

OGILVIE'S HUNGARIAN

—A N D—

Strong Bakers

PRODUCES

THE HIGHEST AND WHITEST LOAF.

THIS FLOUR OF

High Creamy Color

AS NOW MILLED UNDER

DISTINCTLY NEW and UNPARALLELED METHODS

WILL MAKE

**More Bread to the Barrel
Than any other in the Market.**

The Largest Individual Milling Business in the World

Daily Capacity of Mills 8,200 Barrels.

This Flour is very sharp and granular, of high creamy color, denoting great strength and purity. Requires much more WATER than other flours. The dough must not be made too stiff, but softer than what you have been accustomed to. **ECONOMY IS WEALTH.**

REMEMBER, increased strength in flour means money to you, yielding a greater quantity of Bread.

KEEP THE DOUGH SOFT, GIVING IT PLENTY OF GROWING ROOM.

This flour is milled for strength, under distinctly new and unparalleled methods, and you must give it the additional water to secure the best results. Use only absolutely good fresh yeast as this is necessary to properly expand the gluten cells, thus producing a fine white loaf.

Every Bag Guaranteed. Sewn with our Special Twine—Red, White and Blue.

MILLS AT

MONTREAL, GODERICH, SEAFORTH AND

WINNIPEG.