**Royal Table Queen Bread**

Notice the Groove

Is Baked in

Mueller's Improved Bread Pan

("Table Queen" Bread has been a big success from the first day it was introduced. The demand has increased by "leaps and bounds." It's Quality Bread.

To further distinguish it from every other bread on the market, we decided to make a special pan for its baking—a pan with a groove on the bottom. It's so satisfactory we have applied for a patent on it.

If you want to make sure of getting the genuine Royal Table Queen Bread, look for the groove and the crown label. Both indicate "superiority."

Only the highest grade hard wheat flour is used in making "Table Queen" Bread. It is made and handled under the most approved sanitary conditions.)

**The Freshest**

The Biggest

Royal Baking Co.

GEO. MUELLER, Prop.