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

ARBUCKLE’S
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 setting 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.

COOKING NOTES.

Watermelon.

WATERMELON CAKE.—White part: Two cups of powdered sugar, two of flour, one-half cup of butter and sour milk, whites of four eggs, one teaspoonful of soda. Cream the butter and sugar well together, add the eggs beaten to a foam. Flavor with vanilla.

Red part: Two cups confectionery sugar, two of flour, two-thirds cup of butter, one-half cup of sour milk, yolks of four eggs, one-half teaspoonful of soda; flavor with nutmeg, one-quarter pound of soda, raisins well washed and dried, rub with flour, and add the last thing to the red part.

After a batter of both kinds is ready, spread well the bottom and sides of your pan (having it well covered with a buttered paper) with the white batter; fill with the pink batter, leaving enough of the white to cover the top entirely. Be careful in baking, and be sure it is well done.

WATERMELON RINDS TO PRESERVE.—Soak rinds in salt and water for three days, and one day longer in clear water; cut off green skin to make a smooth surface; cut the rinds into pieces resembling the quarter of a lemon, weigh them, and to every pound of melon allow one pound of fine white sugar, sprinkle sugar over the melon; let the whole stand twenty-four hours; then add to every pound one lemon cut in rings, taking out the seeds of the lemon; put the whole into the preserving kettle, with half a pint of water to every two pounds of the mixture, and boil five minutes; then take out the lemon and spread them on a broad dish to cool, boil the syrup until thick andropy, return the melon and lemon to it, and boil the whole three minutes. Take the lemon from the melon and syrup, and let the melon and syrup stand twenty-four hours, then pour it into jars, put a paper wet with brandy on top of each preserve, cover jars tightly to exclude the air, and keep in a cool place.

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