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THE GREAT NORTH SHORE ROUTE!

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FLAVORS IN MILK.

A PAPER ON HOW TO IMPROVE OUR DAIRY PRODUCTS BY L. C. DAIGLE.

The following paper was read by L. C. Daigle, Dairy Supt., of St. Louis, at Friday's (Feb. 1st), session of the Farmer's Parliament at Fredericton:

I am pleased to see a large crowd of makers and dairymen assembled together with a view of being educated in the method of manufacturing better butter and cheese. We have to engage in competition with other countries, and there will be little money for us in the industry, if we are compelled to take a second rank; therefore the important question is, "How to improve the quality of our dairy products?" To this my answer would be: Have good flavored milk.

Cheese and butter being now sold on expert judgment, in its manufacture, it has become necessary that nothing should be used but milk which is pure, and as far as practicable, free from contamination.

To manufacture such milk into good cheese or butter requires skill. We must follow only the best system, in order to obtain a uniform quality, which should be one of its characteristics.

In this work we have been aided by our Governments. They have established dairy schools in the different Provinces of our Dominion, for the better education of the makers of butter and cheese, and have also provided us with the means of transportation that will ensure prompt delivery of our products in the best possible condition to the consumers.

We shall reap the benefits of this work and shall succeed in having our dairy products excel those of any other country, if we grasp the opportunity, and attend these schools in large numbers, then direct our attention to our own part of the work with a determination to win.

Although I cannot treat this subject of flavors in a manner to do it justice, yet, it is of such importance in determining the value of dairy products, that I beg of you all, both farmers and makers, to give it serious consideration.

It is of the greatest importance that butter and cheese should have a good flavor as 45 and 40 out of 100 points are given for it by those who act as judges.

There are many sources of the different flavors, such as the water cows drink and the food they eat. Flavors may also depend upon the health of the animal. Turnips and other foods when eaten by cows will injure the flavor of the milk, but nine cases out of ten, bad flavors originate by the decomposition of the constituents of the milk which is caused by the germ bacteria, that get into it.

The term fermentation is used to designate all the changes which occur in milk, such as souring, curdling and putrefaction, most of which is caused by bacteria. The great importance of these fermentations of milk is now being realized; it is only by proper control of them,

GENUINE BARGAINS. Big Reduction in Prices of Winter Goods.

By GENUINE BARGAINS we mean GOOD GOODS at LOW PRICES. We have not reduced the prices for any fault that has been found with the goods. The goods are first-class in every respect and we are simply reducing prices to clear out the balance of our winter goods to make room for a large stock of spring goods which we expect will arrive very soon. Among the goods which we consider exceptionally good bargains will be found the following:

Men's Ulsters, Overcoats, Sheepskin-lined Coats, Homespun Jackets, Flannel Shirts, Knitted Shirts, Flannel Shirts with sweater collars, Sweaters, Cardigan Jackets, Knitted Wool Underwear, Fleece-lined Underwear, Imitation Lamb Caps, Fur Caps, Lumbermen's Oversox, Wool Sox, Wool-lined Kid Gloves, Wool-lined Mocha Gloves, Ladies' Cloth Coats, Fur Collars, Muffs, Wool Underwear, Hose, Dress Goods.

The first prices we had on above mentioned goods were low, but with our latest reduction it puts them at prices below anything yet thought of. Do not miss this chance of getting a bargain, as it may be some time before you get such an opportunity again.

A. & R. LOGGIE

that good cheese or butter can be made. The bacteria which has most to do with milk and cream are found in immense numbers everywhere, and play an important part in nature, they are all extremely minute and of different shapes. With the highest powers of the microscope they appear as scarcely more than dots and lines, and are classed with plants rather than animals, in spite of the fact that many are endowed with motion.

It has long been ascertained beyond a question, that pure milk drawn from a healthy cow contains no bacteria; we must then regard the external conditions as the sources of bacterial contamination of milk.

When milking, quantities of dirt and dust are brushed from the underside of the cow's body and fill the immediate vicinity with bacteria that fall into the milk. The hairs of the cow are always covered with dirt and dust, and every one of these hairs that finds its way into the milk pail, will furnish millions of bacteria for contamination.

When we examine the uncleanly condition in which cows are kept on some farms, when we examine the amount of solid material retained by the strainers at the factories, and the amount of impurities separated from the milk by the cream separators, we are surprised that some farmers never appear to feel the necessity of keeping the cows as clean as they do their horses, when there is much more real need of cleanliness in the case of the cow. Upon such cleanliness only will the farmer be able to obtain a pure, wholesome milk, while as sure as he allows his cows to become covered with dirt and manure, so sure will he furnish milk that if manufactured into cheese and butter, will injure the reputation of the factory he supplies, and to a certain extent, lessen the value of the dairy products of his Province.

I believe that the man who adds a small quantity of clean water, or removes a portion of the cream, is no greater criminal than the man who neglects to take proper care of the milk and delivers it to the factory in a tainted, gaseous condition, and he not only robs the other patrons by deteriorating the quality of cheese or butter produced, but also injures the reputation of the maker as well as that of the factory.

Another source of infection is from the cans and other utensils coming in contact with the milk. Whey and skimmed milk are returned in the cans and generally at a temperature that will be most favorable

for the rapid growth of these germs which multiply best at a temperature from 60 degrees to 100 F. I have seen cans of skim milk and whey still at the gate at four and five o'clock p. m. and had milk sent in them the next day which I could not accept, as the cans had not been, and could not have been properly washed, thus causing the milk to be partly sour and having a bad flavor before it reached the factory. The only way to keep cans clean is to remove the milk or whey as soon as they arrive from the factory, then immediately wash them with warm water and complete the cleaning with a thorough scalding, then place these cans in the sun and air to dry. Special care should be given to the seams of any milk vessel, but the seams of a milk can, oh how filthy some of them get.

Milk can also absorb the worst kinds of flavors if allowed to stand in or near the stable or similar places, surrounded by an impure atmosphere which it readily imbibes. Milk should be removed from the stable as soon as possible, and placed where it can be exposed to fresh air, then well aerated and cooled to 60 degrees F. At a low temperature, these germs do not multiply rapidly. Milk should be aerated with an aerator, providing it is kept clean and bright, which is not always the case, or by lifting it with a dipper and emptying slowly, or by pouring from one vessel to another; this practice I would strongly recommend. Aerate in this way for about five minutes, repeating three or four times while milk is being cooled. Milk will not be improved by simply stirring it in the cans.

The morning's milk should receive more attention than it has in the past. I am justified in saying that the morning's milk sent to any factory in Canada does not receive proper care at the farm. I readily understand the difficulty of preparing the milk as I just mentioned, especially when patrons are at a distance from factories, but I am also convinced that many dairymen could do better than they have done in the past.

Now you will all agree with me that thorough cleanliness is necessary when handling milk in order to prevent these bad flavors. You will also agree that where this great virtue is not sufficiently practised, there are few means of improving such conditions, except through the cheese or butter maker. If this be so, how should he be qualified to successfully attain this end? He must have the respect, confidence and esteem of his patrons. To obtain this he must have a com-

plete knowledge of his business, understand the composition of the product he is handling, and be a judge of cheese and butter. Cleanliness must be his motto. He must keep his factory clean, he must be neatly dressed himself and spare no pains to have all the utensils scrupulously clean, outside as well as inside.

He must have a place for everything in the factory and see that everything is in its proper place when not in use. He must avoid mistakes in weights of milk and in dividing the money when he has to do so. There is no room for errors there.

He must always seem contented with his work, never getting angry if the separator or other machinery gets out of order, but immediately repair it and keep everything in good repair. It is a sure sign of neglect or incapacity on the part of a maker to see steam escaping from pipe connections or from valves whose packing is burnt. These little things are easily kept in order and add much to the general appearance of a factory.

At the weigh can, a "Good Morning" and a few words to each patron every day is worth more to a maker than leaving his work fifteen minutes to converse with them.

A maker should have his cheese or butter put up in such an attractive way, as to take pride in showing it to visitors and also should take time to explain the work in his factory. When something is wrong with a patron's milk, never send him a message by other persons, as some will take pains to spread the news, but wait until you see him yourself. Thus when a maker will request a patron to aerate his milk, or call his attention to the condition of his milk cans or his cows, instead of taking offence at what has been said, he will understand that the advice was given by a friend having his interest at heart and will comply with the request cheerfully.

Should the trouble be more serious and milk be returned, it should be sent back without remarks; and after supper if the maker would drive up to this man's place and explain to the person himself why the milk was returned, and how to prevent a similar occurrence, he will always gain by it. We have in this province such men as I have described, and many of them, but they are generally going to the States where they get better wages, or they are driven out of the business by the cheap inexperienced class of makers. Most of these good men do not receive the pay they should, and it is a great mistake. However, I shall not dwell on this subject, having already taken too much of your valuable time.

In conclusion, I'd wish to impress upon the mind of every maker and dairymen this word cleanliness. The close competition of the present day makes it absolutely necessary for the makers and the dairymen to see that the milk is neatly and cleanly handled if they desire to meet with real success.

Catarrh Philanthropy.

This is how it operates; Mr. Thomas Sissons, of Pearl Lake, Que., had suffered from Catarrh for years, and being informed by his father, who had found Catarrh-ozone alone was the only positive cure for that disease, he forthwith commenced its use, and before long was entirely rid of his former enemy. Then by means of his philanthropy six friends were also permanently cured of Catarrh, for Mr. Sissons sent each of them a complete Catarrh-ozone outfit, and states they would not now part with them for twice their cost. He says a great deal more about the merits of this great preparation, but his action in sending for six outfits for his friends stands for conviction that he has discovered a remedy of superlative value. Druggists all sell Catarrh-ozone; ask them to let you try it. We guarantee every dollar outfit to cure Catarrh, Bronchitis and Asthma. Small size, 25c.; a trial sent for 10c. by N. C. Polson & Co., Kingston, Canada, or Hartford, Conn., U. S.

Little boy (after paternal discipline)—Ma, I'm afraid we made a great mistake in marrying pa!"

A LETTER FROM HON. DAVID WARK.

I always take deep interest in the county of Kent and not without good reason. It was my home for forty years. The grandfathers and fathers of the present generation elected me to represent them in the house of Assembly in 1842 and again in 1846. After these two houses expired I was appointed to the Legislative council but during the 16 years I sat in that house I still felt that the people had the same claim on me as for any service I could render them as when I represented them in the Assembly, and now after an absence from the county of 29 years I have never ceased the current of its affairs and I have cause to regret that they were far from what I could have wished them. Richibucto was shipping fish to the West Indies very early in the century and began among the first to ship pine timber. In 1824 it shipped 24,269 tons; Saint Peters, 8,368; Shediac, 5,551; Restigouche, 2,301, and Dorchester 1,246, showing that at that time it imported one and one half times as much as all the other small ports. The vessels that carried the fish to the West Indies brought a return cargo of molasses, which was shipped to Quebec, there being then little market for it in the small population of Kent. I mention these facts to show that your port did not spring up like mushrooms to be soon reduced to an out port.

I might inform you that I obtained much of the early history of your port from the late Thomas Powell, Esq., one of the earliest settlers, belonging to a loyal family, the first that arrived in Kent at the close of the previous century and were the only English family before the first French settlers began to arrive.

Previous to 1834 the custom duties were small. Our Government then asked permission of the Imperial Government to tax imports from England which was granted, but only for revenue. The first imposed was only 2 1/2 per cent, then 4 per cent and it was gradually raised, and with its advance the revenue of Richibucto increased so that before Confederation it had reached an annual average of about \$11,000. In Confederation it has been sometimes a little under and sometimes over that sum. When I went to Richibucto there were seven merchants doing business, chiefly exporting timber and all importing their goods from England. In course of time the business of the port fell largely in the hands of two parties who did nearly all the business and paid nearly all the duties. In 1890 the value of the exports was \$228,297; Imports, \$10,687; Duty, \$2,618. The next year business had ceased and there was no duty. It appearing that the business of both parties had been closed. Others did some business afterwards, but it appears did not add much to the revenue and the government instead of trying to improve the state of things proceeded to make them worse. They degraded the port to that of an outport of Chatham, reduced the collectors salary, took away from him both tide waiter and locker and from the merchants the privilege of bonding goods.

In New Brunswick in ports where there was no government bonding warehouse an importer was allowed to use a building of his own in which he could keep his goods, the collector keeping the key and when he required them he made out his entry, paid the duty and the locker was sent to deliver them. Having such a privilege a merchant who had funds on hand, and I hope there are many in Richibucto who have, could if he saw the prospect of a rising market, lay in an extra supply of such goods as sugar, molasses, tea and tobacco, and thus take advantage of a favorable market, but with this privilege with the others you have been deprived. Another unfriendly act of the late government was the closing of your savings bank and transferring its funds to the post office. When a savings bank was first opened in St. John it was considered a benevolent institution to teach the working class habits of economy and the importance of providing for the future and those who wished to see a favorable result looked with interest for the publication of the statements of the bank, pleased to see when the deposits exceeded

the withdrawals. You are deprived of that privilege now and therefore cannot tell whether your people are saving like other parts of the province or not. Nova Scotia has fifteen such banks while New Brunswick had but six and they closed yours. It is gratifying however to know that the few left are in a flourishing state. Their deposits at the end of the past year amounted to \$6,401,195 while those in the fifteen banks of Nova Scotia amounted to only \$4,786,089.

Now, all the imports have fallen off. Your people consume as many dutiable goods as before but they are imported at other ports and the consumers have in addition to the duty to pay the importers profit and that of his commercial traveller which he would not have to pay if the goods were imported at home.

You are now sending our liberal government a liberal supporter and have a good man representing your province in the government who I have no doubt will render your representative his valuable aid in getting your port placed in a better condition. The government have commenced the true colonial policy of gradually reducing the duty on goods imported from England. I hope it will be followed by the Australian and South African colonies and carried out till free trade will prevail throughout the whole empire. Meantime I would remind your merchants that if the government gives the relief suggested they ought to give corresponding relief to the consumers, as every \$100 worth they import from England will pay \$10 less duty than if imported from a foreign country, and besides they ought to show the government that they appreciate the boon asked for by at once availing themselves of it. It will be a very favorable chance if they can keep the money at home which is now being carried away by commercial travellers to ports that have far less need for it.

DAVID WARK.

Every Movement Hurts

When you have rheumatism. Muscles feel stiff and sore and joints are painful. It does not pay to suffer long from this disease when it may be cured so promptly and perfectly by Hood's Sarsaparilla. This medicine goes right to the spot, neutralizes the acidity of the blood, which causes rheumatism, and puts an end to the pain and stiffness.

Biliousness is cured by Hood's Pills. 25c

CAPE BRETONER IN BOSTON MEETS A GAY WOMAN.

Boston, Feb. 8.—J. W. Peppett, a miner, who has been staying in Victoria, B. C., and who came to Boston on his way home to Cape Breton, was robbed of \$4,650 in a Berkley street doorway. Mr. Peppett registered at the Bixby house and last Friday evening went out for a stroll down Tremont street, turned up Berkley street, where he met a young woman who is described as neat and pretty with a gold tooth and cold hands, which he volunteered to warm, and though there was no steam coming out of his pockets there was lots of money and when he returned to his hotel room he discovered he was minus \$4,650, and now there is a reward of \$500 offered for its return and no questions asked.

E. W. Grove

This signature is on every box of the genuine Laxative Bromo-Quinine Tablets the remedy that cures a cold in one day

"Do fishes go to bed?" inquired little May.

"No, my dear," replied her mother.

"Then what is the bed of the river for?"



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It will cure any cold. Price 25 Cents.

HAWKER'S CATARRH CURE.

A positive cure for Catarrh or Cold in the head.

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