

AMERICAN  
**COAL OIL**

BRANDS . . .

DOMINION  
CROWN  
T. & P.  
DIAMOND

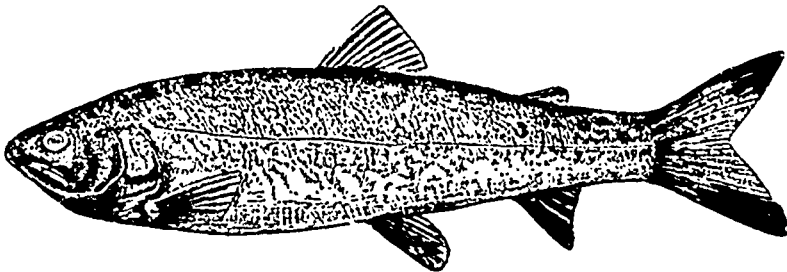
ALL PENNSYLVANIA PRODUCT

**TEES & PERSSE**

WINNIPEG, MAN.

HEADQUARTERS FOR

**OYSTERS, FISH, GAME and POULTRY**



We confine our business to this line, and can give you the best that is going.  
MAIL ORDERS PROMPTLY EXECUTED

**W. J. GUEST, 602 MAIN ST., WINNIPEG**

**HONDI**

The Perfect  
**Ceylon Tea**

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

AGENTS WANTED

VANCOUVER  
B.C.

**F. R. STEWART & CO.**

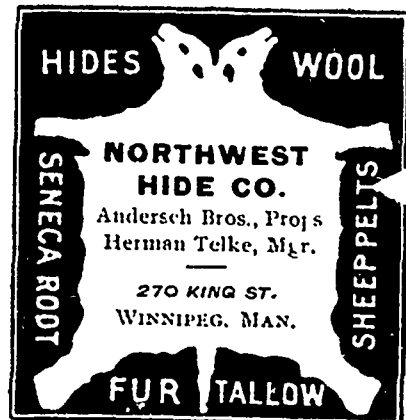
**The Whitham Shoe Co., Ltd.**

MANUFACTURERS OF  
FINE

**FOOTWEAR**

43, 45, 47 ST. MAURICE STREET

MONTREAL



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 Super-  
iority 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