This is one of a Series of 50 different Subjects on Cooking.

ARBUCKLE'S
Arno's Coffee

COSTS MORE AND IS WORTH MORE THAN OTHER BRANDS OF COFFEE.

WHY?
1st. It is made from green coffee of higher grade and better drinking quality, and it is glazed at an actual cost to us of three-eighths of a cent per pound.

2d. Its entire strength and aroma are retained by our process of glazing coffee.

3d. The ingredients used in glazing are the choicest eggs and pure confectioners' "A" sugar; in testimony of this fact, see our affidavit on each package of coffee bearing our name.

4th. The glazing, composed of eggs and sugar, not only retains the full strength and aroma of our coffee, but gives to it a richness of flavor unknown to other coffees; besides it saves the expense of eggs used in settling unglazed coffee.

BEWARE of buying low-grade package coffee, falsely purporting to be made of Mocha, Java and Rio—this being a cheap device, employed by the manufacturers, to deceive unwary consumers.

COOKING NOTES.

Milk.

This is an article that all of us are, or have been at some stage in our lives, familiar with, and there is practically little that can be said about its various uses but what is already quite well known in every household in the land. A few words, however, from the advice of a prominent physician, in reference to the use of milk in a medical way, may be of value to some of our patrons. Good, pure, sweet, wholesome milk is a natural food, and should be used by both old and young. Drinking a large cup or glass of cold milk on a hot day is almost as harmful as doing the same thing with ice water. To get the full benefit of milk, drink it moderately and slowly. There are some persons whose stomachs are so sensitive that they cannot retain milk; let such persons add a little lime water to the milk, and they will find it has a very beneficial effect.

Milk or Egg Nog.—Break a fresh egg into a bowl with two tablespoonsfuls of fine white sugar, which beat together until it is very light and frothy; then pour in half a pint of ice-cold new milk, stir the whole well, and grate upon it a little nutmeg; use it immediately.

A spoonful of grated horse radish will keep a pan of milk sweet for days.

ARBUCKLE BROS.
Coffee Company,
NEW YORK.