DURYEAS' GLEN COVE MANUFACTORY, GLEN COVE, NEW YORK, U.S.A.
Lemon Marangue.

Dissolve four tablespoonfuls of Duryeas' Improved Corn Starch in a little cold milk, add one tablespoonful of sugar, the grated rind of one lemon, and yolks of three eggs; beat well, then add one quart of nearly boiling milk, boil for five minutes, and then pour on a platter so it will be nearly an inch in thickness; beat up the whites of the eggs with the juice of the lemon, and one tea cup full of sugar, to a stiff froth, spread over pudding, and brown in oven.

Floating Islands.

Three pints of milk, the yolks of three eggs, four tablespoonfuls of sugar, three of Duryeas' Improved Corn Starch, a little salt; flavor to taste. Beat the yolks and sugar together; mix the Improved Corn Starch with a little of the milk, cold; put the remainder of the milk on the fire; when it boils, add the eggs and the Improved Corn Starch, stirring briskly until it thickens; put it into an earthen dish; beat the whites of five eggs to a stiff froth, lay them on the custard with a tablespoon.

Lemon Pie.

Grate one large lemon, or two small ones, add one cup of sugar, the yolks of three eggs, and one tablespoonful of Duryeas' Improved Corn Starch; beat the mixture, add one cup of sweet milk; then bake. When done, add one tablespoonful of sugar to the white of each egg; beat to a stiff froth, cover the pie, and brown in oven.

Gravy Jelly.

A small quantity of Duryeas' Improved Corn Starch dissolved in water, and then boil with a good meat gravy, on being allowed to cool makes a most excellent jelly.

Sauces, Soups and Gravies.

It can be used in place of flour to great advantage in sauces, soups and gravies, and is not as liable to turn acid.

For Children.

It may be boiled with milk and a little sugar, using only enough of the improved Corn Starch to slightly thicken; before adding the Corn Starch dissolve it in a little cold milk. It can often be relished and retained when everything else has failed. For sick or well it is unequaled. It will readily take any flavoring.