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## DID YOU EVER?

PASTEURIZED CREAM
SANITARY CREAMERY?

## Jackson County Creamery

GOLD SEAL BUTTER


#### Abstract

Sanitary Methods strictly rated from the strietly scientifie apparatus, and is then placed in the Pasteurizer, which is a geat alnminmm the Pasteurizer, Which is a great ahminum tank con- taining revolving alumimum coils. After the cream has heen placed in the PasteurAfter the cream has been whaed in the Pasteur- izer, which has previonsly beensterilized, live steam is turned into the coils, which revolves, thoroughly agitating the cream, until a temperature is attained then turned off, and refrigerating brine turned into the coils, reducing the cream to the exact temperaadis to the whole IT IS A PROCESS which undoubtetly will be required by the PURE FOOD LAWS in this country eventually, as it is now in many parts of Europe where dairying is the chief industry where dairying is the chief industry. After churning the butter is plaved in Cold storage and each package is weighed separately, wrapped, and placed in cold rooms until needed. The cold storage facilities of this plant camot be exeelled, as it has the entire WEISHARD'S I

DEMAND GOLD SEAL BUTTER No Butter Is Better No Good Butter is Cheaper Jackson County Creamery


