

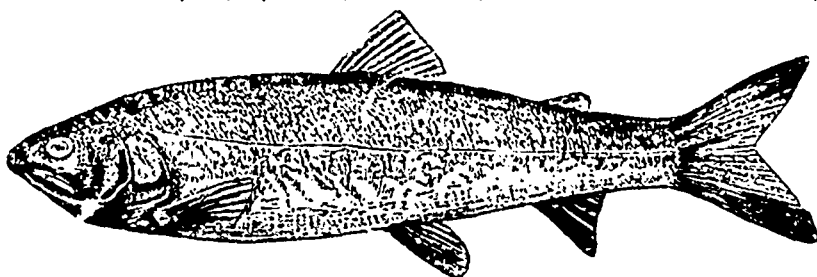
T. & P. DIAMOND

THESE TWO BRANDS are our highest grades, and represent the BEST COAL OIL, that money can buy. They are refined from Pennsylvania crude—the best in the world, and oil dealers find it profitable to handle them, as they give universal satisfaction. Special car lot prices on application.

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.
Best Cash Prices paid for Poultry MAIL ORDERS PROMPTLY EXECUTED

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

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| HIDES | WOOL |
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| NORTHWEST HIDE CO. Andersch Bros., Props Herman Telke, Mgr. 270 KING ST. WINNIPEG, MAN. | |
| SENECA ROOT | SHEEPPELTS |
| FUR TALLOW | |

MCKENNA, THOMSON & CO.

Successors to JAMES O'BRIEN & CO.

—MANUFACTURERS OF—

UP-TO-DATE, READY-TO-WEAR CLOTHING

Spring 1899—Our travellers are now on the road with samples for the coming season's trade. WAIT and see our samples before placing your order. Our goods are right, our prices are right, and we will treat you right

Represented by—

W. G. SHERA, IN MANITOBA
W. G. PENNINGTON, IN THE TERRITORIES

423 to 425 St. James St., MONTREAL

GRANULAR

Ogilvie's Hungarian

CREAMY

HAS NO EQUAL

FLOUR

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.

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