

BUOTE'S PROOF PRESS

PATENT NO 63767

This invention provides a long felt want for the printing craft. Various methods have been in vogue in the art of printing, for the taking of galley proofs, ranging from the use of mallet and planer to that of a proof press having a stationary bed and a heavy roller covered with felt or cloth. In all these constructions, however, it is necessary that the paper used should be dampened prior to use in order that a clean proof may result, the attempt to take it dry producing an imperfect result. To obviate these disadvantages Buote's Proof Press is constructed with a movable bed, the impression rollers being stationary, allowing of the use of a pressure regulating mechanism; it also provides paper rolls at opposite ends by means of which the proofs can be taken rapidly. The Press is neat and attractive in appearance, durable in construction, simple and efficient in operation and can be made at a moderate cost. Not only can Buote's Proof Press be used for proofs but it can also be used for posters and hundreds of jobs which comes within the range of country offices.

For further information address the inventor,

F. J. BUOTE, L'Impartial Office,
Tignish, P. E. I., Canada.

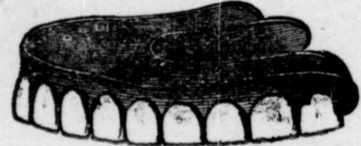
ARTIFICIAL TEETH

—000X000—

If you have teeth that have ached, or are aching. We have a method by which the teeth can be saved. The day has gone by when a tooth must be taken out because it aches. The study of leading Dentists is to save all teeth, if possible, no matter how badly decayed, we can save them for you, and restore them to their former usefulness.

IF YOUR TEETH

are decayed do not have them out, but have crowns built upon them, rendering them servicable for life. Our Crown and Bridge system [teeth with plates] is perfection. We make in right in our office, guaranting absolute fit, and match to natural teeth.



EXAMINATION FREE

Under charge of Dr. C. V. McCready
Berlin Dental Parlors, Alberton.

who will spend every Monday at O'leary, Tuesday at Tignish
MAIN OFFICE, CHARLOTTETOWN

THE MODERN FOUNDRY AND MACHINE SHOP

We would call Special attention to the fact that our Establishment is fitted with the very best Modern Machinery and employing none but first class workmen. We are in a grand position to turn out satisfactory work.

OUR FOUNDRY DEPT

has proved to be a decided success. We have spared no expense in fitting up this department, having imported from the United States a "Special Grade of Sand" and using the best grade of "Pig Iron", we are in a position to meet the long desired needs of the public. Parties in need of anything in our line we ask to consider these facts and any work which may be entrusted to us will receive our careful attention. We solicit your valued orders.

Bruce Stewart & Co.

THE MODERN FOUNDERS, Engineers and Machinists
Steam Navigation Co's Wharf
CHARLOTTETOWN P. E. I.

THE BEST IS CHEAPEST



You can buy McMullen's 4 ft Farm Fencing at 39c per rod. Take the hint. "A Penny saved is a penny gained"

Their POULTRY NETTING is unequalled.

Hardware merchants sell these goods, and can supply you. If they fail you write the Manufacturers at Picton

The B. Greening Wire Co., Gen. Agents,
Hamilton and Montreal.
SOLD ALSO BY CANADIAN HARDWARE
JOBBER.

"Keeping Cows For Profit"

A TREATISE ON UP TO DATE
DAIRYING

"Keeping Cows For Profit" is the well chosen title of the newest work on practical dairying to come under our notice. We understand that a large issue of this little publication is being gratuitously circulated with the compliments of The De Laval Separator Co., 74 Cortlandt St., New York, which concern offers to send a copy to every reader of L'IMPARTIAL upon request.

The book treats of dairying as a manufacturing business and discusses its problems from the standpoint that every dairy farmer is just as much a business man as though engaged in any other manufacturing or commercial undertaking. It is compiled in terse, practical manner, is easily readable, and can hardly fail to be interesting and instructive to every one in any way concerned in dairying. It is splendidly printed, handsomely illustrated, and altogether pleasing. The front cover shows a lithographed milking scene, and the back cover a cut of the Jersey cow, Ida Mari gold, which received First Prize at the Chicago Exposition.

The book begins with a brief review of the history of dairying, shows the relative percentages of the various component parts of the different dairying products, takes up the production and marketing of such products in one form after another, and closes with a pertinent reference to private dairying.

In an historical and statistical way it tells much that is interesting. We learn that dairying is of most ancient beginning, going back at least 2000 years before Christ, but that in a commercial form it is most modern, being scarcely more than the development of the last generation. We learn that in 1893 the dairy products of the United States were \$500,000,000; that there are some 17,000,000 milch cows in the U. S.; an annual consumption of 1,750,000,000 gallons of milk; 1,500,000,000 lbs. of butter and 800,000,000 lbs. of cheese; and that 1899 prices of all dairying products, especially butter, have been considerably higher than for several years past.

We find that the average U. S. yield of milk per cow is less than 4,000 lbs. a year, and only about 130 lbs. of butter; while to be profitable the milk yield should be from 5,000 to 6,000 lbs., and the butter production never under 200 lbs. In this connection it is authoritatively stated that fully one-half of the butter produced in farm butter making, by the practice of the older dairying methods, is made and marketed at an actual loss to the maker.

The book fairly teems with practical facts and epigrammatical expressions appealing to the dairy farmer, as for instance:

"It should not be assumed that dairying is being overdone and soon likely to become unprofitable. The contrary is the case. The home consumption of dairy products, particularly with greater industrial prosperity, is largely increasing from year to year. The European markets for these American products are only now being fairly opened up. The exports, which are as yet small, will within a few years amount to one third of the total production, not only affording a

sufficient market, but insuring the maintenance of prices."

"Farm dairying communities are everywhere among the most prosperous, intelligent, and progressive in the country."

"Modern dairy farming is just as much a business as any other commercial or manufacturing undertaking. It affords the same opportunities. In a practical sense it is a manufacturing business. The land, the feed, and the degree of care used are the dairy farmer's raw materials. The cow, the cream separator, churn, butter worker, cans coolers, and other utensils are his tools and machinery. The sale of the milk, cream, or butter is the marketing of his product. The prosperity of his business is largely of his own making, just as is that of any other."

"The tremendous advance in dairying practice within the past fifteen years has so revolutionized dairying methods about every five years during such period, that it is necessary, in order to be profitable, that dairying keep pace with advanced conditions. Dairying upon the lines of fifteen years ago is now a losing occupation. Dairying upon the basis of five and ten years ago now does well to make ends meet. Profitable dairying of to-day must be up to date and be kept so."

"The selection of the practical dairy cow of to-day is not so much a question of particular breed as of individual productiveness. This will be found to vary in every herd of every breed. In breeding it is an established maxim that "The bull is half the herd." The bull should always be pure bred and selected from a family from which the cows are of established dairy excellence."

"Cheese-making in the United States has not held its own in dairying advancement, as compared with other ways of marketing dairy products. It is questionable if cheese factory patronage has been a practical form of dairying in other than but very few localities for several years. In nearly all sections it has been relatively profitable but for a short season at most. It is seldom practical unless there is some other means available of utilizing the milk profitably during the seasons when such is not the case in its cheese factory sale."

"The success of the creamery business, like that of any other, depends on good management. The creamery patron must understand that this concerns him, since he is not going to receive more for his milk than the creamery management makes out of it in its conversion into butter and marketing."

"It is undoubtedly a fact that any one practicing dairying to day, on however big or little scale, by the employment of one of the older gravity methods of cream raising without the help of ice or cold water, is doing so at so great a loss in skimming at all times, and in quality of product a good part of the time, that profit is simply impossible. Still, thousands are blindly pursuing such a system."

"Hardly any point is of greater importance in successful dairy butter making than marketing the product in a business-like manner. This naturally begins with the packing of it. Appearance counts for a great deal in marketing butter, as in everything else."

One of the most interesting chapters is that devoted to skim milk, of which the use of the centrifugal cream separator has made a new by-product in dairying, with a much wider field of usefulness than was either thought of or possible in

the practice of gravity setting. We find many ways in which skim milk is being used profitably, and that for some purposes it is as nutritive and useful as the whole milk itself. This is mainly due to its freshness and sweetness in centrifugal separation, since in gravity setting bacterial growth in skim milk develops rapidly and the milk sugar, which is an extremely nutritious ingredient in its natural state, changes into an acid which is harmful rather than beneficial to both the animal and human stomach.

While the purpose of its distribution is no doubt an advertising one, in a considerable degree, there is much that is commendable in the little book, and we think it bears out the introductory statement that it is dedicated to every owner of a cow in the hope that it may afford some beneficial hint or suggestion to all who may take the trouble to look over its pages.

Un grand brouhaha!

Toute la maison pourrait dormir au lieu d'être réveillée par votre toux, si vous preniez le

PIN ROUGE

du Sud du Dr Harvey.

25c. la bouteille—en vente partout.

CIÉ DE MÉDECINE HARVEY, M^{rs}, Montréal.

FALL GOODS

We are importing our fall stock consisting of everything required for the farmer.

We have a good stock of

DRY GOODS, GROCERIES,
BOOTS & SHOES, FLOUR,
HARDWARE, LEATHER
ETC.

We wish to remind our customers that the highest price will be paid for oats and farm produce.

A fine lot of Top Boots at exceedingly low price.

All parties indebted to us are requested to make payment this all.

Our aim is to satisfy the public. We desire therefore to have our debts collected in order to better satisfy our customers.

We are now serving our accounts. We wish our debtors to pay particular attention to same.

J. F. Chaisson & Co.

Tignish, Sept. 1st 1899.

Permanent Cure of Cancer.



MRS. GILHULA.

Some twelve years ago Mrs. Elizabeth Gilhula, wife of the postmaster of Buxton, Ont., was taken ill with an obscure stomach trouble which her physicians pronounced cancer of the stomach and informed her that her lease of life would be short.

On the advice of friends she commenced taking Burdock Blood Bitters. The results that followed were little short of marvellous. Her strength and vigor returned and in a short time she was completely cured. Mrs. Gilhula is to-day in the full enjoyment of good health, and in all these years there has not been the slightest return of the trouble.

Here is the letter Mrs. Gilhula wrote at the time of her cure:

"About four years ago I was taken sick with stomach trouble and consulted several of the leading physicians here, all of whom pronounced the disease to be cancer of the stomach of an incurable nature, and told me that it was hardly to be expected that I could live long. Afterward the two doctors who were attending me gave me up to die. "By the advice of some of my friends, who knew of the virtues of Burdock Blood Bitters, I was induced to try it, and I am now happy to say that after using part of the first bottle I felt so much better I was able to get up. I am thankful to state that I am completely cured of the disease by the use of B.B.B., although it had baffled the doctors for a long time. I am firmly convinced that Burdock Blood Bitters saved my life."

Here is the letter received from her a short time ago:

"I am still in good health. I thank Burdock Blood Bitters for saving my life twelve years ago, and highly recommend it to other sufferers from stomach troubles of any kind." ELIZABETH GILHULA.

PRINCE COUNTY DRUG STORE

The oldest and most reliable Drug establishment in PRINCE COUNTY. A full stock of every thing kept in a first class DRUG STORE.

Personal attention given to compounding. Prescriptions and only the purest of Drugs used. Our more than thirty years in the Drugs Business is a guarantee that the utmost care and attention will be exercised.

J. A. GOURLIE

8 Side, P. E. I. May 1st 96 (tr)

FOR SALE

—x—
Lobster Canning Factory for sale at the Magdalen Islands.

Desiring to make a change in the personnel of their firm, the undersigned offer for sale cheap, one of the best lobster canning establishments in the Islands. A real bargain for intending purchaser. For full particulars apply to.

R. DELANEY & SON.

House Harb'r.
Magdalen Islands.

Sept 21st 99—2 mos.

CAMPERS

Should take with them a supply of Dr. Fowler's Ext. of Wild Strawberry.



Those who intend going camping this summer should take with them Dr. Fowler's Extract of Wild Strawberry.

Getting wet, catching cold, drinking water that is not always pure, or eating food that disagrees, may bring on an attack of Colic, Cramps and Diarrhoea. Prompt treatment with Dr. Fowler's Strawberry in such cases relieves the pain, checks the diarrhoea and prevents serious consequences. Don't take chances of spoiling a whole summer's outing through neglect of putting a bottle of this great diarrhoea doctor in with your supplies. But see that it's the genuine Dr. Fowler's Extract of Wild Strawberry, as most of the imitations are highly dangerous.

Charlottetown

Soap Works.

Don't Hold Back

You can get a Lady's Gold plated Hunting Case Watch,
A Lady's Gold plated Open Face Watch.
A Lady's Gold Metal Open Face Watch
A Gentleman's Gold plated Hunting Case Watch.
A Gentleman's Gold plated Open Face Watch
A Gentleman's Duber Silverine Case Watch.
A Gentleman's Gun Metal Open Face Watch.
Either of the above for \$2.50 cash and 50 Jubilee or Royal Oak Wrappers.
Bys' Watches for 95 cents cash and 15 Wrappers.
Brooches, Bracelets, Pocket Knives for Wrappers.

Buy the famous
JUBILEE AND ROYAL OAK SOAPS
and save wrappers

See our splendid offers at the Factory, Wyanouth St., where premiums are on exhibition

Leave your wrappers with your dealer and upon Receipt of same we will forward any of the premiums to his address

J. D. LAPTHORN & CO.

College St Dunstan

(Affiliés à l'Université Laval).

COURS CLASSIQUES, PHILOSOPHIQUES ET COMMERCIAUX

L'ouverture des classes au Collège St. Dunstan aura lieu, mardi, le 12 septembre.

Pour plus amples informations, s'adresser au Supérieur.

A. P. McLELLAN.

Collège St. Dunstan, Ch'Town.
Ce 29 août 1899.