

GURNEY'S FURNACES

Every Furnace
Guaranteed

FOR WOOD AND COAL

... ASK YOUR NEAREST DEALER FOR THEM ...

WRITE US FOR PRICES

The Gurney Stove and Range Co. Limited
WINNIPEG, MANITOBA.

The Rat Portage Lumber Company, Ltd.

MANUFACTURERS OF

LATH SHINGLES,
BOXES AND PACKING CASKS

LUMBER

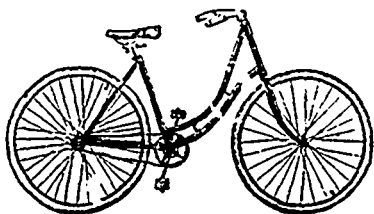
We have a complete modern and improved plant for the manufacture of Sash and Doors, and are prepared to supply these and other goods of our manufacture promptly and at the most reasonable prices.

Mills and Offices, Rat Portage, Ontario.

Welland Vale Manufacturing Co.

ST. CATHERINES
ONTARIO

Makers of the following HIGH GRADE . . .



PERFECT
GARDEN CITY
DOMINION

BICYCLES

AGENCIES AT ALL IMPORTANT POINTS.

In writing mention The
Commercial

Winnipeg Agents **TURNBULL & McMANUS**

GRANULAR

Ogilvie's Hungarian FLOUR

CREAMY

HAS NO EQUAL

HAS NO EQUAL

STANDS unparalleled in its Distinctive Qualities and Peculiar Advantages. We are aware others are attempting to imitate our Brands, which is the Strongest Guarantee of the Superiority of

"OGILVIE'S FLOUR."

Messrs the Ogilvie Milling Co., Winnipeg, Man.

Dear Sirs—We have pleasure in stating that the quality of the flour made in the Winnipeg mills, of which we have imported considerable on this crop, has given the highest satisfaction to everyone who has baked it. Glasgow is pre-eminently a city of large baking establishments, some of them with a capacity of 2000 barrels per week, and all managed by gentlemen well qualified to give a sound verdict on the merits of any flour. With remarkable unanimity they have expressed the opinion that nothing finer than your Patent grade has ever been placed on the market. The baking results have been exceptionally high, both in regard to color and out-turn, and we can invariably command a higher price. We are, yours respectfully,

WILLIAM MORRISON & SON.

IN HANDLING

OGILVIE'S FLOUR

YOU HAVE

THE BEST

Each bag guaranteed. Sewn with our Special Twine, Red, White and Blue.

OGILVIE'S HUNGARIAN

Unequalled for fine Cakes and Pastry. Stands unrivalled for Bread Making. Make the sponge thin. Keep the dough soft. **Do not make it stiff.** For pastry use little less flour than usual.