KENTUCKY CENTRAL RAILROAD

"BLUE GRASS ROUTE."

SHORTEST AND QUICKEST ROUTE FROM Central Kentucky TO ALL POINTS North, East, West and Southwest

FAST LINE BETWEEN LEXINGTON and CINCINNATI.

SWAMP-ROOT TO THE FRONT.

A PROMISED LAND New Year.

"AH, HERE, MONK, LET GO."

CONTEMPORARY FAME.

GETTING READY.

These are Facts

which

Housekeepers Should Seriously Consider.

If you want the best food, you will be interested in the following facts, which show why "Royal" is the best baking powder, why it makes the best and most wholesome food, and why its use has become almost universal—its sale greater in this country than the sale of all other cream of tartar baking powders combined.

The Royal Baking Powder NEVER fails.

It is absolutely pure and wholesome.

It is combined from the most approved and healthful ingredients.

It makes the finest flavored, most tender, delicious and wholesome food.

It has greater leavening strength than any other baking powder, and is therefore the cheapest.

It never loses its strength, but will keep fresh and of full leavening power until used.

It acts slowly in the dough, so that none of its strength is lost before the baking is completed.

It makes food that will keep sweet, moist and fresh longer, or that may be eaten hot and fresh with impunity.

The reasons why the Royal Baking Powder is superior to all others in these respects are easily stated. One is because it is made from chemically pure materials; another is because it is made with greater care and accuracy than any other. It is always uniform in composition and leavening power. It has been the standard baking powder since its introduction. **The founder and conductor of its business ever since is still at the head of its management.** Thus all the knowledge and skill attained by over a quarter of a century's experience is available in its present preparation. The consumer is not experimented upon by changes of formula that are constantly being made in other powders in an effort to get a mixture that will not "cake" or lose its strength, or that follow changes of proprietorship or manufacturers. The Royal Baking Powder is always certain and equal in its work; a teaspoonful does the same perfect work to-day that it did yesterday, or last week or month, or last year.

While the last teaspoonful in a can of Royal is as good as the first, other powders lose their strength after being made a short time, and particularly after the can is opened.

The exactness with which the active principle of each ingredient prior to mixing is ascertained by expert chemists; the actual prohibition enforced against the receipt into the works of an impure ingredient; the care with which the materials are dried coated and prepared before their combination and the precision in packing the powder so that it shall be delivered to the consumer in the perfect condition in which it leaves the factory, are some of the details which go to make the perfect "Royal."

The same means are not employed by other manufacturers. There have been a great many imitations of the Royal, but no equals. Pure materials are not employed, care is not taken in their preparation and combination, while in the great majority of baking powders alum is added to give them strength, while cheapening their cost.

The great popularity and general use of the Royal Baking Powder attest its superiority.

A WAR MEMORY.

SOLDIER'S NARROW ESCAPE.

THE MARKETS.

RISING SUN STOVE POLISH

DO NOT BE DECEIVED

IT SAVED HIS BABY.

God bless the children. Anything that alleviates their sufferings and that restores them to health when they are afflicted is deserving of great praise. When we consider that half the population of the world die before they reach the age of five years, we can see what a boon any remedy is that banishes the chief danger of childhood, for eighty per cent. of deaths in these infants come from croup. Mothers will read the following epistle with interest.

KANSAS CITY, MO., Nov. 30th, 1892.

My baby, nineteen months old, is very much subject to croup. Recently we have been induced to use Reid's German Cough and Kidney Cure and we no longer dread these attacks. Two doses give instant relief. I give it freely and do not fear an overdose.

J. W. MARSH,
East Fifth Street,
Manager Depot Transfer Co.,
Kansas City, Mo.

Unlike the Dutch Process

No Alkalies — or — Other Chemicals are used in the preparation of W. BAKER & CO.'S BreakfastCocoa which is absolutely pure and soluble.

Sold by Grocers everywhere.

W. BAKER & CO., Dorchester, Mass.

SYRUP of FIGS

ONE ENJOYS

CALIFORNIA FIG SYRUP CO.

SHILOH'S CURE.

Scott's Emulsion of cod-liver oil presents a perfect food—palatable, easy of assimilation, and an appetizer; these are everything to those who are losing flesh and strength. The combination of pure cod-liver oil, the greatest of all fat producing foods, with Hypophosphites, provides a remarkable agent for *Quick Flesh Building* in all ailments that are associated with loss of flesh.

Prepared by Scott & Bowne, Chemists, New York. Sold by all druggists.

"German Syrup"

My niece, Emeline Hawley, was taken with spitting blood, and she became very much alarmed, fearing that dreaded disease, Consumption. She tried nearly all kinds of medicine but nothing did her any good. Finally she took German Syrup and she told me it did her more good than anything she ever tried. It stopped the blood, gave her strength and ease, and a good appetite. I had it from her own lips. Mrs. Mary A. Stacey, Trumbull, Conn. Honor to German Syrup.

Ely's Cream Balm QUICKLY CURES COLD IN HEAD

Garfield Tea Cures Constipation

FAT FOLKS REDUCED

FITS

CATARRH

OPIUM

KENTUCKY MIDLAND RAILWAY

ATTENTION FARMERS.

Clover, Timothy, English Blue Grass, and Millett, Garden Seeds, Onion Sets, Etc.

JOHN R. CONLEY.

Glover & Durrett, Louisville Tobacco Warehouse

DR. BULL'S COUGH SYRUP

Salvation Oil

SWIFT'S SPECIFIC

S.S.S.