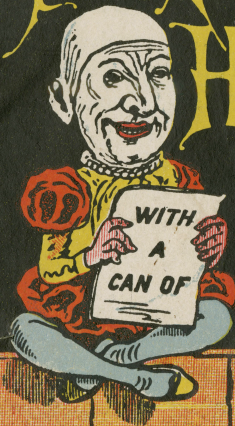


Price 10 Cents.

THE ADVENTURES OF HUMPTY DUMPTY



HUMPTY DUMPTY
SAT ON THE WALL.
HUMPTY DUMPTY
HAD A BIG FALL;
AND TO EXPLAIN
THE REASON WHY
HE TOOK THE TUMBLE,
WE WILL TRY.



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SCIENTIFIC.

All Chemists who have analysed Sea Foam, commend it. Housekeepers who have used it will have no other. Cooks whose best efforts have failed with other powders are jubilant over Sea Foam. Universally commended all over the country. Saves *time*, saves *labor*, saves *money*. Twenty-seven cooking recipes with every can.

It is positively unequaled. Absolutely pure. Used by the leading hotels and restaurants in New York City and throughout the country. For sale by all first-class grocers.

GANTZ, JONES & Co.,

176 DUANE STREET,

NEW YORK.

EXCELLENCE.

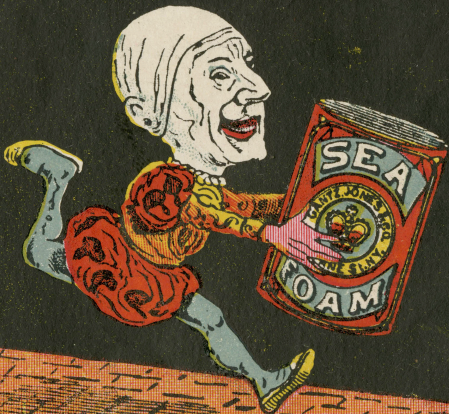
Gantz's Sea Foam cannot be excelled. Bread is always good. Champion Yeast Powder of America. Everybody likes it. Sells like hot cakes. The best customers ask for it. It is A No 1.

The ladies never get tired of telling each other about it. All first-class stores keep it. Gantz's Sea Foam is perfectly pure. Without an equal. It is an entirely new invention. Never fails to make light bread. One can is worth three of any other. To avoid dyspepsia, use Sea Foam.

QUOTH HUMPTY "WHAT IS THAT I SEE
IN YONDER FIRST CLASS GROCERY?
A CAN OF GANTZ'S FAMED SEA FOAM
THAT'S JUST THE STUFF I WANT AT HOME"



"IT MAKES THE LIGHTEST PIES AND BREAD
I THINK 'TWOULD ALMOST RAISE THE DEAD."
WITH EAGER GRASP HE SEIZED THE CAN,
WITH NIMBLE FOOTSTEPS HOMEWARD RAN.



GANTZ, JONES & CO'S
SEA FOAM.

Full directions and valuable recipes with every can. Gantz's Sea Foam will make bread, biscuits and cakes always light. Your daily work will be made easier. Bread will be whiter and richer. You will save a great deal of money. A barrel of flour makes forty pounds more bread. It is a new comfort for home, It is pure and no adulteration. It is healthy for you and the children. It cannot be surpassed.

SEA FOAM.

The best in the world. All that is asked for it is a fair trial. Prepared from the purest and best materials. Forty pounds more bread from a barrel of flour than can otherwise be made.

It possesses no bad qualities or any ingredient that can produce injurious effects. Double the strength of any other baking powder. The champion of America. Twenty-seven new cooking recipes with every can. Saves money to buy it. Ask your grocer for it.

GANTZ JONES & Co.,
176 DUANE STREET,
NEW YORK.

THEN HUMPTY THE DIRECTIONS READ
AND TRIED TO MAKE A LOAF OF BREAD;
OF SEA FOAM HE PUT IN
TOO MUCH
THE WAY THAT BREAD
ROSE BEAT THE DUTCH



POOR HUMPTY FEARED TO LOSE HIS PRIZE,
SO JUMPED ON TOP TO STOP THE RISE,
WHICH WAS A RECKLESS THING TO DO,
FOR UP WENT HUMPTY DUMPTY TOO.



STILL BETTER.

SEA FOAM is a first-class article and will do more than it claims to do, and never fails to do its work well. Sea Foam is warranted to make better, lighter, healthier, sweeter, more toothsome, and more digestive and nutritious bread, biscuits, cakes, puddings, etc., than can be made in any other way. Those who use it say: "We prefer it over all others." "It is A No. 1." "Gives universal satisfaction.

Good health makes labor of all kinds easier to perform and prolongs life.

TO PARENTS.

Many Baking Powders are very pernicious to health, and while every one regards his own, he should also have a care for the tender ones—the little children.

Sea Foam contains none of the bad qualities of Baking Powders, Soda or Saleratus. It contains no hurtful ingredient—no Alum or Ammonia.

GANTZ, JONES & Co.,
176 DUANE STREET,
NEW YORK.

OH! HO'W THE PEOPLE SHOUT AND STARE
AT HUMPTY DUMPTY IN THE AIR
AND WONDERFUL WAS THEIR SURPRISE
TO SEE IN BREADSTUFFS SUCH A RISE.





LIKE WASHINGTON, WE CANNOT LIE,
THEREFORE WE SHALL NOT SAY HOW HIGH
POOR HUMPTY SAILED ON HIS BALLOON.
HE TUMBLED WHEN HE REACHED THE MOON.

TO HOUSEKEEPERS.

If your grocer does not keep SEA FOAM, but only the cheap, poor Baking Powders, ask him to procure it for you; and if he is an obliging man he will do so, and wisely retain a good customer.

If your grocer will not oblige you, please send us his name and address that we may call on him.

GANTZ, JONES & Co.,
176 DUANE STREET,
NEW YORK.

PURITY.

Sea Foam Baking Powder *is perfectly pure.* Those who have used it once will never use any other. The *best* in the *whole wide world.* Without an equal.

It is the perfection of science in cookery. Your cookery will be always good. You will always have a good cook. It makes every cook a good one. Your bread will never be sour. Light, well raised bread, biscuits and cakes digest easily, and conduce to good health and a long life.

GANTZ, JONES & Co.,
176 DUANE STREET,
NEW YORK.

40 POUNDS
MORE BREAD
TO THE BARREL
BY THE USE
OF
SEA FOAM.

SAVES
EGGS, MILK,
SHORTENING &c.
AND IS
A
WONDERFUL ECONOMY.



LIKELIKE WE DO NOT CARE TO TELL
HOW LONG POOR HUMPTY DUMPTY FELL
WE FIND HIM NOW QUITE SAFE AT HOME.
LAUDING THE MERITS OF SEA FOAM