

KEEP MEAT PURE

Officials Say City Inspection Is Needed.

SOME BUTCHERS ADMIT IT

Commission Man Says It Is Scheme of Beef Trust.

USE OF CHEMICALS GENERAL

Meat Thus Treated Causes Bowel Complaints—Committee Will Simplify F. W. Mulkey's Ordinances Which Failed.

The movement started by the City Board of Health for the passage of ordinances providing for the inspection of all meat and milk sold in the city, especially with a view to the prevention of the use of preservatives which are injurious to health, is variously received by the several classes of dealers in meat. City Health Officer Herman R. Bierdorf declares such measures necessary to health as the use of preservatives is general among butchers. The agents of the big packing companies are favorable to the measure, as it will compel local slaughterers to conform to the same rules to which they are subjected by the Government inspectors. Retail dealers are generally averse to discussing the subject. Those who talk are divided, the majority of them denying that they use preservatives. Some of them declare themselves in favor of the proposed regulation, but others are opposed and say that the measure is proposed in the interest of the trust, by which they mean the packers' combination. The commission men, who buy meat from the local slaughter-houses which it is proposed to regulate, are pronounced in opposition, saying that the effect, if not the purpose, of the measure will be to kill local competition with the beef trust.

Ordinances to Be Drafted. The preparation of the proposed ordinances has been entrusted by the Board of Health to a committee composed of Drs. Mac H. Cartwright, William Jones and William H. Saylor, which will report at a special meeting to be held as soon as it is ready. Their purpose has the hearty support of Dr. Bierdorf, for he said to "The Oregonian" yesterday:

"Inspection of meat is very necessary, not only to prevent the sale of bad meat, but to stop the use of preservatives by the butchers. These are called frezine, preservative and potato flour, but all are made of practically the same ingredients—boracic acid and salicylic acid. These acids simply stop putrefaction, and anything which does that will also stop digestion and cause emaciation and all forms of bowel trouble. One of the most important duties of the meat inspector ought to be to stop the use of these preservatives. They are not much used in winter, but are used to a great extent in summer. Hog cholera would have the same effect on the consumers of diseased meat, through ptomaine poisoning. There is not much disease among hogs just now, but they always have cholera in summer. I have stopped a good deal of hog cholera meat from being sold, for I had the men arrested for it and the people in the neighborhoods where hogs are raised keep me informed. Another evil is the painting of Bologna sausage, both the meat and the skin, to make it look nice. Fish are embalmed in the same way. What is the use of preservatives?"

"What evils grow out of the buying of meat from country slaughter-houses?" the doctor was asked.

"An inspector can tell whether livestock is diseased, but it is more difficult when the meat is dead. This is the objection to country slaughter-houses which are not under inspection. The hog raisers are all outside of the city, and really come under the jurisdiction of the State Dairy and Food Commission. The people use the help enough to make a thorough inspection."

"Is the use of preservatives general?"

"All Butchers Use Preservatives. 'All butchers use them,' was the answer, 'and the man who does not has no show against those who do, for competition is too great. All are prevented from using them, they will all be on the same footing. In some Eastern cities butchers are not allowed to keep meat in their shops longer than 24 or 36 hours.'"

"What qualifications are needed in the inspectors?"

"The chief inspector ought to be a physician, or at least a veterinarian. All the inspectors ought to know the symptoms and the after-signs of disease. San Francisco has seven inspectors at the present time."

"Is it proposed to revive the ordinances proposed by Mr. Mulkey last year?"

"The old ordinance in regard to meat was rather complicated, and I believe the Board will try to simplify it. The Board will also revive the milk ordinance, but I do not think it is very necessary, as the inspection by the State Dairy and Food Commission is very thorough. Of course there will be some who are opposed to it, but I believe it does not need to be met with any opposition from the butchers or dairymen, because they will find that in Portland, as in every other city, commercial and business interests can be made to conform to sanitary requirements and result in good all along the line, from the producer to the dealer and consumer."

"To what extent are preservatives used?" he was asked.

"I think it is a common custom to use preservatives, and I think it is permissible along legitimate lines. The use of borax, which is probably the principal ingredient in preservative, is very nearly a commercial necessity in the packing-house business, and, I believe, is considered comparatively harmless where used in large pieces of meat, like hams, shoulders and sides. Borax or boracic acid does not to any great degree become dissolved and absorbed by the meat, and in large pieces like those I have mentioned, which are washed before being put in pickle, all the excess of these chemicals would be removed. The use of these chemicals upon small pieces of meat, together with all the preservatives, are gathered together in one conglomerate mass and mashed up into sausage. These sausages are unpalatable, and are seldom bought twice by the same person. There are a few firms that have a splendid sausage trade because of the great care taken to have everything about the preparation of their

sausage scrupulously clean, and because every effort is made to have all pieces of meat kept out of their sausage stock, so that there will be no need of an excess of chemicals to keep the stuff from smelling.

STRUGGLE OF LAST YEAR.

Ordinance Proposed by Councilman Mulkey Voted by Mayor Rowe.

If the experience of last year is any criterion, the ordinance will meet with violent opposition when they come up in the City Council. It was just about this time of the year when the ordinance was introduced by ex-Councilman F. W. Mulkey. This is his story of the unsuccessful struggle he made to secure the passage:

"Upon invitation I met with the Portland Medical Association a number of times, and, after reducing the members of the association, presented these ordinances and submitted them to the committee of the association, which expressed entire satisfaction with them. The ordinances were introduced in the City Council and referred to the committee on health and police. The committee gave public hearings, both to the dairymen and to the Retail Butchers' Association. These gentlemen made numerous suggestions, and, after seeing to it that the ordinance was amended to suit themselves to the Mayor (Rowe) and violently objected to their becoming law. I am also informed, but am unable to state it of my own knowledge, that the State Dairy and Food Commission was opposed to the passage of the ordinance. If this is true, I presume he was jealous of his jurisdiction. However, in justice to that official I desire to state that he personally assured me of his cordial interest and support."

"The meat-inspection ordinance was passed, but was vetoed by the Mayor and failed to secure enough votes to pass it over the veto. The milk ordinance, and still in the hands of the committee, and the failure of the meat ordinance, died there. The meat ordinance contained some references to the milk ordinance and the Mayor held that this made it invalid. He also held that it was an undue interference with private business. There was violent opposition to both ordinances on the part not only of the dairymen and retail butchers, but of the commission men who buy country produce. 'Management' is waiting for the consent of the meat men before you pass such an ordinance. It will never be passed, for 'no rogue ever felt the halter gall with a good opinion of the law. We have a good customer ready, who will buy meat and milk supply under proper inspection this ought to be the healthiest city on the Coast. It ranks now among the healthiest in the United States, and ought to take the very first rank."

Ordinances Carefully Drafted.

"The ordinances were very minute in their provisions. A great point about meat and milk inspection ordinances is to reach the dairies and slaughter-houses outside the city. My ordinance did this in a way that was legal. I had the decision of the Supreme Court of Minnesota before me when I drew them, and I drew them in compliance with that decision, so as to avoid the objection that the city could not regulate business beyond its territory. The State Dairy and Food Commission has so much territory to cover that with his available force it would be difficult to inspect dairies and slaughter-houses outside the city. The ordinance I drafted is so simple that it can be enforced. I believe the State Dairy and Food Commission to be efficient, and have never heard of his neglecting his duty. The beneficial result of the inspection of the good supply can only be brought about by the hearty co-operation of state and city officials."

WHAT THE DEALERS SAY.

Packers, Butchers and Commission Men of Diverse Opinions.

A reporter made the rounds of the various markets yesterday and found the dealers for the most part averse to discussing the subject. Dr. Bierdorf, however, they were unanimous in denying that they used injurious preparations for preserving their meats, and so far as could be seen none of the meat offered for sale yesterday had been treated. At shops, with a few exceptions, were clean and well aired. Front-street commission houses, which handle country-killed meats, were as clean as the character of the business permits.

Favors Inspection Ordinance.

One of the first persons interested in the meat business whom the reporter called upon was W. W. Spaulding, manager of the Northwestern Meat Company, packers and wholesale dealers. Mr. Spaulding said: 'I have read what Dr. Hutchinson says, and I heartily approve of his statements. Greater care should be exercised in guarding the public against injurious and unfit meats. I favored the ordinance introduced a year or so ago, with one or two features changed. There certainly should be a city meat inspector, and he should be a man who will enforce the law to the limit. However, I don't believe the retail butchers are, with the exception of a very few, handling bad meat. The trouble lies with the commission men, who will handle anything which the farmers bring in for the sale of the commission. The farmers bring carcasses here which are entirely unfit for market and find ready sale for them at the commission houses. Many cheap restaurants and saloons buy their meats exclusively from the commission houses, and some of it is very bad. A short time ago a certain commission firm in this town shipped 250 carcasses to Seattle, and when they were opened the inspectors found that all of it were condemned, because they showed signs of tuberculosis. Meat of this character is sold and consumed here every day, and I firmly believe is the cause of much of the stomach and bowel diseases which are prevalent here. The meat business should be handled by men who understand it and deal in it exclusively. It is not properly a part of the commission business and should not be done through such dealers. As for the preparations with which Dr. Hutchinson says the dealers 'dope' their meats, I do not believe that they are injurious in the least. Preservative, which he mentions, is a compound of borax, saltpetre and boracic acid, and no more injurious than salt. My experience is that the retail dealer is very careful as to the kind of meats which they sell, and there is comparatively little which is bad handled by them. You may quote me as being heartily in favor of an inspection ordinance, however, and that I will see to its enforcement."

Attacks Dr. Hutchinson.

Manager A. D. Miller, of the Farmers' Mutual Commission Company, was next interviewed at his office on Front street. 'There are absolutely no grounds for the charges made by Dr. Hutchinson, and it seems to me that he must be actuated by some motive other than solicitude for the public health. Such an ordinance as he urges would serve to prevent the farmer or marketer much which he produces. He now comes to town with his veal and mutton or pork, and finds ready sale for it, provided it is fit for market, and no conscientious farmer or dealer would attempt to sell meat which is unfit for food. The effect of such an ordinance would be to force retail dealers and the public to buy only Government inspected meat, thus creating a trust in favor of the Union Meat Company and putting us at their mercy. I've no doubt the Union Company would like to see such an ordinance passed, for it would permit them to raise the price of meat as they saw fit. Dr. Hutchinson can be sure of hearty support in that direction.'

"I do not believe there is a reputable dealer in the city who knowingly sells

diseased or putrid meat. Any one should be able to detect a very short-sighted policy, as he would quickly be found out, and then customers would avoid him in the future. I invite Dr. Hutchinson to come down to Front street at any time and inspect my meat, and if he finds it in conditions as he says they are, I'll apologize to him. As for using 'frezine' and other preparations, I don't know of any dealers using such things. We use white pepper for the purpose of keeping the flies off the meat, but I don't fancy any one will argue that white pepper is injurious. I cannot believe that this agitation is in good faith. It strikes me that it is in the interests of the Union Company. Its result would be a great loss and injustice to the farmer, and whenever the farmer suffers it is a fact that needs no explaining that the business man suffers."

"Bad Meat Is Sold," Says a Dealer.

The retail dealers were very reticent about talking, and G. L. Parker, of the Yakima Market, was the only one of them who talked for publication. 'I don't believe in about right,' said Mr. Parker. 'There is bad meat being sold here; much of it so bad that no man with a conscience would deal in it. As an example, I'll give you one. A man called me up by phone and told me they had a number of muttons which they wanted to sell me. I answered that I would go down and look at them. The man said that I should go down and look at the pelts were still on the carcasses. They had been brought in from the country, and, on examination, I found that the meat had decomposed as each deep under the hide, of course, refused to handle them, but they were sold and eaten by the people of Portland. I don't wonder that epidemics result from such food. The use of meat in preparation for dairy and meats is also very injurious to the public health. I never allow 'frezine' or 'preservative' about my shop. A year or two ago I sold a quantity of sausage to a customer, and in a short time he returned to me, because it was said to be poisonous. I could see nothing wrong with it. It looked and smelled pure, but I took some of it home and had it cooked. When I ate it, I discovered that it was repulsive and tasted so strongly of iron that it was entirely unfit for food. I found that a man whom I employed to make it used a preparation to preserve its color and its freshness. The 'dope' contained a strong solution of iron and many injurious chemicals. That was the last time such stuff has been used with me. I don't believe I would let any man sell such meat in the shop. Say for me that I favor an inspection ordinance, and I think no reputable dealer will oppose it.'

THE MULKEY ORDINANCE.

Provisions of Law Drafted to Protect City Food Supply.

Mr. Mulkey's proposed meat ordinance forbids the sale within the city limits of meat, fish, poultry, or other provisions of any kind, except milk and cream, "the sale of which is expressly regulated, controlled, licensed or prohibited under the terms and provisions of ordinance No. 10," not being healthy and fit for human food, or any part of an animal or fish which died by accident or disease. The sale is prohibited of any calf or pig less than five weeks old, lamb less than eight weeks old, any striped beef, or any meager, sickly, unhealthy or unwholesome fish, bird or fowl.

The killing of animals for human food within the city, or the sale of it is forbidden unless license has been obtained. This provision does not apply to retail butchers or other meat inspectors provided they submit to inspection by the Bureau of Animal Industry and that the animals bear the proper marks of inspection. Retail butchers are defined as persons who deal in meat, but do not kill it, obtaining their supply from persons whose meat is subject to the provisions of the ordinance. Meat is subject to inspection at any time until it is sold to the consumer. If any meat is found unwholesome, even after inspection, its sale is prohibited and any person knowingly offering it for sale is guilty of a misdemeanor and upon conviction in the Municipal Court, subject to fine or imprisonment. In any event the meat in question is to be destroyed.

Persons Subject to License are Divided.

Persons subject to license are divided into two classes. The first includes persons who kill, dress or pack animals for human food who maintain structures of any kind within the city for the purpose, when the output is reasonably expected to become a part of the city's meat supply. Those who do the same class of business outside the city comprise the second class. These two classes are made subject to the general license ordinance, but the fee is payable quarterly. Meat dealers of the second class are subject to the same provisions as milk dealers of the second class under the milk ordinance.

Provision is made for the maintenance of tanks or kettles for the disposal of blood or offal, rendering them into by-products not subject to purification. This is impracticable, and such blood shall not be sold for human food. If offal or blood is fed to hogs the hogpen shall be 30 feet from the slaughter-house and shall have a raised floor, which shall be washed and disinfected. Inspectors are given power to enforce provision for the maintenance of slaughter-houses in a sanitary condition. The milk inspector or his deputy provided under the milk ordinance is made the proper person to enforce the provisions of this ordinance without additional compensation, but the State Dairy and Food Commission or inspector of Animal Industry may qualify as deputy inspectors under these ordinances.

The officers provided are given power to enter any building for the purpose of inspection.

It is made unlawful to add any injurious chemical or an excessive amount of a harmless chemical to meat to prevent putrefaction, and any such adulterated chemical is added to meat to be used for sausage.

A person who kills an animal outside the city which he has raised on his own premises, and who has taken the animal and brings it to a certain designated place within the city for inspection. He need pay no license, but the meat he brings for inspection shall be subject to the one-quarter of the animal. He must comply with regulations as to the killing and transportation of such animals. The officers provided by the ordinance are required to stamp, mark or tag any animal or part of an animal as evidence of inspection.

The penalty for violation of the ordinance is fixed as a fine of \$25 to \$500 or 30 to 60 days imprisonment, or both. The milk ordinance divides dealers into three classes, namely: those who sell milk in the city and have dairies within the limits; second, those who sell milk in the city but have dairies outside; third, those who sell milk in the city but have no dairies.

It is unlawful to sell adulterated or preserved milk. Adulterated milk is defined as that which contains more than 5 percent butter fat, or less than 3 percent solids other than butter fat, or less than 100 percent gravity after cream has been removed, or cream that contains less than 20 percent butter fat, or milk that contains chalk, burnt sugar, salt or other substances added to deceive or adulterate. Preserved milk is defined as that which has added to it salicylic acid, boric acid, borax, formaldehyde or other substances for the purpose of preventing souring. Such adulteration is declared illegal. Provision is made against the sale of milk from unhealthy cows or containing an undue amount of sediment. Milk may not be sold in the city, nor may it be cared for by persons afflicted with contagious diseases, or who have been exposed, or who have recovered but not been disinfected. The milk of such cows must not feed cows with onions, turnips, cabbage, garlic, swill, wormwood or other weeds or vegetables, if such feed is likely

to give odors or peculiar flavors to the milk and affect the health of consumers. There are strict provisions for the sanitary location and maintenance of dairy stables. Dairies must have a pure water supply protected from contamination. They must not use surface water for cooling milk or cleaning utensils. They must furnish samples of water they use. The sale of skimmed or watered milk is forbidden unless it is so marked. The State law must be observed in regard to the maintenance and cleaning of stables and the cleaning of milk cows. Provision is made for nutritious food. Dealers of the first and third classes are required to apply in writing for a license once a year, giving detailed information about the location of the dairy and the number of cows. The health and police committee is then to direct the inspector to inspect the dairy. Upon his report the committee shall allow or disallow the license. The license fee is \$4 a quarter. Licenses may be revoked by the Council for noncompliance with the ordinance. Dealers of the second class shall be licensed in the same way with the addition that they shall make a written agreement that they will submit to the provisions of the ordinance.

The Mayor is to appoint a milk inspector, who shall be confirmed by a majority of the health and police committee, his salary to be \$1300 a year. He is given power to enter dairies, order compliance with the ordinance, condemn, prohibit the sale of and destroy impure, adulterated or preserved milk or cream, inspect dairies and any place where milk is sold and destroy or disinfect utensils or clothing which is infected. He is to tag cows for identification of the health and police committee. The penalty provided is a fine of \$25 to \$200 or 20 to 60 days imprisonment, or both.

NO CHARGE AGAINST HER

Jane Sappho Held Prisoner by Chief Hunt Until Law Interferes.

Glittering with diamonds and carrying a purse in which was stored her stock of diamonds, Jane Sappho, alias Jane Dole, alias May Smith, was arrested early yesterday morning and forced to spend several hours in jail.

"No charge was made against her, in fact she is not still held a prisoner for wearing diamonds, due to the fact that James Simnot, her lawyer, learned of her arrest and started to file a writ of habeas corpus."

"We have no charge against her," declared Chief Hunt, when he heard of the move. "We will release her at once."

The prisoner was arrested early in the morning. She said that she had recently come from Spokane. With a colored friend whom she had met she was sitting quietly in one of the North End rooms listening to some music. An officer chanced to see her, and turned her over to the woman's friend. The officer refused to accept the officer's suggestion to find other companions. Two of the three associates, and each time she refused. Just to show her who was the boss, the officers took her to the station. "No charge, but look at the jewelry," the chief was told yesterday morning when he came to the station. He eyed it speculatively and allowed the woman to remain in jail. Until late in the afternoon she was released, and it was learned when it was known that justice would be demanded in her case.

"A fine collection of jewelry," said the chief, as he looked over the collection of diamonds and jewels. "The palbearers get it all back, for they are after me now," whereupon he cast a meaningful glance at a group of reporters.

"Thirteen rings," he said, as he passed the diamonds to the palbearers. He got the correct number, and she quietly slipped them upon her fingers. Some of them were beautiful two-karat rubies, and the others were of value. Officer Hawley instinctively shaded his eyes with his hand as she flashed the collection into plain view.

"A diamond brooch," and she pinned it calmly on her dress. Stick pins of many descriptions and diamonds mounted in other manner were turned over, and finally the \$4.25 in money.

"When the money was produced she smiled pleasantly for the first time. 'I was afraid I had spent all of my money,' she said, and marched out of the station as calmly as if she had just made a business call.

GEORGE C. STOUT BURIED

Solemn Service at Cathedral Attended by Many Lawyers.

The funeral of George C. Stout, the prominent young attorney who died Monday morning at St. Vincent's Hospital, was held yesterday morning at St. Mary's Cathedral. Father McNally read a mass and the services were in every way simple yet impressive. Over 150 members of the Oregon Bar Association were in attendance, and the casket from the family residence on Jefferson street to the Cathedral.

Floral tributes sent by loving friends covered the casket and lined the cathedral with their subtle perfume. After the funeral mass had been read, the casket was opened for a time that the friends of Mr. Stout might gaze once more upon his face before the casket was taken to the cemetery and placed in a grave lined with beautiful white roses.

MOJAVE BEADED CHAINS

At the B. B. Rich Curio Today Nine-Ty-Five Cents.

We have an elegant assortment of Mojave beaded chains. Just to get acquainted with you, we will have a special sale today for 95 cents. We have added to our stock of beaded chains, and will be pleased to have visitors call. Our store occupies the entire upper floor, Sixth and Washington. Entrance on Sixth street, No. 1234.

HOUSEKEEPERS' WEEK.

Red-letter days in table linens, blankets, quilts, curtains, towels, napkins, bedspreads, sheets and pillow cases at 25c. Bedspreads, quilts, curtains, towels, napkins, bedspreads, sheets and pillow cases at 25c. Bedspreads, quilts, curtains, towels, napkins, bedspreads, sheets and pillow cases at 25c.

NEW TRAIN SERVICE.

Commencing June 11, the Canadian Pacific will inaugurate fast service, placing in commission the famous "Imperial Limited." This train makes the run from ocean to ocean in four days.

BUSINESS ITEMS.

If Baby Is Cutting Teeth. The sure and safe way to relieve the pain and discomfort of a baby who is cutting its teeth, is to use the "Baby's Own" teething tablets. It soothes the gums, softens the gums, allays all pain, cures wind colic and diarrhea.

Have you friends coming from the East? If so, send their tickets to the Denver & Pacific office, 124 Third street, Portland, Or.

Meier & Frank Company "A Wounded Bird Flutters" "An Imitator's statements are like his wares—unreliable."

The Fourth Great Day of Our Third Annual "June White Days" Greater each moment—Enthusiasm and praise from all—Better values were never before offered to the people of Portland and the Northwest—Every department clothed in white for these Glorious White Days, and the originators of the "June White Days, Meier & Frank Company, the biggest and best department store in the metropolis of the Northwest, ever offering to its patrons and friends reliable merchandise, honest values and right prices, and the truth at all times, through the medium of the press and their large army of employes proclaims to all the unprecedented success of these "June White Days" and all other days in our business career.

Every White Article in the Store Reduced Great Shoe Sale Extraordinary opportunity to buy splendid shoes. We are going to close out—We intend doing it in two days—a line of shoes that are bound to attract attention of all the economically inclined, and for Thursday and Friday the following shoes, which we have divided into four lots, will be sold at the special prices quoted:

Lot 1 VICI BUTTON AND LACE SHOES, regular \$2.50 to \$4.00 values, broken sizes, so endeavor to come early and secure the size you want, special at \$1.49 Lot 2 A great quantity of Ladies' Tan Lace Shoes, just the thing for outing purposes, \$5 grades to \$2.50 grades alike to go at \$2.19 Lot 3 LADIES' TAN AND BLACK OXFORDS, excellent quality in broken sizes, so come early and secure your size, regular \$2.50 and \$3.00 values at \$1.63 Lot 4 LADIES' DRESS SLIPPERS, something real nobby for street and evening wear, strap opera styles, slippers in velvet, kid, patent leather, regular \$2.50 to \$5.00 grades, broken sizes, so come early, reduced for this special sale to \$1.69

710th Friday Surprise SALE Special importation of Ladies' Hose, strictly fast-black Hermsdorf dye, and for fast colors there are none better. Included in this great purchase are a quality of children's heavy ribbed athletic hose, all to go at 18c For Tomorrow Only at Price Quoted.

A Great Clothing Sale FOR THE REMAINDER OF THIS WEEK Our Clothing Store, both in the men's and boys' section, has undergone a thorough revival, and with the splendid lines of Clothing we handle, together with the smart price reductions for Thursday, Friday and Saturday, we predict excellent results and many seekers after values that are unsurpassed.

Mens all-wool Suits in fancy tweeds and chevrons, newest Spring styles, extra well made, the regular \$12.50 value, special \$9.65 Mens fancy all-wool Worsted and Cheviot Suits in browns, grays, checks, mixtures and overplaids, regular \$15 and \$18.50 qualities, special \$12.85 Mens fancy Worsted Suits, extra fine quality, hand-tailored throughout, best of trimmings, in pin checks, mixtures and overplaids, the regular \$20.00, \$16.95 special Mens all-wool Outing Suits in fancy flannel and homespuns, new patterns, regular \$8, special \$6.65 Mens fancy Flannel Outing Suits in Norfolk and double-breasted styles, regular \$10.00, special \$7.85 Mens all-wool single Trousers made with belt straps and turn-up bottoms, materials of fancy gray homespuns and flannels, regular \$2.50, special \$1.98

In the Boys' Clothing Section All our \$5 Suits in Sailors, Sailor Norfolks, Norfolk, single-breasted and double-breasted—These suits are strictly all-wool, trousers made with extension waistband, and full line, all seams taped, special at \$4.20 Boys' Corduroy Pants, good quality 43c and well-made, special Youths' fine all-wool Suits in all the newest shades of homespuns, tweeds and chevrons, the regular \$14.00 values at \$11.85 special

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