

**FACTS  
YOU SHOULD KNOW  
ABOUT  
"KOFFIO"**

**THE NEW FILLER  
IN THE FIRST PLACE**  
a BY-PRODUCT or OFFAL,  
manufactured under a special patent  
for the purpose for which it is used—

L. C. Harkness (D. H.)  
34 Royal Bank Bldg

**MR. ROASTER  
Don't**

**MAKE THE MISTAKE of  
comparing "KOFFIO" with  
other fillers you have used  
—IT'S DIFFERENT.**

**CE—"KOFFIO" IS NOT**  
finished article scientifically  
processed and made expressly

**IN THE SECOND PLACE—IT DRAWS LIKE COFFEE**

KOFFIO is used in most cases in proportions varying from 10 to 30%, in many cases as high as 50%, and some concerns specializing on low priced coffee-compounds, use as high as 80% and obtain satisfactory results.

YOU CAN use double the quantity of "KOFFIO" over any other filler without great apparent change in color, weight, taste, or aroma from straight coffee.

So, YOU CAN greatly reduce costs and at the same time supply the consumer an eminently satisfactory food-beverage.

YOU CAN buy "KOFFIO" in quantities (thereby securing the minimum price) and store same without fear of deterioration from age, dampness or vermin.

YOU CAN'T pot spoil "KOFFIO." Boil it three minutes and it's good. Boil it three hours and it's just as good—but no better.

TWO OF THE LARGEST COFFEE HOUSES IN CANADA ARE USING "KOFFIO" IN CARLOAD LOTS. ITS LIBERAL USE WILL permit you to secure Institution, Hotel, Restaurant, Mining and Construction Commissary business at a good profit.

"KOFFIO" has distinctive neutralizing properties which will turn strong Mexicans and like types into a highly palatable cup.

"KOFFIO" is made in three styles: Type No. 1 is a light color, medium granule; Type No. 2 is a dark color, fine granule; Type No. 3 is extremely dark color, and both coarse and fine granule. The latter makes a very dark cup, and has a fine body, strong taste, flavor and aroma. (So far our Canadian customers have been strongly in favor of Type No. 3.)

The price of each type is the same, the different colors being made entirely for the accommodation of different taste in the trade.

We are represented in Canada by two reliable brokerage concerns, and carry local stocks in Winnipeg and Montreal, from which practically immediate shipment at minimum price can be made.

Houses East of Manitoba should address for samples, quotations, literature and full information,

**P. S. DOYLE & CO.,**  
No. 3 St. Nicholas St., Montreal, Canada.

Dealers in the territory from Winnipeg to the Pacific Coast should address requests for samples, or send orders to

**MASON & HICKEY,**  
287 Stanley St., Winnipeg, Canada.

**GUARANTEE**

A guarantee legally executed by the proper officers will be forwarded to those requesting same. A general guarantee has been filed with the U.S. Secretary of Agriculture under the stringent Food and Drugs Act of June 30th, 1906, and given serial number 13018.

**GROUND COFFEE AND KOFFIO**



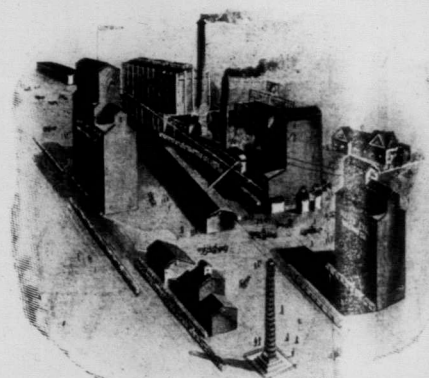
The chief chemist of our laboratory took 4 grammes of coffee and 40 grammes of "KOFFIO"; added 9 oz. of water to each, and infused them in separate pots for 2 min. 15 sec.—producing the two samples of liquid shown below

**CHEMICAL ANALYSIS OF COFFEE AND "KOFFIO"**

(DRY MATERIAL)	Coffee.	"Koffio."
Moisture .....	1.55	5.71
Proteids .....	12.98	18.37
Fat .....	11.40	4.02
Ash .....	3.85	4.19
Carbohydrates .....	70.22	67.71

**NOTE.—One of the best known coffee experts in Canada writes:**

"In view of the wonderful results achieved from the use of "KOFFIO" and the fact that it is less than one-third the price of the cheapest coffee and in view of the further fact that we have had practically a complete failure in the Canadian Chicory crop, your material certainly has a wonderful field before it in the Dominion."



WHERE "KOFFIO" IS MADE

**SLEEPY EYE FLOUR  
MILLS CO.**

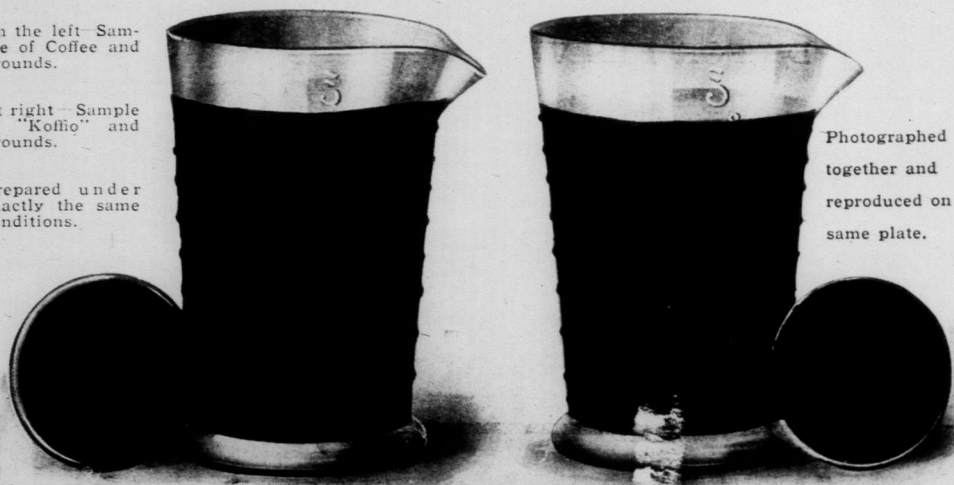
MINNEAPOLIS MINN

ESTABLISHED IN 1883

On the left—Sample of Coffee and grounds.

At right—Sample of "Koffio" and grounds.

Prepared under exactly the same conditions.



Photographed together and reproduced on same plate.

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