

Baalbec from the fountain / Brown & Polson.

Contributors

Brown & Polson.

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Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>



BAALBEC, FROM THE FOUNTAIN.

BROWN &
SON

BROWN & POLSON'S PATENT CORN FLOUR,

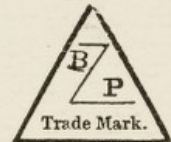
FOR

PUDDINGS, CUSTARDS, BLANC-MANGE, CAKES, &c.

PREFERRED TO THE BEST ARROW-ROOT,

AND ESPECIALLY SUITED TO THE DELICACY OF

CHILDREN AND INVALIDS.



Being the pure farina of Indian Corn, without admixture of any sort, its snowy whiteness and wholesome properties recommend it to particular favour wherever it comes into use.

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The LANCET states:—"This is superior to anything of the kind known."  
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RECIPE FOR BLANC-MANGE.—Take one quart of milk, and mix it with four ounces or four table-spoonfuls of the Flour; add a little salt, and flavour to taste; then boil the whole for a few minutes, allow it to cool in a mould, and serve it up with milk and jelly, or milk and sugar.

BAKED PUDDING.—Nearly four table-spoonfuls of the Flour (or three and a half ounces) to one quart of milk; add a little salt; boil three minutes, stirring it briskly; allow it to cool, and then thoroughly mix it with two eggs, well beaten with three table-spoonfuls of sugar; flavour to taste, and bake for half an hour in an oven, or brown it before the fire.

Obtain it from Family Grocers, Chemists, &c., who do not substitute inferior articles. Trade-mark and recipes on each packet—4, 8, and 16 ounces.

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**BROWN AND POLSON,**

Manufacturers to Her Majesty the Queen,

PAISLEY; DUBLIN; 77A, MARKET STREET, MANCHESTER;

AND 23, IRONMONGER LANE, LONDON.

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