

announces a reward of \$1000 for the arrest and conviction of the murderers of the following named persons in the city: Mrs. Eula Phillips and Mrs. M. H. Hancock, both white, and Mollie Smith, Eliza Shelley, Irene Cross, Mary Ramsy, Orange Washington and Gracie Vanse, all colored. The first victim, Mollie Smith, was murdered December 30, 1884.

Lawrence Peterson, a boarder at Fred Walters's house on California street at Chicago, paid dearly for a joke about New Year's Thursday. It had hardly left his mouth, when Walters picked up a gun and aimed it at Peterson, saying "I won't let any one tell such a chestnut in my house." The gun went off and Peterson was shot in the leg. Walters claims that he did not know the gun was loaded. He was arrested, but released on bail.

Detroit, Mich., began the year with disaster. A fire starting Friday morning in D. M. Ferry & Co's seed-works destroyed that concern and nearly the whole square containing it, including White's theatre and Wesson's block. The loss can not be less than \$1,500,000. Ferry & Co's stock alone was valued between \$1,000,000 and \$1,200,000. One fireman was killed and another badly hurt. The fire is believed by many to have been set purpose-ly.

A local east-bound freight train on the Pennsylvania railroad fell through the bridge at Sherman's creek, near Duncannon, 15 miles from Harrisburg, Pa., Monday evening, one of the spans being weakened by the high water. Eight cars went into the stream with five men. Two of the crew succeeded in rescuing the engineer, who was badly hurt. A brakeman named Furlit was killed. The conductor is reported dead, and the fireman and two brakemen are missing.

Eight or 10 workmen were repairing a leak in a main at Cincinnati, O., when suddenly the bank gave way and water began rushing in upon them in a flood. The men began desperately to clamber out, but the earth crumbled beneath their feet. Suddenly John Beckley, the foreman, stationed himself close to the bank and called to his men to climb up on his shoulders. Everybody escaped, and Beckley was the last man to be pulled out of the ditch. The water had reached his armpits, and just as he was hauled up the two sides of the ditch caved in.

A desperate attempt to burn down the town of Tarentum, Pa., was made early Sunday morning. The villains had taken every precaution to make destruction sure. They had cut the ropes of the two alarm bells, broken the principal pumps in the village and carried off the buckets and tubs. The cries of fire aroused a lad named William Dibell, an employe of a large planing mill, upon which was a bell. He ran to the mill, and, finding the bell-rope cut, climbed to the roof and sounded an alarm by striking the bell with a hammer. This awakened the entire community, who turned out in a body and soon extinguished the flames. The loss is \$9000. About two weeks ago another attempt to burn the village was made. Six or seven large buildings were destroyed, entailing a loss of over \$50,000.

Capt. Lee Hall, Indian agent of the Comanche, Kiowa, and Wichita Indians, is in Dallas, Tex., prosecuting thieves who have been stealing ponies from Indians and running them into Texas. In an interview he said: "What is needed most to make the Indian a farmer is for him to work side by side with white farm hands. I would rather have fifteen white farm boys to work with my Indians than all the college graduates and theoretical farmers in the country. The Indian is an imitator, and the plan I suggest would make a fine farmer of him. If adopted at all Indian agencies the problem of civilizing the Indians would be solved in eighteen months. A few months' practical farm experience at the agency is worth more to the Indians than all the theory farming that can be taught in as many years at the Indian schools of the East.

Frederick Fischel, a young German 32 years old, had been for several years prior to September the confidential clerk of August Bernheim & Bauer, clothing merchants at 516 Broadway, New York. September 15 was the Jewish New-Year, and a member of the firm that day handed Fischel a check for \$250 as his New-Year's gift, at the same time requesting the clerk to balance the books of the firm and after the holiday hand a balance sheet to the head of the firm. Fischel took the gift of \$250 and fled, leaving a letter confessing that he had forged checks and robbed the firm. His employers found by aid of experts that Fischel had taken \$75,000. The clerk fled to Canada, where he was found at a little town, Gravenhurst, Ont., Friday. He came back without a requisition, arrived in New York Saturday and is now locked up.

The difficulties encountered in the enforcement of the prohibitory law in Iowa are shown by this Des Moines despatch: Deputy Sheriff Pierce went to the saloon of Lorenzo III, in the Des Moines House, with a warrant. Not finding any contraband in the bar-room, he tried a door leading to the cellar, but found it locked. When the barkeeper refused to open the door, Pierce broke it open. Descending the staircase by a dim light, he saw a beer keg in the cellar and started for it, but walked into a pit about nine feet deep, the bottom of which was set with sharpened stakes. Pierce threw out his arms and caught on the sides of the hole, and by the aid of Constable Hansen, who accompanied him, he was rescued before falling on the stakes. The officers say the pit had been freshly dug, and had

every appearance of having been especially constructed for a trap. When released, Pierce seized the beer, carried it up stairs, and placed it in the hands of Constable Hansen. Meanwhile the barkeeper had sent for the police. Two policemen came up and arrested Pierce on a charge of injuring the building. Lorenzo III also filed a complaint against him for malicious injury to a building. The case has not yet been decided.

FOREIGN.

The small pox is disappearing rapidly in the villages around Montreal. The only one now in which patients are found is Ste. Cunegonde. Only ten houses are infected with small-pox. The number of patients in hospitals is lessening every day, and all but one of the institutions will probably be closed in a week.

It is said at Rome that the pope is dangerously sick. His appetite is bad, it pains him cruelly to walk. Cold is almost insufferable to him, but the heat gives him neuralgia. He has invited guests to his table several times recently only to send them away before dinner was served. He has recently taken to shutting himself up in his room. In the evening he writes and reads, however, till far into the night. Yet in the morning his valet often finds him up and dressed.

THE DAIRY INTEREST.

Editor Register.—The great question which agitates and interests every farmer of the present day is this, What shall I do, or what line of business shall I pursue, in order to meet my current expenses and make my farming pay? With over-production and a ruinous competition in almost every branch of his business, the outlook is discouraging, and he may well pause and ask, What shall I do? The granaries of the world are full, and consequently the food supply of the thousands of millions of the human race is abundant in every branch, and prices are low. The raw materials from which are made the fabrics demanded by civilization for the comfort, convenience and adornment of the human race are in large supply, and the storehouses of the world are full of those fabrics. In short, in this time of general peace throughout the world, everything necessary for the comfort, convenience and luxury of the human race may be had at prices unprecedentedly low.

This superabundance, apparently the result of over-production, is in no sense the result of over-production of the raw material. The ingenuity of unscrupulous men, impelled by the greed of gain, has enabled them to imitate and adulterate almost every manufactured article, so that scarcely anything put upon the market, unless in its natural state, is what it purports to be, but is a cunning and less valuable imitation of the genuine article. This is emphatically the age of adulteration, giving fortunes and prosperity to those who counterfeit at the expense of the masses. Whilst this adulteration has a depressing influence upon all branches of legitimate business, nowhere are its effects more keenly or disastrously felt than upon the dairy interests of the world. Legitimate dairying can never be overdone. The climatic limit beyond which dairy products cannot be produced in their greatest excellence is such that the supply could rarely exceed the demand for such goods, and they would uniformly command remunerative prices. This was the case for a long term of years during which the dairy industry was more uniformly prosperous than almost any other which could be named. But this industry, too, was destined to be assailed and ruined by the same cunning and skillful imitation and adulteration of the genuine article. A counterfeit of sufficient excellence has been compounded as to deceive almost anyone that can be and is largely sold as pure dairy butter, and against which the ordinary dairyman cannot successfully compete unless he is doing business on such a scale as to enable him to call in the aid of the most approved methods and appliances, and thus make an article far superior to the ordinary product. The result is that the small dairyman, or the one who keeps from five to ten cows, is crippled because from the nature of his case he cannot without too much expense and trouble make an article that will be uniformly first-class.

Were the bogus compounds sold as dairy butter driven from the markets, the dairy interest would resume its normal condition, secure a healthy and steadily increasing expansion, thereby relieving other depressed industries. As it is, the only remedy is in associated dairying, which is the creamery system in its various phases, enabling the small dairyman by taking their milk to a central place to receive all the benefits of the most approved methods and appliances at small cost and securing a more uniform and desirable product for which there is a steadily increasing demand, showing a growing fastidiousness of taste in the consumers, which is encouraging, and upon the cultivation of which the American dairyman can rely more than any other means to neutralize the effect upon the market of the bogus butter.

Such being the case, it seems to be imperative that the small dairyman combine and associate themselves together or abandon the business altogether. And now comes the question as to what system of associated dairying is the best and will give the best results. Various systems are in use, all having their strenuous advocates, yet all subject to objections of greater or less importance. To my mind, after a thorough investigation of the evidence for and against, obtained by extensive correspondence with parties in all parts of the Northern States the centrifugal cream separator process is open to the fewest objections and is the system which is destined to supersede all others. It is a European invention, the invention of Dr. DeLaval, and its introduction there commenced in 1878, since which over 3000 have been sold there and are in use, about 1000 of them having been sold within the past year. Two years ago its introduction was commenced in this country and within the two years 600 have been sold and are giving general if not universal satisfaction, being fully endorsed by many of the very first dairymen of the country.

The advantages of this system are many and will be obvious to any one on a moment's consideration. As the milk is brought to the factory it is immediately passed through the separator at the rate of 800 lbs. or over an hour, which perfectly separates the cream from the milk and the impurities from both. The separated milk is ready to be returned to the patrons. The cream is retained by the manufacturer, cared for and ripened preparatory to being churned into butter. By other approved methods the retention of the whole milk is necessary for at least twelve hours and the use of a large quantity of ice to reduce the temperature to a low degree in order to get the cream in a short space of time. By the separator process not over 15 to 20 per cent of the whole milk is retained in the

shape of cream to be manipulated by the manufacturer, requiring not to exceed one-sixth or one-eighth the amount of ice. The advantages of the separator system may be summed up as follows: I. There is a saving of fully one-half the travel to the patrons, for the cream can be separated at any time before the milk sours; so that, except in the very hottest weather, it need not be brought to the factory oftener than once a day and late in the fall only once in two days. II. There is a saving of at least one-half in the capacity of the buildings necessary for the factory. III. And also a saving of not less than half the labor in the factory. IV. A saving of three-fourths the ice, to say the least. V. An increase of product variously stated of from five to twenty per cent. VI. The making of a product not excelled in any respect by the product of any other system. I will now review the testimony upon which I have based my conclusions. On every point the evidence is cumulative and I shall give only a small part in my possession.

First—As to the saving of travel to the patrons. The practice of carrying the milk but once a day was pursued at the two creameries in New Haven the past season and I am informed by the manufacturers and patrons gave general satisfaction. Late in autumn the milk was received once in two days at Landon's factory at New Haven Mills. Second—As to the capacity of the buildings necessary for the factory. Less than one-half the materials are required in a factory using this system, and as a consequence less room in the same proportion is needed. Third—As to the saving of labor. Mr. Wm. K. Graham of Sussex, New Brunswick, says that for the space of two months he separated and manufactured over 400 lbs. of milk daily, assisted only by a boy, who also acted as engineer. By any other system four men at least would be required to do the same amount of work.

Fourth—The saving of ice can but be apparent to any one; and on this point no testimony is called for.

Fifth—As to the increase of product. J. and J. Darlington of Darlington, Penn., say that the three separators which they have run for two years pay for themselves every thirty days, giving an increase of ten per cent over ten methods. The Darlingtons are among the foremost dairymen in the country, their butter bringing the highest price of any made in the United States. They say of the separators that "they are like an old fiddle—the longer they wear, the better they get." The secretary of the Onondaga community says they are getting 10 per cent more butter than previously by the Perfection and O. K. creameries.

H. K. Brownback of Fairmount, Chester Co., Penn., says: "We are realizing over a pound more butter to the 100 pounds of milk than by the setting process and the butter is better in every way." This is a gain of at least 20 per cent.

Sixth—As to the quality of the product I would say that I have taken especial pains to ascertain the fact upon this point, as parties interested in other systems of manufacture have labored hard to create the impression that butter made by this process was very defective, especially in its keeping qualities. I shall give only the testimony of my own correspondents. Mr. C. W. Gould of Elgin, Ill., who probably has had more experience with the separator than any other man, writes me that butter made by this method equals that made by any other, and adds: "If you are making butter on a large scale, we would advise you to use this machine."

Frank C. Reed of Syracuse, N. Y., says, "The separator is indispensable to us, and we are using butter now (Dec. 21) which I made in June and it is as fine as you could ask for." Henry L. Mills, a son of L. Mills, so long connected with the Rutland & Burlington railroad, writes me from East Medway, Mass., that they are using two separators and that all their butter is made by this system and that it keeps better than butter made by other systems. He adds that Gov. Smith of Vermont has three separators in use in that place.

Mrs. Wm. E. Sanson, a lady well known in this community, writes me from Saratoga Springs, where she, in connection with her deceased husband, retailed a good deal of butter made by the Weybridge centrifugal creamery and by Mr. Everts of Vergennes the past season: "I have taken some pains to inquire of those using the separator creamery butter, and but one opinion is given and that is, it is the most reliable butter in the market for its keeping qualities as well as also for its flavor."

Clark Bros. of Worcester, Mass., who have handled a large share of the butter made at the two centrifugal creameries in New Haven the past season, write me: "We can say for the centrifugal butter that we never saw any better butter made in any other way than what we have had from Everts' and Landon's creameries. We never saw butter keep any better than this kind does. This has been our first season to handle their goods and every one we have sold to has liked them. We shall be glad to handle all you can make. Creamery butter is growing more in demand every year and common dairy butter will not be wanted at the price of 'oleo' in a few years."

One point more and I am done. How does the centrifugal separator butter stand the test when submitted to experts to pass upon its comparative merits? At the American Dairy show, recently held in Chicago, it took the grand sweepstakes premium for butter made at any time. Kibbourne Bros., of Oswego, Ill., getting the prize. The first, second and third premiums on butter made in May or June effectually settled the question of its keeping qualities. The second premium on best 100 lbs of butter made anywhere by any process. The cash premium for the best tub of butter on exhibition was awarded Smith, Powell & Lamb of Syracuse, N. Y., enthusiastic users and endorsers of the DeLaval separator. In addition to the above the DeLaval cream separator was awarded the highest prize offered—a handsome silver medal.

That an implement so novel and in its working so incomprehensible to the ordinary mind should have made such progress in popularity in such a short space of time speaks volumes for its future, and it will be well for every dairyman to fully investigate its merits for himself and not take the say-so of any individual interested in the success of any other comparatively worthless system.

N. B. DOUGLAS.

WHAT THE PAPERS SAY.

[Rutland Herald.] The Middlebury REGISTER has a new dress of type, a new make-up, has discontinued the "patent inside" and uses its own type every-where, is much improved in all respects and makes one of the neatest looking papers in the State.

[Burlington Free Press.] The Middlebury REGISTER greets its patrons, at the opening of the new year, with a face as smiling and bright as that of Father Time's latest production himself, but with a dress rather more adequate to the demands of our inclement climate and the exactness of our conventional society. In short, our valued Addison county contemporary comes forth in handsome new type, with a greatly improved make-up, and no patent internal economy. It is now one of the handsomest and best edited weeklies in the State.

JANUARY FRESHETS.

The storm of Monday and Tuesday seems to have been more severe on the east side of the State than here. A Montpelier dispatch of Tuesday says: "A heavy rain prevailed here all last night and most of today. The ice on the rivers has broken up and the entire valley between Montpelier and Barre for six miles is flooded. A long trestle on the Barre branch of the Central Vermont railroad was swept away, and another so badly damaged by ice that the trains did not dare cross it to-night and brought the passengers back to Montpelier. No such thaw has been known in January for years." From St. Johnsbury comes this despatch of the same date: The rain for the last two days here has made a rise in the river and a breaking up of the ice at the Centre village. People on the banks of the Passumpsic river are moving out of their houses, while the highway to the east is covered with water. Unless it freezes soon great damage will be done.

INTERESTING IF TRUE.

[From the Brattleboro Reformer.] It is said that the liquor dealers of the State have held a private convention and formed a league for the "protection of their interests." It is not stated whether they resolved to hang together in support of the prohibitory law, under which they can sell without paying anything. But they did formally denounce special prosecutors as an unconstitutional oficer, and the "tribe of informers who trade upon the fanaticism and hypocrisy of their associates."

CLAIMS ON A DEMOCRATIC ADMINISTRATION.

[From Texas Siftings.] An applicant for a Texas postoffice is absolutely certain that Cleveland will give it to him. As there are about twenty in hot pursuit of the office, we had the curiosity to know what made him so positive. "Are you the widow of a deceased Democratic army officer with a family to support, as was the case with Mrs. Mulligan at Chicago?" we asked.

He replied that he had never tried to be anybody's widow. "Did you stump for Cleveland?" "No; but you see I've made personal sacrifices for Cleveland." "How so?" "It's confidential, remember." "Certainly; honor bright." "Well, I lost five gallons of whisky and \$50 worth of cigars betting on Blaine. I have sent on the receipted bills with my application."

MARKETS.

VERMONT PRODUCE. St. Albans.—At St. Albans on Tuesday the attendance was light, receipts small, market dull and prices about the same as last week. Late made butter, 15 to 18c; October made, 18 to 20c; selections, 21 to 22c, and some extra dairies at a little higher figure. Shipment 200 tubs. Eggs, 25c for strictly fresh.

Vergennes.—Butter was a trifle firmer on market day. Late made from 14 to 15c per lb. October make, 19 to 22c per lb.; eggs, 25c per dozen; beans, \$1 to \$1.25 per bushel; apples dull at \$1 to \$1.50 per bushel. Beef, 4 to 5c; pork, 4 to 4 1/2c per lb.; hay, \$10 to \$15 per ton, extra, \$14 per ton.

BOSTON PRODUCE.

Butter is in light request and easy. We quote extra Northern creamery at 27 to 28c, choice at 23 to 25c, and good to choice at 17 to 22c per lb. Western creamery at 32 to 34c for extra, 27 to 29c for choice and 15 to 20c for good to choice. Extra Northern dairy sells at 22 to 25c, and choice at 18 to 19c; Western dairy at 18 to 20c for choice, and 10 to 15c for fair to good; imitation creamery at 22 to 24c for extra and 15 to 18c for good to choice. Cheese is quiet and steady, with sales of extra at 10 to 10 1/2c, fancy at 10 1/2c, and common to good at 5 to 8c per lb. Eggs are easy and we quote extra Eastern at 27c, fancy at 26c, New York and Vermont at 24 to 25c, Western fresh at 23 to 24c, Michigan at 24 to 25c, and Nova Scotia at 25 to 26c per doz. Beans are quiet and weak, with sales of Northern at \$1.70 to \$1.75, New York at \$1.60 and medium at \$1.50 per bushel, including hand-picked. Canada peas are selling in small lots at 85c to \$1 per bushel as to quality. Potatoes are in moderate demand and we quote rose at 55 to 70c, Hoberns at 45 to 70c per bushel and sweet at \$1.50 to \$2.50 per bushel. Apples are steady, with No. 1 Baldwins selling at \$1.75 per bushel. Poultry is dull and unsettled and we quote choice Northern and Eastern turkeys at 11c; Western turkeys at 9c, and chickens at 10 to 11c per lb.

BOSTON WOOL.

The demand has been good and prices rule firm on both domestic and foreign and are unchanged.

WATERTOWN'S LIVE STOCK.

WATERTOWN, Jan. 5, 1886. The following is the weekly report of the Watertown Union Live Stock Market for the week ending to date:

Table with columns for Amount of Live Stock at Market, Sheep and Horses, and various livestock prices.

REMARKS.

There were more sheep and lambs in market this week than there were one week ago, but the supply of cattle was lighter, with more good beefs among them in proportion to the number than there were in last week. On account of the severe storm, the business was dull and inactive for common grades of beefs, most of the milk cows and working oxen being put in barns to be put in condition for the regular trade at Brighton on Wednesday. What few extra beef cattle there were in market sold well at prices ranging from 6 1/2c to 7 3/4c dressed weight.

A LARGE ASSORTMENT OF Fur Caps, Gloves, &c.

ALSO A FINE LINE OF NECKWEAR! &c., JUST RECEIVED. CHAPMAN & CO., The Cash Clothiers and Furnishers, NEXT BECKWITH & CO., MIDDLEBURY, VT.

The Prudent Man INSURES against inevitable Loss of Life or Property, and reasons that DELAYS are DANGEROUS. BROOKS' AGENCY

Includes the Largest, Safest and Best FIRE, LIFE AND ACCIDENT COMPANIES. "Reliable Indemnity, Prompt Settlements," is the motto of this Agency. BROOKS represents the LEADING FIRE COMPANIES of the country—also the Old New York Life Insurance Comp'y which has paid over EIGHTY-ONE MILLIONS DOLLARS CASH in claims to policy-holders, and now holds the largest surplus of any Life Insurance Company in the country, upon a 4 per cent reserve basis. THE FIDELITY AND CASUALTY INSURANCE CO. OF NEW YORK Insures against Accident, Guarantees Fidelity to Trusts, and insures Plate Glass. \$200,000 deposited with State of New York to protect policy-holders. Give Brooks' Agency a call before insuring elsewhere. MILTON A. BROOKS, Probate Block, Middlebury, Vt.

JOB PRINTING! READY

A COMPLETE STOCK OF GOODS IN LARGE VARIETY AT ALDEN'S VARIETY STORE! MIDDLEBURY, VT. Neither time or Space to go into details.

HOLIDAYS

Are close upon us and the public is invited to call and Examine our Stock AS TO PRICES

Have only to say that will guarantee them AS LOW AS ANY FIRM IN THE STATE. We shall not permit our Immediate Competitors to beat us as long as we can get cost for goods. You can depend upon this.

WE WILL MAKE ALL OUR STATEMENTS GOOD. Subscriptions to newspapers and periodicals to any address until Jan. 1 at about wholesale prices and expense of postage. Respectfully,

Wm. Seymour Alden. Dec. 18, '85. DISSOLUTION OF COPARTNERSHIP. The firm known as Brooks & Noland, painters is this day dissolved by mutual consent. SAMUEL BROOKS, JEROME NOLAND. Middlebury, Vt., Dec. 4, 1885. Business will be continued by S. Brooks.

FOR SALE. One heavy yoke of OXEN for fattening or for work. Cheap for cash. E. S. STEARNS. Lincoln, Vt.