

MILLING DIFFERENCE.

After we buy the best, each grain is cleaned and judged separately by machinery. The machine leaves nothing to chance. Thin, woody, flat and flavorless, are thrown out. Here is a difference of time, care and thoroughness. The great that is good enough to pass this test is indeed different from other grain. It begins to have a right to the name of **QUAKER OATS—best of the best.**

GRAIN DIFFERENCE.

The quality of grain is not easy to find. To supply the needs of the Quaker mills we must search the country far and wide. We watch where the good oats grow. For even as it grows the difference begins. Sun may shrivel—or too much rain spoil the crop. But where the crop is best, we are there to choose the best of the best. There is that much difference in the Quaker grain—before it starts from the Mill. This is only the first difference in **QUAKER OATS—best grain.**

This is the proof of Quaker quality that newspapers all over Canada are carrying to your customers.

The customer who buys quality is your star customer.

That customer wants Quaker Oats. Don't risk the loss of his trade.

Have Quaker Oats ready when he asks.

**Case of 36 packages
\$3.00**

Delivered at your station in lots of five cases, or more, freight prepaid. This applies to all Ontario and to Quebec as far east as the City of Quebec.



FLAVOR DIFFERENCE

Pan-roasting is where most millers save time.

Their oats are rush-milled—for the profit's sake.

Quaker Oats are milled with patience—for the quality's sake.

But slow and costly as it is, there is profit in it—profit of quality, not the profit of cheapness.

The patient Quaker pan-roasting brings out the nut oil of the oats and toasts it to that rich, "different" flavor, by which you know

**Quaker
OATS**

Best Roasted.

Costs you no more than oats which are not as wholesome, and which have not been milled as carefully. Quaker Oats are just as easy to buy. You have only to say "Quaker" distinctly.

**COUPON IN EVERY
PACKAGE**