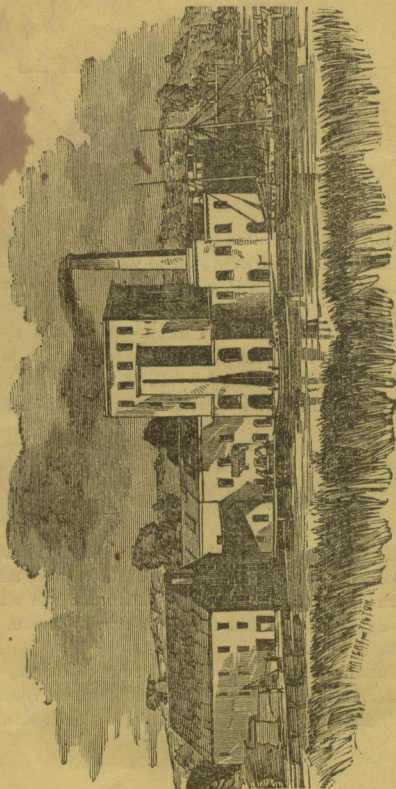


GLEN COVE MANUFACTURING CO.

GLEN COVE, LONG ISLAND.

LAUNDRY & COOK-ROOM.



SUGGESTIONS

FOR

WILLIAM DURYEA, General Agent, 166 Fulton Street, N. Y.

## ADDITIONAL RECIPES.

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### French Cream.

Boil a quart of milk—then mix five table spoonsfull of Maizena in cold milk; blend well, and then add the boiling milk, stirring well—boil three minutes and put in shape. The above pudding is milk white.

SAUCE FOR FRENCH CREAM.—A dessert spoonfull of Maizena to a pint of Milk (mixed first to blend as above) beaten up with the yolk of three eggs, sweeten to taste, and flavor with lemon or other essence to suit.

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### Victoria Maizena Pudding.

Make a batter of Maizena and milk as thick as for fritters—take nine eggs, separate the yolks, and beat them up to add to the batter; then take the whites of the eggs beat to a stiff froth and add to above. Bake in small pans or cups.

FRENCH SAUCE.—Two small cups of Sugar, one of butter, yolk of two eggs and a pint of wine. Warm (*not boil*) and keep stirred till it becomes a clear thin liquid.

# STARCH AND MAIZENA;

A

## BRIEF STATEMENT

OF THE MANUFACTURES OF THE

**Glen Cove Starch Manf'g Co.**

OF

GLEN COVE, LONG ISLAND, N.Y.

ACCOMPANIED WITH

## DIRECTIONS FOR USE

AND

## TESTIMONIALS

FROM LEADING CHEMISTS, PHYSICIANS,  
AND PROFESSIONAL COOKS.

---

WILLIAM DURYEA, GENERAL AGENT,  
AT THE DEPOT, 166 FULTON STREET, NEW-YORK.

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FRANCIS HART & Co. Printers, 63 Cortlandt St. N. Y.

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Our Goods are sold by the principal Grocers and Druggists throughout the Country.



# Duryeas' Starch and Maizena.

DEPOT AND GENERAL OFFICE

166 FULTON STREET, NEW-YORK.


MANUFACTORY, GLEN COVE, LONG ISLAND.

## CATALOGUE :

Superior Starch	. . . 38 lb. to 42 lb. Box	6 Bundles.
" "	. . . 12 lb. Box . . .	2 "
" "	. . . 6 lb. " . . .	1 Bundle.
" "	. . . 40 lb. " . . .	1 lb. pkgs.
Blue Starch	. . . 35 lb. to 45 lb. Box.	
Half Blue Starch	. . . 35 lb. to 45 lb. Box.	
Superior Starch, refined	32 lb. to 42 lb. Box	6 Bundles.
" "	" 12 lb. Box . . .	2 "
" "	" 6 lb. " . . .	1 Bundle.
" "	" 40 lb. " . . .	1 lb. pkgs.
Superior Pulv'd Starch, in Barrels, for Manufacturers.		
Maizena, for culinary } purposes,	40 lb. Box . . .	1 lb. pkgs.
	18 lb. " . . .	1 lb. "
Refined Corn Flour, for Confectionary, &c., in Barrels.		
	40 lb. Boxes . . .	6 Bundles.
	12 lb. " . . .	2 "
Pearl Gloss,	. . . 40 lb. Box . . .	1 lb. pkgs.

N. B.—None but our *very best qualities* of goods have  
 "Duryeas' Superior and Refined" upon the boxes.

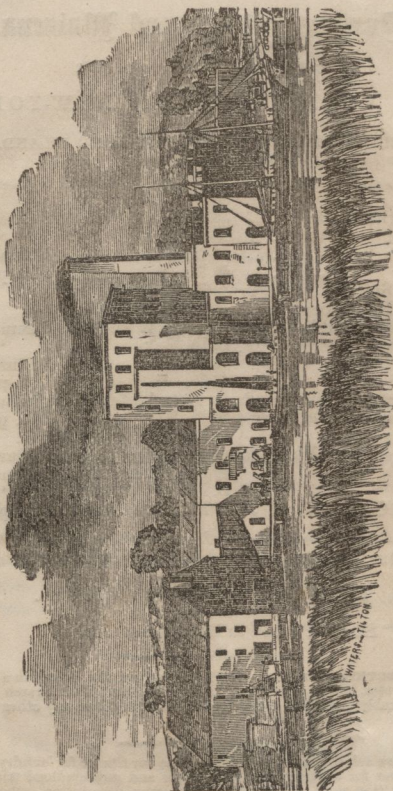
USUAL RATES OF DISCOUNT ALLOWED.

 Starch Packed in Barrels to order.

**DIRECTIONS FOR USE.**—Having dissolved the Starch in a little cold water, add boiling water and stir briskly. This Starch is so remarkably pure that it requires less boiling than any other

All we ask is that the public will give our *Starch* for laundry, and *Maizena* for culinary purposes, a fair and unprejudiced trial, in competition with any article of the same description, wherever manufactured. Such a trial, we are well satisfied, will show conclusively the superiority of our manufactures, and fully sustain us in all that we say respecting them.

GLEN COVE STARCH MANUFACTURING COMPANY'S FACTORY,



GLEN COVE, LONG ISLAND, NEW-YORK.

## Starch.

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TARCH being an important article of commerce, and one of which the consumption in this country is put down at the enormous figure of 250 tons per day, we do not regard it as such a trivial matter, that we may not comment briefly upon the subject of the article or its manufacture. It may be a matter of some little interest to the general reader, and particularly to those who are interested in its use, who know its importance, and can appreciate a superior or perfectly pure article of the kind.

Of the origin of starch making we have some historical knowledge. Pliny alludes to it in his work on natural history, and says that the invention or discovery of the art belonged to the Isle Chios, and that the best article came from that quarter. The ancient method of manufacturing may probably be reckoned among the lost arts, as we find no further mention of it until the time of Elizabeth, when the fashion of wearing the enormous ruffs of that period made the use of starch indispensably necessary, and revived its manufacture. Shakspeare, Ben Jonson, Beaumont and Fletcher, and other dramatists and poets, often refer to it; but when its color is alluded to, it is invariably spoken of in ridicule as of a yellow hue.

That the art of making starch was noticed at this time is proved by Howell, who in one of his works says, "Mistress Turner, the inventress of *yellow* starch,

was executed at Tyburn, in a cobweb lawn of that color." Whether she suffered as an inventress or a laundress, we are not informed.

Frequent allusion is made to starch by the poets of the last century, and Dean Swift, in one of his sarcastic semi-religious essays, alludes to the yellow and imperfect specimens, which were probably as numerous and as objectionable in his day as they are in ours; it having been long since understood, not only by all scientific individuals, but even by the unlearned consumers, that yellow or dark-colored starch must in some particular be defective,—either impure or scorched in the process of drying. The demand for a perfectly white and pure starch for several years past has been truly astonishing, and the constantly improving means of manufacture have been no more than adequate to it.

But a few years ago, it was scarcely deemed worthy of notice in the ordinary works on arts and manufactures. In the largest encyclopædias of modern date, it is but briefly noticed. Even in France, the most dressy nation in Europe, its manufacture was, until a very recent period, of the rudest and simplest character. In the great French work, entitled "*Les Arts et Me'iers*," the process of manufacture described is so very simple and rude, and so limited in capacity, that a New York laundress could well afford to keep a French factory for her own exclusive use. In England, too, according to *Rees's Encyclopædia*, many manufacturers, who cannot afford to keep stoves of their own, after they have prepared their starch, make use of a baker's oven to dry it.

The manufacture of starch in Europe is principally conducted on a plan discovered by M. Kirschhoff, of St. Petersburg, to whom the late Emperor Nicholas presented one thousand roubles as a reward for his inven-



tion. The starch made in Great Britain in the year 1820, amounted to 4,500,000 pounds; in 1830, to 6,000,000; and in 1835, to 8,000,000 pounds.

It is quite probable that the laws of England prior to the latter date had a tendency to retard its manufacture, no man being allowed to manufacture starch unless he paid a tenement rent of £10 or more per annum; and each maker being obliged to pay £5 a year tax. In addition, every pan, vessel, and room, had to be inspected by an authorized officer, under a penalty of £50. Any failure to notify the authorities of the emptying of a vat, or taking water from the tubs, was subject to £100 fine. Even the shape of boxes used in packing and drying was prescribed. It was also enacted that before any starch should be placed in stoves to dry, it should be put in papers, tied up with strings, and pasted over with paper of a different color, and each package duly marked by an officer.

All the penalties attached to the various infringements upon the law amounted in the aggregate to £1000 for each manufacturer. In addition to these useless and tyrannical clogs, a government duty of three and a quarter pence, or six and a half cents, was imposed on every pound of starch made in the United Kingdom. In 1833, these obnoxious laws were repealed, and, as a natural consequence, the manufacture was largely increased.

Specimens of starch have been made from almost every herb, plant, fruit and flower. It has been manufactured chiefly, however, from wheat, barley, beans, potatoes, and Indian corn.

Some years ago, an inventor succeeded in producing a fair article from rice; and in 1796, Lord William Murray, of England, discovered a process by which it could be extracted from horse chestnuts.

But experience has demonstrated, beyond a doubt, that an article which shall combine every good and desirable quality, and, at the same time, be as low in price as the cheapest in market, can be extracted only from the very *best quality of sound Indian corn*—the better the corn, as a natural consequence, the better the starch.

A process for the manufacture of starch from Indian corn was first introduced in England about the year 1838 by one Orlando Jones, who obtained a patent upon some features of his process, both in England and the United States. It was under this patent that certain manufacturers in this country claimed to operate. At the expiration of the patent, quite an effort was made by a certain starch organization in this country to procure a renewal of it, both in England and at home, but it was unsuccessful. Upon the process adopted by Mr. Jones, improvements have been made, resulting not only in the suppression of further importation of starch from England, and the Continent of Europe, whence large quantities were imported, but also in making us the exporters of a vastly superior article, at a much reduced price, to all parts of the civilized world.

Notwithstanding these numerous improvements and the comparative perfection to which it has been carried in this country within the past ten years, it has been well understood by those who are acquainted with the chemical character of starch that there has been still room for further improvement in its production.

The amount of fatty matter and oil in corn varies materially, from a total absence to eleven per cent. It varies according to the humidity of the climate in which the corn is grown.

This oil is contained in small cells immediately under the skin of the grain, and performs the duty of pro-

tecting the more vital part of the grain from an excess of moisture while germinating in the ground. When the grain expands, the cells containing the oil are broken and discharge their contents.

Starch from cereals is globular in form, like a grain of sand, and of itself is *perfectly white*—indeed, nothing can be more so. It is insoluble in cold water, or the most powerful alcohol or ether, but unites readily with boiling water, which on cooling produces a soft semi-transparent paste, or a gelatinous opaline solution, according to the proportion of starch dissolved.

As starch is but one of the many constituents of corn, and the only one required by the laundress, it is highly important that it should be thoroughly cleansed and separated from all other constituents of the grain. And in proportion to the thoroughness of this cleansing will the starch exhibit its natural and perfectly white appearance.

All starch not perfectly white and sweet must be imperfect—either by reason of an imperfect separation or cleansing of the starch from other properties of the grain; by the existence therein of the chemical agents used to produce a separation; or, by its exposure to an improper temperature of heat in the process of drying; either of which features would be exceedingly objectionable. If the removal of the chemical agents used to produce the separation has been imperfect, and a percentage of the properties of the grain foreign to the starch has been retained, it is not what can be properly denominated starch, but is a composition; and the laundress, to whom it is sold for pure starch, is more or less annoyed in its use by its rolling up and sticking to the iron. And this is not all: it is absolutely destructive to the fabrics upon which it is used.

If soap is allowed to remain in any garment that has

been badly cleansed in washing, yellowness and decomposition are soon produced: so do the chemicals used by most manufacturers of starch operate upon the fabrics containing them.

When the starch becomes over-heated in the process of drying, and is not free from all foreign vegetable matter, or when it is produced from heated or damaged grain, it exhibits a sort of yellow hue, (similar to that manufactured in the days of Queen Elizabeth, and as exhibited in much starch now in common use,) and its vitality is more or less destroyed, and to a greater or less extent depreciated for use.

The presence of chemicals in starch can be frequently perceived by either taste or smell.

Perfectly pure starch combines a *perfect white appearance with perfect sweetness.*

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After fully satisfying ourselves of the wants of the public, and the proper way to satisfy them, we resolved to lose no time in seeking a location for the manufactory.

Having devoted a considerable time in seeking a location embracing all the requisites for manufacturing we concluded to locate our establishment at Glen Cove, Long Island, twenty-eight miles distant from the City of New York—a place well known to the seekers of rural beauty and comfort, where we now possess the uncontrolled monopoly of an extensive spring of water direct from mother earth, of a uniformly pure, soft and colorless quality, *entirely free from minerals* or any other property unfitting it for starch, or a substance of the kind for food, which cannot be truthfully said of any running river in the State of New York, and, as we believe, in this country.

This spring embraces an area of 100 feet by about



150, and is four feet deep. It is square, and curbed with planks extending above the ground to prevent any drainage into it, as might be the case were it not thus protected.

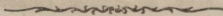
The earth where this spring is situated is of sand and gravel, with a very light soil. To the many who pass their summer months in this place, the spring water is one of the leading attractions; certainly nothing can be more interesting to the lover of nature than the boiling up, about the clean gravel bottom, of soft and crystal-like water.

On the 13th day of November, 1855, our corporation was effected, and on the 1st day of June, 1857, the works were completed and its machinery put in motion at the rate of about one ton of starch per day. As soon as the product entered the market its superiority was generally admitted, and orders poured in until we were compelled to run the machinery to its fullest capacity. But that did not meet the demand, and repeated erections were made until February, 1858, when we were manufacturing an average of four tons per day—the sales being confined chiefly to New York City and its immediate surroundings. On the 9th day of February, 1858, after a brief but highly successful career of nine months, the establishment took fire by the bursting of a flue (as is supposed) in the kiln room, and in less than twenty minutes every person was driven from the premises, and in one hour the whole mass was a heap of ruins. But neither this misfortune, unexpected and disastrous as it was, nor the audibly expressed prophecy of certain competitors that it would prove a death-blow to the enterprise, and that they would again have, (as they boastingly claimed to have had prior to the existence of our establishment,) the monopoly of the trade, did not daunt us, but tended

to push us on to a determination to convince all those whom it may concern that the gentlemen who contributed to the erection of the original works did not burn with them, but still live. Before the smouldering fires had been fairly quenched, arrangements were made for their re-erection upon an enlarged and improved plan, making their capacity from eighteen to twenty tons per day, or about 12,000,000 pounds per annum.

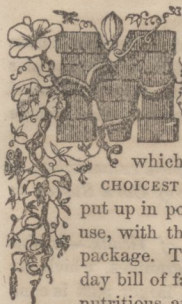
The manufacturing apparatus of this establishment embraces many new inventions, the exclusive use of which we have secured to ourselves, thus facilitating the production of an unrivaled starch of an invariably uniform quality—a desideratum of the utmost importance to both the trade and consumer.

We will warrant our goods the most superior articles of the kind—the *whitest and purest, and consequently the strongest starch ever yet manufactured*. It has taken the first premium at the American Institute, New York City; at the New Jersey State Fair, Trenton; New York State Fair, Syracuse; and at other places when exhibited. And, notwithstanding the unfair means of certain competitors to suppress our movements and retard the introduction of our superior productions, we are happy to say the favor with which they have been received throughout this country and many of the leading places of Europe has, for the brief period our establishment has existed, far exceeded our expectations.



## Maizena.

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AIZENA. — 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 WHITE CORN, and put up in pound packages, with directions for use, with the trade mark "Maizena" on each package. This 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 hillsides and flowing along the earth's surface.

Strange as it may appear, in selecting articles of diet, especially for the sick, as also for infants, the public do permit gross humbugs, by the use of articles recommended to them as the "Best Bermuda Arrow Root," and the so-called only reliable article of "Corn Starch," or prepared corn, expressly for the fastidious, for dessert, for the sick room, and for infants, without a sufficient investigation, notwithstanding in many cases the fraud is, to the experienced eye, quite perceptible

upon the very face of the articles. Much of the so-called "Corn Starch" is simply "Potato Starch," and in some cases we have found it mixed with wheat flour or wheat starch.

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The following is the result of a scientific examination by Drs. Jackson and Hayes, both of Boston, of samples of so-called "Corn Starch," also an article of so-called "Maizena," (name pirated), together with the genuine article:

*Results of a chemical and microscopical examination of two samples of Maizena and one of Corn Starch as found in the market:*

*Unrivalled Maizena, the Staple of Health.*—In this sample are found some rounded granules, which are probably wheat starch, while the larger part is composed of potato starch, which gives its character to it. No true Maizena can be found in it.—Its sp. gr. 1.454.

*Original Corn Starch—Pure Corn Starch.*—This sample presented unmixed potato starch, with the usual characters of this kind of starch. Not a granule of Corn Starch could be found in it.—Its sp. gr. 1.454.

*Duryeas' Refined Maizena.*—A large number of observations proved this sample to be composed wholly of the amylaceous part of the most delicate variety of Maize in fine well marked granules. These differ in chemical and optical characters from either of the above named or any other samples found in the market.—Sp. gr. 1.484.

I regard the two first samples now sealed by myself as gross falsifications. The one marked "Maizena" is an instance of the assumption of a trade mark, designating a novel and valuable article of manufacture, to cover a different and less valuable product.



DURYEAS' MAIZENA.—As an article of food under the different modes of preparation specified, it affords many delicate, nourishing, attractive and palatable dishes. It is especially adapted to the use of invalids; its solubility indicating that it will be easily assimilated by deranged organs, which would reject other forms of vegetable diet, and it may be substituted for sago, arrow root, and other such like bodies with advantage.

[Signed]

Respectfully,

A. A. HAYES, M. D.

*Consulting Chemist, State Assayer.*

16 Boylston street, Boston, }  
July 29, 1859. }

BOSTON, July 29, 1859.

W. DURYEA, Esq.—Dear Sir: I have examined the three packages you brought me, and find that the one marked "Pure Corn Starch" consists wholly of "Potato Starch," and the one marked "Unrivalled Maizena" consists chiefly of "Potato Starch," with admixture of Flour or Wheat Starch; while "Duryeas' Refined Maizena" is wholly derived from "Indian Corn," and is quite pure.

I have examined Duryeas' "Maizena," and have made use of it in my family as food, and find it to be a very pure and delicate preparation of the White Indian Corn, suitable for the use of invalids and for young children, as well as for family use, in making quickly a delicate pudding.

I would recommend your Maizena as a pure and wholesome article of food.

Respectfully, your obed't servant,

CHARLES T. JACKSON, M. D.

*State Assayer.*

After much toil and a large outlay of money, we succeeded about two years since in perfecting a process for separating the properties of "Indian Corn" and producing this article styled "Maizena."

To fully protect the public, as also ourselves, against impositions, we adopted the word "Maizena," both as it meets the observation of the eye, and as it addresses the ear, as our "Trade Mark;" and in our advertisements, as also upon each package of the article, we have made it manifest that we were the only parties in the world manufacturing "Maizena," and that we would prosecute any infringement or use made of the said trade mark.

The article is manufactured exclusively under the immediate supervision of the "Messrs. Duryea," whose name each package bears, and is warranted of a uniform quality and perfection.

Our object has been to place "Maizena," in quality and price, beyond competition, expecting from those engaged in a similar business nothing more than fair play and honorable treatment.

No sooner, however, was the fact of the superiority of our "Maizena" known to the public generally, and to certain manufacturers of the so-called "Corn Starch" apparent that it was rapidly, by its superior merit, superseding their productions, than they commenced counterfeiting our article, and in some cases pirating our trade mark, that they might break down and destroy the well-earned and merited reputation of the genuine article.

After much talk, threatening, &c., parties infringing our trade mark withdrew the title from their article; when, lo and behold! almost before we had one comfortable sleep after the withdrawal, as aforesaid, another begins a piracy upon us. This trespasser pur-

ports to have been a manufacturer of so-called "Corn Starch" for many years; but it appears the merit of his article has been entirely insufficient to sustain his trade in competition with "Maizena;" hence his apparent resolve to change his title, "Corn Starch," to that of ours. No sooner was he notified in the matter, than he informed himself upon our legal rights, acknowledged his great mistake in the premises, and made such reparation as was satisfactory to us.

The name of these manufacturers we do not mention, as we have no disposition to injure them, or the sale of their goods, upon any legitimate or honorable basis.

The reason of our calling public attention to these violations of our legal and equitable rights is, that those whom it may concern may profit by it, and escape the trouble that would follow any infringement of our said trade mark hereafter, as we shall prosecute all such violations of our rights to the extent of the law.

A few of the many excellent qualities for which our Maizena is justly celebrated, will bear enumeration.

1st. It is so nutritious that the robust laboring 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 at once extremely palatable, and easily flavored, it supplies a choice article of diet, either for the gourmand or for the jaded 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.

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 vigor.

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

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 this and other countries, 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 Mange*.—Beat up three eggs, and thoroughly mix in six tablespoonsful 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. Flavor 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.

*Baked Pudding*.—Five tablespoonsful of Maizena to one quart of milk. Dissolve the Maizena in a part of the milk, and salting the remainder, let it nearly boil,



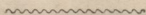
and then add the Maizena, letting the whole boil three minutes, stirring briskly. When cool, stir in three eggs, well beaten, with three tablespoonsful of sugar. Flavor to suit and bake half-an-hour.

*Boiled Custard or Mock Cream.*—Two tablespoonsful 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 tablespoonsful of powdered sugar, and let the whole boil up once or twice, stirring it briskly, and it is done. Flavor with lemon, or to your taste.

*For Invalids and Dyspeptics.*—Dissolve the Maizena thoroughly in cold water. Then add boiling water, boil from three to five minutes and pour into moulds to cool, or eat warm, flavored 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.

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



BEACON HILL, Boston, July 6, 1859.

MY DEAR SIR:—Favorable reports of the excellence of your Maizena reached us before the arrival of the sample so kindly forwarded. We have given it a fair trial, and think it preferable to any other article of a similar character with which we are acquainted.

With respect,

F. H. GRAY, M D.

Boston, 11 Bowdoin st., July 20th, 1859.

DEAR SIR:—I have used the "Duryeas' Maizena" which you sent me a few months ago, and I find that it gives perfect satisfaction, both upon the table and in the sick room.

I have recommended it to many families, who are highly pleased with it, when cooked in any of the forms prescribed. I do not hesitate to say that I think it the best preparation of diet that can be found in the market, either for infants or the sick, who seem to require a delicate article of diet.

Fraternally yours, O. S. SANDERS, M. D.

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Boston, August 1, 1859.

DEAR SIR:—Agreeably to your wish, I have made trial of the sample of "Duryeas' Maizena" sent me. I have seen it used in the sick room, and consider it preferable to any article I have ever been made acquainted with, as a delicate article of food for the sick, and as a dessert I consider it equally fine.

Respectfully yours, DR. J. A. PAGE.

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ROUND HILL WATER CURE, }  
Northampton, Mass., July 6, 1859, }

DEAR SIR:—Your present of a box of "Duryeas' Maizena" was duly received. We have tried it in various ways and find it to be very excellent. Please receive my thanks, and send me your prices.

Respectfully yours, H. HALSTED.

---

DEAR SIR:—Having tried your excellent preparation, I am happy to add my testimony in its favor.

Yours truly, JOS. H. W. ADAMS.

BOSTON, August 2, 1859.

MR. DURYEA—Dear Sir You will please accept my thanks for the package of "Maizena" you kindly sent me a few days since. Having had the experience of 48 years as professional cook, and head cook from 30 to 40 years in the most popular hotels in Europe, as also in this country, I feel myself competent to do your article full justice. From a full and practical knowledge of the various preparations from Indian Corn in the market I can unhesitatingly say that, for all the uses for which you recommend your Maizena, it is superior to anything ever before under my observation.

F. GAEL.

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50 ESSEX ST., BOSTON, }  
16 August, 1859. }

DEAR SIR:—I have delayed too long to thank you for the package which you sent me, having been obliged to be away from town on account of the illness and death of my father.

Let me simply say that I am delighted with the preparation, and shall be ever ready to prescribe it in cases when the like is indicated.

Very respectfully yours,

EDMUND T. EASTMAN.

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BOSTON, 23 Essex st. July 5, 1859.

DEAR SIR:—I have to acknowledge the receipt of a package of "Duryeas' Maizena," which proves on trial a light, nutritious, and highly palatable article of diet, well adapted to the use of invalids, and an acceptable addition to the list of table delicacies.

Very respectfully,

GEO. F. BIGELOW.

NEW-YORK, 10 West 23d street, }  
 July 27, 1859. }

I have used "Duryeas' Maizena" for several months, not only in my own family, but, satisfied with its superiority, have recommended it among my patients when Corn Starch was indicated as an article of diet. Corn Starch has for years been, with me, a favorite article of diet for invalids, and especially for infants. I now recommend the Maizena in preference to either the ordinary Corn Starch or the various forms of Arrow Root, not only on account of its superior purity, but its delicate taste.

EGBERT GUERNSEY, M. D.

BOSTON, August 11, 1859.

DEAR SIR:—I am happy in being able to say that I have found "Duryeas' Refined Maizena" all that you have claimed for it as an article of diet. For many years I have been engaged in the treatment of disease by *pure Nutrition*, without medicine, and for my patients I prescribe formulas for preparing food which I denominate *Nutritives*, in which I use different kinds of Starch, Ground Rice and Farina. But I find this Maizena the best article of the kind that I have ever used, and I shall feel it a pleasure to recommend it accordingly.

Yours truly,

LA ROY SUNDERLAND.

BOSTON, June 24, 1859.

DEAR SIR:—I have used a portion of the package of "Duryeas' Maizena" you were so polite as to send me, and consider it superior to every other preparation from corn with which I am acquainted, and I shall recommend it accordingly.

Respectfully yours,

J. B. McWATSON, M. D.



BOSTON, 23 Bedford st. July 14, 1859.

DEAR SIR:—According to request I used the package of "Duryeas' Maizena" you sent me, and find it superior to any other article of the kind, both for domestic and medical purposes. Having used it for "blanc mange," it was pronounced by all who eat of it, not knowing what it was, as something finer and richer than anything they had ever tasted in that form before. I also found it exceedingly grateful and nutritious in the same form in a severe case of ulcerated sore throat, in which swallowing of anything in a more solid or more liquid form was attended with excruciating pain for some days.

With thanks for the article, which I shall continue to use and recommend, I am,

Yours, respectfully,

DR. S. KNEELAND. SR.

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NEW-YORK, August 10, 1859

WILLIAM DURYEA, Esq.—This Maizena is a substance well adapted to febrile and inflammatory conditions, and also to children whose digestion is comparatively weak.

From the minute subdivision of its particles, it is, when boiled with milk, easy of digestion, and nutritious, and when boiled with water, an excellent calorifaciant.

To the sick room and the nursery it is a valuable acquisition, and at the dinner table it is always welcome.

Yours truly,

E. MORTIMORE DAY, M.D.

54 Fourth st., New-York.

MR. DURYEA, —Sir: I have made a microscopic and chemical examination of the preparation you have introduced into the market under the name of Maizena, derived from that member of the maize family which is known to me as the one best adapted for human food.

It proves to be composed of uniform, very small granules, less in size than the starch of Arrow-root, entirely pure, more soluble than any of the ordinary varieties of starch, including that from Sago and Arrow-root.

As an article of food, under the different modes of preparation specified, it affords many delicate and nourishing, attractive and palatable dishes. It is especially adapted to the use of invalids; its solubility indicating that it will be easily assimilated by deranged organs, which would reject other forms of vegetable diet, and it may be substituted for Sago, Arrow-root, and other starch-like bodies, with advantage.

Respectfully,

A. A. HAYES, M.D.

*Consulting Chemist and State Assayer.*

State Assayer's Office,  
16 Boylston street, Boston, July 29, 1859. }

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NEW-YORK, August 25th, 1859.

MR. DURYEA—Dear Sir: I received the package of Maizena, and have thoroughly tested its merits. I shall take great pleasure in recommending it to my patients, for I consider it an article well adapted to the sick room and for family use. It is not surpassed by anything I have before seen.

Respectfully,

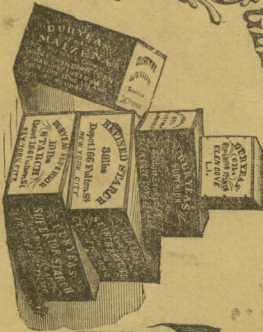
J. W. DOWLING, M. D.,

109 West 14th Street.



# GLEN COVE STARCH MANUFACTURING CO.

GLEN COVE L. I.



**W. DURYEA, GENERAL AGENT,  
166 FULTON ST. NEW YORK.**

WATERS & TILTON ENG. N.Y.