

THE CANADIAN GROCER

“OLD MISSION”  
BRAND CALIFORNIA  
OLIVES

NEARLY a century and a half ago, a little band of Spanish soldiers and priests, under the leadership of Father Junipero Serra, sailed into the bay of San Diego, California, and landing, took possession in the name of King Carlos III. They established a “Mission” and planted out orchards of olive trees and fields of grain, and in a short time had a thriving colony.

RIPE OLIVES

are a delicious novelty which the Mission Fathers bequeathed to those who succeeded them. The olives are allowed to ripen, so that when picked they are of a brown to purplish color, and rich with the natural oil. They are “cured” and packed in cans in such manner that they retain the natural color of the ripe olive, and, like all ripe fruit, are rich and mellow. They are packed without the use of any coloring matter or preservative. These olives received the Highest Award at the great Expositions at St. Louis and Portland.

During recent years improved methods of packing have made it possible to ship the delicious, matured, ripe olives. No more healthful food can be conceived, no more delicious delicacy can be placed on your table than the

“OLD MISSION”  
BRAND RIPE  
CALIFORNIA OLIVES

Not to be nibbled, as are the green olives, at banquets, etc., one or two at a time, but to be eaten freely, alike by young and old, as a delicious, health-giving, wholesome food, delightful alike to the “gourmet” or the child. They are generally served covered with cracked ice, just as they come from the can, and are eaten as a relish with fish, flesh and fowl alike.

MAY BE OBTAINED FROM

CHAPUT, FILS & CIE.

MATHEWSON'S SONS

FORBES BROS.

*Arthur P. Tippet & Co., Sole Agents*