

Rapidity and Affability of Our **Meat Cutters**

Perhaps you wonder why it is our meat cutters serve you with such dispatch and are so courteous and pleasant. We will tell you why: They are first grade men, they handle the highest quality of meat and they are the best paid, best treated men in any Portland market. They take pleasure in serving our customers, because their services are appreciated by the splendid class of people who regularly come to our market. Good goods, good service, good people, make the Harry Wood market (the largest, cleanest and most sanitary market in Portland) the natural center of the meat trade. Other meat prices, not listed for lack of space, the same as usual?

MEAT SPECIAL!!! ALL DAY SATURDAY! COME EARLY

Note well these cut prices. All day Saturday you can get this choice, fresh, juicy, Oregon raised, Government Inspected meats at these extremely low prices. We want all our appreciative patrons-and newcomers, as well-to share this great money-saving opportunity

								10000
	Iťs	3 1	for		YOU			Per Pound
Veal Sausa	ıge	. 2	1b	s.		•		25c
Soup Bone	_							10
Boiling Me	at			•				20
Brisket Bo								20
Neck Boil								20
Pot Roast								50
Steak .								50
Rolled Roa	ıst	$\mathbf{B}\epsilon$	eef		,		•	60
Loin Steak	er E							100
Porterhous	е							100
Tenderloin				•			•	100
					_			63

(TWO ENTRANCES) CORNER FIRST and ALDER

Of Canham & Williams, Grocers, Portland, Or.,

UNANULE3

The cereal health coffee, tastes like 45c per pound Tava coffee. We use it exclusively in my family." All grocers in Oregon

sell a big package for 25c. If your grocer has not got Golden Grain Granules, the pure health building cereal coffee, tell him to order a case from

> Allen & Lewis Lang & Co. Mason & Ehrman Wadhams & Co.

10 Wadhams & Kerr Bros.

All boys and girls will get money to spend for Fourth of July if they read my "ad," which I published June 1 in The Jour-nal. The same "ad" will be published in The Journal Saturday, June 22. From 10 cents to \$5.00, to all children, with exception of boys who smoke ogarettes.

12 FRONT ST., PORT-LAND, OR.

PROGRESS OF FIGHT

ON A NEW COUNTY

(Special Dispatch to The Journal.)

Olympia, Wash., June 14.—The fight to prevent the formation of Grays Harbor county was renewed today when application was made for a writ of prohibition restraining Judge A. E. Rice of Lewis county from proceeding further proceedings are with the hearing now in progress to de
termine the correctness of the petition of the county. All-county, another on the relation of the county, another on the relation of the saute on the third on the relation of Chehalis county.

The proceedings are attacked upon the grounds of the unconstitutionality of the law creating Grays Harbor county.

Wallows I. O. O. F. Officers.

(Special Dispatch to The Journal.)

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The proceedi

IF YOU WANT THE BEST QUALITY OF

GROCERIES Fellows Grocery Co.

849-351 OAK ST.

Both Phones, 2596

348-350 ANKENY ST.

MEATS AND GROCERIES AT THE LOWEST PRICES

Go to Fellows on Oak Street, near Seventh, where you can save from 10 to 20 per cent. 18 POUNDS DRY GRANULATED SUGAR \$1.00

SPECIAL PRICES TO HOTELS, RESTAURANTS AND BOARDING HOUSES.

FRANK L. SMITH MEAT CO.

226-228 Alder St., Bet. First and Second Sts.

We are FIGHTING THE BEEF TRUST with as little mercy as the Trust has shown to all classes of people. In every eastern city the people are suffering for meat because the Beef Trust has doubled the price. Portland people are eating the cheapest meat to be found in ANY CIVILIZED LAND. Keep it this way. Give credit to SMITH, to whom credit is due, and give him your patronage.

For Friday and Saturday trade we offer 100 fancy milk - fed calves. They are the most tender and tasty thing in the meat line that we can offer. In the spring of the year they are at their best. Veal Shanks for Stew. . 5c Veal Stew, extra choice 8c Veal Breasts to

Roast.....8c and 10c Veal Shoulder Roasts. 10c Veal Sausage121/20 Veal Legs121/2c Veal Loin Cutlets, the choicest cuts15c Veal Rib Cutlets 15c

TEAT PACKING HOUSE STORY UP
TO DATE AND REYORD.

Jan. 1, 1905.—The Beef Trust is going to build an immense Packing Plant in Fortilizer plant, and gluepot and button factory included! Can the truth be true? Avaunt all want! O! cat by the tail. O! Packing plant.

June 1, 1905.—The Beef Trust is going to make Portland the packing-house headquarters of the Pacific Coast. No other town will have the ghost of a show.

Jan. 1, 1906.—The Beef Trust will soon start a packing plant. Maybe two of Pigs' Feet 5c

June 1, 1908.—Pretty soon a packing

Steak10c Fancy Sirloin Steak .. 12½c Fancy Tenderloin Fancy Spring Lamb

Roast121/2c The Trust can put its bull beef on the market for 1c per pound. If you should

pay the Trust even 2c per pound for such cuts as Porterhouse Steaks, Prime Ribs, etc., the Trust would be making 100 per cent profit off you. Cut out the Beef Trust markets. Don't eat their meat at any price. Eat the best of Oregon meats. They can be found only at SMITH'S.

Pictorial Royal Bakery Adv. No. X

Are you clipping this series of advertisements? Remember the beautiful Royal Cook Book-Illustrated and full of new recipes-that will be given oman who saves the entire series of 13, one appearing each Friday.



"Table Queen" Bread Is Perfectly Baked

At All Grocers Out of the oven, all golden and brown, Dozens of loaves with care are laid down. The baker smiles with deepest satisfaction, For he knows this bread holds every attraction, Then onto neat shelves, as may be seen, Is placed our delicious "Table Queen." And this very day many proud men of worth, Will exclaim as they eat: "The Best Bread on Earth!"

Look for "Royal" in Bottom of Loaf

The Royal Bakery ovens are the most modern in the whole northwest, being especially constructed with reference to regularity of heat, there is never an underdone or burnt loaf. Always perfectly baked with a uniform, light golden brown crust, "Table Queen" is naturally THE queen of every repast.

Steamed Cocoanut Pudding —Always in Season

Royal Receipt No. 9. 11/2 lbs. sugar, 1 lb. butter, 11/2 pts. whites of eggs, 1 lb. dessicated cocoanut, lemon flavoring, 11/4 lbs. flour, 34 ozs. baking powder. Work the sugar and butter to a cream, add eggs, flavoring, cocoanut, flour and baking powder; mix thoroughly, and steam 11/4 hours. Serve with sauce.

See Saturday's Paper for the Johnny and Jimmy Free Cake Prize Winners

18c lb.

FRESH RANCH EGGS

Doz. 45c BEST CREAMERY BUTTER

55c Roll

15c Each HALIBUT 10¢ LB.

SALMON 15¢ LB.

PHONE MAIN 5

FRESH DRESSED CHICKENS BEST CREAMERY Dalles Diamond Flour BUTTER

55c FRESH RANCH EGGS

20c A DOZEN Dairy Butter 40¢ and 45¢

Best Sugar Cured Ham.....17¢ Cream Brick Cheese, Limburger Cheese, each ... 35¢ Full Cream Cheese, 2 lbs...35¢

Chickens 17c-18c lb.

Oleomargarine40¢



Is the best for every kind of b it makes the best and largest loaves bread and the highest and lightest and biscuits of the highest flavor. for it at your grocer's. If he

LaGrande Creamery Dalles Diamond