MR. SIMS—“Look a heah, yo’ brack trash! W-What d’ yo’ go fer ter tell ’Rastus Cluff dat I hed a monst’ous big mouf fer?”

MR. RASHER—“Did n’ say no sech fing, Bre’r Sims. Dey was a talkin down ter de lardge ’bout puttin’ in a new cist’n, en I jes said dey ’d bettah see you ’bout it. Da ’s all.”

From *Puck*, by permission.
Arbuckles' Ariosa 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.

ARBUCKLE BROS., COFFEE COMPANY,

NEW YORK.