FAC-SIMILES OF SOME OF THE
PRIZE MEDALS
AWARDED

DURYEAS' IMPROVED CORN STARCH,
DURYEAS' SATIN GLOSS STARCH.
DURYEAS' IMPROVED CORN STARCH

Is an entirely pure and delicate preparation of flour, from the best varieties of Maize. It affords many delicate and nourishing dishes. The process of its manufacture is the latest and most improved.

Its Quality has received universal commendation, as is indicated by the numerous awards of medals over all competitors, in Europe, in the United States, and other parts of the world.

In every instance of competition it has received the Highest Award.

At the Great International Exhibition at London, 1862, it received, in addition to Medals, a Special Report of "Exceedingly Excellent for Food."

At the Grand International Exposition at Paris, 1867, in addition to Medal, a Diploma for "Perfection of Preparation."

Received the Only Gold Medal over all (23) competitors, at the Paris Exposition, 1878, for "Best Production of its kind."

Franklin Institute, Philadelphia: "It is the best known to exist in the market, of American production."

Centennial, 1876: "Notably or absolutely pure."

Brussels, 1876: "Remarkable Excellence."

It has the endorsement of Dr. HAYS, the celebrated chemist of Boston, Mass.; Prof. GHERT, of the University of Pennsylvania, and numerous other high American and Foreign authorities.

CHARLES T. JACKSON, State Assayer of Massachusetts, says:

"I have examined Duryeas' Improved Corn Starch, and have made use of it in my family as food, and find it to be a very pure and delicate preparation from the white Indian Corn, suitable for the use of invalids and for young children, as well as for family use.

I WOULD RECOMMEND IT AS A PURE AND WHOLESOME ARTICLE OF FOOD."

This statement has received the unqualified endorsement of the most eminent chemists of the age, as witnessed by the following names:

Dr. HASSALL, "London Lancet."
Dr. Sasse, of Leyden, Holland.
Dr. MENTIGNY, of the Royal Pharmaceutical Society, Pierre.
Dr. GUILLELY, Chief Physician of the great Belgian Hôpital St.
Dr. DUMAS, of Paris, and the Académie Française de Médecine, Paris.

None genuine without "DURYEAS: " on every package.

IT IS SOLD BY GROCERS GENERALLY.
RECIPES

For preparing and cooking various dishes from Duryeas’ Improved Corn Starch.

Blanc Mange.

Dissolve five tablespoonfuls of Duryeas’ Improved Corn Starch in a little cold milk, add it to one quart of nearly boiling milk, boil about five minutes, sweeten and flavor to taste. Eaten when cold with cream or preserves.

Delmonico Pudding.

Three tablespoonfuls of Duryeas’ Improved Corn Starch, the yolks of five eggs, six tablespoonfuls of sugar; beat the eggs till light, then add the sugar, and beat again till very light; mix the Corn Starch with a little cold milk, mix all together, and stir into one quart of milk, just as it is about to boil, having added a little salt; stir it until it has thickened well; pour it into a dish for the table, and place it in the oven until it will bear icing; place over the top a layer of canned peaches or other fruit (it improves it to mix the syrup of the fruit with the custard part); beat the whites to a stiff froth, with two tablespoonfuls white sugar to an egg; then put it into the oven till it is a light brown.

Orange Float.

Mix one quart of water, the juice and pulp of two lemons, one coffee cup of sugar. Boil sufficiently to dissolve the sugar and then strain and again bring to a boil, and add four tablespoonfuls of Duryeas’ Improved Corn Starch, mixed in a little cold water. Stir and boil fifteen minutes; when cool, pour it over four or five sliced oranges; over the top spread the beaten whites of three eggs sweetened, and a few drops of vanilla. Eaten with cream.

Delicate Cake.

Beat to a thick cream one cup of butter and two of sugar; mix one cup of Duryeas’ Improved Corn Starch with one of sweet milk or water, add to the butter and sugar; then add two cups of flour and the whites of four eggs beaten to a stiff froth, two teaspoonfuls of baking powder; flavor the icing with rose. Very nice.
BOOK of VALUABLE
RECIPES for COOKING
DURYEAS' CORN
STARCH

A

MAILED FREE ON
APPLICATION TO
298 SOUTH ST.
NEW YORK.