILWAY.

		u		
STATIONS.	Distance.	Miles betwee Stations.	NO. 1.	NO. 2.
AND DECK TELL OF	12 15 19 20 24	153234	AR. 10 00 9 56 9 52 9 32 9 19 9 09 8 58 8 42 8 37 8 21 Ly. 7 50	$\begin{array}{c} 15 \ 08 \\ 15 \ 29 \\ 15 \ 40 \\ 16 \ 48 \\ 16 \ 00 \\ 16 \ 16 \\ 16 \ 20 \\ 16 \ 35 \\ 16 \ 48 \end{array}$

No. 1 Train connects with I. C. R train for Haliin at Humphrey's, and with trains for Camp-institution and St. John leaving Moneton at 10.30 mad 13.05 respectively.

No. 2 Train connects with I. C. R. train from Halifax at Humphrey's, and with trains leaving St. John at 7.90, and Campbellton at 5.45. Trains run daily, Sunday excepted.

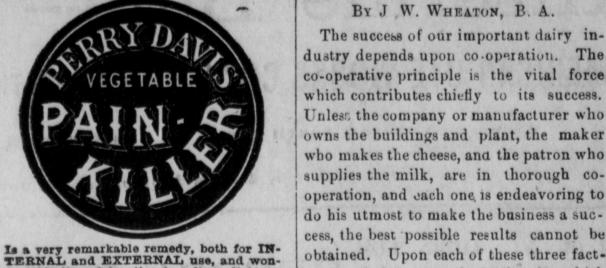
E. G. EVANS, MANAGER.

Moneton, N. B., Oct. 12th, 1896.

KENT NORTHERN RAILWAY

TIME TABLE.

BR.00	Dept.	Richibucto,	Arr.	15.00
10.15		Kingston, /		14.46
10.28		Mill Creek,		14.33
N.45		Grumble Ro	bad,	14.16
100.51	1	14.09		
M1.15		13.45		
11.20	Arr. Ke	ent Junction, 1	Dept.	13.30
Train	ns are ru	in by Easte	rn " St	andard



erful in its quick action to relieve distress PAIN-KILLER is a sure cure for Sore Chills, Diarrhea, Dysentery, Cramps, Chills, and all Bowel Complaints.

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PAIN-KILLER is the welf tried and trusted friend of the Mechanic, Farmer, Planter, Sailor, and in fact all classes wanting a medicine always at hand, and SAFR TO USE internally or externally with

Beware of imitations. Take none but the genuine Beware of imitations. Take none but the genuine "PERBY DAVIS." Sold everywhere ; 25c. big bottle. Vory large bottle, 50c.

THE MANIAC IN THE CAR.

A Drama With a Satisfactory Ending For All but the Nervous Woman. It was perfectly obvious that the man

perfectly obvious to the nervous looking woman who sat just opposite him in the cable car. It was not so much the mystical series of wigwag signals which as the amazing contortions of his face. In the intervals of these contortions he stared intently in the direction of his nervous vis-a-vis, but at nothing in the world, so vague was his look. Then he would tap the bridge of his nose with his finger, grimace and screw up his

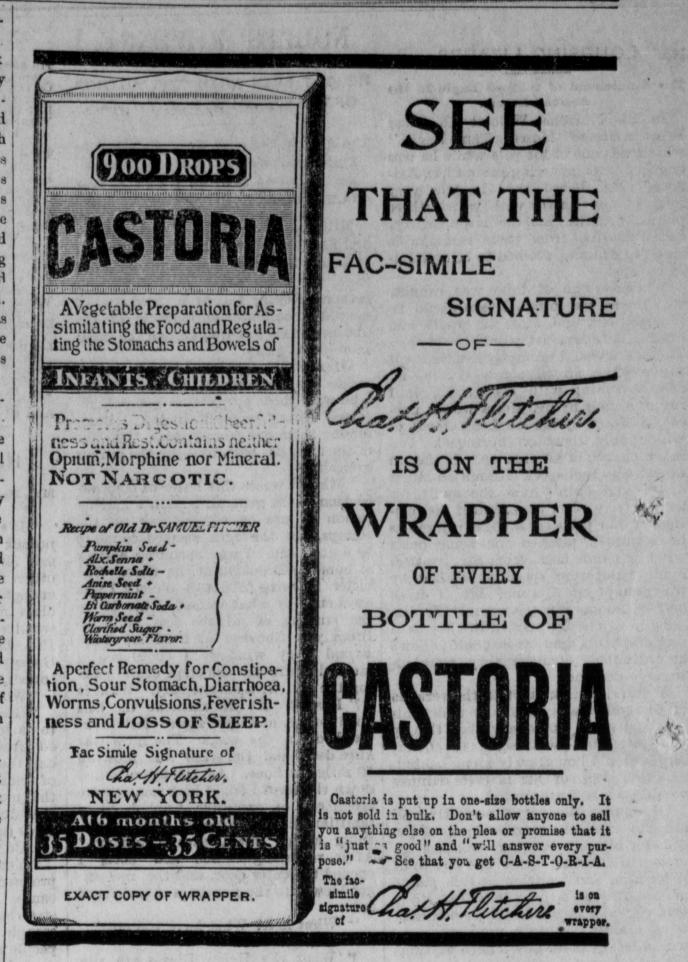
malignant madness. The poor woman didn't know what to do. Her alarm was so apparent that all the others in the car noticed it, even the man himself in one of his lucid intervals, and thereafter his performances became more violent than ever. Every physician knows that maniacs delight in playing upon the terrors of those who exhibit fear of them. Perhaps the woman herself knew it. At any rate her feelings finally reached an intensity such that when the man half rose from his seat she shrank into her corner with a stifled squeak, which brought from him a glance of triumph, or perhaps it was surprise. But he only sank back again, with an expression of disappointment, as if his time had not yet come, which indeed it hadn't. Thereafter she held herself gathered close, with every muscle strained, ready to spring and flee. She didn't have long to wait. The man looked toward her with that terrible, unseeing glare. His fists clinched. The handkerchief clinched in one of them jerked in short, sharp oscillations. His eyes began to bulge out. His face became purple. Beneath his curling lips could be seen his teeth, bare to the gums. He leaned forward toward the horror struck woman, his face protruding almost into hers. His sharp, hot breath was on her cheek, and just as his arms went up to clutch she made one bound from her seat that took her. half way down the car. Two more leaps landed her on the platform. Thence, with a mad yell, she launched herself forth, despite the restraining grasp of the alarmed conductor, and was fortunately caught by a police. man, who escorted her to the sidewalk, where she wept. From behind she heard a mad, gasping roar of baffled rage, but the maniac did not follow. He didn't want to. He sank back in his seat again and wiped his tearful eyes. Then he took out a newspaper and began to read. It had been a hard struggle, but it had ended in victory. He had got that sneeze out.-New York Sun.

The Care of Milk Int uded For Cheese- ceive a through aeration as soon as possible after being taken from the cow. This can be done by pouring the milk through an aerator several times, or by means of builing it for ten or twelve min-

utes with a long handled dipper. A good dustry depends upon co-operation. The plan is to invert a milk pan or pail with co-operative principle is the vital force. holes perforated in the bottom, and press which contributes chiefly to its success. Unless the company or manufacturer who it down upon the milk in the can, thus forcing air into the milk. This plan is owns the buildings and plant, the maker who makes the cheese, and the patron who highly recommended by those who have tried it. Some plan should be adopted supplies the milk, are in thorough cooperation, and each one is endeavoring to by every patron for thoroughly aerating the milk, and this part of the work should do his utmost to make the business a sucunder no circumstances be neglected. cess, the best possible results cannot be The morning's milk should be aerated as obtained. Upon each of these three factors certain important duties devolve which well as the night's, and the milk should be aerated during cold weather as well as are equally binding upon all. The manu. during warm weather." facturer should endeavor to supply the

The aeration of the milk will accombest possible kind of buildings and equipment; the maker should be fully capable plish several things. It will tend to ex. of manufacturing into a first-class quali- pel the animal odor, which, if left in the ty of cheese all milk supplied to him in milk, will produce a burnt or animal good condition ; and the patron should flavor that is very objectionable for cheesesupply only a quality of milk suitable for making. If the cow has been eating any foul weeds or food that will taint the making the finest quality of cheese.

milk, a large share of this bad flavor can As we desire to confine ourselves more particularly to the care of milk and what be eliminate | by aeration. It is also said concerns the duties of the patron, we will to promote the growth of the germ life discuss that phase of the subject only. that it is desirable to have in the milk for The duties of the patron are important cheese making purposes, and to counterfor two main reasons. He has control of act to a large degree the growth of the the cow, her feed and her care. He also germ life that will produce bad flavors and has control of the milk from the time it taints in the milk. By improving the is taken from the cow till it is placed up- flavor of the milk a better quality of in the corner was crazy. At least it was on the milk waggon to be taken to the cheese can be made ; and more cheese can be made out of a pure-flavored milk than factory ; or, in other words, he has control of the milk at a time when it is most out of a bad-flavored milk, provided oth. susceptible to taints and odors from with. er things are equal. Bad flavors prevent he was making with his handkerchief out. Flavor is the most important point the rennet from coagulating the milk of quality in cheese and depends in a very properly, and produce conditions in the large measure upon the kind of food a curds which cause a great loss of buttercow eats. the kind of water she drinks, fat in the process of cheese-making. It will, therefore, be money in the patron's the cleanly habits of the patron in regard to the stables, milking utensils, etc., and pocket to supply a pure-fiavored milk. After the milk has been thoroughly the care and attention he gives the milk features into horrible expressions of during the interval between the time aerated it need not be cooled down any when the milk is drawn from the cow and lower than the surrounding atmosphere



Trains run daily, Sunday excepted. Connect with I. C. R. accommodation mins north and south. WILMOT BROWN. General Manager and Lessee. Richibucto, Dec. 7, 1893.

Merchants with an



to Business Advertise in THE REVIEW **0**7.S SOMERS & DOHERTY



DENTISTS.

Office-Y. M. C. A. building, Moncton. References-New York College of Denal Surgery, and University of Peansylmnia.

Visits will be made to Kent County every month except January, May and December, as follows :

Harcourt on 16th, 17th and 18th. Kingston on 19th, 20th, 21st and 22nd. Buctouche on 23rd and 24th.

WESTMORLAND

pends largely upon conditions which the then he should be held responsible for the vegetable matter. quality of the cheese in this particular. that the germs which cause the majority themselves, then he should not be held responsible. A maker must have good

make the finest quality of cheese, and should not be expected of him. The chief points to be noted by the in a deterioration in the quality of our

patron in performing his share in this cooperative concern are those connected prestige in the British markets. with the feeding of the cows and the caring for the milk.

Last fall many of our cheese factories lost money because of the turnip flavor in cheese. We know of factories where the October and November cheese were sold for from 1 to 2¹/₂ cents per lb. less than the market price because of this injurious fiavor. Now is the time to remedy the difficulty by not sowing any turnips at all for the feeding of milch cows. There are other feeds, such as corn, mangels, etc. that will produce as much milk in the fall of the year, and will not injure the flavor in any way. Every dairyman should grow a mixture of peas and oats for cutting during the latter part of July and August for his cows. This will be better than the corn at that time, as the latter will not be sufficiently matured to give the best results.

WATER.

Only pure, fresh water should be given | ruined and your money thrown away. to milch cows, and they should have access to it at all times. A cow giving milk day more than a cow not in milk.

SALT. All cows should receive salt regularly.

the time when it is ready to be taken to to be kept over night. If the night is exthe factory. Very often the patron fails tremely hot, or if it is necessary to keep Saturday night's milk over till Monday. to realize his responsibility in this matter and feels that if the milk passes inspection the can of milk may be placed in cold when being taken in at the factory his water, but otherwise it will not be necesresponsibility ceases. If the chief point sary to do so. The atmosphere where in quality is flavor, and if the flavor de. milk is kept should be pure, and free from contaminating influences, such as hogpatron has under his complete control, yards, whey barrels, or decayed animal or

The patron, may feel, perhaps, that the If the maker could always detect bad duties connected with the care of milk flavors in milk when taking it in he could are of little importance. It is only, howbe justly held responsible for the quality ever, by the strictest attention to these of the cheese in regard to flavor as well as little things that we can hope to improve in regard to other points of quality. But and keep up the quality of our cheese. when it is not always possible to detect | The general principles of our Canadian bad flavors at this juncture, owing to the system of cheesemaking are pretty thor cold condition of the milk; and the fact oughly understood and practised, so it will be only by means of care with regard of bad flavors have not begun to show to the little things connected therewith that we can hope to make further advancement. It is to be hoped that everyone raw material supplied him in order to directly or indirectly associated with this if important industry will realize this, and this is not supplied the very best results not neglect the minor details, which if not considered or attended to will result

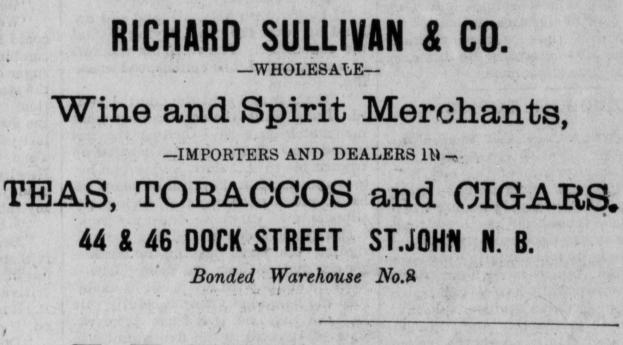
IT IS IMPORTANT THAT YOU HAVE THE BEST.

Canadian cheese and a lessening of our

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