

La Grande Has the Biggest PACKING PLANT

In the State Save One at Portland

THIS BROAD STATEMENT MAY SEEM FAR-FETCHED BUT IT'S TRUE. THE GRANDE RONDE MEAT COMPANY HAS A PACKING PLANT THAT IS CAPABLE OF HANDLING 1000 HOGS AND 100 CATTLE IN A MONTH IN THE MOST APPROVED AND SCIENTIFIC METHOD. MONEY HASN'T BEEN SPARED TO BRING THIS INSTITUTION, WITH AN EMPLOYEES' LIST OF 32 EXPERTS, UP TO THE HIGHEST STANDARD OF EFFICIENCY.

HAMS AND BACONS

We do a retail and wholesale business in hams and bacons that supports our contentions that we have the facilities to turn these foodstuffs out properly and to the best ends for all. Eastern Oregon buyers—the critical buyers—know this.

FANCY MEATS

Our stock of fancy meat cuts is full and complete. The large volume of business done makes this possible, and the critical housewife will find our display rooms amply equipped to meet this branch of the retail trade. Try us out.

OUR LARDS

If you want to learn how our lard is rendered, ask any of our experts to show you. We use the open-kettle method, and the pailing is of the very best science can provide. Both our retail and wholesale business proves our claims.

SAUSAGE

Through the greatest caution and persistent demand for sanitation, our sausages stand out as the peer of all. Every instrument science has devised to protect the consumer has been installed. We are proud of our sausage equipment.

OUR WHOLESALE FIELD IS GROWING WITH RAPIDITY

Retail Cases Ice Bound

Winter or summer, our retail show cases are encased in ice. The meats are brought fresh from the cooling rooms after the slaughter and displayed in our ice-cool show windows in the retail room. Who ever heard of death-dealing flies living in a space ice cold? That's why our retail department is tremendously popular. The consumer sees the cleanliness of our plant.

From month to month our wholesale business is growing. There must be a reason. Here it is: The retailers throughout Eastern Oregon have learned that when the Grande Ronde Meat company fills an order it does it promptly, accurately and painstakingly—that when the retailer buys from us a ham or bacon, or kettle of lard, he knows he is getting value received and has something he can send before his patrons without fear and trembling of consequences. We boast of our sanitary plant. It is a matter worthy of our pride. Our ice plants keep the rooms just right. When the pickling process has gone far enough we can handle the hams in storage without harm. We handle in lots that our prices become such that we can go out and compete against the outsider. Our brands have long been known as substantial brands, and as the dealers come to realize more that meats must be A No. 1 always and without fail, they instinctively turn to us, for our reputation prompts them to. We spare no means and no money to give Eastern Oregon a modern packing plant.

Slaughter House Sanitary

Slaughter houses and packing plants are inseparable. But a slaughter house can be kept clean and sanitary, and that is what we do. The killing and dressing of our beefs, hogs and sheep are all that modern science can conceive. All ways to turn out the best possible, is our aim, both at a slaughter house and packing plant and in the retail department.

GRANDE RONDE MEAT CO.

La Grande, Oregon