

Arbuckles' Ariosa Coffee

COSTS MORE AND IS WORTH
MORE THAN OTHER BRANDS OF COFFEE.

WHYP

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.