

FEATURING WAR'S EFFECT ON GROCERY MARKETS

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Fruit preserved with St. Lawrence Sugar has superior keeping qualities

Do you know that the manufacturers of Jams and Preserves in Niagara Peninsula, the Fruit Garden of Canada, who put down tons and tons of fruit each year, use



100% *St. Lawrence* 100%
PURE Sugar PURE
(PURE CANE)

To use inferior quality of sugar would mean loss of the year's output.

"St. Lawrence" has been put to the test and it has made good. Your customers, the housewives who do their own preserving, will want just such a sugar. Sell St. Lawrence and ensure satisfaction.

You can get St. Lawrence in either fine, medium or coarse grain—it's best to carry the assortment. Look for the colored tags on the bags—Red for fine, Blue for medium, and Green for coarse.

Order your supply now—the preserving season is in full swing.

