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 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.

COOKING NOTES.

Coffee.

To make strong coffee, use one-half teacup of ARIOSA Coffee, add five or six (according to strength required) teacupsful of boiling water, stir the coffee and the water well at first, and then boil twenty minutes. After taking it off the stove, pour in one-quarter of a teacup of cold water and let it stand a minute, when you will have coffee as clear as amber—for ARIOSA Coffee requires nothing to settle it.

Notes.

Never scour the inside of your coffee pot, as by so doing you will wear the tin off and expose the iron. A bit of iron the size of a carpet tack will render unfit to drink five gallons of the best coffee ever produced, if permitted to come in contact with the coffee after the water is put on it.

Clean the inside of your coffee pot with hot water only, and dry it in the open air.