

title, as it appeared in the Journal of Health:

PURITY IN FLOUR INDISPENSABLE

None of the many articles which make up the household food supply is of more vital importance than flour. This may seem a self-evident proposition. Yet it happens that it requires to be repeated over and over again, because even thoughtful people seem to forget it. Only the other day an eminent German hygienist addressed a warning on this subject to the housekeepers of the Fatherland. "It is strange indeed," he said, "to find people who are fastidiously careful in other respects willing to accept, without question or examination, almost any flour that is offered them. Do they realize the danger that lies in such indifference?"

This is the same spirit in which the American Journal of Health has for many years addressed its readers. Flour is used in almost every culinary process; it is indispensable in the preparation of food; it forms what may be called a general basis for the dietary. Therefore, it might seem inconceivable that it should receive from so many housekeepers such secondary consideration as it does.

Health cannot be preserved in a household which uses persistently an inferior grade of flour. Housekeepers need to be told what are the best grades in order that they may escape the consequences of mistakes which occur through ignorance. Mistakes caused by willful carelessness, however, will bring their own punishment. We are constantly examining the various brands on the market and have found none more eminently worthy of confidence than "Ogilvie's Hungarian Patent Flour," offered by W. W. Ogilvie, Montreal, Canada. The method we follow in testing a brand of flour is to secure a sample of it as if it were required simply for household use, to submit this to a chemical analysis, and then to adopt the report made by our own experts. It is impossible for any one not connected with the staff of this journal to be aware that an examination is being made, and when we publish the facts to the world they form a statement which cannot be contradicted truthfully by anyone. No consideration prevails with this journal excepting the welfare of its readers, nor do we seek to serve any interest whatever but theirs. We endorse "Ogilvie's Hungarian Patent Flour" for the reason that it is nutritious in a high degree on account of its large percentage of gluten; that it is free from an undue percentage of starch and so does not dispose to indigestion; that it has a distinct uniformity of high quality; that it does not sour; that it produces bread which is both light and white. These are the distinctive characteristics of a first class flour, and their absence denotes the inferior kind. The stomach will inevitably suffer from poor flour which is the dearest in the long run. Sour bread ferments in the stomach, and finally dyspepsia results. Go on eating sour bread, and you will become an incurable dyspeptic. And bread, biscuits, piecrust, etc., made from inferior flour are unpalatable as well as injurious. The reinforcement of nervous force—in short, every physical benefit to be derived from good flour may be ensured by the use of "Ogilvie's Hungarian Patent Flour." Remember that there are all kinds and grades of flour, retailed at all sorts of prices. You get what you pay for, and the

best kind is the only really economical kind. No more superior flour than "Ogilvie's Hungarian Patent Flour" can be found on the market. It deserves the housekeeper's patronage for the reasons we give. We desire to see it used because it is excellent; not for the sake of its manufacturer, but for that of the large public we seek to serve.

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Grocery Trade Notes.

The Montreal Gazette says: It is stated that wholesale grocers have sold large lines of Japan tea through the country for future delivery at 17 1-2 to 18c, and to-day they find it impossible to cover these sales at any such prices, as holders of new crop Japan goods have advanced their ideas fully 1c to 1 1-2c per lb., owing to the continued strong advices received from Japan and the scarcity

for new pack salmon and a sale of 1,000 cases of Clover Leaf brand is reported at \$3.05 per case f.o.b. coast."

It is alleged that eastern sugar refiners, besides allowing discounts on quantity and rebates in the matter of payments, have also agreed to concede something more to those grocers who can prove that they have not handled foreign refined over a certain period. If this is correct it is a blow to importers of foreign sugars.

A Toronto report says there is a stronger tone to the canned goods market this week, and tomatoes for future delivery are quoted from 5c to 10c per dozen dearer by wholesalers than they were, 75c to 80c now being the idea. The lowest price with packers, as far as can be ascertained is now 70c. There are certain packers, however, who are still refusing to quote. The ruling wholesale price for new peas is 70c, and for corn 65c. Since the former tone there has been



Training Course of the Winnipeg Rowing Club, Red River, Winnipeg

of suitable grades for the Canadian trade.

A Montreal report says: "Some of the packers have already withdrawn from the market on account of the low prices offered. However, some large sales of tomatoes have been made for future delivery, one agent reporting sales aggregating between 4,000 to 5,000 cases at 65c per dozen, which figure shows a decline of 5c per dozen as compared with first contracts made last season. Later it was reported that some of the western packers had advanced their prices 15c per dozen and are now asking 80c per dozen, which is 10c over last season's figure. This has had a depressing effect on spot goods and prices show a decline of 20c to 25c per dozen, with sales of round lots of 1897 pack at 95c. In new peas and corn no sales have yet been reported, but packers' prices are 70c for the former and 75c for the latter. There has been some demand

more business done in futures. Frost is reported to have damaged the corn crop in some localities. Tomatoes are said to have been touched by frost as well as attacked by insects. Owing to the want of rain it is expected the crop of raspberries will be light. There have been further offers of strawberries during the week by packers at \$1.20.

Wool

The Boston wool market reports a little more activity, and the tone is firmer on grades that happen to be needed by manufacturers. Values at the season are below the cost to replace from the west on domestic wools, while prices for foreign supplies are considerably below the cost to import from any market abroad.

Rogers Bros. have opened a lumber yard at McGregor, Man.