



CLEAN AS SUNLIGHT

**An Achievement
By THREE GIRLS**

"CLEAN AS SUNLIGHT," pure as driven snow, richly nourishing as Nature intended, when she gave us her best wheat for the Staff of Life—such is the achievement presented by **THREE GIRLS BREAD**—piping hot if you wish, and fresh from the most modern, sanitary and thoroughly complete baking plant in the West, if not in all America.

For the Three Girls Bakery, representing a liberal fortune and endowed with all that modern science and mechanical genius can provide, is now at your service, turning out the highest product of the bread-making art and ready to make forty, fifty, one hundred thousand loaves of golden brown deliciousness every day, as the people of Seattle come to know its goodness.

If you have ideas of cleanliness in bread-making, prepare to give them revision. Accept an invitation herewith extended to visit a truly modern and sanitary baking plant, the new Three Girls Bakery at Seventh Avenue North and Republican Street. Then you will appreciate the ideals and ambitions of the Three Girls, and come away with almost a reverence for cleanliness and wholesomeness in the making of that most important item of human food—Bread.

There the best and costliest of flour is mechanically sifted again and again to give it perfect cleanliness and aeration. White-garbed and white-gloved men apportion the ingredients—salt that cost \$24 a ton instead of the \$12 kind that may be bought in the market; pounds and pounds of the world's purest and costliest baking powder, and Crisco, that clean, wholesome vegetable substitute for unpalatable animal fat.

Great white bread-mixers that look like sanitary refrigerators give the dough a mixing that no housewife can possibly equal—and therein lies one of the reasons why Three Girls Bread should be in every household.

Then the dough passes into immense spotlessly clean rising pans—eight or ten feet long—without the touch of sweaty hands; soon it is ready to be shaped into loaves, and next you see it passing, hundreds of loaves at a time, into the battery of six huge ovens, each one of which at capacity can bake 18,000 loaves of bread a day.

If there is anything more pleasing to the olfactory nerves than the fragrance of bread, hot from the oven and baked to just the right turn of brown—what is it? Just stand by the Three Girls ovens as the batches of bread come out and you will have a treat that is a treat.

Quickly the golden brown loaves are hurried to the bread-wrapping machine, where without the touch of hands they are encased in sanitary tissue wrappers to keep them fresh and pure all the way to your table. This is the only bread-wrapping machine on the Pacific Coast. No careless bakery boy can drop them on the sidewalk to pick up germs and dirt; no cigarette-tarnished fingers can touch them nor infected air reach them.

Three Girls auto trucks, brown like the bread and emblazoned with the familiar Three Girls emblem, carry the hot loaves, along with hot rolls, doughnuts, cakes and other products of the Three Girls bakery, to the different Three Girls shops, to the leading grocery stores of the city, to prom-

inent delicatessens and all places where good, pure food is sold.

Such is the epic of Three Girls Bread.

The Three Girls loaf is compact, snug; with body; rich in nourishment; the most-for-your-money of any loaf ever set before the people of Seattle.

The Three Girls might make a loaf double the size—and with more profit to themselves than now—but they are presenting the modern approved and improved loaf. One taste will make you understand.

A Premium for Cleanliness

In planning the Three Girls' New Bakery, cleanliness was the chief aim, and with this thought uppermost the Three Girls struck boldly at the principal sources of contamination prevalent in all other baking institutions. One important feature, exclusively the property of the Three Girls Bakery, is the signed agreement with the Bakers' Union, this being without a counterpart in the whole United States.

This agreement provides that no employe shall start his daily work at the Three Girls plant without first taking a shower bath and donning a freshly laundered, spotlessly white, clean uniform. Sweaty underwear and germ-laden street clothes are thus forbidden to enter the Three Girls kitchens. As a further precaution, shower baths, lockers and lavatories are located entirely outside the main plant.

In consideration of this hearty co-operation in elevating the status of bread-making, each employe in addition to the regular union wage scale, receives 1 per cent of the amount of his daily output as a bonus.



Three Girls Special 10c Loaf
"Clean as Sunlight"

**What Three Girls Bread Means
to Seattle**

UNTIL the completion of the Three Girls Bakery, Seattle was farther behind in modern bakery systems than any other city of its size in America.

A very few years ago more than half the bread in the larger cities was baked in the homes. With the advent of modern bakery methods this percentage has been reduced, until in New York 95 per cent of the bread today is baked in modern highly efficient bakeries. Other leading cities are above 90 per cent.

But Seattle, up until now, has baked only 60 per cent of its bread in bakeries.

Bread-making today is out of place in the home. Economically it is wrong because of the high cost of ingredients when assembled in small quantities, because of the disproportionate cost of fuel, and because of the household drudgery it entails.

Women of today want to buy their bread—but for the health of their families they must know it is 100 per cent pure and produced under perfect sanitary conditions.

They will not buy bread from basement bakeries where filth and germs congregate; they will not knowingly accept bread kneaded by bakers whose hands are always whiter when they finish than when they begin—who have no idea of cleanliness or sanitation about their persons or their shops; women of today do not want bread handled and rehandled by bakery drivers who have just been currying their horses, or delivery boys in constant contact with the filth of the street.

Three Girls Bread comes to meet these modern demands and conditions. Every process is a lesson in sanitary perfection; it reaches your table in protected packages that inspire confidence, and insure safety.

Seattle can now buy 100 per cent of its bread, and abolish "bread-making" day in every home. For Seattle at last has a real bakery, the ambition of years achieved by the Three Girls.

Ask your city and federal health authorities

what they think of the Three Girls bakery; they will gladly tell you.

Visit other baking plants and you will eat but one kind of bread—Three Girls Special in the sanitary parchment wrapper.

The leading grocers of Seattle will sell Three Girls Bread. Not every grocer will have an opportunity to handle it—only those with a reputation for cleanliness and high-class service. To sell Three Girls Bread will be a mark of distinction and an immediate recommendation to patrons. At the sign of Three Girls Bread—there you may have confidence.

This is only the introduction to Three Girls Bread. We want you think about the bread you are now using—find out if it meets your sanitary requirements, safeguards the health of your family.

If you are baking your own bread we want to save you time, trouble and money.

Come to the Three Girls Bakery plant, study every process of modern bread-making, and be convinced!

A little later, when paving work now in progress on Seventh Avenue North is completed, there will be a formal opening of the Three Girls Bakery to the public, with appropriate ceremonies and favors to visitors—but don't wait for that; come now!

Children—save the Three Girls Bread wrappers; we will have more to say later about their value.

"CLEAN AS SUNLIGHT"

A Word About Price

Careful investigation convinces the Three Girls that the great majority of families cannot use more than one 10-cent loaf of bread at one time. Therefore to meet this condition the Three Girls are making a "Three Girls Special" 10-cent loaf, heavier than any 10-cent loaf before produced, compact, firm and elegantly browned, and at greatly added cost this loaf is being machine wrapped. It sells at 10 cents straight, at the grocery stores and at the Three Girls stores—10 cents straight!

A \$100,000.00 Bakery

The new THREE GIRLS BAKERY occupies a ground space measuring 120x200 feet, and is the only institution of its kind in Seattle having solid concrete floors that can be kept absolutely clean floor that is thoroughly scrubbed and rinsed every day with pure Cedar River water. No sharp corners anywhere to catch—and hold—dirt and dangerous germs. Cleanliness pervades every nook and corner of the big, model kitchen. There is no basement, everything being above ground—in the sunlight. The Three Girls' Bakery, with its equipment of wonderful automatic machinery and great battery of white tiled ovens, represents an investment of more than \$100,000.00.

