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Preserving Season Again With Us

Realizing that the demand for our Crystal Sugar during the preserving season this year, would be heavier than former years, we accordingly made our preparation early, to avoid any unnecessary delay in filling all orders promptly.

We are now refining a special grade of Crystal Sugar. "We refer to our Berry Sugar." It is the standard of excellence and purity, and will prove of double value at preserving time by reason of its wonderful cooking qualities.

OUR BERRY SUGAR

is sold at the same price as our standard granulated. Better start in now to exploit this superfine product so that when the heavier consuming season comes, your trade will flow easily along the lines of least resistance

REMEMBER, we make a specialty of prompt shipments of the following grades of Crystal Sugars:

Standard Granulated, in barrels, sacks and 20-lb. gunnies; Berry Granulated (especially recommended for preserving), in barrels, sacks and 20-lb. gunnies; Yellows, in barrels and sacks; Icing, in barrels, boxes and pails; Powdered, in barrels, boxes and pails; Cut Loaf, in barrels and boxes.

DOMINION SUGAR CO., LIMITED
WALLACEBURG AND BERLIN

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