# The "Bristol" <br> A Hat of Style and Beauty <br>  <br> We are exclusive handlers in Portland of this Celebrated $\$ 3.00$ Hat. We show them in the Stiff Derby, the Soft Felts, and all the othe new varieties and whims of fashion. <br>  

## OPENING ANNOUNCEMENT

This is to Inform the General Public of Portland and Suburbs That a New Enterprise

## The Rose City Millinery Co.

Arrangements have been made with one of the largest eastern houses enabling us to have always the very latest styles at the most reasonable prices on display. We carry a large line of already trimmed hats from medium price to the finest and most expensive. Therefore we cordially invite you to visit our store and inspect our stock before
buying elsewhere. Our salesladies are courteous and polite, whether you buy or not, and the same courtesy will be shown everybody. Our head trimmer has just arrived from the east with new and up-to-date ideas, where she has had ten years experience with one of the leading millinery houses, therefore can please you. She also is a first class designer. If you have not quite made up your mind what you shall wear this
apring come in and let us suggest and design you something, and we feel confident we can please you.

## Rose City Millinery Company <br>  <br> PHONE PACIFIC 2891

San Francisco has fought the Beef Trust for 11 years, with so much success that of Seattle and Tacoma are heart and soul with us in our fight; they are doing as we are; they are
"FIGHTING THE CHICAGO BEEF TRUST'

## FRANKL.SMITHMEATCO

226-228 Alder Streeet, Between First and Second Streets.

## Beef Bones for Soup... 21/2c| Prime Rib Roast Beef...10c| Fancy P'rt'rhouse Steak 15

 Lamb LiverPigs' Heads
Beef Kidneys
Beef to Stew
5c
Sest Round S
5c
Beef Brains.

| 5c | Bee Brains ..................... |
| :--- | :--- |
| 5c | Breast of Veas. |
| 5c | Shoulder Roast Veal. |

10 c Loin Roast Veal
Pork Mixed Sausage... 10c
Frontquarters Lamb. .10 c Roin Veal Cutlets
Shoulder of Lamb......10c $\begin{aligned} & \text { Rib Veal Cutlets } \\ & \text { Calves }\end{aligned}$

| Lamb Shoulder Roast...1.10c Calves ${ }^{\text { }}$ Liver |
| :--- |
| Our Own Pure Lard...12c |

5c Beef Sirloin Steak... $121 / 2 \mathrm{c}$ Pork Loin Roast.
c Small Porterhouse, 121/c Pork Steak..
5 c Rolled Rib Roast Beef $121 / \mathrm{cc}$ Legs of Lamb..
3c Beef Loin Steak......121/2c Lamb Rib Roast
8 c Leg Roast of Veal., 121/2 c Lamb Loin Chops.
3 c Side Pork ............121/2c Our Own Hams.
c Pork Shoulder Roast., $121 / 2 \mathrm{c}$ Our Own Breakfast


