



## Pacific Coast Home of FLEISCHMANN'S YEAST

**WE** beg to announce the opening in Sumner, Washington, of our factory for the manufacture on the Pacific Coast of FLEISCHMANN'S COMPRESSED YEAST.

The above is a picture of the most modern and best equipped yeast plant in the world. It occupies eleven acres of ground—situated in a beautiful valley, far from any possible contamination—and has every essential for turning out an absolutely pure product.

No expense has been spared in applying the most improved manufacturing methods known to modern science and worked out by long business experience. From this factory our yeast is shipped, fresh every day, to the various well-known Fleischmann distributing agencies constituting the Coast Division of The Fleischmann Co., thereby assuring our customers in this rapidly growing country a regular supply of the freshest, strongest and best yeast that can be put on the market.

## FLEISCHMANN'S YEAST

has been the standard of excellence for half a century. Manufactured from selected grain, it produces a healthier and more thorough fermentation in the dough than any other leaven and makes nutritious and digestible bread. It has not only raised the standard of bread baking, but has been the means of largely increasing the consumption of bread throughout the continent.

With the opening of our Coast Division factory, we respectfully solicit the continuance of the patronage of our friends and customers; also the patronage of those who now bake bread with other leavens, but who can bake better bread with FLEISCHMANN'S YEAST "made on the Coast."

## THE FLEISCHMANN COMPANY

Principal Office Coast Division

Sumner, Washington