THE COMMERCIAL.



HAS NO EQUAL. FLOUR. HAS NO FQUAL.

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."

WINNIPEG, OCT. 5th, 1893. Messrs. Ogilvie Milling Co.,

GENTLEMEN :--I have great pleasure in giving you my opinion of the two grades of flour, Patent and Bakers, you are now manufacturing. It excells all other flours that I have ever used, and makes more bread per barrel, and gives me splendid satisfaction in my business, and I am very glad to express my opinion after a number of years experience in flour. Yours is certainly the best I have ever used. H. LISTER, Baker. OGILVIE'S FLOUR YOU HAVE THE BEST Each bag guaranteed. Sewn with our Special Twine, Red White and Blue. OGILVIE'S HUNGARIAN,

--- IN HANDLING---

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 u e little less flour than usual.

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