

BRANDS ...

AMERICAN
COAL OIL

DOMINION
CROWN
T. & P.
DIAMOND

ALL PENNSYLVANIA PRODUCT

TEES & PERSSE
WINNIPEG, MAN.

"Excelsior" Ready Rations

Are not extracts or essences, but **COOKED FOOD READY FOR USE.** The miner in his camp, or the farmer in the hayfield can have a cold dinner in 10 seconds or a hot one in 10 minutes. By using our **TEA WAFERS** he can carry material for **100 Cups of Tea in a Snuff Box.** They are all conveniently packed for easy transportation, and are **CHEAP AS FOOD BOUGHT AND COOKED.**

LOCKERBY BROS.

ALL GOODS PUT UP IN SMALLEST
POSSIBLE BULK

St. Peter St., MONTREAL

WANTED

Dealers of the Northwest to know that we are in charge of the **GOVERNMENT COLD STORAGE WAREHOUSE** at Revelstoke, B.C., the gateway of the Kootenay. We are a British Columbia house.

F. R. STEWART & Co.

Butter, Eggs, Cheese
Hams, Bacon, California Fruits

Head Office and Warehouse, 30 and 32 Water St., Vancouver
Branch Office and Warehouse, 40 Yates Street, Victoria
Representatives at Revelstoke and Nelson, B.C.

The Whitlam Shoe Co., Ltd.

MANUFACTURERS OF
FINE

FOOTWEAR

43, 45, 47 ST. MAURICE STREET

MONTREAL

HIDES WOOL

NORTHWEST HIDE CO.
Andersch Bros., Props
Heimann Telke, Mgr.

270 KING ST.
WINNIPEG, MAN.

SENECA ROOF SHEEPBELTS

FUR TALLOW

GRANULAR

Ogilvie's Hungarian FLOUR

CREAMY

HAS NO EQUAL

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.

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.