



Afternoon Teas
Will Be a Special Feature
of the
New Bohemian



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The Apotheosis of the Bohemian, the Restaurant Beautiful

DOUBLED IN SIZE, FAR RICHER IN APPOINTMENTS, EQUIPT WITH
EVERY MODERN FACILITY FOR JOYOUS DINING!

HITHERTO UNSURPASSED IN ITS CUISINE, TO THE CHEF'S SUBTLE
ART HAS BEEN ADDED LABORATORY EXACTNESS!

Guests of the Bohemian
Eat Exclusively

Maid O'Clover Butter
made by the

MUTUAL CREAMERY COMPANY

72 East Seventh St. North, Portland
Phone East 6800

The Acme of Purity and Wholesomeness

Do You Consider an Egg Just an Egg?

Or, are you one of the constantly increasing number who
are insisting on quality in eggs, just as they do in other
foods?

The eggs I sell are laid by hens that are fed clean, whole-
some grain and balanced rations; that drink pure, clean
water, and sleep in a sanitary, clean henhouse.

Strictly Fresh Table Eggs—Winter and Summer
Unqualified Guaranty of Quality, Satisfaction
and Service

A. T. McCAULEY, Telephone East 404, Portland

JONES' MARKET

Fourth and Alder

Telephones—Manual Marshall 1; Automatic 562-81

*The Market of Cleanliness and Sanitary
Surroundings*

JONES QUALITY MEATS

Fresh and Cured Fish in Season

Milk-Fed Poultry

ALSO

THAT FAMOUS SKAMOKAWA BUTTER

Cash or Credit

We Deliver

The Artistic Lighting Effect

of the Bohemian Restaurant installed by Port-
land's foremost lighting fixture establishment.



J. C. English Co.

Upstairs at 148 Fifth Street, Bet. Morrison and Alder

The Bohemian Is Speaking to You!

*"At dinner time,
I pray you, have in mind where we must meet."*

—Verily, we accept the altruism that vanity is base—a mask assumed. To de-
scribe the ecstasy which comes of real achievement, there is another word. It
is Pride—a symbol of talent.

—On this day our pride is bounding!

—With the last deft touches of art applied, the larder heaping with choice foods
and rare goodies, we extend a cordial welcome to the people of Portland and its
vicinity to grace the occasion of the opening of the new Bohemian.

—Unbuckle your appetites!

—Doubly welcome! Let every friend bring a stranger, if such there be!

—The Bohemian now is the finest restaurant on the Western Coast, full twice
its former size, completely equipped anew with many exclusive features well
worthy of note.

—Quality we have always maintained, and cleanliness, too. But to the latter we
have added still further concern: modern lavatories and shower baths for men
employees; a suite of rooms for women employees, including rest room, sewing
room, reading room and lavatories; special sterilizing facilities further to care for
silver, dishes and utensils; perfect ventilation of kitchens as well as dining rooms.
These are among the several innovations.

—Modern cold storage vaults of special cork and steel construction permit the
proper classification of vegetables and odorous foods to assure freshness and gen-
uineness of flavor. These vaults are supplied with low temperatures from a
plant capable of producing more than 4000 pounds of ice daily.

—Warming closets for tempering various doughs; electrically heated ovens, espe-
cially designed for pies and fancy pastries.

—There is nothing remaining of the old Bohemian, with the exception of three
well-known and appreciable features: The convivial atmosphere, the appetiz-
ing menus and the low tariff!

—Oh, yes, there is—that is, we were about to forget to mention—pardon, please
—the hosts!

—Of all days, this is the one on which we wish to see you most. Come! We
promise you will find us possessed of our very best manners and doing our ut-
most to help you to enjoy the charming surroundings and the good company
you'll find.

—Catch the step!

—Trip right up to the new entrance, 384 Washington, near West Park!

In order to attain the height of efficiency in the art of cooking we have installed the
most modern equipment operated by steam from the system of the **NORTHWEST-
ERN ELECTRIC COMPANY**. This connection enables us to dispense with the
ordinary steam boiler and its attendant smoke and dust, thus increasing the cleanliness
of our establishment.

We are the first restaurant in the central district of the city to equip with electrical apparatus
adapted to operation with alternating current, which system has just been installed by the above
mentioned company in the business district of Portland.

We operate the following equipment:

STEAM COFFEE URNS
STEAM EGG COOKERS
STEAM STOCK KETTLES
STEAM VEGETABLE STEAMERS
STEAM HAM BROILERS
STEAM WARMING TABLES
STEAM DISH WASHERS
STEAM HEATING

ELECTRIC BAKE OVEN
ELECTRIC DOUGH MIXERS
ELECTRIC POTATO PEELER
ELECTRIC POTATO MASHER
ELECTRIC ICE CREAM FREEZER
ELECTRIC ICE CHOPPER
ELECTRIC VENTILATING SYSTEM
ELECTRIC LIGHTING

J. C. Green's Market

284 Yamhill St., Bet. Fourth and Fifth

**FISH, POULTRY, VEGETABLES
AND FRUIT**

*CATERING ESPECIALLY TO HOTELS,
RESTAURANTS AND DINING CARS*

Quality Products

Prompt Service

O M P
Stand for

QUALITY AND SERVICE

Our new and modern equipped plant is in position to
supply the highest quality Milk, Butter and
Cream and Whipping Cream.

The Bohemian Restaurant

is supplied entirely by the

Oregon Milk Producers

Broadway 4021

Fifth and Couch Sts.

The delicious and palatable breads, cakes and pastries
served by the Bohemian Restaurant are
made exclusively from

OLYMPIC FLOUR

Foremost in the Field

made by

THE PORTLAND FLOURING MILLS COMPANY

The Reopening of the
Bohemian Restaurant

will find quality uppermost. Here you can enjoy,
cooked in your favorite way,



Swift's Premium Hams and Bacon

and

Gold Crest Milk-Fed Poultry

SWIFT & COMPANY

North Portland, Or.

IN THE MAKING OF THE NEWER AND GREATER BOHEMIAN, THE ABOVE NAMED FIRMS AND PRODUCTS HAVE CONTRIBUTED TO YOUR ENJOYMENT