**AMERICAN** 

COAL OIL

BRANDS . . .

**DOMINION CROWN** T. & P. DIAMOND

ALL PENNSLVANIA PRODUCT

## TEES & PERSSE

WINNIPEG, MAN.

# OYSTERS

The months with the "R" in them have again come around, and so has the oyster season. Oysters in bulk now arriving.

MAIL ORDERS PROMPTLY EXECUTED

Dealer in Fish, Game and Poultry

W. J. GUEST

602 MAIN STREET, WINNIPEG

# HONDI

The Perfect

Ceylon Tea.

In pound and half pounds packages. RED, BLUE AND YELLOW LABELS. REPAYS INVESTIGATION

AGENTS WANTED

**VANCOUVER** B.C.

F. R. STEWART & CO.

## The Whitham Shoe Co., Ld.

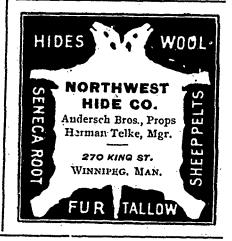
MANUFACTURERS OF

FINE

### FOOTWEAR

43, 45, 47 St. MAURICE STREET

MONTREAL



#### GRANULAG

iority of

## Ogilvie's Hungarian

CREAMY

HAS NO EQUAL

CTANDS unparalleled in its Distinctive Qualities and Peculiar Advantages. We are aware others are attempting to imitate our Brands, which is the

"OGILVIE'S FLOUR"

Strongest Guarantee of the Super-

Messrs the Ogilvle Milling Co., Winnipeg, Man. 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.

HAS NO EQUAL

#### IN HANDLING OGILVIE'S FLOUR

#### 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 atiff. For pastry use little less flor r than usual