

OGILVIE'S HUNGARIAN

— AND —

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.

The unqualified success of the HUNGARIAN PATENT and STRONG BAKERS flour as Manufactured by this firm, has induced many unprincipled millers throughout the country to copy our brands and the wording of same as closely as they dare without being amenable to the copyright laws.

As an additional protection to our customers we have registered under the copyright laws twine manufactured for our exclusive use, RED, WHITE and BLUE interwoven. This is to guard against unscrupulous individuals refilling our bags with inferior flour and representing it as OGILVIE'S.

MILLS AT

MONTREAL, GODERICH, SEAFORTH AND

WINNIPEG.