

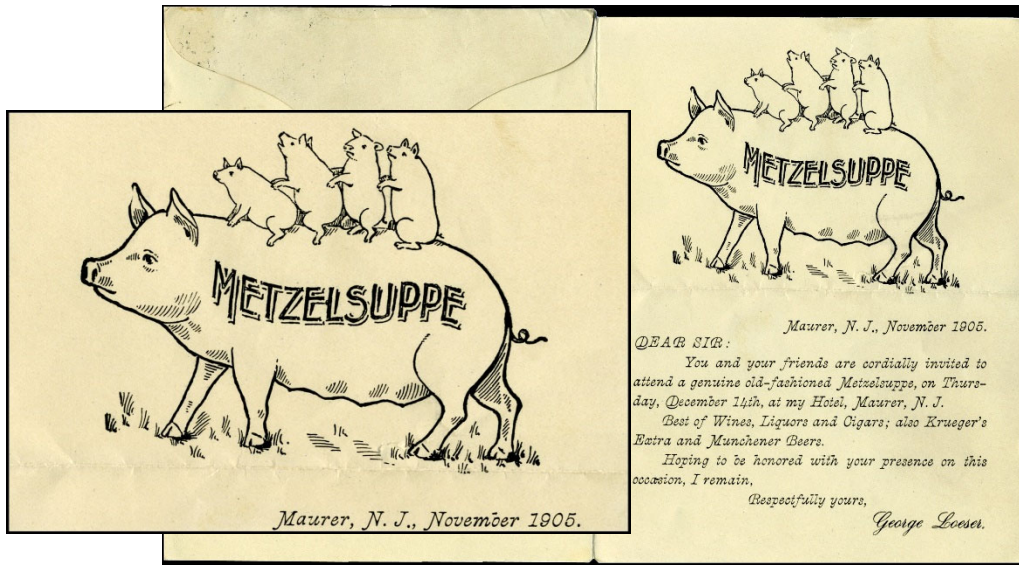
NJPH Featured Article

May 2009 Issue of the *NJPH Journal* featuring a DPO cover from Maurer, New Jersey.



A December 4, 1905 cover from Maurer, NJ, which is also shown below with the inside invitation to a Metzelsuppe visible.

A pretty little letter sheet invitation from a local hotel in Maurer (now part of Perth Amboy, Middlesex County), NJ turned up at the Garfield-Perry Show in Cleveland, in JWF (Jim Faber's) stock. Used in 1905, it is from a community that literally does not exist anymore. The location is now the site of a large "tank farm" belonging to Chevron.



From an old issue of Postal History -USA [March 1979] we learn the following about this DPO:

"Maurer was a small industrial community, located just north of the City of Perth Amboy in Middlesex County. The Maurer community was a "company town" built by the Henry J. Maurer Brick Company. This company was well known for both high quality fire bricks and building bricks and for many years was one of the leading brick manufacturers in the Raritan clay area of New Jersey. The community of Maurer was one of the few "company towns" in New Jersey and was patterned after company housing in England. Not only did the community have its own post office, but also its own railroad station.

"The Maurer Post Office was established January 22, 1892 with John Pfeiffer as the first postmaster. On November 30, 1920 it became a station of the Perth Amboy Post Office and on February 1, 1938 the name was changed to Barber, which was a branch of the Perth Amboy Post Office. The Barber Post Office was discontinued, April 30, 1960. The Henry J. Maurer Brick Company has long been history and the land is now occupied by the Barber Asphalt Company."

What, after all, is a Metzelsuppe?

Metzelsuppe means literally "Scrap soup" or "Butcher soup," but it turns out to be much more than that. It is a pig belly stuffed with pork sausage, cabbage, potatoes and dried bread, salt and pepper, and boiled in a large kettle [hence the soup name] for about 2½ hours. Now this might not sound too appetizing, but those who have eaten it, swear it is wonderful.

A recipe for Metzelsuppe can be found online:
<https://eat smarter.com/recipes/sausage-and-vegetable-soup-metzelsuppe>.

If you would like to try it, first you will need to get a pig stomach from your butcher (!) and clean it of remaining fat. While some of us still do have a local butcher, it would still be a trick to accomplish this.