

Luncheon Beef

Neither Corned Beef nor Roast Beef, but much more delicious than either.

Prepared by a peculiar and delicate process original with its manufacturers. It is infinitely superior to ordinary canned meat. Luncheon Beef has that fine flavor of vegetables and spices which delights the epicure.

Put up in one and two pound cans by ARMOUR PACKING CO., Kansas City, U. S. A.

"Luncheon Beef Cook Book" free on request.

Agents:

J. L. Watt & Scott, Toronto.

Watt, Scott & Goodacre, Montreal.

George De Forest & Sons, St. John, N.B.

Or

Armour Packing Co., Kansas City
U.S.A.

Soda Fountain Requisites

"True Fruit" Syrups and Crushed Fruit...

These goods are guaranteed to be strictly fine in every particular, and worthy of your confidence. The syrups are in every way superior, retaining the natural flavor and aroma of fresh ripe fruit.

J. HUNGERFORD SMITH CO.,

19 to 23 Alice Street,

Toronto

The Salt Folks Know

The Salt that is long and pleasantly remembered by the folks who use it—Windsor Table Salt. Absolutely pure—snow white. Its parts do not adhere—each one is a crystal by itself.

Made in the only safe way—by the Vacuum Process. You won't find this process used elsewhere in Canada—

Windsor Table Salt

—purified—it is all Salt down to the last sparkling crystal of it. You and your customers get just what you pay for—pure salt in Windsor Salt for the table. Price? No higher than "impure salts."

is refined—cleaned

The Windsor Salt Co., Limited, Windsor, Ont.