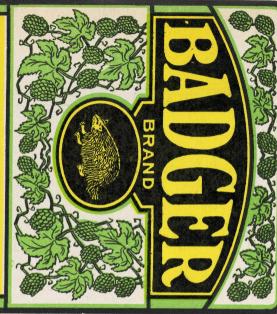
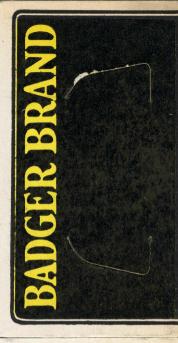


Packed & Guaranteed b he National Beverage Distrib Milwaukee, Wisconsin nteed by Distributing Co.







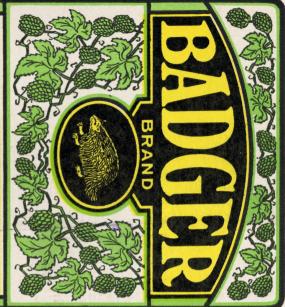
HOW TO COOK HOPS

The Hop-plant (Humulus Lupulus) is one of the oldest known plants used for preparing Teas, Tonic, Beverages, etc., but still very little understood by the general public. In order to get the benefit of the fine aroma of the hop-flower it is necessary to boil hops slowly (Simmering) for at least one-half hour to liberate the resineus substance contained in the pollen of the flower. This is the substance which produces the odor and the "tonic" so highly desired.











CHOICEST HOPS

BADGER HOPS are a particularly fine selected and cultivated quality of last season's gatherings, quite different from the ordinary grades on the market.

The utmost care is exercised in Picking, Curing and Packing, assuring the retainence of their fine Aromatic and healthful qualities.

2 OZ. WHEN PACKED