



**A PERSONAL TALK** 

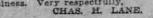
Well, friend, I am now ready to re-ceive you in my new and permanent home at the southeast corner of 5th and Stark. I have brought with me my best tailors and will make all goods up on the premises. I will personally take every measure myself and do all my own cutting, so you can be assured of own cutting, so you can be assured of the high-grade work that I have been accustomed to turning out and which has made for me legions of customers.

I have bought an entire new stock of goods, every yard of which is from the foremost mills in America, which means all the new and novel effects

means all the new and novel effects in woolens. My prices will range from \$30 to \$50, and I personally promise that no mat-ter what you pay. I will give each and every customer the same painstaking workmanship, the prices only differ in the goods and lining selected. Thave on the premises a clean, light and sanitary workshop and all my own workmen, thus guaranteeing absolutely the best tailoring possible. I assure each and every one of you that I will satisfy you or your "money back," hoping thereby to profit by your recommendations for a larger fu-ture business. Very respectfully, CHAS, H. LANE.

FROM CHAS. H. LANE, THE PRO-GRESSIVE TAILOR.

Well, friend, I am now ready to re-



WE WILL pay back the price of the flour if you fail to agree with us after trying one sack.

OCCIDENT is made exclusively from the most famous bread-making wheat grown-North Dakota Hard Spring Wheat. OCCIDENT Mills are in the midst of these richest wheat farms and we get First Choice of this highest priced wheat for OCCIDENT.

OCCIDENT contains more nourish-ment than any other flour milled and is the **purest** you can buy. It makes more bread per sack and whiter, lighter, tastier loaves. OCCIDENT bread stays fresh longer than any other. It remains moist and sweet.

If you want the most real food good-ness in your bread—ask your grocer for OCCIDEN'T Flour.

In Every Sack is Our Money-Back Guarante

DIRECTIONS-Work dough soft as possible; use less flour and more liquid-kneed thoroughly, and let raise longer than with other flour.

Russell-Miller Milling Co., 474 Glisan Street, Portland





will not only retain any case of rupture perfectly, affording immediate relief, but also closes the opening in ten days on the average case. If you can't come, send for descriptive literature.

LAUE-DAVIS DRUG CO. THIRD AND YAMHILL, PORTLAND, OR. Truss Experts and Exclusive Agents for Seeley's Spermatic Shield Truss.

United States Government.

OCCIDENT

