



Through long steam-heated ovens, new tobacco passes in slow endless procession for drying and "conditioning."

## meant there

20 degrees below, and no tobacco, through lonely weeks of glittering silence. Then a speck on the hard, bright horizon; another musher, outward-bound ... and cigarettes! What price cold or Arctic hardship then!

## What a cigarette means here

220 degrees above, as endless belts carry the choice tobacco for Chesterfield inch by inch through the great steel ovens.

Here, in penetrating heat, science corrects and perfects the curing commenced in the farmer's barn. Dried, then cooled, then steamed to exact and uniform heat and moisture, the tobacco is ready for the final mellowing-two long years ageing in wood-that only Nature can give.

Man, Science, Nature - all work together on Chesterfield. And in the bland, satisfying smbothness of Chesterfield itself is ample proof that their patient, costly team-work is good!

Liggettvillyers Tobacco Co.

