

JAPAN TEA

is by long odds the nicest, purest and altogether the most delicious tea in the world.

It is extensively advertised and has decided merit in both flavor and aroma.

You owe it to yourself and your customers to have a full supply on hand.

Housewives want it because they know it is the purest, cleanliest, best flavored and most economical of any and all teas the world produces.

Always follow carefully the following:

OFFICIAL RECIPE.

Use a small, dry, and thoroughly clean porcelain or porcelain-lined teapot. Put in one teaspoonful of tea-leaves for each cup desired. Pour on required quantity of freshly boiled water, and let stand for two or three minutes with closed lid. Never boil the leaves. Tea-leaves should be kept in tight can or jar, free from moisture.