ARBUCKLE'S
Ario'sa 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' 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 coffee; 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.

Shad.

BROILED SHAD—Shad should be well washed and dried. It may be cut in half and broiled, or you may split it open and lay a small quantity of salt over it, and lay it upon a gridiron well buttered. It will broil in about twenty minutes, and should be thoroughly done. Melted butter may be served with it, but in a separate dish.

Boiled Shad.—Get a nice fat shad fresh from the water; that the skin may not crack in boiling; put it in cold water on a slice in a kettle proper length with a wine-glass pale vinegar, salt, a little garlic, and a bundle of parsley; when it is done, drain away water from the fish, lay it in the dish, and garnish with scraped horseradish. Have a small dish of nice melted butter to mix with the different catsups, as taste shall direct.

Baked Shad.—When cleaned, make stuffing of bread crumbs, salt, pepper, butter and herbs; moisten with beaten egg and milk; stuff the shad, and tie or sew it up. Lay it in the pan, and baste with butted and a little Madeira wine. Let the fish bake until tender and well browned, put on a hot dish, and make the gravy thick with browned flour; stir well, add juice of one lemon, and more wine if necessary to flavor. Decorate with sliced lemon and watercress.

Shad Roe Croquettes.—One pint of cream, four tablespoonsful of corn starch, four shad roes, four tablespoonsful of butter, juice of one lemon; flavor with nutmeg and a little cayenne. Boil the roes fifteen minutes in salted water, drain and mash. boil the cream and butter through, adding seasoning to taste. Boil up once, let cool, and use as directed.