

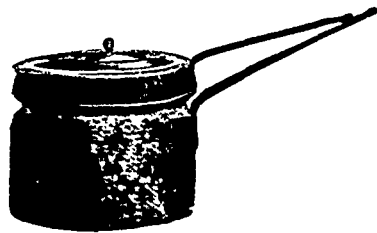
T. & P. DIAMOND

THESE TWO BRANDS are our highest grades, and represent the BEST COAL OIL that money can buy. They are refined from Pennsylvania crude—the best in the world, and oil dealers find it profitable to handle them, as they give universal satisfaction. Special car lot prices on application.

TEES & PERSSE, Winnipeg, Man.

"CRESCENT" STEEL AGATE WARE

GENUINE
MOTTLED GRAY
COLOR



MADE ONLY BY

THE THOS. DAVIDSON M'F'G CO., LD.
MONTREAL.

None Genuine without
our Label.

Every article guaranteed
not to chip or burn.

The Whitham Shoe Co., Ltd.

MANUFACTURERS OF
FINE

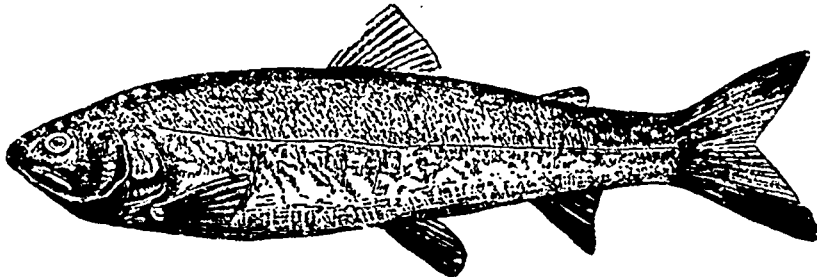
FOOTWEAR

43, 45, 47 ST. MAURICE STREET

MONTREAL

HEADQUARTERS FOR

OYSTERS, FISH, GAME and POULTRY



We confine our business to this line, and can give you the best that is going.
Best Cash Prices paid for Poultry MAIL ORDERS PROMPTLY EXECUTED

W. J. GUEST, 602 MAIN ST., WINNIPEG

HIDES WOOL

**NORTHWEST
HIDE CO.**

Andersch Bros., Props
Herman Telke, Mgr.

270 KING ST.
WINNIPEG, MAN.

SENECA ROOT SHEEPPELTS
FUR TALLOW

GRANULAR

Ogilvie's Hungarian FLOUR

CREAMY

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.

HAS NO EQUAL

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