ARBUCKLE'S
Arioşa 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 set-
tting unglazed coffee.

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

ARBUCKLE BROS.
Coffee Company,
NEW YORK.

COOKING NOTES.

Oranges.

ORANGE AND BANANA PUDDING.—
Take one quart of milk, four eggs, a
teaspoonful of extract of vanilla, a
pinch of salt and sugar to taste; put
the milk to boil, then add the sugar
and eggs, well beaten, and stir it un-
til it begins to thicken. After peel-
ing the oranges and bananas, cut
them in thin slices, put in dish, and
pour custard over them. Serve cold.

ORANGE CAKE.—Two cups of sugar,
one-half cup of water, two cups of
flour, yolks of five eggs and whites
of three, three heaping teaspoonsful
of baking powder. Bake in three
layers, using round tins. For filling,
take the juice and pulp of two large
oranges, juice of one lemon, one and
one-half cups of sugar, whites of two
eggs beaten to a stiff froth. Stir the
preparation well together and spread
between the layers.

ORANGE CREAM.—Grate the peel of
one-third dozen oranges into half a
quart of water, then squeeze in the
juice of the oranges; add to above
the well-beaten yolks of four eggs;
sweeten to your taste; and after
straining it, set it on the fire, stirring
it one way until it is as thick as
cream. Then put it into your glass-
es, cups, or whatever dishes you
wish to serve it in.

ORANGE PIE.—Take two table-
spoonsful of corn starch, juice and
part of the rind of one orange, one
cupful of hot water with one-quarter
box of gelatine dissolved in it. Mix
and bake in either one or two pies,
and serve cold.

VARIOUS kinds of oranges are
grown in this country, the most
popular of which in the East are
those from Florida; in the extreme
West, California oranges are in fa-
vor. These two varieties are plentiful
from October to April, after which
time we have the Havana and Sicil-
ian oranges.