



WHEN YOU CHECK THE ADS FOR SATURDAY'S BUYING

PUT FEDERATION FLOUR ON THE LIST—A QUALITY HOME-PRODUCT

Used by thousands of housewives in eastern and southern markets, Union county flour is manufactured both from hard and soft wheat and offers a fine baking quality that is valued by the thrifty cooks in Union county homes.

Laboratory tests in comparison with other popular brands of flour show high gluten and protein content that places Federation and Royal Cream—the hard wheat brands—and Blue Stem and Sea Foam—soft wheat brands—on a higher plane of quality than the majority of flour carried in retail stores.

More than two thousand housewives in this territory use this fine quality flour, milled in the Grande Ronde valley from Grande Ronde valley's choicest wheat. If you use a hard wheat flour, put Federation or Royal Cream on your list for Saturday's shopping. Get a trial sack and learn its fine baking possibilities, its greater economy and food value.

Our Products Will Be Displayed at the Home
Products Show This Weekend—Let Us Give
You Additional Facts on These Fine Flours.

PIONEER FLOURING MILL CO.

La Grande Milling Co.

Union Flouring Mill Co.

Elgin Flouring Mill Co.