



# THREE GREAT DAYS!

The public will well remember the great excitement that prevailed in Center Market when, on October 27, we celebrated our Fifth Anniversary. No greater triumph than this has ever been recorded to the credit of Butterine—the pure, sweet, wholesome product of the cow—over Butter. Thousands were converted to the Butterine Creed of Health and Purity on that day, and tens of thousands of Washington people are now convinced that Prejudice—that Arch-enemy of Progress—alone has kept them from its use.

## Thursday, Friday and Saturday

will see a repetition of the triumphs of that memorable day, for on these days we shall present every purchaser of Clover Creamery, Alderney Creamery, or Extra Dairy, with a MAGNIFICENT ENGRAVING FREE. This is no ordinary souvenir, but a masterpiece of art, exquisitely engraved. It is a superb reproduction of that wonderful painting of the greatest animal painter that the world knows,

### ROSA BONHEUR

This picture depicts in a manner that stirs the blood and quickens the pulses of every lover of that noble animal the horse, the heads of three magnificent steeds. So vividly realistic is the painting, so wonderfully life-like is the effect, so true to art is the every detail that it has been pronounced one of the greatest *chef d'œuvres* in the annals of art.

## “Pharaoh's Horses.”

is the title. Every purchaser of a pound of our Butterine is entitled, absolutely free of charge to one of these engravings, which has no advertising upon it to mar its beauty whatever.

#### The Truth About Butterine.

Butterine is made chiefly of oleo oil, churned with large proportions of Creamery Butter and Cream. Oleo oil is pressed from the sweet fat of beeves. It corresponds with the oil of natural butter. It is of a yellowish color, and its taste is sweet. The particular goodness of oleo oil is shown by the fact that it will not grow rancid.

Butterine is made in creameries where cleanliness is scrupulously observed. It is put up in neat packages. It is so clean and pure that the eye sees it at once.

We sell three grades of Butterine:

1. Clover Creamery—the best Butterine in the world. The price is 25c a pound.

2. Alderney Creamery—almost as good as Clover. The price is 20c a pound, or 19c if you buy 5 pounds or more. There is really so little difference that it is next to impossible to detect it. The purity of the one equals the other, but the flavor of clover creamery is a trifle more delicate. We sell at least 100 pounds of alderney to one pound of clover. It seems that alderney suits almost everybody.

3. Extra dairy—generally used for cooking. It is absolutely pure, and costs 15c a pound. It is better than the best butter, and still it is the lowest priced Butterine.

#### The Growth of Butterine.

The most astonishing thing about Butterine is its growth in popularity. The increase of product in four years is difficult to realize.

The law requires us to furnish sworn statements as to the extent of our Butterine output. Following is a copy of the figures filed with our report:

Year ending June 30, '91.....	POUNDS.
" " " '92.....	236,472
" " " '93.....	303,539
" " " '94.....	836,495
" " " '95.....	1,121,728
" " " '95.....	1,276,405

There is mute but powerful argument in those figures. There is nothing accidental about the increase. People wouldn't buy Butterine if it wasn't better than Butter.

The minute people try Butterine—that settles it. The minute they realize that their objection to it is nothing but prejudice, just that minute they begin to save money and begin to eat pure Butterine on their bread.

## BUTTERINE IS BETTER THAN BUTTER AND COSTS LESS.

It is safer, healthier, purer, more cleanly made, more nourishing, keeps longer, costs less than Butter. An exquisite Booklet, complete, with beautiful half-tone illustrations, belongs to every man, woman, and child in Washington—about Butterine. You should call for yours.

Lay Aside All Prejudice.

# WILKINS & COMPANY,

Square Marble and Glass Stands. Center Market.