


Keeping up the pace---at

## Harrisburg's Newest Bakery

II It is one thing to make a good start and another thing to keep it up.

II When we started in the baking business in Harrisburg, a couple of weeks ago, we promcouple of weeks ago, we prom-
ised the people of this community that we would give them the best bread to be had.

II That seemed like a big promise to some but we knew what we were talking about. We have been in the baking busi ${ }_{7}$ ness for years and we have never baked anything but suality bread.

II From the very first loaf of bread we put out in this city, each succeeding loaf of Gunzenhauser's bread has been the same quality.

II This unvarying rule is the result of years of experience in the baking business.
-I True, our facilities in our new plant here are not up to the standard which we have set for our Harrisburg home, but they will be in the near future. Some of the machinery is still on the way and we hope to have it shortly.
(I] In the meantime we are using what machinery we have here in the plant, but the lack of Gunzenhauser's standard facilities for baking is made up by the skill and experience of Gunzenhauser's bakers.
(I) There is one thing which we are proud of and that is that we do know how to make good bread-and we make it.
(1) Have YOU tried Gunzenhauser's bread? We hope vou have.

The Gunzenhauser Bakery
Eighteenth and Mulberry Sts.

