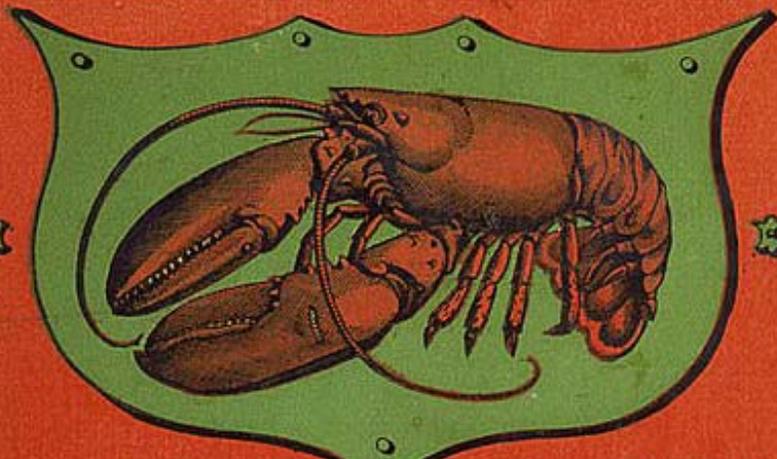


STAR LOBSTER

HERMETICALLY SEALED



BAY LOBSTER.

This favorite Crustacea has become so important an article of food, that a statement of the best methods of preparing it for the table will be useful. Many prefer it cold, just as taken from the Can, it having been boiled before sealing.

DIRECTIONS FOR COOKING.

LOBSTER CURRY.—Chop Coarsely, warm in a stewpan, and serve with a sauce composed of equal parts of vinegar, water and melted butter.

BALLS.—Mince fine and mix with a paste composed of two eggs, beaten with a powdered cracker for each pint of Lobster,—make into balls and fry with butter or pork.

SALAD.—Chop with Lettuce, Celery or Cabbage, and THOROUGHLY mix with a dressing composed of the yolks of two eggs to each pint of Lobster, mustard, cayenne pepper, salt, vinegar and olive oil to suit the taste.

A LA CREME.—Chop fine and cook for a few minutes in milk; or for a half pint of milk to a pint of Lobster. Then add another half pint of milk and two hard boiled eggs finely chopped, with butter, pepper and salt to suit the taste. A few cracker crumbs are thought by some to be an addition.—SERVE HOT.

SPECIAL NOTICE.—Consumers will observe a STAR stamped on the top of each Can, which is a Trade Mark, and by enquiring for the "STAR BRAND," will be certain of obtaining a superior article. "This is the only American Lobster on Exhibition in the Great Paris Exposition."

PORTLAND PACKING CO.
PORTLAND, MAINE.

OPEN THIS CAN AT THE BOTTOM.

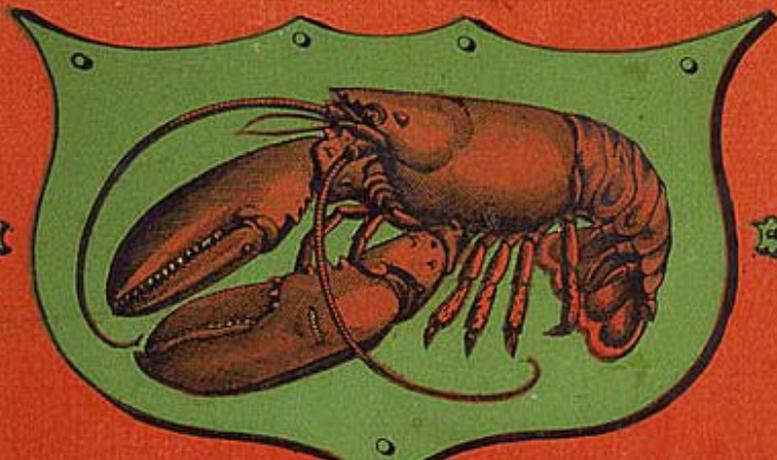
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PORTLAND PACKING CO.

WARRANTED IN ANY CLIMATE

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