We have carefully compiled, with the aid of experts, a series of menus which will be found of great value and should be carefully preserved.

In connection with these menus we have introduced a varied assortment of recipes and made-up dishes which will prove to be exceedingly appetizing and healthful.

These dishes can all be made by using our own products as the base, and we assure our patrons that they will be well worth a trial.

These menus and recipes are a practical demonstration that with a full supply of our products in the store-room no good housekeeper can be at a loss to furnish a superior menu at any time, and in all emergencies.

Curtice Brothers Co.
ROCHESTER, N.Y. U.S.A.
Dinner

Blue Label Green Turtle Soup
Celery          Salted Almonds

* Whole Roast Ham a la Curtice

Browned Potatoes  Brown Sauce
Blue Label Ketchup

Fine Stringless Beans  Blue Label Corn
* Curtice Salad

* Preserved Peach Ice Cream

Wafers  Blue Label Jelly  Cheese
Coffee

* See opposite page for illustrations and recipes.
ROAST HAM À LA CURTICE.
ILL. 3.—Take package of CURTICE Boneless Ham. Place in roaster, in it some liquor. Steam thoroughly; then remove cover. Place around Ham potatoes that have been part boiled; return to oven. Baste with butter and brown in quick oven. Garnish with parsley and serve.

CURTICE SALAD.
ILL. 2—Arrange one can Golden Wax Beans in hollowed shells of green cucumbers. Place in bed of lettuce leaves. To decorate, slice CURTICE Beets; cut out centres with thimble. French dressing.

ICE CREAM.
ILL. 1.—One pint cream; one pint milk; half cup sugar; half teaspoon vanilla; white one egg beaten stiff. Heat milk and sugar; when cool add whipped cream and egg. Freeze. Arrange CURTICE preserved Peaches in bottom and sides of mold, fill with frozen cream. Repack.
Menu

Luncheon

Blue Label Bouillon en Casser
Olives Celery Salted Peanuts

*Chicken Timbales
*Tomato Sauce

Escaloped Potatoes
Cold Lamb
Whole Ox Tongue

*Pineapple Salad

Sago Cream

*Marguerites

Coffee

*See opposite page for Illustrations and Recipes.
PINEAPPLE SALAD.
Cut 3 lemons in halves; remove pulp. Fill each with CURTICE Flaked Pineapple (free from syrup). Heap with thick mayonnaise dressing. Arrange in bed of lettuce leaves.
A delicious salad, which can be varied by use of any preferred selection of CURTICEBROTHERS Co. Fruits.

CHICKEN TIMBALES.
1 cup CURTICE Boned Chicken, chopped fine. ½ cup milk, 2 tablespoonfuls bread crumbs, 1 tablespoon lemon juice, 1 teaspoon chopped parsley; salt, pepper. Stir until boiling. When cool, add 2 eggs well beaten. Fill buttered Timbales molds. Bake until firm. Serve at once.

TOMATO SAUCE.—Add to each cupful CURTICE Concentrated Tomatoes, 1 tablespoon each flour and butter creamed together; 1 teaspoon each finely chopped onion and parsley; ½ teaspoon salt. Cook slowly twenty minutes.

MARGUERITES.
Spread wafers with CURTICE Fruit Jam. Cover with stiff meringue and brown in oven.
A dainty dessert, prepared in five minutes.
Menu

DINNER

BLUE LABEL JULIENNE SOUP
RADISHES PIMOLAS CELERY
FRIED SOFT SHELL CRABS ON TOAST
*CREAMED CHICKEN, POTATO BORDER
*BAKED SPAGHETTI AU GRATIN
REFUGEE BEANS BAKED POTATOES
*BEET AND LETTUCE SALAD
(HARD-BOILED EGG DRESSING)
*STRAWBERRY ICE CREAM

COFFEE

*See opposite page for illustrations and recipes.
CREAMED CHICKEN, POTATO BORDER.

ILL. 1.—1 can CURTICE Boned Chicken; 1 tablespoon flour, 1 tablespoon butter, creamed, put into 1 cup milk. Cook until it thickens. Stir in chicken and 1 hard-boiled egg, cut in dice. Arrange in mashed potato border.

SCRAMBLED EGG AND TOMATO ON TOAST.

½ can CURTICE Tomatoes (after draining); 4 eggs; 1 tablespoon butter. Stir over fire until it thickens. Serve on buttered toast.

STRAWBERRY ICE CREAM.

ILL. 2.—1 can CURTICE Strawberries (rub through sieve); 2 cups cream; 1 cup milk; ½ cup sugar. Freeze; repack in mold to ripen.

BEET AND LETTUCE SALAD.

ILL. 3.—Cut CURTICE Beets in cubes; arrange on lettuce bed. Slice hard-boiled eggs and garnish with French or mayonnaise dressing.

BAKED SPAGHETTI AU GRATIN.

½ package spaghetti, break in inch lengths, boil in salt water 20 minutes. Put in baking dish, alternate with ½ can CURTICE Tomatoes. Sprinkle buttered bread crumbs on top and brown.

CHICKEN CROQUETTES.

Use can CURTICE Boned Chicken and mince fine. Make cream sauce as follows: 1 tablespoon flour; 1 tablespoon butter; 1 cup milk. Stir in minced chicken. When cool, shape into croquettes, dip in beaten egg and brown in deep fat.

PEACH TAPIOCa PUDDING.

Small cup tapioca and 4 cups boiling water. Cook until transparent. Take from fire, add 1½ cups granulated sugar. Arrange contents of can of CURTICE Peaches (after draining) in large glass bowl and pour over them the tapioca. When cool cover with whipped cream and serve.
Menu

Clam Chowder—Blue Label
*Devilled Chicken Sandwiches
Sliced Cold Ham
Sliced Ox Tongue
Blue Label Ketchup
Sweet Pickled Peaches
*Chicken Salad
*Rolled Jelly Cake
Cheese
Red Currant Jelly
Wafers
Coffee

* See opposite page for illustrations and recipes.
ILL. 1.—Chicken, cut small; 1 cup cut ill cubes; mix with mayonnaise dressing; serve on bed of lettuce leaves; garnish with radishes.

**TOMATO OMELET.**
Beat whites and yolks of six eggs separately. With the yolks mix 1 cup heavier part of can CURTICE Tomatoes, add pepper and salt, stir in whites of eggs lightly. Put in a very hot pan, with little olive oil or butter. When done fold and serve immediately.

**ESCALOPED CHICKEN.**

**CHICKEN SALAD.**
ILL. 2.—1 can CURTICE Boned Chicken, cut small; 1 cup celery, cut in cubes; mix with mayonnaise dressing; serve on bed of lettuce leaves; garnish with radishes.

**WATER CRESS SALAD.**
Garnish crisp bunch of cress with hard-boiled eggs. Pour over French dressing.

**ROLLED JELLY CAKE.**
ILL. 3.—4 eggs—whites and yolks beaten separately; 1 cup powdered sugar; 1 cup flour; 1 teaspoon baking powder; flavor with lemon. Bake in long tin. While hot spread with CURTICE Raspberry (or other flavor) jelly, softened over fire, and roll.
**Menu**

**Automobile Hamper**
- Blue Label Mock Turtle Soup
- Olives Celery
- Sandwiches a la Motor
- Minced Chicken
- Red Currant Jelly
- Cold Sliced Ham
- Cold Roast Turkey
- Brandy Peaches
- Basket Salad
- Speed-a-Way Sponge Cake (Special)
- Cheese Cherry Jam
- Raspberry Shrub

**Basket Salad.**
ILL. 2.- Remove seeds of ½ dozen Green Peppers, cut in form of baskets, fill with chopped CURTICE Wax Beans, cubes of CURTICE Red Beets and pimentos with French dressing.

**Speed-a-Way Sponge Cake.**
ILL. 1.—3 eggs; 1 cup sugar; 4 tablespoons milk; 1 cup flour; teaspoon baking powder, lemon flavor. Bake in square tin—cut in squares. Remove small portions from center of each square, fill with CURTICE Cherry Jam. Decorate with icing and CURTICE preserved Cherries.

**Sandwiches a la Motor.**
ILL. 3.—Shape very thin slices of sandwich bread with cake cutter. Remove portions of upper layer to form wheels. Spread with CURTICE Devilled or Potted Ham.
ESCALOPED TURKEY ON SHELLS.

ILL. 1.—1 can CURTICE Boned Turkey shredded. Season with salt and pepper. Moisten with ½ cup water. Fill shells; cover top with buttered bread crumbs and brown in quick oven.

CURTICE CROQUETTES.

ILL. 2.—½ can CURTICE Tomatoes; ½ teaspoon salt; 1 tablespoon sugar; 1 bay leaf; 1 slice onion. Cook 10 minutes, strain; thicken with 2 heaping tablespoons flour; cook until thick. Remove from fire, add 1 egg. When cool cut into shapes, sprinkle with chopped parsley, dip in egg and bread crumbs. Brown in deep fat.

RASPBERRY SHERBET

ILL. 8.—3 cups water; ½ cup sugar; 1 can CURTICE preserved Raspberries, strained; juice 1 lemon. Freeze. Remove from freezer. Add white of 1 egg, beaten stiff. Repack.

Menu

BLUE LABEL TERRAPIN SOUP
* ESCALOPED TURKEY (Served on Shells)

CORN PUDDING
BONED CHICKEN
BLUE LABEL TOMATO KETCHUP
* CURTICE CROQUETTES

ASPARAGUS SALAD
* RASPBERRY SHERBET

WAFFERS
STRAWBERRY JAM
CHEESE
FANCY CAKES

COFFEE

BLUE LABEL TERRAPIN SOUP

* ESCALOPED TURKEY (Served on Shells)

CORN PUDDING
BONED CHICKEN
BLUE LABEL TOMATO KETCHUP
* CURTICE CROQUETTES

ASPARAGUS SALAD
* RASPBERRY SHERBET

WAFFERS
STRAWBERRY JAM
CHEESE
FANCY CAKES

COFFEE
CURTICE COMBINATION SALAD.

Prepare potatoes as for plain potato salad; to each measure of potato add \( \frac{1}{2} \) quantity each of CURTICE cold Peas, Beans (green and wax). Add chopped parsley and onion. Mix with French dressing.

Set away for some time before serving. When ready to serve, garnish with CURTICE Beets cut in quarters and mayonnaise dressing.

CORN PANCAKES.

ILL. 1.—1 cup flour, 1 cup Blue Label Corn, chopped; 2 level teaspoons baking powder, 1 tablespoon butter, 2 eggs, \( \frac{1}{2} \) teaspoon salt, 1 cup milk. (Delicious.)

Menu

LUNCHEON.

- Blue Label Green Turtle (clear)
- Olives Celery Radishes
- Chicken Fried in Batter
- Potato Balls
- Butter Dressing
- Creamed Peas
- Curtice Combination Salad
- Preserved Pineapple
- Saltines Quince Jam
- Coffee

CHICKEN FRIED IN BATTER.

To make batter: 2 eggs, \( \frac{1}{2} \) cup milk, tablespoon butter, 1 cup flour.

Joint broilers, dip each piece in batter and fry slowly to delicate brown.

CRAWFORD PEACHES.

Menu

BREAKFAST

- HOMINY (SUGAR & CREAM)
- CORN PANCAKES (CURTICE MAPLE SYRUP)
- BREAKFAST LOAF (A LA CURTICE)

Baked Potatoes

COFFEE

Menu

PICNIC BASKET

Sandwiches (Brown and White Bread)
- Potted Chicken
- Devilled Ham
- Olives
- Devilled Eggs
- Cold Sliced Tongue
- Cold Sliced Turkey
- Saltines
- Orange Marmalade
- Sponge Finger Sandwiches with Jam

BREAKFAST LOAF

ILL. 2.—2 cups bread-crumbs moistened in \( \frac{1}{2} \) cup hot milk, 1 cup CURTICE Boneless Ham; 2 eggs. Season with pepper and \( \frac{1}{2} \) teaspoon parsley. Bake \( \frac{3}{4} \) hour.

DEVILLEd EGGS.

Rub yolks of hard boiled eggs through sieve, season with pepper, salt and mustard to taste. Add equal quantities of olive oil and vinegar to make a smooth paste. Fill the whites and use as garnish for Tongue.

SPONGE FINGERS AND JAM.

Separate sponge fingers into halves. Spread one-half with CURTICE Raspberry Jam. Cover and ice the upper half.
Concentrated (seedless) Tomatoes are exactly what the name implies: tomatoes—selected, fresh, red-ripe fruit, carefully cleaned, skins and seeds removed, and the pulp cooked down to heavy consistency. By addition of seasoning to suit taste, a superior article is always at hand for use in gravy or sauce on meat, fish, macaroni, toast, oysters, clams, etc., and for cocktails and soup.

For Cream Tomato Soup, heat separately equal portions of Concentrated Tomatoes and cream or milk, first adding a pinch of baking soda to the Tomatoes to prevent curdling; mix and serve immediately.
CHERRY AND PINEAPPLE SALAD.
ILL. 1.—Drain ½ can each CURTICE preserved White and Red Cherries, ½ can CURTICE (shredded, flaked or grated) Pineapple. Arrange on lettuce hearts. Dress with 4 tablespoons of Cherry Syrup, 2 teaspoons lemon juice and tablespoon of Sherry.

LAMB CHOPS AND PEAS.
ILL. 2.—Rub lamb chops with olive oil, broil. Take 1 can CURTICE Early June Peas, heat, season with pepper, salt, butter, drain and serve with chops.

Menu
LUNCHEON
Blue Label Clam Broth
* Devilled Potatoes
* Creamed Tomatoes
* Boneless Ham, Sliced
Garnished with Cress
Blue Label Ketchup
Bean Salad
Currant Tart
Coffee

PEACH MERINGUE CUSTARD.
Rub ½ can CURTICE Peaches, through sieve, add 1 cup sugar, juice of ¼ lemon. Cook and stir until thick. Add 1 egg and yolks of 2-beaten, reserving whites for meringue. Bake the custard, add meringue and brown lightly.

MENU
DINNER
Blue Label Pea Soup
Pickled Peaches
Salted Pecans
Chicken en Casserole
Mashed Potatoes
Steamed Rice
Lima Beans
Corn
* Russian Salad (tomato)
* Peach Meringue
Custard
Nuts
Figs
Raisins
Saltines
Cheese
Black Coffee

DEVILLED POTATOES.
Bake large potatoes, cut in halves and scoop out the potatoes, leaving perfect shells. Season potatoes with butter, cream and salt. Beat until very light. Fill shells, dot with bits of butter; brown in quick oven.

ORANGE ICE CREAM.
ILL. 3.—Make plain Ice Cream (as in Peach Ice Cream) flavor with orange—freeze. Line mold with CURTICE preserved Orange, fill with the frozen cream, repack. Let it remain 2 or 3 hours.

CREAMED TOMATOES ON TOAST.
To each cupful of CURTICE Concentrated Tomatoes, add 1 teaspoon each flour and butter creamed together; season with salt and pepper. Cook until it thickens. Pour over toast and serve at once.

RUSSIAN SALAD.
Empty contents of can of CURTICE Tomatoes on sieve—drain thoroughly. Spread lettuce hearts to form nests. Fill hollows with large pieces tomato. Serve with mayonnaise made stiff as jelly, into which tablespoonful each of chopped olives and small red peppers have been stirred.
HOT BISCUIT.
Put 2 teaspoonfuls Baking Powder and pinch of salt into pint of flour. Sift three times. Rub in 2 tablespoonfuls butter with tips of fingers and beat lightly with fork and add gradually ¾ cup milk. Turn mixture on flour board. Pat out with hands, cut out and bake in hot oven.

PUMPKIN PIE.
One can CURTICE Golden Pumpkin, rub through sieve; 4 eggs, 2 cups sugar, 3 pints milk; 1 teaspoonful each: ginger, cinnamon, cloves. Bake with one crust.

LUNCHEON
Printanier Soup (Blue Label)
Creamed Beets
*Cold Sliced Ham
Garnished with Eggs
*Cold Tongue
Garnished with Olives
Pickled Peaches
*Pear and Cherry Salad
Ice Cream Sponge Cake
Coffee

Menu
NEW ENGLAND DINNER
Blue Label Beef Soup
Chicken Pie
Mashed Potatoes Succotash
Stewed Tomatoes
Hubbard Squash
Yankee Baked Beans (hot)
Cold Sliced Beets (Vinegar Dressing)
Sweet Pickled Peaches
Pickled String Beans
Hot Biscuit Maple Syrup
Mince Pie
Pumpkin Pie
Brandy Peaches
Tea
Coffee

SUNDAY NIGHT TEA
White Bread
Brown Bread
*Pressed Chicken with Ketchup
Cold Sliced Tongue
Devilled Ham
*Pear Salad
Russian Tea

PRESSSED CHICKEN.
Stir 2 cupfuls of CURTICE Boned Chicken, chopped fine into cup of Veal Stock, which has been heated. Add tablespoon lemon juice, a dash of paprika, ½ teaspoon salt, 1 tablespoonful chopped parsley. Garnish bottom and sides of mold with slices of hard boiled eggs. Pour in mixture. When cold reverse on platter. Cut in slices and serve with Blue Label Tomato Ketchup.

PEAR SALAD.
Take halves of CURTICE canned Pears. Scoop out small space, save portion taken out; combine with English walnuts and portions of orange, fill hollow and garnish with Maraschino Cherries. Dress with juice of one orange and tablespoonful of maraschino. Place each half on single lettuce leaf.
MENU

**Breakfast**

WHITE CHERRIES

POPOVERS

RICE CAKES

MAPLE SYRUP

BUTTERED TOAST

COFFEE

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POPOVERS.

1½ cups flour; 2 eggs, whites and yolks beaten separately; pinch of salt. Add yolks and cup of milk; pour into flour and beat very hard. Last fold in whites of eggs. Bake in hot greased iron gem pans — in hot oven.

RICE CAKES.

2 cups flour; 1 cup cold boiled rice; 2 eggs; 2 teaspoons baking powder; 1 tablespoon butter; ½ teaspoon salt. Milk enough to make thin batter. Bake on hot griddle and serve with CURTICE Maple Syrup.

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DINNER

**Menu**

**Sunday Night Tea**

White and Brown Bread Sandwiches

* Chicken Cutlets a la Curtice

* Bean Salad (Tomato garnish)

* Tutti Frutti Cake

Cocoa

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TUTTI FRUTTI CAKE.

Make plain batter as follows: ¼ cup butter; ½ cup sugar; 3 eggs; 1 cup milk; 2 cups flour; 2 teaspoons baking powder; lemon to flavor.

Drain ½ cup CURTICE preserved Red and White Cherries; 2 tablespoons preserved Orange in 2 tablespoonfuls of flour; add this to half the plain batter. Bake 2 layers of each. Put together with thick icing.

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CHERRY PIE.

Drain can of CURTICE Cherries. For pastry: 1 cup flour; pinch salt; 1 tablespoon each of lard and of butter. Rub flour, butter and lard together and wet with sufficient ice water to hold; roll out and line pan; fill with cherries, and sprinkle over top ½ cup sugar mixed with tablespoonful flour. Add ½ cup juice. Cover with upper crust.

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Menu

**DINNER**

Blue Label Vegetable Soup

Pickled Pears Olives

Boiled Chicken

(Cream Sauce)

Boiled Potatoes

Baked Sweet Potatoes

Baked Beans (Tomato Sauce)

Sweet Beets

Pot Pie (Chicken)

Bean and Beet Salad (French Dressing)

* Cherry Pie

Blue Label Plum Pudding

Coffee
Menu

BREAKFAST

* Gage Plums
Oatmeal
* Minced Tongue Omelet
* Corn Muffins (special recipe)
Julienne Potatoes
Doughnuts Coffee

EGGS A LA CURTICE.
Cut hard-boiled eggs in halves, lengthwise. Remove yolks, rub through sieve. Mix with equal quantity of CURTICE Tongue, minced. Moisten with Blue Label Tomato Ketchup and heap in the white shells.

PEACH OMELET.
4 eggs, whites and yolks beaten separately; ¾ teaspoonful salt; 2 tablespoons water; 4 tablespoons sugar. Cook and just before folding, cover half with CURTICE preserved Peaches; fold; arrange more peaches on the top. Serve with cream.

Menu

CHAFING DISH

CREAMED CHICKEN AND PEAS ON TOAST

* EGGS A LA CURTICE STUFFED WITH MINCED TONGUE

* PEACH OMELET COCOA

BAKED WHEAT CAKES.
2 cups flour; 2 teaspoonfuls baking powder; 2 tablespoons melted butter; 2 eggs; ½ teaspoon salt. Milk enough to make thin batter. Serve with CURTICE Maple Syrup.

MINCED TONGUE ON TOAST.
Cut rounds of wheat bread and toast. Spread thickly CURTICE Tongue minced and heated. Garnish with poached eggs.

Menu

LUNCHEON

Blue Label Chicken Broth
Lettuce Sandwiches, Ketchup
Escaloped Turkey
Mashed Potatoes
Hubbard Squash
* Peas, Cream Sauce
Cold Sliced Tongue
* Peach Float
Coffee Chocolate
The following List of our Products will assist you in preparing any Menu:

**BLUE LABEL SOUPS**
in Half-Pint, Pint, and Quart tins

<table>
<thead>
<tr>
<th>Consomme</th>
<th>Beef</th>
<th>Vegetable</th>
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<tbody>
<tr>
<td>Bouillon</td>
<td>Ox Tail</td>
<td>Green Turtle</td>
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<tr>
<td>Chicken</td>
<td>Mock Turtle</td>
<td>Green Turtle, clear</td>
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<tr>
<td>Chicken Broth</td>
<td>Mulliggatawney</td>
<td>Terrapin</td>
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<tr>
<td>Mutton Broth</td>
<td>Chicken Gumbo</td>
<td>Clam Chowder</td>
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**SWEET PICKLED PEACHES AND PEARS**
in glass jars

<table>
<thead>
<tr>
<th>Boned Chicken</th>
<th>Chicken, Turkey, Ham, Tongue</th>
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<tbody>
<tr>
<td>Boned Turkey</td>
<td>Potted and Devilled</td>
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<tr>
<td>Boneless Ham</td>
<td>Baked Beans in Tomato Sauce</td>
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<tr>
<td>Whole Rolled Ox Tongue</td>
<td>Yankee (plain) Baked Beans</td>
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**BLUE LABEL KETCHUP**
in tins

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<thead>
<tr>
<th>Tomatoes, whole</th>
<th>Strawberries, Wilson</th>
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<tbody>
<tr>
<td>Tomatoes, concentrated</td>
<td>Red Raspberries, Cuthbert</td>
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<tr>
<td>Sweet Corn</td>
<td>Black Raspberries</td>
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<tr>
<td>Succotash</td>
<td>Blackberries, Lawton</td>
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<tr>
<td>Green Peas</td>
<td>Pineapple, sliced, flaked, shredded, or grated</td>
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<tr>
<td>Wax and Green Beans</td>
<td>White Cherries, Ox Heart, whole or pitted</td>
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<tr>
<td>Lima Beans</td>
<td>Red Cherries, Morello, pitted</td>
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<tr>
<td>Red Sweet Beets</td>
<td>Bartlett Pears, halves</td>
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<tr>
<td>Golden Pumpkin</td>
<td>Egg Plums</td>
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<tr>
<td>Hubbard Squash</td>
<td>Green Gage Plums</td>
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<td>Marrow Squash</td>
<td>Orange Quinces</td>
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<td>Yellow Peaches, Crawford, halves</td>
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<td></td>
<td>Yellow Peaches, sliced for cream</td>
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**TABLE FRUITS**
in tins and glass jars

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<thead>
<tr>
<th>Pure Fruit Jellies</th>
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<tbody>
<tr>
<td>Red Currant</td>
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<tr>
<td>Black Currant</td>
<td>Jams and Marmalades</td>
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<td>Crabapple</td>
<td>19 kinds in glass jars and tins</td>
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<tr>
<td>Raspberry and Currant</td>
<td>Maple Syrup -- Pure Sap</td>
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<td>Plum Pudding</td>
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<td>Brandy Peaches</td>
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<td></td>
<td>Mince Meat</td>
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<td></td>
<td>in glass jars</td>
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Curtice Brothers Co.
Rochester, N. Y., U. S. A.
Delivering the Goods