CITY NEWS IN BRIEF



FRRANK L. SMITH MEAT CO. FIGHTING THE BEEF TRUST SOUP MEAT, PER Lb.
Beef Prime Rib Roast $\mathbf{1 0 c}$ Pork Steak
Beef Sirloin Steak.... 121, Leaf Lard.
 Beef Rib Steak......121.e.
Lamb Sh Ider Chop
Beef Round Steak.... $\mathbf{1 0} \mathbf{c}$ Lamb Loin Roast.
 Rolled Rib R'st Beef. 12 Brisket Beef Stewing.

DUNLAP HATS


## ABSOLUTELY BEST QUALITY

 ROBINSON \& CO. ${ }_{\text {AGENTS }}^{\text {SOLE }}$HOTEL PERKINS
BUILDING

## DOITNOW

 you into the fold today, if you'll come. Read our pricesChoice Brisket Beef 4e Beef Tripe ....... Beef Necks to Boil. Beef to Stew . Beef Kidneys ... Pigs' Feet ... Corned Beef Beef Sh`ldet Roast Pot Roast Beef . . Beef Sh Ider Steak Best Round Steak Rump Roast Bee Veal for Stewing.

4e Pork Hocks......... 8 8e Preast of Veal 10 c Beef Brains ..... $10 c$ Beef Brains ....... $10 ¢$ Loin Steak Roiled Rib Roast. . 10e Sirloin Soast Veal. 10 c Sirloin Steak ..... 121/2c $121 \%$
$121 / 24$
eg Roast of Veal. $121 / 2$ ib Roast of Veal. . 121/2 Rib Veal Cutlets... 121 $1 / 2$ egs of Pork Pickle Pork de Pork rk Sh lde

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& \text { Pork Loin Roast }
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Pork Steak Veal for Stewing... Se Se
$121 /$ c Ham

COLONIST RATES TO OREGON

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A Rare Opportunity to Promote the Industria Growth of the Northwest <br>  <br> Through arrangements with Eilers Piano House The Oregonian $\$ 25.00$ VIOLIN <br> Bow, strings, rosin and case includd, or a
$\mathbf{\$ 2 5 . O O}$ PHONOGRAPH <br> And six records, with a year's subscription to The Daily and Sunday
Oregonian, all for $\$ 25.65$, on very liberal installments. <br> 


## The Harry Wood Market Co.

$\square$
In business in tharg meats." W ve had no stomach for that kind of stuff-and we've found a lot of folk here in Portland who like to patronize a market that is willing to make positive effort to buy for them only the best Beef, Pork, Lamb, Veal, etc., available, off the Oregon ranges-fresh, delicious and GOVERNMENT INSPECTED! If you're one of the olk who want this kind of meats, and you don't trade here already, we'll welcome

Why should you trade with Smith? Because Smith's meats are ALL-OREGON meats. Much of the Beef Trust's
meats are Eastern meats. Smith's meats are the very Dest and at the same time the very cheapest you can buy the United States today, should it not be thing in the world for you to give us your patronage

RAND OPENING EILERS PIANO HOUSE Today and Tomorrow
ee Announcement, Page

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The Kind You Have Always Bought

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\text { In Use For over } 30 \text { Years. }
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