

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. 29½ Balmoral Cut, w/c extension, retails with Good margin at	2.00

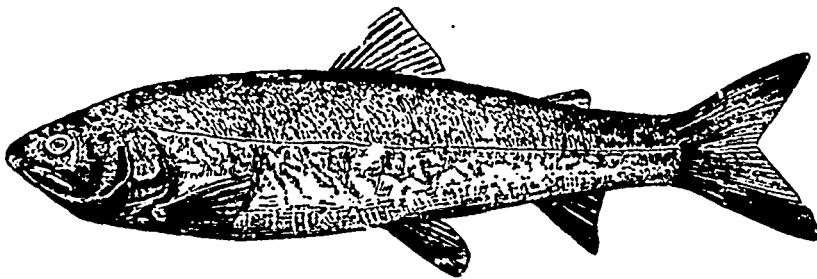
NOTHING LIKE THEM IN CANADA

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

HERRING

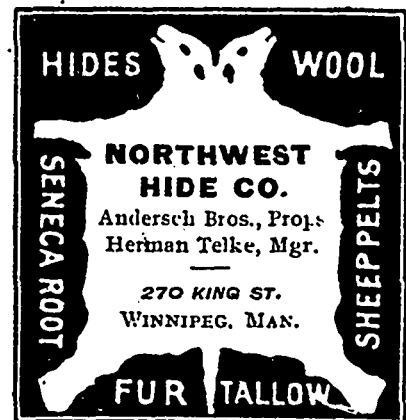
Car load of fresh Lake Superior Herring
just to hand. Try a shipment.



Consignments of Poultry Handled, highest cash price paid.

Winnipeg Oyster, Fish, Game and Poultry Depot
602 MAIN STREET

W. J. GUEST



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. SHERA, 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.