



GLEN COVE STARCH MANUFACTORY.

The above engraving represents the extensive works, erected in 1855, at Glen Cove, Long Island, for the manufacture of Duryea's celebrated Patent Starch and Maizena. In their completion, all has been done to produce a perfect manufacturing establishment, that ample means, enlarged experience, and the latest and best improvements in mechanical science could command. Its numerous resources are unequalled, either in this or any other country, and can only be appreciated when it is understood that it is capable of turning out 20 tons of the finest and purest white starch per day, or 12,000,000 lbs. per annum, which is some 4,000,000 lbs. more than all Great Britain manufactured in 1835. The reputation of this starch is now so well established, that it needs no especial notice to commend it to the public's favor. It is only necessary to say, that while in purity and strength it excels all others, its price is as low as that obtained for ordinary qualities.

A few of the many excellent qualities for which this

1st. It is so nutritious that the robust labouring man, may derive more vital strength from its use, than from its equivalent in meat, or any other substance.

2d. It is so easily digested, that the most confirmed dyspeptic, may not only eat heartily of it without discomfort, but may, by a partial confinement to its use, be ultimately restored to sound health.

3d. Being extremely palatable, and very easily flavoured, it supplies a choice article of diet, either for the gourmand, or for the faded and weakened appetite that cannot relish stronger food.

4th. It is especially adapted to the use of children, particularly such as are of weak organism, and predisposed to Summer complaints, or to derangements of the digestive organs.

The various forms in which it may be prepared, are as numerous as its beneficent uses. As an article of dessert, it is largely used not only in private families, but in many of the best hotels in the country, as well as upon the steamers plying upon our rivers and lakes, it being fully equal in nicety of relish to the richest pastry, while it is a thousandfold more digestible and healthful. It is equally adapted to the making of custards, puddings, pies, cakes, and various kinds of confections.

We append receipts for a few of its most popular forms of preparation.

Blanc Mince.—Beat up three eggs, and thoroughly mix in six tablespoonfuls of Maizena, which add to a quart of milk, heated to nearly the boiling point, and previously salted. Allow the whole to boil a few minutes, stirring it briskly. Flavour to your taste, and pour into moulds. It may be sweetened while cooking, or, if preferred, a sauce may be used. To be eaten cold.

Minute Pudding.—By mixing raisins in the above, an excellent Plum Pudding is produced, which may be eaten warm, with sauce to your taste.

Baked Pudding.—Five tablespoonfuls of Maizena to one quart of milk. Dissolve the Maizena in a part of the milk, and salt the remainder, let it nearly boil, and then add the Maizena, letting the whole boil three minutes, stirring briskly. When cool, stir in three eggs, well beaten, with three tablespoonfuls of sugar. Flavor to suit, and bake half an hour.

Maizena. In addition to the immense quantity of Starch made by this establishment, it manufactures a new and most palatable article of food called "Maizena," which is extracted exclusively from the choicest and purest Southern White Corn, and put up in pound packages, with directions for use, with the trade mark "Maizena" on each package. This is admirable addition to our every day bill of fare, is one of the most wholesome, nutritious and agreeable articles of food, to be found within the whole range of farinaceous diet; and wherever introduced invariably meets with unqualified approval. A more healthful preparation has never been produced by the joint efforts of Nature and Art. Besides the basis being from the purest white corn, the water used in the process of manufacture is obtained from natural springs, and is quite free from the impurities that always contaminate streams, gathered from hill sides, and flowing along the earth's surface.

preparation is justly celebrated, will bear enumeration.

5th. It is an invaluable aid in the sick room, as well as for the aged and infirm, who will find in this, what they in vain seek for in any other article of diet. Its purity and strengthening qualities, together with its ease of digestion, all combine to give it a deserved preference.

6th. Its superiority as a Summer diet, it being cooling and soothing in its nature, while at the same time, it imparts all necessary strength and vigour.

7th. The ease and dispatch with which it can be prepared for use, a few minutes only being required in cooking most of its combinations.

8th. It is cheaper than any other food, when we consider the actual per centage of positive nutritive matter, or real life principle which it contains.

For *Farinella and Mock Cream.*—Two tablespoonfuls of Maizena, one quart of milk, two or three eggs, half a teaspoonful of salt, and a small piece of butter. Heat the milk to nearly boiling, and add the Maizena, previously dissolved in a part of the milk. Then add the eggs, well beaten with four tablespoonfuls of powdered sugar, and let the whole boil up once or twice, stirring it briskly, and it is done. Flavour with lemon, or to your taste.

Ice Cream.—Omitting the butter and salt, the above preparation makes an Ice Cream, constituting one of the most exquisite delicacies imaginable.

For Invalids and Dyspeptics.—Dissolve the Maizena thoroughly in cold water. Then add boiling water and boil from three to five minutes, and pour into tarts to cool, or eat warm, flavoured with brandy or wine. A delicious jelly may be made by adding a little strong meat gravy before cooling. For infants, boil well with milk.

For sale by all the principal Druggists and Grocers in the Country.

WM. DURYEA, General Agent, No. 166 Fulton Street, New York.