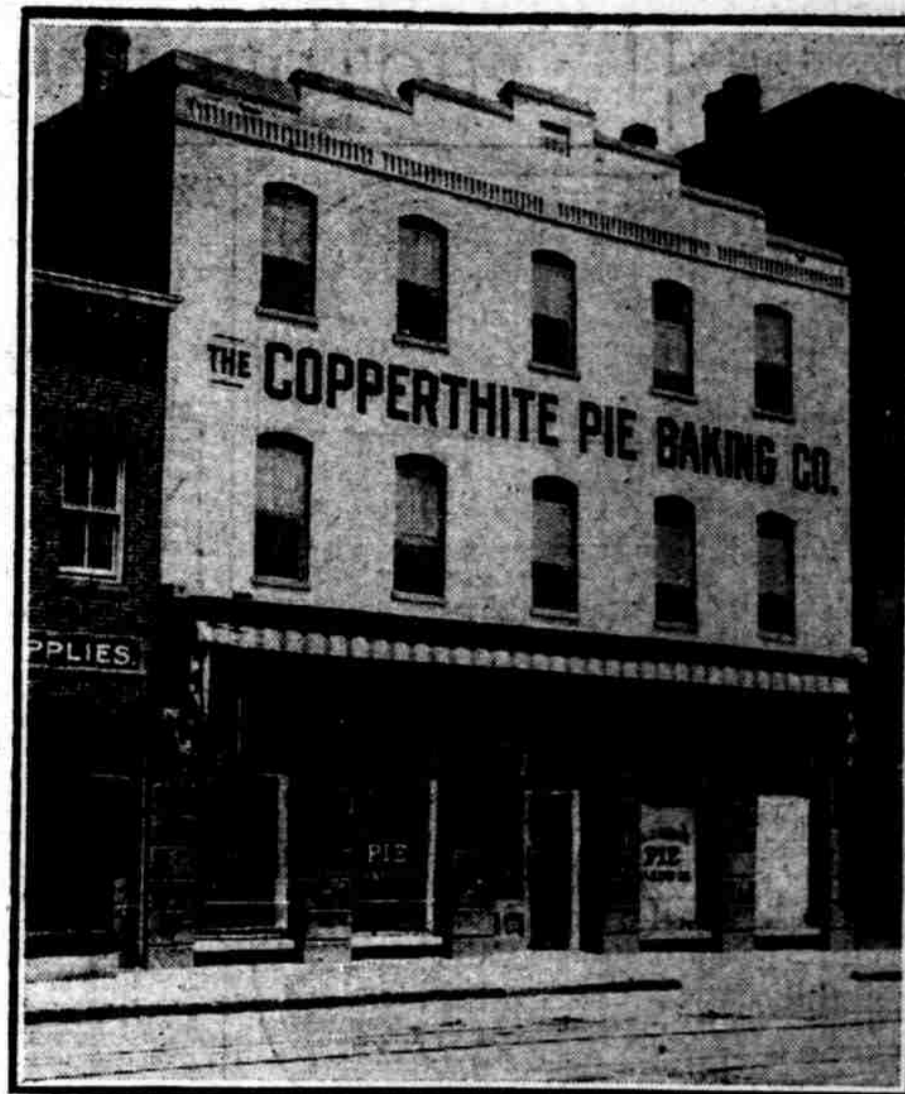


WASHINGTON'S NEW PIE BAKERY

A Marvel of Cleanliness

The Copperthite Pie Baking Co. Has Completed Modern Structure at 3289 M Street, for the Baking of Its Crisp, Delicious Pies.

Clean Surroundings, Sanitary Methods, and Pure, Wholesome Fruits and Other Ingredients Insure Toothsome, Wholesome Pies.



Exterior of New Copperthite Pie Bakery At 3289 M Street.

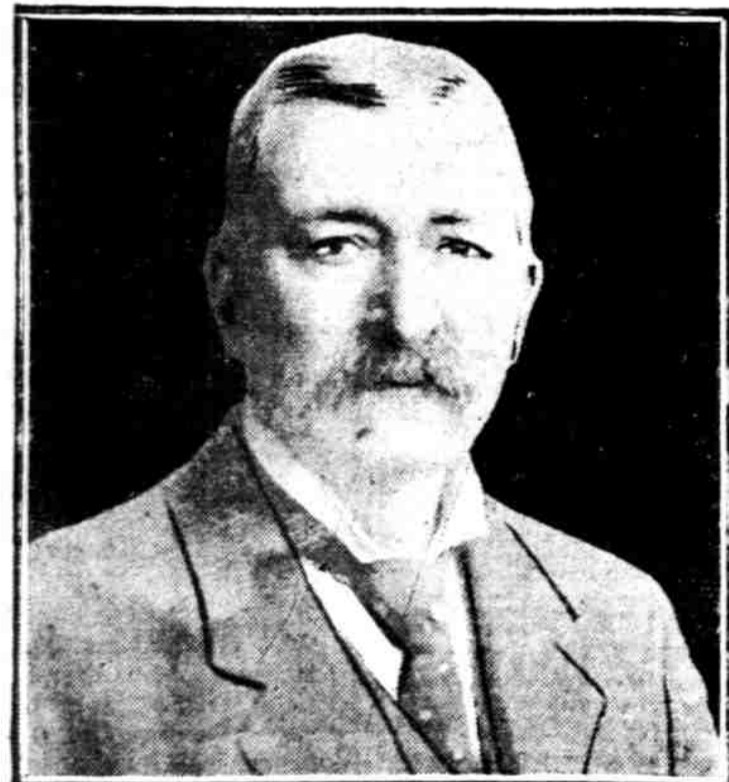
The modern pie bakery just completed by the Copperthite Pie Baking Company, at 3289 M St. N. W., is a marvel of cleanliness and brightness. The big three-story brick structure, fronting for a hundred feet on M St., and extending back for a distance of one hundred and twenty-five feet, is absolutely free from dark corners that harbor dust. From the storeroom stocked with tempting fruits, fillings, flavorings, and other needful ingredients for the concoction of delicious pies, clean down to the delivery room, where the pies are brought hot and crisp from the ovens to be distributed to the pie hungry, the building is flooded with sunshine and fresh air.

The Copperthite establishment may well be called the Sunlight Bakery. The broad skylight on the third floor floods the whole building, by means of light wells, with sunlight. It floods every corner of the building and shows at a glance the cleanliness of every part of it. The white walls and shining floors give an indication of painstaking thoroughness in the effort to produce absolutely clean and sanitary conditions. In fact, throughout the whole structure it is quite evident that every precaution has been taken and every device installed that insures the production of Copperthite pies under as perfect conditions as would maintain in the kitchens of the finest homes.

There is no bakery in the Capital which can surpass the Copperthite establishment in this important matter of having clean, sanitary conditions for the mixing and baking of pies. It insures wholesomeness and purity—two items which the modern housewife insists upon.

Modern Equipment

The Copperthite Pie Bakery has expended large amounts of money for the installation of the newest and best machinery and utensils used in the preparation and baking of pies.



HENRY COPPERTHITE, President and Manager of the Copperthite Pie Baking Co.

The utensils in which are compounded the luscious fillings are of porcelain, insuring an absolute freedom from any "tinney" taste, and also insuring absolute cleanliness. The dough troughs, in which the crisp crusts are mixed and kneaded are as spick and span as new pins. The kneading tables where the dough is rolled out in sheets for the crusts would take a prize for cleanliness in "Spotless Town" itself. The pie trimmer, which tamps the top crust on and trims the edges, is a modern machine, which does the whole operation at one twist and eliminates the handling of the pies.

The two gigantic ovens are of the very latest design, with automatic temperature indicators and regulators, which control the heat and keep a steady, even temperature, baking the pies thoroughly and crisping the crusts to a nicety. The Copperthite pies will always be of the same high standard of goodness. There is not a chance for one batch to be different from the others. The same conditions will always maintain and make for a uniform and reliable goodness.

The ovens will bake something like a hundred pies every ten minutes—twenty pies a minute.

Distributed While Hot

From the ovens the pies are brought to the delivery room and loaded on the wagons to be sent all over the city to the stores and lunchrooms. They leave the bakery with the oven crispness still in them and can be bought at hundreds of grocery stores an hour after baking.

The facilities of the Copperthite Company for reaching the consumer quickly are unsurpassed. In thousands of homes the pies

grandparents can eat and enjoy, safe in the knowledge that they will agree with them.

Purest Fresh Fruits, Sugars, Shortening, Flavorings, Etc., Used

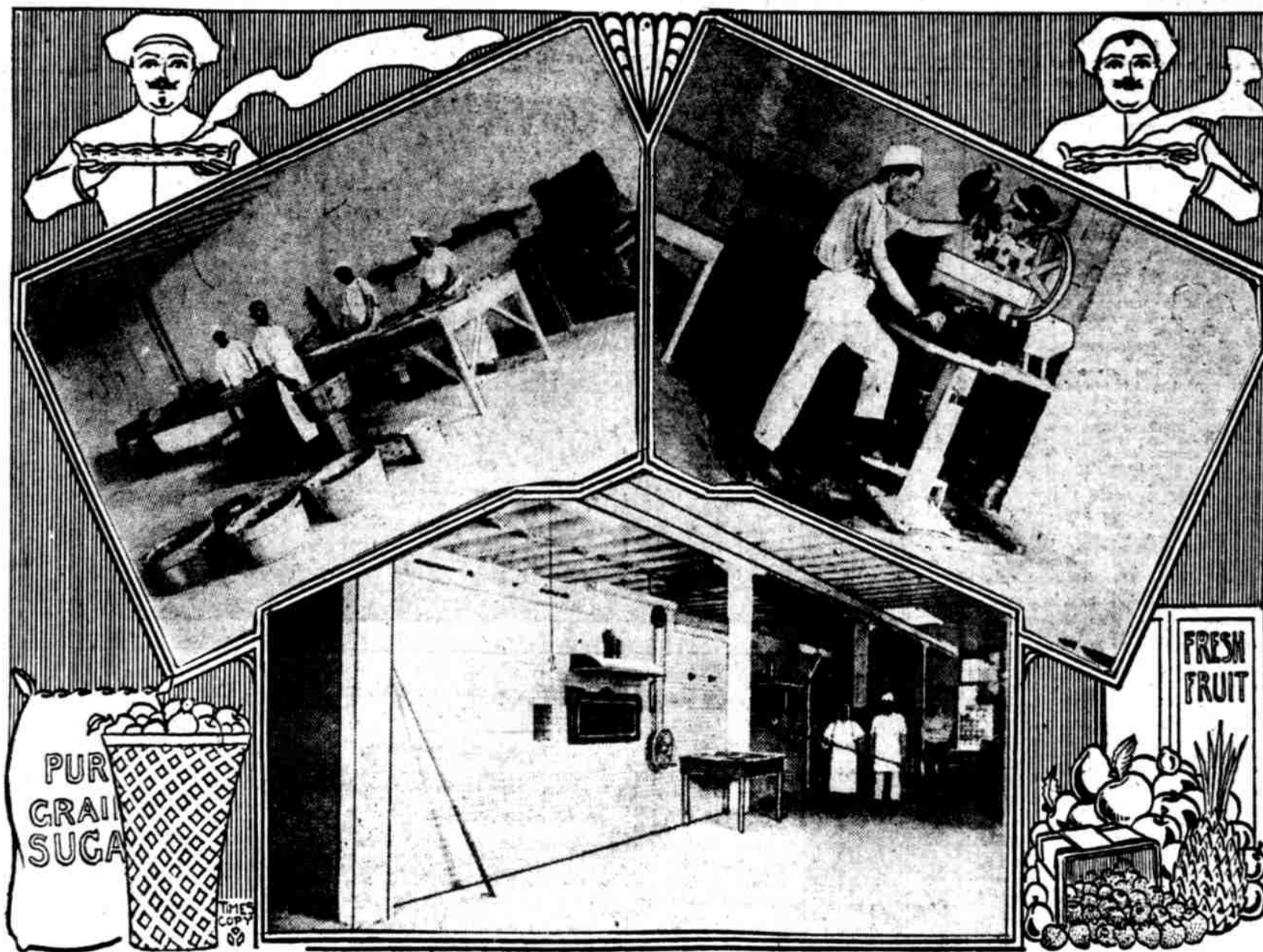
Mr. Copperthite is one of those old-fashioned business men who believe in living up to appearances. His pies look good, and he makes sure that they are as good as they look. He personally inspects every shipment of flour, sugar, fruits, and other ingredients that arrive in his stockroom, and scrutinizes them carefully to make

"tastes like more." They have a smack and flavor that is not found in any other but "the pies that Mother used to make." And that is because Copperthite pies are made as mother would make them. A clean, bright, airy bakery, full of sunshine and fresh air, fresh appetizing ingredients, skillful bakers, and an honest endeavor to produce good pies, make the Copperthite pies as pure, wholesome, and tasty as mother could possibly produce. The modern housewife need not burden herself with kitchen duties in the hot summer, baking pies for a hungry family, for she can buy Copperthite pies from the corner grocery that are every bit as delicious and as wholesome as her own. She can save the drudgery of summer-time baking, she can save time and also save money, for Copperthite pies really cost less than it would cost to produce their equal at home.

The Copperthite Bakery Open to the Public at All Times

Mr. Henry Copperthite, in talking to a Times representative the other day, said: "I should like to have everybody in Washington visit this bakery and go through it and examine it the way you have done. I am a bit proud of this big, bright bakery, and I am vain enough to want to 'show off.' I know there is not a cleaner, more sanitary, brighter bakery in the city, and I know that if the people of Washington knew it also, they would appreciate the superiority of Copperthite pies. This bakery will be open for visitors and arrangements may be made at the office for inspection trips at any time. Anyone is at liberty to come in and watch us prepare a baking, from the time we sieve the flour up to the time the finished pies are placed in the wagons. We will always welcome visitors, for we know that such inspections will rebound to our credit."

It is, indeed, a trip that is well worth taking, for the baking of pies in this modern bakery is an interesting thing to witness.



PIES IN THE PROCESS OF MAKING. LEFT SHOWS KNEADING TABLES, WHERE THE CRUSTS ARE ROLLED OUT, AND, AFTER BEING TAMPED IN THE PLATES, ARE FILLED. RIGHT SHOWS THE UP-TO-THE-MINUTE PIE RIMMER, WHICH FITS THE CRUSTS IN THE PLATES AND TRIMS THE EDGES. CENTER SHOWS THE TWO BIG OVENS WHERE THE PIES ARE BAKED TO A DELICIOUS CRISPNESS.

can be served in as fresh and appetizing a condition as though they had been baked in the housewife's kitchen.

The wagons are housed in a brick shed adjoining the bakery and can be loaded before the horses arrive. The horses are not stabled around the bakery, for the reason that the management wants to have the outside as well as the inside of the bakery clean and sanitary. There is no dirt of any kind in the vicinity of the big bakery.

Mr. Henry Copperthite Pioneer Pie Baker

Mr. Henry Copperthite, president of the Copperthite Pie Baking Company, is well known as a baker of good pies. He started and developed one of the largest pie baking concerns in the city many years ago. He subsequently sold this old bakery, and for several years has not been actively engaged in the business. With the opening of this new establishment in Georgetown, Mr. Copperthite returns to his occupation of producing toothsome, wholesome pies. There is perhaps no man in Washington who can bring more fame to the pie baking business than can Mr. Copperthite. He knows how to bake good pies, and he knows how to make those pies good, wholesome food, that young and old, from the tiny tot to its

sure that they come up to the standard that he insists upon.

He will not "take a chance," there must be no room for doubt, if the ingredients are not the best the market affords they are not good enough to find their way into Copperthite pies.

To look into the spacious stockroom, clean as a Dutch kitchen, stored with toothsome fruits and fillings, is to make one's mouth water. Everything looks so wholesome and appetizing that it is no wonder Copperthite pies are delicious.

The Secret of the Goodness of Copperthite Pies

The secret of the superiority of Copperthite pies is easily understood. It is just the combination of pure, fresh ingredients skillfully prepared by master bakers, baked to a nicety with as much care as "mother" would bestow upon them, and delivered with all their freshness and oven crispness still in them. They are the result of a conscientious endeavor to produce wholesome, satisfying toothsome pies, and they show it.

The delicious crispness of home-made crust, generously filled with delicious fruits, with the tang of real freshness still in them, make a combination that fairly melts in the mouth and always



Pies Ready for Delivery.

SIX BIG TWO-HORSE WAGONS TAKE THE PIES ALL OVER TOWN.

Copperthite Pies For Sale Everywhere

The output of the Copperthite Pie Bakery finds its way to all sections of the Capital City. Every household can enjoy their melting deliciousness, for the grocery stores all over the city will be prepared to supply the demand. Wise women will specify "Copperthite Pies" instead of asking for just pies. There is no difference in the price, but there is a difference, and a very big one, in both the taste and the wholesomeness. One bite will prove the former, and the latter no one can doubt who knows the conditions under which Copperthite Pies are baked.—ADV.