## W. E. Sanford Mf'g. Co.

(LIMITED)

CLOTHING\_ **MANUFACTURERS** 

Hamilton, Ontario

Office and Sample Room: Corner Bannatyne and Princess Streets

WINNIPEG

WHEN YOU HAVE

## No. 1 Hard Wheat

OR OTHER GRAIN FOR SALE Write or wire to

### THOMPSON, SONS & CO.

Grain Brokers and Grain Commission Merchants

WINNIPEG, MAN.

They will get you the best prices in the market

# "Excelsior" Ready Rations

Are not extracts or essences, but COOKED FOOD RHADY FOR USE. The miner in his camp, or the farmer in the hayfield can have a cold dinner in 10 seconds or a hot one in 10 minutes. By using our TEA WAFERS he can carry material for 100 Cups of Tea in a Snuff Box. They are all conveniently packed for easy transportation, and are CHRAP AS FOOD BOUGHT AND COOKED.

#### LOCKERBY BROS.

ALL GOODS PUT UP IN SMALLPST Possible Buck

St. Peter St., MONTREAL

Dealers of the Northwest to know that we are in charge of the GOVERNMENT COLD STORAGE WAREHOUSE at Revelstoke, B.C., the gateway of the Kootenay. We are a British Columbia house.

## F. R. STEWART &

Butter, Eggs, Cheese Hams, Bacon, California Fruits

> Head Office and Warehouse, 30 and 32 Water St., Vancouver Branch Office and Warehouse, 40 Yates Street, Victoria Representatives at Revelstoke and Nelson, B C.

## MACKENZIE & MILLS

Importers of and Wholesale Dealers in

Tens, Roasted and Ground Coffees Jams, Etc.

Packers of Brittania, Beaver and Buffalo Blend "Packet Teas" and Sole Agents for Thos. Lipton's Package Teas for Manitoba, N. W Territories and British Columbia.

244 Princess St., Winnipeg.

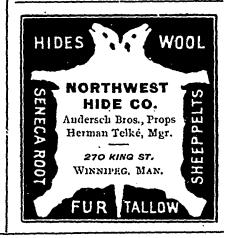
## The Whitham Shoe Co., Ld.

MANUFACTURERS OF FINE

## FOOTWEAR

43, 45, 47 St. Maurice Street

MONTREAL



## gilvie's Hungarian

HAS NO EQUAL

TANDS 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. 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 quadified 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

CREAMY

### 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 atm. For pastry use little less flour than usual.