



We Are Independent
regarding our right to sell the best and choicest meats at the price of inferior grades. We don't care what any one else charges. We habitually fix our prices as low as high quality can possibly allow.

Lakeview Meat Market
HAYES & GROB, PROPS

THE PALACE BAR

J. P. McAULIFFE - - - PROPRIETOR

A Popular Gentlemen's
Resort

PHONE 32

CHOICE BRAND WINES, LIQUORS, CIGARS

Night Train Service Daily

THROUGH BETWEEN

CENTRAL OREGON AND PORTLAND

BEGINNING SUNDAY JUNE 22nd, 1913



OREGON TRUNK RY.

CENTRAL OREGON LINE

TOURIST SLEEPING CARS

AND

First Class Coaches

This service is in lieu of the day trains run heretofore.

The train will leave Bend 8:30 P. M., Deschutes 8:48 P. M., Redmond 9:10 P. M., Terrebonne 9:24 P. M., Culver 10:02 P. M., Metolius 10:20 P. M., Madras 10:30 P. M., Mecca 11:08 P. M., Maupin 12:40 A. M., Sherar 1:08 A. M., arrive Portland 8:10 A. M.

Leave Portland 7:00 P. M., arrive Sherar 3:03 A. M., Maupin 3:20 A. M., Mecca 5:18 A. M., Madras 6:00 A. M., Metolius 6:13 A. M., Culver 6:28 A. M., Terrebonne 7:08 A. M., Redmond 7:23 A. M., Deschutes 7:43 A. M., Bend 8:00 A. M.

Connections are made in Portland to and from Willamette Valley and Puget Sound points.

Fares and schedules and details will be furnished on application or by letter.

R. H. CROZIER, Asst. Gen'l. Pass. Agent, Portland, Ore.
J. H. CORBETT, Agent, Bend, Ore.
W. C. WILKES, Asst. Gen. Frt. & Pass. Agent, Portland, Ore.

SHEARING CORRALS

at the old Mulkey place, Northwest of town, will be ready for service by June 1st, or as early before for anyone desiring to shear before that time. I will personally supervise all work and guarantee the usual high standard of service. Shearing crew will be composed of practically all the same men employed last year.

JOE AMBROSE

YOU'LL NEED SOME TOOLS



to do that fixing up for the Fourth. Get them here and you'll get the best in the world. Spring steel saws, hard headed hammers, chisels and augurs that hold their edges longer than any other. Nails and screws, hinges, bolts, etc., too of course.

T. E. BERNARD

"EVERYTHING IN HARDWARE AND FARM IMPLEMENTS"
LAKEVIEW, OREGON

SUBSCRIBE FOR THE EXAMINER

NEWS WILL HAVE PERMANENT OFFICE

From The Irish News
The News will soon be in receipt of a fine new Underwood typewriter, which has been ordered from the manufacturers and which is expected to arrive here almost any day now. We have also two fine pieces of furniture recently constructed, one a writing table and the other a typewriter desk with hood. If plans work out according to our desires, we expect soon to be located in permanent office quarters where we can invite the boys to come in when in town for the purpose of spending a social hour or more in writing letters to the home folks, reading papers and magazines, having a little chat or occasionally holding a meeting for the discussion of the various subjects of interest to us solely and which come up for consideration from time to time.

Has Serious Wounds

A recent press dispatch from Santa Rosa says: Joseph Nelligan, son of Mr. and Mrs. B. Nelligan of this city, who was shot and dangerously wounded in Lassen County by Indians some six weeks ago, has been brought to his home in Santa Rosa. His back is riddled with bullet holes, but there is hope that he will recover.

Nelligan was on the trail of Indians who were violating the game and fish laws, he being an officer of the State Fish and Game Commission. He and his companion were both fearfully wounded. The Indian responsible for the trouble was shot by them and is still near death.

BRIEF MENTION

From The Irish News
Morgan Verling has entered into partnership with Bert Tatro and two others in the wood business and is now "making little sticks out of big ones" at Salt Creek.

Jack Kellaher, partner in the sheep business with C. E. Sherlock, has removed his sheep from the vicinity of Clear Lake, Modoc County, to his allotment in the Fremont National Forest. Jack was in town last week after an all-winter's absence.

Tim Fitzgerald and Jim Shaughnessy, who arrived here from the old country last spring, left June 24 for San Francisco, where they expect to locate permanently. The life of a shepherd did not appeal to them.

Con O'Connell was a visitor from Paisley last week and stated that he had sold out his saloon interests and is now spending most of his time in the sheep camp. We expect Con to be with us for the big meeting of July 3.

Bill Ahearn, a sheep herder who has been ill with spotted fever for the past three weeks at the Mulebay Rooming House, is practically well at the present time. John Blair acted as nurse.

David T. Jones, heretofore mentioned in our columns as the local beau brummell, June 25, went over to Klamath Falls for the purpose of joining the Elks.

Jack McAuliffe, the local business man, is now the owner of a fine horse and buggy purchased from Tom Cloud. Jack makes constant use of his new purchase and says that it beats an auto all hollow.

New York city produces more than one-half of the clothing for both men and women worn in this country. There are over 700,000 men and women working in the factories of New York city, considerably more than the combined factory populations of Philadelphia and Chicago.

Father Kern has received a letter from Reverend M. O'Malley, formerly of this parish, but now located at Nome, Alaska. In it mention is made of the fact that he has been receiving the News regularly, and that the items it contains afford him the greatest interest in his lonely northern station.

Appreciates Examiner

That the Lake County Examiner is read with interest in some of the extreme parts of the United States is attested by the following letter:

Nocatee, Florida, June 16, 1913.
Lakeview Examiner:
Please find enclosed P. O. order for \$2.00 for one year's subscription. We are always glad to receive your much esteemed paper.

Very truly,

J. L. Ginn.

The above is not published as an exception to the hundreds of letters received monthly from outside subscribers but that the paper is welcomed by a subscriber 3000 miles away gives some evidence of its circulation. The Examiner goes into almost, if not every state in the Union, besides about 20 papers that are sent to foreign points.

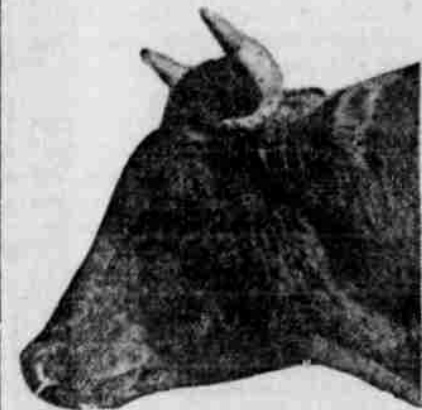
CAN'T KEEP IT SECRET

The splendid work of Chamberlain's Tablets is daily becoming more widely known. No such grand remedy for stomach and liver troubles has ever been known. For sale by all dealers.

RIPENING AND CHURNING CREAM

The best time to separate milk is when it is warm from the cow, and at this time any of the standard machines will do good work and remove the butter fat so closely that we need not worry, writes a correspondent of the Iowa Homestead. Another important point in separating is to have the machine adjusted so that the cream will be thick and rich, containing from 30 to 40 per cent fat. Cream separated in this manner will churn more rapidly, and less fat will remain in the buttermilk; besides the work can be done at a lower temperature. The great secret is to have the cream cooled as soon as possible after it is separated to at least 50 degrees and holding it there until a few hours before it is warmed up to ripen.

Now comes the question of ripening, for as a general rule it is best not to churn the cream in an unripened condition. You will get good butter, but



Dutch Belted cattle are a comparatively young breed in this country, although they are growing rapidly in public favor. The cows give a good supply of milk of very good quality and are very hardy, easy to keep and of good size. Their distinctive mark, a broad belt of white about a body of black, makes a herd of this breed a very attractive sight. The bulls are gentle and rarely are wild or vicious. The head of the Dutch Belted bull shown herewith indicates to the observing eye dairy quality.

there are difficulties in churning that make it very intricate work and undesirable for any but an expert to undertake. In ripening the cream it is necessary that we take great care to avoid as much as possible all bad odors and flavors. Ripening cream means holding it at a temperature that is proper until the various kinds of bacteria have time to develop lactic acid, which aids in churning and gives the characteristic flavor to the best butter. Keep the cream until there is enough to make a churning, raise temperature to about 65 or 70 degrees and keep near this temperature until about ripe and then cool before churning. Well ripened cream should thicken and run like oil and have a gloss on a fresh surface. If the ripening process has gone too far it is impossible to make finely flavored butter from it. Never mix sweet and sour cream. Half ripened cream, neither sweet nor sour, will churn very hard and make very poor butter. If sweet cream is churned use it when perfectly fresh.

The churning of well ripened cream is one of the simple arts of buttermaking. Churn at such a temperature that the butter will come in from forty to sixty minutes when the churn is not more than one-third full of cream. This gives better butter than when it comes more rapidly.

Use water at a temperature of 40 to 45 degrees in cold weather, allowing for the season, solidity of the butter, etc. Put salt in the churn and stir thoroughly with a wooden spoon. There is nothing more difficult in making good, even quality butter than to get a uniform amount of salt in different churnings. If the salt is well mixed with the butter it will need but little working. Press it just hard enough on any good worker to work out the surplus water and give it a compact texture. As a general rule, it is preferable to move from the churn to the worker and then pack at once and avoid streaked butter. The buttermaker should always judge for himself when it is worked enough.

Quality Before Color.

A good many Holstein people are leaning very strongly toward the color craze. It happens, for the moment, that white is the fashionable color and efforts are being made to breed these cattle as nearly white as possible. Of course, this is merely a fad which will run its course in time, but it may work injury while doing so. The color of the hair on an animal ought not to be so important as it has been made in other breeds in the past. Quality should speak first and loudest. Breeding for certain colors is likely to lead into the temptation of putting the color as a first qualification at the expense of quality, and this in turn is likely to result in the deterioration of the individual.—Kansas Farmer.

Period of Lactation.

Here is an important question by the Pacific Dairy Review: "How many cows have you in the 'dry lot'?" This is a question that every dairyman should ask himself, especially when feed is scarce and high priced. It will also tell him something about the general quality of his cows. A cow that is bred for dairy usefulness should milk from ten to eleven months out of the year. She is entitled to a month or six weeks of rest, but any longer time than this is nothing but a waste.—Kansas Farmer.

"LIQUID HEALTH"



would be a correct name for our matchless Whiskey. It has a flavor, strength and purity that is all its own. Nothing purer or more wholesome on the market and no brand gives greater satisfaction to judges of good whiskey. If you sample it you'll want a bottle of it, and your callers will give you credit for being a real judge of good liquors.

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POST & KING, Proprietors

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FIRST-CLASS ACCOMMODATIONS

SAMPLE ROOM For COMMERCIAL TRAVELERS

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LAKE COUNTY ABSTRACT COMPANY

Incorporated.

A Complete Record

We have made an entire transcript of all Records in Lake County which in any way, affect Real Property in the county. We have a complete Record of every Mortgage and transfer ever made in Lake County, and ever Deed given.

Errors Found in Titles

In transcribing the records we have found numerous mortgages recorded in the Deed record and indexed; and many deeds are recorded in the Mortgage record and other books. Hundreds of mortgages and deeds are not indexed at all, and most difficult to trace up from the records.

We have notations of all these Errors.

Others cannot find them. We have put hundreds of dollars hunting up these errors, and we can fully guarantee our work.

J. D. VENATOR, - - - Manager.

CONSOLIDATED STAGE CO.

P. M. CORY, Lessee

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LAKEVIEW TO PLUSH

KLAMATH FALLS TO LAKEVIEW

AUTOMOBILES OPERATED IN CONNECTION WITH THE STAGES

	FARES:—	One Way	Round trip
Klamath Falls Route	- - -	\$10.00	\$18.00
Plush Route	- - -	4.00	7.00

OFFICES:—

Lakeview	Stage Office
Plush	Sullivan Hotel
Klamath Falls	American Hotel

WALLACE & SON

(Wm. Wallace, Coroner for Lake County)

UNDERTAKERS

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