

*Every pound is inspected by Government officials  
before being exported.*

THE LEAVES OF WHICH

# Japan Teas

are made are so delicate and tender that care should be taken when preparing for drinking that the infusion does not consume more than three minutes.

This insures that delightful aroma and deliciously sweet flavor for which Japan Teas are noted. Always follow the official recipe carefully.

#### HOW TO MAKE JAPAN TEA.

(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 from two to three minutes with closed lid. Never boil the leaves. Tea-leaves should be kept in tight can or jar, free from moisture.

Two-thirds of the tea consumed in the United States and Canada comes from Japan.