

WHEN BUYING FLOUR

Buy good flour—the best is economy and cheap flour is waste

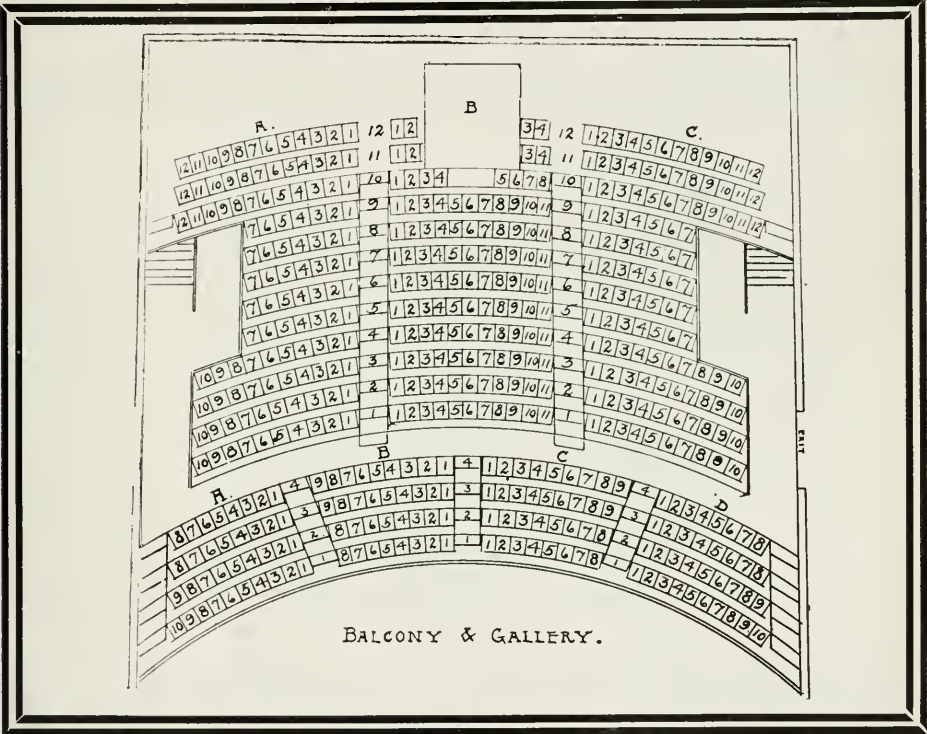
QUEEN ANNE FLOUR

is the highest possible patent, ground from the choicest wheat and is the result of years of experience by the best millers in America, having in the highest degree those qualities which are essential in making *the best bread*. *Every sack fully guaranteed.*

QUEEN ANNE FLOUR



HAMMND MILLING COMPANY
 Seattle San Francisco Los Angeles



BALCONY & GALLERY.

PRINCESS THEATRE,
 Ellis Street, near Fillmore. Phone West 663.
 S. LOVERICH, Manager.

HOT BREAKFAST ROLLS AND BUNS ARE DELICIOUS

**HOME MADE BREAD
 IS DESIRABLE FOR A CHANGE**

Ladies

Do you use Golden Gate Compressed Yeast? If not! Why not? Its the best yeast for all kinds of Baking.



SAN FRANCISCO



Our recipe book tells you how to make good things to eat with Golden Gate Compressed Yeast. Free for the asking. Ask your Grocer.

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Telephone Douglas 2420.

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