

# J. A. & M. COTE

ST. HYACINTHE  
CANADA

WHOLESALE MANUFACTURERS

## BOOTS AND SHOES

**AN INSTANTANEOUS ADJUSTING SHOE, Patented**—This is our greatest specialty for the coming season, particularly adapted to Farmers, Laborers, Mechanics and to very busy people. Merchants in outlying districts send for sample 30 pair case. Write direct to factory or to any of the addresses given below. We quote you the three great sellers of this new adjusting shoe as follows:

No. 31½ Blucher Cut, slip sole, retails with good margin at . . . . . \$1.50  
No. 30½ Balmoral Cut, slip sole, retails with good margin at . . . . . 1.75  
No. 20½ Balmoral Cut, wide extension, retails with Good margin at . . . . . 2.00.

NOTHING LIKE THEM IN CANADA

Represented by J. H. Glass whose Manitoba address is Leland Hotel, Winnipeg, North-West address, Alberta Hotel, Calgary, British Columbia address, Leland Hotel, Vancouver.

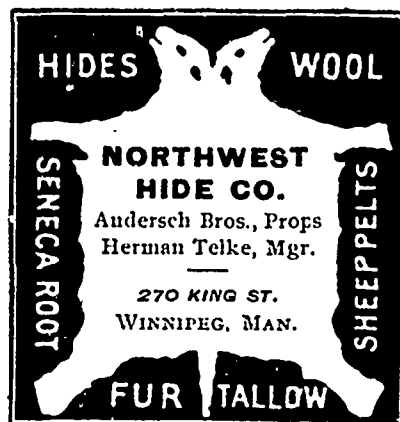
SPRING SAMPLES FOR 1899 NOW ON THE ROAD

## HADDIES OYSTERS

Finnan Haddies and bulk Oysters are our specialties at present. We have the finest brands in the market. MARKET ENLARGING for variety of FRESH FISH. You can now handle our goods safely without fear of loss. Fine fresh cured Lake Superior Trout in ½ barrels. Try a package. Give us a trial order. Highest cash price paid for poultry.

WINNIPEG FISH, GAME AND POULTRY DEPOT.

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



## MCKENNA, THOMSON & Co.

Successors to JAMES O'BRIEN & CO.

MANUFACTURERS OF

## Up-to-Date, Ready-to-Wear CLOTHING

**Spring 1899**—Our travellers are now on the road with samples for the coming season's trade. WAIT and see our samples before placing your order. Our goods are right, our prices are right, and we will treat you right

Represented by—

W. G. SIHERA, IN MANITOBA  
W. G. PENNINGTON, IN THE TERRITORIES

423 to 425 St. James St., MONTREAL

GRANULAR

## Ogilvie's Hungarian

CREAMY

HAS NO EQUAL

## FLOUR

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.

**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.