For

BOLOGNA, FRANKFURTS, PORK SAUSAGE, LIVER SAUSAGE, SPANISH SAUSAGE, BLOOD SAUSAGE, MEAT LOAVES, ETC.

Bull-Meat-Brand Flour is a Pure Cereal Product containing no added chemicals of any kind. It is made entirely from grain, and is well adapted for use in making Sausage and Meat Loaves. Its Binding and Nutritive Qualities make it very desirable for use in Sausage and Meat Loaves.

Bull-Meat-Brand Flour, being purely a Cereal Product, meets the requirements of the Pure Food Laws.

BULL-MEAT-BRAND FLOUR
TRADE MARK REGISTERED

B. HELLER & CO.
MANUFACTURING CHEMISTS
CHICAGO
INDEX

Advantage of Steam Jacket Kettle in Lard Rendering ................. 16
Advice on Giving Credit ................................................. 6
Bologna Meat Used for Hamburger .................................. 15
Bologna Takes Water ...................................................... 12
Cleaning Casings ................................................................ 15
Copper Skewers Make Roasts Juicier .................................. 6
Curing Boneless Brisket Corned Beef .................................. 7
Curing Tongues of All Meat Animals .................................. 3
Curing Whole Rounds of Beef ............................................ 10
Flank Steaks vs. Planked Steak .......................................... 8
Freeze-Em Pickle Coupon ................................................... 17
Freshening Salt Pork ......................................................... 8
How the Eskimo Preserves His Food .................................... 20
How to Store Meats for Long Periods of Time ...................... 21

How to Use Up Dried Beef Ends .......................................... 12
Lard Tierces Used for Curing Purposes ................................. 11
Method of Curing Hams and Bacon ..................................... 16
Mutton and Beef Tallow in Lard Compound ............................ 13
Only One Freeze-Em ......................................................... 13
Packers to Stamp Beef According to Grade ......................... 5
Progress of T.B. Eradication .............................................. 6
Reindeer ........................................................................... 22
Sausage Making ............................................................... 14
Shank Sour ........................................................................ 8
Souring Hams .................................................................... 9
Sour Meats ........................................................................ 23
Trouble With Frankfort Sausage Color ................................. 15
Wanted and For Sale ......................................................... 23
Why Use a Prepared Sausage Seasoning ................................. 18

ADVERTISING INDEX

Ant Bane ........................................................................... 24
Atomizer ............................................................................ 15
Aseptifume ......................................................................... 27
Bull Meat Brand Flour ...................................................... Inside Cover
Celery Zest ......................................................................... 15
Chile Powder ...................................................................... 21
Cold Storine ........................................................................ 15
Color for Liver Sausage Casings ......................................... 31
Color for Smoked Sausage Casings ...................................... 31
Condimentine “A” ............................................................... 19
Condimentine “B” ............................................................... 30
Curry Powder ...................................................................... 16
Deodorine ........................................................................... 27
Deodorizer (Aseptifume) ...................................................... 27
Disinfectant (Sanitary Fluid) ............................................... 19
Freeze-Em ......................................................................... 31
Freeze-Em Pickle ............................................................... 2 and Outside Back Cover
Garlic Compound ................................................................ 13
Garlic Powder, Pure .......................................................... 12
Ham-Roll-Ine ..................................................................... 13
Hog Scald ............................................................................ 24

Hydrometers ........................................................................ 19
Konservirungs Salt, Red ..................................................... 12
Konservirungs Salt, White ................................................... 12
Lard and Tallow Purifier .................................................... 24
Rat and Mice Killer ............................................................ 23
Roach Killer ........................................................................ 25
Salometer ............................................................................ 19
Sanitary Fluid ...................................................................... 19
Sausage Seasoning, Prepared ............................................. 32
Savory Jell-Jell .................................................................... 5
Secrets of Meat Curing Book .............................................. 26
Seasoning for Sausage ....................................................... 32
Tanaline .............................................................................. 26
Thermometer, Cooking ...................................................... 25
Vermin Killers ..................................................................... 23, 24, 25
Washing Powder, Ozo ......................................................... 22
Washing Powder, Tru-White .............................................. 22
Waste Pipe Opener, Ozo .................................................... 23
Zanzibar Carbon Casing Brown Mixture ............................... 31
Zanzibar Carbon Casing Yellow Mixture ............................... 31
Zanzibarine .......................................................................... 22

B. HELLER & COMPANY, MFG. CHEMISTS, CHICAGO, U. S. A.
FREEZE-EM PICKLE

For Curing Hams, Bacon, Shoulders, Corned Beef, and for Curing Beef and Pork for making all kinds of Sausage

Freeze-Em-Pickle is a preparation for Curing Hams, Bacon, Corned Beef, Shoulders, Pickled Pork, Dry Salt Meat and Meat for making Bologna and all other kinds of Sausage, etc. The Freeze-Em-Pickle Process retards fermentation and souring of brine. It gives a delicious, mild flavor, curing the meat more uniformly and with a fine color, if our directions are followed. By its use curing is made easier, and anyone, without being experienced, can cure meats with success.

Trimmings and sausage meats treated with dry Freeze-Em-Pickle can be stored away for six months, or even longer, and will then make better sausage than will fresh meats. Dry curing meats for sausage by the Freeze-Em-Pickle Process congeals the albumen in the meat, so that it and the juices do not draw out in the form of brine. It thus keeps more of the nutrition and flavor in the meat and sausage, therefore, making it more juicy and better when fried or otherwise cooked.

Those using the Freeze-Em-Pickle Process have an absolute guaranty in its use and can always depend upon getting good results when our directions are followed. It possesses the advantages which the curer of meat has been seeking for many years. Freeze-Em-Pickle also fully complies with all State, National and Foreign Laws.

The Freeze-Em-Pickle Process of curing meats gives a mild, delicious flavored cure. Meats cured by it will not be too salty, but will have that sugar-cured flavor which is so much liked.

Making Bologna and Frankfort Sausage

The Freeze-Em-Pickle Process is highly recommended for preparing meat for Bologna, Frankfurts, etc. When the meat for Bologna and Frankfort Sausage is prepared by this process, the sausage made will be juicy and delicious.

Send for descriptive circular and prices.

B. HELLER & COMPANY, MFG. CHEMISTS, CHICAGO, U. S. A.
CURING TONGUES OF ALL MEAT ANIMALS

Pickle Formula for All Tongues
Testing 75 degrees on the salometer at curing temperature.

Per 100 pounds of tongues, use
9 lbs. salt,
1 lb. Freeze-Em Pickle,
2 lbs. granulated sugar,
5½ gals. water.

BEEF TONGUES

Trimming.—In starting to trim tongues, always begin with those which were placed in the cooler first. Do not trim any which have a temperature of over 38 or 40 degrees F. in the heavy part of the tongue.

Trimmed with three rings of the gullet left on, they are known as Long-cuts; cut off at the palate, with a good surplus of fat left on, they are Short-cut. When they are too small for Short-cut Tongues, or when they have been mutilated, they are classed as Canner Tongues and are used in making Tongue Sausage and for canning. The trimmings from tongues should be Freeze-Em-Pickle dry cured in barrels and tierces, like beef and pork trimmings, as described in previous issues of this magazine, and used in making various kinds of sausage.

Cleaning.—On the same day, as soon as possible after trimming, put each tongue, regardless of grade, through the dry-salt dipping tub. This is a tub filled with full-strength salt brine, testing 100 degrees on the salometer. Scrub the slime from the tongues in this brine with a rice-root brush or any other stiff brush, giving special attention to the vicinity of the gullet, where the parts are slimiest.

Draining.—When scrubbed clean, pile the tongues on racks to drain.

Grading and Packing to Cure.—After trimming, cleaning, and draining, on the same day, sort the beef tongues into long-cut and short-cut averages or weights.

Pumping.—As a rule, tongues are not pumped, because the welts left by a carelessly used pumping needle are too apparent. Besides, even the largest beef tongues are fully penetrated, in the Freeze-Em-Pickle process, in 18 to 22 days, according to size. If the temperature is kept under 40 degrees F., there is no need of pumping unless it is the intention to increase the size of the tongues or to hasten the cure.

Mr. B. Heller, the senior member of our firm, has made some novel experiments in pumping beef tongues, increasing their size and cutting down the time of a complete cure without leaving any signs of the needle.

Every tongue has a main artery exposed at the gullet. This main artery is connected with every blood vein in the tongue. By inserting the pumping needle in this artery and holding the artery tightly around the needle, a tongue may be pumped to twice its natural size and cured in one-fifth less time than when not pumped.
SUCCESS WITH MEAT

Fancy Pumping Pickle

Testing 102 degrees on the salometer at curing temperature:

\[
\begin{align*}
\frac{1}{2} \text{ pound Freeze-Em-Pickle,} \\
2\frac{1}{2} \text{ pounds salt,} \\
1 \text{ pound granulated sugar,} \\
1 \text{ gallon water.}
\end{align*}
\]

Pickling.—After the barrels, tierces or vats are packed, fill them immediately with 75-degree pickle made according to the formula at the beginning of this article. Keep them at the usual curing-room temperature of 36 to 40 degrees F.

For garlic flavored beef tongues, add about 2 tablespoonfuls of Vacuum-Brand Garlic Compound to each barrel or tierce of tongues, adding it to the brine before it is poured over the tongues. This will be relished even by people who dislike fresh garlic.

Overhaul, on the fourth, eighth and twelfth days, by repacking in other curing packages and pouring the same (used) pickle over them. If the containers are tightly closed, the tongues need not be repacked; in that case, the barrels or tierces can be simply rolled a distance of 50 feet and back. This changes the contact of the tongues inside as effectively as overhauling.

Cured Age.—Beef tongues are fully cured in 18 to 22 days, according to size. If there are no orders for them by the twenty-sixth day, put them into cold storage at 15 degrees F. to check further cure and hold them there till wanted. The limit of time they should be left at curing temperature in an emergency is 30 days, whether in barrels, tierces or vats. Then they should be placed in a lower temperature and kept until wanted.

PORK TONGUES

Pork Tongues are used for canning and for making blood-and-tongue sausage, head cheese, and jellied tongue. Scalded and skinned pig tongue are dainties sometimes put up in glass jars. Whatever their use, care must be taken to prevent scoring or mutilating the tongues.

Selection.—Immediately after removing the tongues from the heads, wash the slime off thoroughly under a spray of warm water. When cleaned, throw them into barrels of ice water and keep them there until thoroughly chilled. Then, if convenient, hang hog tongues, gullet end up, on hooks in the cooler, far enough apart to prevent contact. If not convenient to hang up, spread them out on racks to cool. After 24 hours they are ready for curing.

Curing Pork Tongues.—Cure in barrels, tierces or other convenient clean containers, using the pickle formula given at the beginning of this article. The regular curing temperature of 36 to 40 degrees F. is best for pork tongues, too. Overhaul on the fourth, eighth and twelfth days, either by repacking in the same (used) pickle or by rolling. They are cured and can be used in ten to twelve days, but have a better color and flavor if cured 18 days.

Pork tongues are not graded or separated into averages, except for boiling. When they are to be boiled, separate the small from the large as the small tongues need less time for cooking.

Pig Tongues in Vinegar.—To sour-pickle pig tongues, it is customary first to skin them. As the tongues are removed from the heads, take lots of 50 or 100 pounds and put them into a barrel to scald them a few minutes in water held at 150 degrees F. in order to loosen the skin. Then add cold water to reduce the temperature so that the skins may be removed by hand.

Throw the skinned tongues into ice water, leave them there an hour, and then remove them to hang on hooks in the cooler or spread them on racks there. After 12 hours chilling, they are ready for curing in the manner described in the above paragraph on "Curing Pork Tongues." In 15 days, take them out of the brine and cook them three hours at 170 degrees F. Take them out of the cooking water, skin them and split them. When again thoroughly cooled, they will be ready for the vinegar.

Cover them with 50-grain vinegar, if they are to be held, or with 40-grain vinegar if they are for immediate use. To each 100 pounds of tongues add 8 to 10 ounces Zanzibar-Brand Pickled-Tongue Seasoning.

LAMB AND MUTTON TONGUES

Put lamb and mutton tongues into ice water until all animal heat is removed.
Then spread them on racks in the cooler for 24 hours, whereupon they are ready for the brine.

The brine and the curing temperature are the same as for beef and pork tongues.

Overhaul by stirring with a pole on the third day and fifth day. They are fully cured in seven to ten days.

Cook them like pig tongues for 1 to 1½ hours until tender.

All lamb and sheep tongues are skinned after cooking as the skin is often black. They can be used for all purposes for which pork tongues are used.

PACKERS TO STAMP BEEF ACCORDING TO ITS GRADE

A system of packing and stamping beef in such a manner that the consumer may know exactly the quality of the meat he purchases is now in vogue in Chicago. Under this plan the packers grade the beef under the supervision of the government and the marks will be readable by the final purchaser. Retailers of meat favor the system.

Customer—"You see, I happen to be broke at this moment, and if you will give me your best terms—"

Butcher—"One-half down before I touch it and the other half before you do."

THE WISE LAWYER AND THE BUTCHER

During the last session of the circuit court in a small town in southern Wisconsin a well-known Badger lawyer came to grief by being just a little too sharp. According to his habit, he was brow-beating one of the witnesses. "Now, Mr. Jones," said he, "you can answer that question a little more clearly. You are not as green as you look." "Yes," drawled the witness, in reply, "I am a butcher by profession and not a lawyer."

HORSE FLESH

In Paris the flesh of horses is preferred by many to that of oxen. What the result will be if the supply runs out, is thus pathetically foretold:

If horseshell won't suffice to feed the masses,
The next resort will certainly be asses;
And heaven only knows how that will end,
Some people won't have left a single friend.

Have you a copy of our book, "Secrets of Meat Curing and Sausage Making?" It is free to all packers, butchers, curers and sausage manufacturers and will be found full of valuable information. Its carefully prepared index shows over one hundred and fifty subject heads. It is neatly and compactly printed and is invaluable to everyone engaged in the meat industry. Send for a copy. It is free.

"Say, mister," queried the tramp, as he paused in front of the house, "hev youse got a ole pair uv pants wot youse could gimme?

"Just a minute until I ask my wife," said the man.

"Don't trouble yerself, mister," said the hobo, as he started to move on. "Ef youse hev got dat kind uv a wife, I reckon she's got use for 'em herself."

ZANZIBAR-BRAND

SAVORY JELL-JELL

Produces a Delicious Jell for Filling in Meat Preparations

For use in Meat Pies, Meat Loaves, Jellied Pigs Feet, Head Cheese, Souse, or any Meat Food Products where it is desired to have a nice Jellied appearance when cold.

The flavors and aromatics used to produce Savory Jell-Jell are so thoroughly combined during our process of manufacture that no particular flavor is predominant. The flavors are evenly balanced and blended.

Use Savory Jell-Jell to fill Meat Pies, mix in with Meat Loaves before baking and as a Jell Binder and Flavoring in Head Cheese.

Send for descriptive circular and prices.
ADVICE ON GIVING CREDIT

To what extent should credit be extended to the meat market trade is a question that has bothered the minds of everyone in the business. It has been suggested that losses from bad debts can be lessened in a very great measure by an observation of the following suggestions. Never give credit to boarding house keepers, to strangers without reference, to parties who do not respond to bills when presented, to travellers or brokers, to parties very proud but poor, to customers who habitually leave a balance of account and increase it from time to time. These suggestions are certainly worth trying as they can hardly rob a person of a great deal of desirable trade and might aid in minimizing losses.

COPPER SKEWERS MAKE ROASTS JUICIER

Discovery of University of California

Experts of the Home Economics Department of the University of California claim that tests recently made show that roasts run through with skewers made of copper are not only juicier, tenderer and more appetizing than those baked in the ordinary way, but they require 30 percent less time for cooking. With this shortening of the cooking time, much of the natural juices of the meat will be retained that are ordinarily drawn out.

This culinary discovery is explained on the ground that the copper serves to carry heat into the interior of the roast evenly and rapidly, while meat fibre alone has a low heat-conductivity. In a report to the Journal of Home Economics, the investigators claim that when skewers of copper were used, the meat lost less weight during baking, thus giving an obvious saving of meat as well as time and fuel.

The far-seeing butcher's advertisement is found only where consumers must see it.

The far-seeing butcher never guesses: he submits his question to Success with Meat. Our advice costs you nothing.

The far-seeing feeder wastes no feed on full-grown livestock.

The far-seeing butcher has a large laundry bill.

The far-seeing butcher sees a potential customer in every mother's child. Please the child and you please its mother.

PROGRESS OF T.B. ERADICATION

On Feb. 1, 1927, there were 284 counties in the United States officially pronounced free of tuberculosis in cattle. 113,745 herds or 1,766,470 head of cattle are fully accredited and 12,202,562 head were once officially tested and found free of T.B. Of the number tested in January, 3.04 per cent were found tubercular, as compared with 3.57 per cent at our last report.

'TWAS EVER THUS

What! Five Gazoohas for a little Dinosaur steak like that. It's an outrage.

B. HELLER & COMPANY, MFG. CHEMISTS, CHICAGO, U. S. A.
CURING BONELESS BRISKET CORNED BEEF

PACKING-HOUSE PRACTICE

Sort the Briskets into averages corresponding to the grade of beef, as light pieces are cured in shorter time than heavy pieces.

Pump each piece, at the rate of an ounce of pumping pickle to the pound of weight, using the following:

Pumping Pickle

- ¼ lb. Freeze-Em Pickle.
- 2½ lbs. dry salt.
- 1 lb. best granulated sugar.
- 1 gal. water.

Larger quantities in the same proportion.

Pack in open barrels, tierces or vats. Cover completely with pickle which tests about 57 degrees, on the salometer, at curing temperature. It is made as follows:

For 100 lbs. of Beef Brisket, use:
- 6 lbs. salt.
- 1 lb. Freeze-Em Pickle.
- 2 lbs. granulated sugar.
- 6 gals. cold water.

Garlic to suit the taste. Overhaul on the fourth and eighth days afterputting down.

In ten to fifteen days the average small pieces will be cured. If the pieces are very large cure one to two weeks longer according to size.

The temperature for curing should be between 38 and 40 degs. F. for best results.

SUGAR-CURED BEEF RUMP BUTTS

Handle and cure Beef Rump Butts in the same manner as Boneless Brisket Corned Beef.

CORNED BEEF BRISKET

(Kosher Style)

With Dry-Salt Rub

A superior mild-cured corned beef can be made of dry-salt-rubbed briskets or other beef if the following directions are followed. First rub with the following dry mixture.

For each 100 pounds of briskets use:
- 2 lbs. granulated sugar.
- 1 lb. Freeze-Em Pickle.
- 1 lb. salt.
- Total, 4 lbs.

Get the total weight of the briskets to be cured and count them. Then mix as much of the dry-salt mixture as the total weight of briskets calls for. For example: If there are ten briskets weighing 100 lbs., take 4 lbs. of the above mixture which should be divided into ten equal parts.

A convenient way of dividing the dry-salt mixture is to spread it in a square, flat pile. Take a sharp straight edge, such as a long ruler, and divide the flat pile into ten equal parts, each pile containing the proper quantity for one piece of meat. Pieces larger than the average may take a little more, while those which are smaller may take a little less. Practice will enable the curer in time to apply the right proportion of mixture to each piece without first portioning it off.

Rub each piece so as to coat it completely on all sides and fill all cuts and pockets in the pieces. If the meat is too dry to hold the salt, dip it momentarily in full-strength salt brine before rubbing. As soon as a piece is rubbed, pack it into the tierce or any curing package, first sprinkling a small quantity of the salt over the bottom of the container. Whatever salt mixture is left after rubbing all the pieces, scatter it over the top.

Instead of weighing down the meat with a board and stones, fasten a grating in the top by means of two cleats, one at either side of the container. If the container is not filled to the level of the cleats, hold the grating in place on the meat by means of sticks or props. This prevents floating of the meat and consequently washing-out of the salt mixture when the brine is added. Yet it does not weigh down with a continuous pressure that would prevent penetration of the brine between the pieces of meat.

When the meat is properly packed, add 40-degree plain salt brine, enough just to cover it, which should take 6 gallons for every 100 lbs. of meat. When the rubbing mixture on the meat is dissolved, it will raise the strength of the brine to 55 degs. If the temperature of the cooler is much above 40 degs. F., it may be well to use a 45-deg. plain salt brine. With the dissolved rubbing mixture, the strength of the brine would then be raised to 60 degs., which is strong enough for any condition likely to be met, when the Freeze-Em-Pickle cure is used.

Overhauling is most important in this cure. Overhaul on the 4th, 8th and 12th days of the cure, reversing the packing in another container each time and pouring the same (used) brine over it.

On the 15th day, the small and medium briskets will be fully cured and may be taken out. The large briskets should be left five days longer in the brine, when they, too, will be fully cured and ready for cooking.

If a garlic flavor is desired, add fresh garlic or Vacuum-Brand Pure Garlic powder to the brine. Bay leaves and other spices added to the brine give the corned beef a zestful, spicy flavor.
FLANK STEAKS VS. PLANKED STEAK

**Question:** E. L. H. writes: I am writing for a little information which I thought you might know. We have had calls for plank steak, also flank steak. Could you give us any information as to how you get this, and what the difference is?

**Answer:** Planked steak is not a designation for any specific cut of beef, as any steak can be planked. The following is the best way to prepare:

Take a slice of steak, preferably sirloin, cut about one inch thick. Wipe the steak with a rag wrung out in hot water; sear in a greased iron pan, and then place it on an oiled plank. Add salt and pepper and put it in a hot oven and cook twelve minutes. When about half done arrange a border of mashed or Duchess potatoes around the edge of the plank and brown the potatoes. Serve it on the plank. This may be garnished with parsley and brown onions, or other more elaborate combinations of vegetables.

Flank steaks are boneless and there are but two in each carcass. Each consists of a rather flat, rectangular muscle weighing one to one and one-half pounds. The muscle fibres run lengthwise and it is therefore necessary to "score" the steak, that is, to make light cuts across the grain from one-quarter to one-half inch apart in order to properly prepare it for cooking. Flank steaks are rich in flavor and of medium tenderness. As measured by the amount of lean meat that can be secured at a given price, they are as cheap or possibly cheaper than round.

**TO FRESHEN SALTY PORK**

**Question:** F. B. writes: We have about twenty barrels of pork that have become very salty in the brine. What would you do and how can we get the brine out?

**Answer:** Salt pork is usually put down in very strong brine, therefore, it is perfectly proper that pickled pork should be very salty. If it is desired to store the pork for a long time, it should be left in the strong brine and in order to freshen it so that it will not be so salty, the pork should be washed in fresh water. It is best to handle one barrel at a time as it is to be sold or used in the market. The water in which the pork is soaked should be as cold as possible, in fact, it would do no harm to put a little ice in it. By allowing the pickled pork to soak in the fresh water, a great deal of the salt will be drawn from the meat. The meat should be soaked twenty-four hours altogether, and during the daytime the water should be changed every six hours. After the meat has been soaked, it can be placed in a mild brine which should not be over 30 degrees strength, but if the meat can be disposed of in a few days, it is not necessary to keep it in the brine at all. It will be sufficient to place it on a shelf in the ice box; at the end of three or four days it might be necessary to wash it off with fresh water.

**SHANK SOUR**

**Question:** C. F. G. Co. write: We have a lot of hams that we put down in dry salt to cure about six or seven weeks ago, and we have discovered that they have become tainted in the hock, while the balance of the piece of meat is all right. Can you tell us any way to rehandle or overhaul these hams to save them? The front or butt end of the ham is sound and all right and sweet; the bad part is in and around the hock end or leg end. Could this taint and odor be removed and the meat made sweet by putting these hams down now in a strong salt brine and punching holes in the hock end of the pieces so that the brine could quickly get into the tainted part? Would salt brine save them now? We will thank you for any advice or plan of action that will help us from loss.

B. HELLER & COMPANY, MFG. CHEMISTS, CHICAGO, U. S. A.
SUCCESS WITH MEAT

Answer: It is more difficult to cure hams by the dry salt process than it is by the brine process. If these hams had been pumped before packing them in the salt, there would not have been so much danger of shank sour. Hams being very thick, it takes a long time for the salt to draw through them; therefore, if they are first pumped and packed in dry salt, you can readily see that the salt draws through quicker and thus gives them a chance to cure from the inside as quickly as they would cure from the outside. Only under one condition can you pump these hams, make them sweet and save them. For instance, if the hams are taken from the salt and upon trying them with a ham.trier they are found to be sweet but turn sour when they are placed in the smokehouse, then you can save them. Such a condition would show that the hams are not fully cured around the bone and around the shank joints. In that event, they can be pumped with pickle and fully cured around the bone so that they will not sour when placed in the smokehouse. It is necessary to explain that meat is frequently perfectly sweet when it comes out of cure, but it is not fully cured. In such a condition when it is placed in a warm smokehouse, it will sour. This, of course, can be avoided by fully curing the hams. If, on the other hand, the hams are already sour and tainted, when they come out of the cure, whether it be dry salt or sweet pickle, then nothing can be done with them to make them sweet. Meat once spoiled remains spoiled. If they are sour when they come out of the cure, but sour only in the shank, then the proper thing to do is to cut off the shank; in other words, cut off all the sour or tainted meat and use the butt ends for boiled hams. You can boil and slice them and sell them in your store. You must be careful to cut off all the tainted parts because any of the tainted meat which is left will taint all the rest of the meat when the butt is boiled. You, of course, understand that during the process of boiling, the good meat will absorb the taint from the bad meat. We regret that you did not write us for advice before you began curing the hams, as we would have advised you to cure in brine. We will send you by mail, free of charge, our book, entitled "Secrets of Meat Curing and Sausage Making," which covers every point that its title indicates. The advice given in this book as to the handling of meats, you will find very valuable, and covers the whole ground, from the condition of the animal before killing to the handling of the meat through the chill room and through the entire curing process. We call your special attention to the various articles "General Hints for Curing Meats," which will give you the temperature for curing, how to overhaul the meat, how to pump the meat and how to make the brine for pumping. Full directions for curing the hams, you will find carefully indexed. By following the advice given in these pages, you will have no loss from the souring of meats, but on the contrary, will be enabled to turn out meat of the highest quality possible.

SOURING HAMS

Question: M. P. M. writes: "I am having trouble with my hams souring in the smokehouse. They seem to get too much smoke. What can you suggest that will help me to avoid this trouble and to keep my hams sweet?"

Answer: You are mistaken in supposing that your hams sour from getting too much smoke; that is not the trouble. Hams will not sour from such cause. Your trouble is owing entirely to the fact that the hams are not properly and fully cured before going into the smoke house. Smoke aids to preserve hams and will not cause them to sour. They sour because the portion that has not been thoroughly cured, which is generally close to the bone, has not been reached by the brine. In many cases souring comes from imperfect chill-

First Customer—"I just got some of his meat. His prices are awfully high."

Second Customer—"Yes, they are. He must have the aviation meat we hear so much about."
Curing Whole Rounds of Beef

Question: C. P. A. writes: "If convenient, kindly publish how to cure or pickle whole rounds of beef and keep them from becoming heated and tainted inside."

Answer: Your query involves the whole question of curing meat, and to go into it in detail would be too lengthy for these columns; therefore, we send you, free of charge, our book, 'Secrets of Meat Curing and Sausage Making,' which covers the entire subject. The meat must be properly chilled, overhauled and carefully carried through the entire process of curing, which our book will fully explain to you. To cure large pieces of meat, like rounds of beef, it is necessary that it should be pumped in a good many places. Sometimes rounds of beef are cured with the bone left in, and at other times with the bone taken out. To take out the bone it is necessary to use a gouge which is a half-round chisel, to be obtained from any Butcher Supply House. This tool enables one to loosen the meat all around the bone from both ends, thus making it possible to easily withdraw the bone. By taking the bone out, the meat will cure more readily, because the brine can get through the meat quicker and better. Whether the bone is removed or not, it is always advisable to pump rounds of beef or, in fact, any large piece of meat which is to be cured. Our book gives full directions for pumping meats, and also a recipe for the pumping pickle.

---

B. MEYER & COMPANY, MFG. CHEMISTS, CHICAGO, U. S. A.
LARD TIERCES USED FOR CURING PURPOSES

**Question:** T. K. writes: "We have been having trouble with our bacon. We put it down in second hand lard tierces which we got from the large bakers here. We thoroughly cleansed them with boiling water before using them, and have been careful to weigh everything and measure the water with which we made the brine. We used brown sugar, the same as we have always used previous to this time. Our bacon was thoroughly cooled before it was salted, and was never frozen. After being put in the pickle, we let it stand in the back part of the shop, where the temperature was often below freezing, but never cold enough to freeze the meat in the brine. We repacked it by moving from one tierce to another, always putting the same brine on the meat. We usually kept our bacon in the brine for six weeks, unless it is very heavy, then we keep it in longer. We usually keep four tierces full, and by moving from one to another always have the last one ready to take out and smoke. We used just the common barrel salt and have always had good results until now; in fact, this time the meat is perfectly sweet, but the fat of it is very dark colored, while heretofore it has always been nice and white. We do all our own killing. If you can tell us what we have done that is wrong, we would like to know, as we are always trying to improve whenever we can.

**Answer:** You have been fortunate indeed to have escaped trouble if you have always cured your bacon as you explain. There are many things which you have done while curing which are likely to cause you serious trouble, and which should never be done in the future. You are lucky that some of the meat did not spoil completely. It is never advisable to use lard tierces for curing, as the lard soaks into the wood. This fat in time becomes rancid, and is likely to contaminate the brine and also the meat, even though you scald out the tierces, you do not get the grease out of the pores of the wood. It is always safest and best to use new tierces for curing purposes; in fact, there is great risk in using anything else.

You should never use brown sugar for sweet pickle, but the very best grade of granulated sugar. Brown sugar is always more likely to contain foreign substances detrimental to the brine, and in most cases causes brine to turn ropy, sometimes even causing it to ferment. The purest of sugar should always be used for sweet pickle. You have deviated from one of the first essentials to successful curing by not observing the most important of all requirements and that is an even temperature of about 38 degrees during the entire period of curing. You state that your meat was sometimes in a temperature below freezing point, but never cold enough to freeze the meat in the brine. Such a degree of temperature is enough to ruin your meat, as the curing room should never be allowed to go below 36 degrees. The moment you get the temperature below 36 degrees, the meat ceases to take on the salt and will not cure; besides, it is likely to spoil in the brine. It is all right to cure real heavy bacon six weeks, but bacon from
SUCCESS WITH MEAT

VACUUM-BRAND

PURE GARLIC POWDER

This is the Pure Garlic with the moisture extracted and then finally powdered.
Available and ready for use at all times in any climate; unvarying in its strength, goes farthest, and most economical in use. Its powder form admits of a more even distribution.

Vacuum-Brand Pure Garlic Powder is suitable for Meats, Sausages, Meat Loaves, and other food products.

Send for descriptive circular and prices.

RED KONSERVIRUNGS SALT
Trade-Mark Registered

For Curing Meats and Trimings
For curing, Hams, Bacon, Tongues, Dried Beef, Pickled Pork, Pigs Feet, Head Cheese, Meats, etc., and for salting trimmings for Bologna and Frankfurt Sausage.
Use 4 ounces to every 100 pounds of meat. It complies with the National and State Pure Food Laws.

Send for descriptive circular and prices.

WHITE KONSERVIRUNGS SALT
Trade-Mark Registered

For Keeping Fresh Meats and Sausages
For salting and keeping in good condition Pork and Liver Sausage, Head Cheese, etc., and for preserving fresh meats such as Veal, Mutton, Game, etc.
Use 4 to 8 ounces on every 100 pounds of meat. It complies with the National and State Pure Food Laws.

Send for descriptive circular and prices.

BOLOGNA TAKES WATER

Question: H. P. writes: “Sometimes I have bother with my bologna taking water when cooking them. Can you tell me what to do to prevent this trouble?”

Answer: The difficulty you mention is caused by the sausage not being properly

B. HELLER & COMPANY, MFG. CHEMISTS, CHICAGO, U. S. A.
boiled. Ordinary round or long Bologna should be boiled in water of 160 degrees Fahrenheit for about thirty to forty minutes, and thick, large Bologna should be boiled in water of 155 degrees for from three-quarters to one hour, according to the size. If the sausages are very large, it will take from one and one-quarter to one and one-half hours to cook them properly. After sausages of any kind have been cooked, they should be handled as follows: Pour boiling water over them to wash off all the surplus grease that adheres to the casings, and then pour cold water over them to shrink and close the pores of the casings. This is very important and should be closely observed by all packers and sausage makers who wish to have their sausages look nice and keep their fresh appearance. The shrinkage and quality of cooked Bologna depends considerably upon the temperature in which they have been boiled. It is very necessary for every man who cooks sausage to use a thermometer.

**MUTTON AND BEEF TALLOW IN LARD COMPOUND**

**Question:** T. W. C writes: "I am tanking mutton and beef tallow together at 40 pounds pressure, and would like to know the best way to use your tallow purifier so I can use my tallow with cottonseed oil to make a lard compound."

**Answer:** It would not be practicable to use our Lard and Tallow Purifier in the tank. It can be used to greatest advantage in an open jacket kettle. You can treat the tallow in the jacket kettle after it is rendered and after it comes from the steam tank.

There is but one successful way to make a lard compound, and that is to be completely equipped for making it, as it requires a plant consisting of quite a number of pumps, vacuum tank, filter press, etc.; unless you are in the business on a large scale it will hardly pay to undertake it.

**ONLY ONE FREEZE-EM**

**Question:** F. B. G writes: I would like to try some of your Freeze-Em but would first like to be informed whether you put up two articles of this kind under different names and which one is the best. I have been told that the articles shown me are the same goods under different names. Is that correct, and why do you give them different names?

**Answer:** We have manufactured Freeze-Em for many years and its merits are...
well known by nearly every butcher in the land. We do not manufacture the other articles which you mention and it is only an imitation of our goods. Freeze-Em is the first and original preparation of its kind and all others on the market under various similar names are imitations. You would certainly make a great mistake by investing any of your money in them as you have no assurance of their value. We have put your name on the permanent mailing list for a copy of "Success With Meats," a book which advertises our goods and gives their proper and distinctive names. They are known by no other titles and anyone making such claims is misrepresenting the facts. If you will watch the columns of our journal closely, you will find it full of information of various kinds which will be of interest to you and it will keep you posted as to the various butcher preparations manufactured by us. Do not allow yourself to be taken in by fake goods upon the representation that they are the same as ours or that they are ours under a different name. We have never changed the name of any article manufactured by us, though many of them are imitated by unscrupulous parties who seek to reap a profit by the sale of cheap and worthless goods and represent them to be the same as ours. Beware of all such worthless imitations. Accept no goods without the name of B. Heller & Company upon the package.

SAUSAGE MAKING

Question: A. D. writes: I have been using some of your products for about eleven or twelve years, and I must say that I have found them to be excellent. I have decided to go into the sausage business, but I am not a full-fledged sausage maker and would like to get a little information. I have your book, "Secrets of Meat Curing and Sausage Making" but there are a few articles in it that are not perfectly clear to me. When meat for sausage is cured by the Freeze-Em Pickle process, should any water be added to the barrels or just what you mention in the book? I am starting out on a small scale and cannot afford to buy a cooler as yet. In which way, if any, can meat that is being cured for bologna be stored besides in a cooler? I will use this meat about five days after it is cured. How long must sausage remain in the smoke house and what is the best method to smoke them? Which wood is best to use? I intend to have a complete little factory and have quite a few of your products on hand. Please answer as soon as possible as I want to get started.

Answer: Note what you say about going into the sausage business, and that you're not a full-fledged sausage maker and have no refrigeration. It is not necessary to be an experienced sausage maker, and if you will follow our instructions in "Secrets of Meat Curing and Sausage making," you will have excellent results. Before starting to make bologna or frankfurters, you must have an ice box in which to cure your meat. The meat must first be salted with Freeze-Em Pickle and salt, for five days before you can make bologna or frankfurts out of it. You have our directions how to cure meat with Freeze-Em Pickle, and we would advise you to follow these directions closely. You ask in your letter whether you put brine on the meat. You certainly do not. If you put brine on the meat you would spoil it. The meat is supposed to be as dry as it can be so that it will bind together and absorb more water when you make the bologna and frankfurts. Without a cooler you could buy fresh pork and grind it up and make pork sausage and sell it, but you could not make bologna or frankfurts or any meat loaves unless you had a cooler. The ice box would not have to be very large, simply a box in which you could put your meat to cure, and keep it down as near to 40 degrees Fahrenheit as possible. You say you want to use the meat five days after it is pickled. Five days will be sufficient time for a thorough cure. You could take your trimmings out in one day to make your sausage, but a better cure will be had in two days, and still better in three. Five days is ample for a thorough cure.

Bologna and frankfurts usually smoke in about two hours, depending upon how hot a smoke you have. If the smoke is very...
hot it takes less time, and if it is a cool smoke it takes longer. Another thing, it depends upon what kind of meat you use in your bologna and frankfurts. If the sausages are made of all beef, they smoke in much less time than they would if you use a lot of pork in them, and if they are very fat. The best wood to use is either maple or hickory, wood and sawdust.

BOLOGNA MEAT USED FOR HAMBERGER

Question: J. A. B. writes: Will you please write and tell me whether I can use some of the meat which I put down for bologna for making hamburger sausage?

Answer: Meat cured for bologna can be used in part for hamburger. There is no harm in using a small part of the cured meat with each batch but it would not be well to use too much. Full particulars for making hamburger sausage are given in our book, "Secrets of Meat Curing and Sausage Making," pages 127 and 128. In the event that you have not one of our books, kindly let us know and we will be glad to send you one without charge.

TROUBLE WITH FRANKFORT SAUSAGE COLOR

Question: K. B. writes: "I am having trouble in getting a light enough color on my Frankfort sausage. I have tried various preparations, but they do not thoroughly dissolve in the water; they settle at the bottom. How is your Zanzibar Carbon? Will it overcome this trouble?"

Answer: The trouble you are having is due to the fact that there is too much alkali in the water which you are using. This can be easily overcome by adding two or three tablespoonfuls of vinegar to the water in which the frankforts are boiled. When water has too much alkali in it, it must be neutralized in order to properly boil the sausage. The amount of vinegar which we have mentioned is not sufficient to change the taste of the sausage, and vinegar being perfectly harmless, it can be used with safety. Its use will prevent the precipitation which you mention and bring about the necessary dissolution.

CLEANING CASINGS

Question: S. & H. writes: "I would like to know if you have any preparations for cleaning casings. We clean all the casings we get and would like to get some chemicals to take the tallow and lard off of them."

Answer: There is no preparation that will free the casings from lard. If you
use something that is strong enough to take off the fat, it will eat up the casings as well. The only thing practicable that can be done is to wash the casings thoroughly and change the water a number of times. In the last washing water, it would be advisable to put in some washing soda as that will soften the water and assist in cleaning the casings. The fat you will have to remove by hand. There are machines made for removing the fat from casings, however, but it will not pay you to go to the expense of making such a purchase unless you clean a very large amount of casings per day.

ADVANTAGE OF STEAM JACKET KETTLE IN LARD RENDERING

Question: C. D. F. asks: "Is there any advantage in rendering lard in a steam-jacket kettle?"

Answer: There is. Both a cauldron and a steam-jacket kettle work well. The best lard is made in one or the other. A steam tank in which the fat is put, and the steam turned right into it, will not produce as good lard as either the cauldron or the steam-jacket kettle. The steam mixes right with the lard and the latter therefore contains a large amount of moisture and the lard does not keep well. Another disadvantage is that water used in the boiler is not always pure. If the boiler is not cleaned once a week the water will have a bad smell. Steam made from this water and turned into lard can not be expected to improve its flavor, even though it should not actually harm it. Those who kill large numbers of hogs usually have a steam tank for making steam rendered lard and a steam-jacket kettle for making their finer brands of kettle rendered lard.

METHOD OF CURING HAMS AND BACON

Question: R. B. W. writes: "I am at present working in a Pork Store and I do not consider their methods of curing good. I should like to get information as to the best way to cure small quantities of hams and bacon, as I intend starting in business for myself. I understand the business thoroughly, so far as we do it in England, but I have not been in Canada long, and I am desirous of knowing everything that will do me good in the management of a small retail trade. I would like the best method for curing hams and bacon quickly for counter trade and also to be able to lay up a stock of same to come out fresh for summer trade."

Answer: This is too broad a subject to take up in detail through these columns with our limited space, but you will find that we have fully treated the matter in our book, "Secrets of Meat Curing and Sausage Making," which we are sending to you, free of charge. You will be greatly benefited by reading it carefully, as it contains valuable information not to be found elsewhere.

ZANZIBAR- BRAND
CURRY POWDER
Excellent and Unvarying—A Reputation Builder

A combination of various high-grade tropical spices and herbs, ground and blended so as to produce the agreeably pungent Real Curry Flavor. Without an equal for use in making Curried Rice, Curried Chicken, Curried Beef, Veal or Mutton, Curried Ox Tongues, Curried Cod Fish, Curried Eggs, Curried Cauliflower, etc. Delicious in stews and soups.

The Spices and Herbs used in making Zanzibar-Brand Curry Powder are selected with special care and are of the highest grade. This insures a product of superior quality.

Send for descriptive circular and prices.

Butcher: "Little boy, what'll you have?"
Small Customer—"Mother sent me to get change for a dollar and said she would give you the dollar tomorrow."

B. HELLER & COMPANY, MFG. CHEMISTS, CHICAGO, U. S. A.
OUR LATEST PATENTED
FREEZE-EM PICKLE

Will Build Your Business

Try
The Finest Cure Ever Developed

(Use coupon below)

B. HELLER & CO., Manufacturing Chemists
Calumet Avenue and Fortieth Street
Chicago, U. S. A.

You may send us (check amount below)

\[
\begin{array}{c}
15 \text{ lbs.} \\
25 \text{ lbs.} \\
50 \text{ lbs.} \\
100 \text{ lbs.} \\
275 \text{ lbs.} \\
500 \text{ lbs.}
\end{array}
\]

THE NEW PATENTED
Freeze-Em Pickle

with the understanding that I will give it a fair trial, and if I do not find that it gives the meat a finer and more appetizing appearance, also a more delicious flavor—in fact, if it is not the mildest and most perfect cure I have ever used, you will take back what is left and charge me nothing for what I have used in making the trial.

Name of Firm ....................................................

Name of Proprietor .............................................

Street .................................................................

City ................................................................. State

B. HELLER & COMPANY, MFG. CHEMISTS, CHICAGO, U. S. A.
WHY USE A PREPARED SAUSAGE SEASONING?

This question is asked us by two types of sausage makers. The first type is the butcher who says a little salt and a handful of black pepper make the best tasting pork sausage, and anyone who adds other spices (except sage, when it is used) is throwing away money. The other type has an elaborate formula of so much this and so much that, and expects his men to measure out or weigh each ingredient accurately.

The first butcher who uses nothing but salt and pepper makes a palatable sausage, but it is just a pork sausage. After all the sausage is judged solely by its flavor; and the sausage maker to have a distinctive sausage must have a distinctive flavor. Something out of the ordinary in flavor must be produced for a sausage to gain real favor, and to be asked for by name.

The second butcher who has his own formulas, knows or ought to know that there isn't time to weigh or measure out each ingredient of the spice. At least a careful measuring isn't usually done, and the result is an uneven, unstandard flavor that may be good in one batch, and very poor in another. A scoopful of this and a pinch of that is neither accurate nor economical, for in the long run it is generally too much rather than too little that is added, and there is an appreciable waste.

What butcher has the time or the patience to make batch after batch of sausage containing various spice combinations, for the purpose of selecting the best flavor, the most pleasing flavor to the majority? That is exactly what B. Heller & Company spent years doing. Literally thousands of combinations were tried out and tested and tasted by competent men before the final formulas were chosen. These costly tests have served to define what combinations of spices make the seasoning most desired. The question has been answered as to what tastes best, and the butcher or sausage maker who conducts his own experiments is undergoing a needless expense to determine what we have already proved and reduced to a scientific and never-changing formula.

The spices used in Zanzibar Brand Prepared Seasonings are the finest procurable. They are of the highest essential oil content, and all clean, selected spices. We grind immense quantities of only the finest selection and offer this grade to the Butcher Trade in our prepared seasonings. These seasonings are composed of absolutely pure spice. Some prepared seasonings that we have analyzed contain some of the cheapest and poorest quality of spices and are worthless as a flavoring. One has on its label, "contains dried cones," which is another way of saying dried stale bread, which can be bought very cheaply in large cities. It is dried and pulverized and it has no seasoning flavor whatever.

Most butchers and sausage makers in this, and many other countries, have concluded that it is an economy to use our Zanzibar Brand prepared seasoning. Nearly all agree that it is an economy and an insurance of a constant standard for high grade flavored sausage. The absolute purity and freedom from adulteration of these spices, with their great strength, mean that they go much further than ordinary seasonings, and are therefore, in the final analysis, the most economical to use.

When you buy a cigar or a bottle of your favorite catsup, if it tasted different every time you bought it, you would soon try some other brand until you found what you liked and would stick to it. The same is true with sausage. If your sausage suits your trade and is well liked, and is always the same, your trade will automatically increase where otherwise it would not.

In this connection we will add that our DIXIE SPECIAL PORK SAUSAGE SEASONING has met with the success that would be expected of a good, high grade and distinctive flavor. Several of our customers have written in for one of the cuts shown here because they intended to run ads in the local newspapers with a line or two about the appetizing DIXIE SPECIAL PORK SAUSAGE that Blank's Market is selling.
SUCCESS WITH MEAT

This makes a good tie up with the little price cards we pack with the goods, and which you can display on the sausage in your shop. Cuts will be furnished, without charge, to those who wish to build up a nice sausage business for themselves.

B. HELLER & COMPANY'S

"A" CONDIMENTINE


For Fresh Products

The secret of making money in meat products lies in the prevention of losses due to spoiled meat.

"A" Condimentine is a condimental preparation for lawfully preserving fresh sausage, for a reasonable time, such as Pork Sausage, Liver Sausage, Head Cheese, Sausage Meats, etc. It does not alter the natural color of the meat.

"A" Condimentine complies with all Federal Pure Food Laws and Regulations. Its use is permitted in all Government Inspected Packing Houses.

Send for descriptive circular and prices.

STANDARD 100°
HYDROMETERS--SALOMETERS

For Testing the Strength of Brine

The accurate way to determine the strength of brine is by the use of a reliable Hydrometer. The "Heller" Hydrometer has certain features that make it especially desirable for this purpose. It is extremely convenient to use, as it contains a special scale printed right alongside the degree scale, which shows the proper strength of brine for curing each kind, or piece of meat. This is a special feature of the "Heller" Hydrometer, and the scale has been registered by B. Heller & Company.

Another valuable feature of the "Heller" Hydrometer is its accuracy. These Hydrometers are carefully tested in our Laboratories before being shipped out, and our certificate of correctness is affixed to each instrument. It is as important to know that the Hydrometer is correct as it is to have one at all.

HELLER'S
SANITARY FLUID

A Disinfectant, Germicide and Deodorizer

Correct sanitation urges that Heller's Sanitary Fluid be used freely every day about Slaughter and Packing Houses, Markets, and all places where foodstuffs and other matters are apt to lodge in floor cracks and elsewhere and there decay to create offensive odors and draw flies.

All scrubbing water should have a small quantity of Heller's Sanitary Fluid added to each pail. It can be used to fumigate and destroy mold spores and disease germs.

The public appreciates cleanliness and pure air where foodstuffs are prepared.

Send for descriptive circular and prices.

B. HELLER & COMPANY, MFG. CHEMISTS, CHICAGO, U. S. A.
HOW THE ESKIMO PRESERVES HIS FOOD

By E. L. Range

(Mr. Range is superintendent of the Seward Peninsula district of the U. S. Bureau of Education in Alaska. He has prepared this article for "Success With Meat" to show the aboriginal methods of the Eskimo.—Copyright 1927 by B. Heller & Company.)

The methods of meat preservation by the Eskimo are fundamentally different from the accepted methods of the United States proper.

His main subsistence is fish.

Salmon is dried. The head is removed, the salmon is split and the bone removed. It is then scored, about every three inches, through the flesh to the skin; then hung across poles, with tail up and the flesh side out to the sun. On the second day, it is turned with the skin side out and turned back again (the flesh side out) on the fifth day. Seven to ten days is the usual time in which a salmon is dried.

Smoked salmon goes through the same process, but over a warm, light smoke.

Salmon is also buried in the ground. The hole is lined with grass, to keep the fish from coming in contact with the ground, and covered with about two feet of soil.

Trout, greyling and other small fish are frozen in the fall and, known as "quak," they are eaten during the winter.

Whale.—Only the skin is much used. It is cut in pieces of convenient size and put into pokes or bags. The whale skin becomes sour and has a taste similar to pickled pig feet.

Meat.—Walrus, whale, reindeer meat, and fowl are dried or jerked. The meat is cut into thin strips and left to hang until thoroughly dry.

Casings.—The entrails of walrus and sealions are carefully cleaned, dried, and used in making parka or smocks. Such parka are used outside of other clothing. They make a water-proof garment of very light weight.

The Eskimo makes nothing resembling sausage nor anything that is preserved in a casing except to the extent that he protects his own person in it.

THE FAR-SEEING BUTCHER

The far-seeing butcher trains his assistants in salesmanship as well as in the arts of cutting, curing and sausage making.
HOW TO STORE MEATS FOR LONG PERIODS OF TIME

Ham, bacon, briskets of beef, pork loins, and other meats that are to be cured and are to be mild in cure and not salty can easily be produced the year around. There are seasons and special occasions when meat may be bought at low prices and can be held over until times of scarcity and higher prices. Meat cannot be cured and then held in brine after curing, with best results. It would continue to absorb salt and the quality would be affected.

The following method has proven very successful and it is advisable to handle such meats in that manner.

Briskets and bacon should first be rolled out flat and should then be well wrapped in parchment paper, two pieces in each package to exclude air. Then place the meat in racks, stacking these in the freezing room in such manner that there will be free circulation of air between them.

If they are slowly frozen, the cells in the meat are ruptured and the curing and keeping quality after thawing will be affected. It is better, therefore, to “sharp-freeze” them at 5 or more degrees F. below zero. Hold them at that until frozen solid, which will take about 48 hours, and then remove them to a more economical, uniform temperature that is cold enough to keep them frozen solid during the entire storage period. It is not necessary to leave space for air circulation between the pieces of meat in this more moderate storage, provided they are put in frozen solid to the center.

As the briskets, the bacon, the hams or the loins are needed, they are taken out of storage and thawed out at a low temperature. Some thaw in cold, running water; but a better way is to separate the pieces in the curing cellar, at the regular curing temperature of 36 to 40 degrees F., and thaw them dry. As soon as all the frost is out of them, put them into cure without delay.

When these directions are followed, the fresh meats do not deteriorate while they remain frozen and the quality will not suffer in cure.

AND THAT’S THAT

Visitor: “Who is the responsible man in this firm?”

Office Boy: “I don’t know who the responsible party is, but I am the one who always gets the blame.”
TRU-WHITE
WASHING POWDER
Especially for the
Butcher, Packer, Sausage Maker and
Meat Market

Tru-White Washing Powder keeps
floors, counters, shelves, grinders, utensils, hooks, kettles, etc., in a clean, wholesome condition. It is highly economical and effective.

Send for descriptive circular and prices.

OZO
WASHING POWDER
Trade-Mark
For Cleaning, Washing and Scrubbing

Prepared especially for effective work in Packing Houses, Sausage Kitchens and Slaughter Houses. It cuts grease and lathers well. Ozo Washing Powder is a necessity in maintaining a sanitary and wholesome condition wherever food-stuffs of any kind are stored or displayed. It saves work and energy.

B. HELLER & COMPANY'S
ZANZIBARINE
Trade-Mark Registered
A Specially-Prepared Coloring for Imparting a Smoked Appearance to Ham and Sausage Strings

Directions: Dissolve Zanzibarine in hot water, quantity depending upon the color desired. First soak Strings in cold water for a few minutes, then dip several times in the hot solution until the proper shade of color is obtained. Afterwards, rinse in cold water, until all surplus color is removed.

Send for descriptive circular and prices.

REINDEER

(Written for "Success with Meat" by E. L. Range, Supt., S. P. Dist., Alaska Division, Bureau of Education.)

A total of 1280 reindeer were introduced into Alaska by the U. S. Bureau of Education, and it is through these 1280 that the present vast herds of tens of thousands have sprung. The present herds number from three to fifteen thousand deer and are cared for by a Chief Herder and his Herd Boys. In summer the deer are herded toward the coast where they feed on grass and browse on the young willow; in winter they are taken back into the hills where is found a lichen, light in color, commonly called the reindeer moss. No shelter or feed is furnished except what they find for themselves, and it is rare indeed to find a reindeer who has died from exposure or starvation.

For several years past the Eskimos have been shipping to the States reindeer meat through the Alaska Division of the Bureau of Education. These deer are what we call beach killed, because of the absence of proper abattoirs. The deer are put in a corral, driven through a chute and pithed, hung up on racks and dressed. In a few instances, where corral material cannot be secured, the deer are shot in the head. Deer killed under Government supervision average about six minutes from the time of killing until the deer are dressed and hung up to cool. After hanging a sufficient length of time they are wrapped in cheese cloth and burlap and then frozen. There are two meat companies who ship out several hundred reindeer carcass a year, these deer are shipped with the hide on. One of these companies has found it profitable to make up the reindeer into various kinds of cured meat products, such as sausage, hedge-cheese dried chunks, etc. There are now eleven of these products on the market.

The canning of reindeer meat has only been tried out in a small way; it is found very delicious canned in these various ways, roasted, fried, and with vegetables, a la Irish Stew. It is also very palatable dried and ground into a powder and used in soups and gravies. The Eskimo dry it by cutting into long strips and sun curing. The tongues pickled are a great delicacy.

The reindeer industry is still in its infancy and under the direction of the Bureau of Education the Eskimo is prepared to meet the wonderful opportunity for its growth, both in the raising and commercially.

B. HELLER & COMPANY, MFG. CHEMISTS, CHICAGO, U. S. A.
SUCCESS WITH MEAT

SOUR MEATS

When the animal is killed, the germs of putrefaction rapidly increase in the muscle fibres, gradually breaking down the tissues and producing a gas which gives the meat a characteristic sour or spoiled odor.

Since 1893, B. Heller & Company have preached the doctrine of quick, thorough cooling and prompt pumping and curing to prevent the souring of hams and other cuts in the cure or in smoke.

In 1911, Dr. C. N. McBryde, assisted by B. A. I. Inspection and Disease divisions, made public “A Bacteriological Study of Ham Sourings,” which bore out our contentions and justified our preachings.

In 1926, E. A. Boyer, chemist in charge of the Omaha laboratory of the same service, confirmed previous findings and established further that these germs are present in the carcass itself and are diffused as soon as life is extinct.

Hams are the thickest part of a meat carcass. They therefore take the longest to remove the animal heat from the bone or innermost part. From the time of curing, they should be completely cooled as near to 32° as possible and not higher than 40° F. in 24 to 48 hours. If the temperature of the cooler is not low enough, the chilling will take more than 48 hours. The animal heat in the shank bone and around the stifle joint provides a temperature at which the germs multiply rapidly and “souring” may set in before the ham is cooled through to the marrow. Such a ham is spoiled.

The odor of spoiled meat cannot be removed by lawful means. The remedy is in prevention only. If artificial refrigeration is not available, the hams should be spread on crushed ice and covered with more ice until all animal heat is completely removed.

As soon as cooled through, pump promptly with the following:

Use 1 ounce of this pickle for each pound of ham.

Pumping Pickle

(100 degrees on the salometer)

\frac{3}{4} lb. Freeze-Em-Pickle.

2\frac{3}{4} lbs. common salt.

1 lb. granulated sugar.

1 gal. cold water.

When the Ice Box or the Sink Is Stopped-Up, Use

$1000.00 GUARANTEED

OZO
WASTE PIPE OPENER

IT IS EASY TO USE

It dissolves scum and grease in stopped-up sinks, ice box drain pipes, sewers, and water closets, opens them before your eyes, within a few minutes, and ends the trouble. Keep it at hand to use when necessary.

Where the water is hard or the pipes clog easily, all drain pipes should be flushed monthly with Ozo Waste Pipe Opener. It does not affect any metals or enamels used in plumbing.

Send for descriptive circular and prices.

$1000.00 GUARANTEED

RAT-AND-MICE KILLER

Guaranteed to clean out every form of Mice and Rats on the premises.

Markets, Packing and Slaughter Houses, and the neighboring Barns with grain bins, usually harbor great colonies of rats and mice. These are a source of direct loss in the food-stuffs they consume or befoul, and in the destructive gnawing of floors and woodwork. They are carriers of disease and cause many epidemics.

No method of extermination is as simple, effective and satisfactory as poisoning with $1000 Guaranteed Rat-and-Mice Killer, and a supply should be always kept on hand for them. Get the neighbors to use it and so wipe out the pests in the vicinity. Rats and Mice eat it and then generally rush out to escape the chemical fire that is consuming their vitals. The $1000 guaranty and directions for use of the poison are printed on every can.
SUCCESS WITH MEAT

B. HELLER & COMPANY'S
LARD AND TALLOW
PURIFIER
You Can Obtain Top Prices for Your Lard If It Grades High
Our Lard and Tallow Purifier will be found an excellent medium for purifying Lard and Tallow. By its use Lard and Tallow are improved.
Our Lard and Tallow purifier is permitted to be used in Government Inspected Packing Houses and is guaranteed to comply with the requirements.
Send for descriptive circular and prices.

B. HELLER & COMPANY'S
HOG-SCALD
Helps Remove the Dirt and Therefore Whitens the Skin of the Hogs
Hog-Scald softens the scalding water and aids in removing the hair; it also helps to remove the dirt and cleanse the skin of the hog.
Hog-Scald is a time and money saver. The small quantity required and its moderate cost is so little compared with the advantages obtained that every one slaughtering hogs should use it.
Send for descriptive circular and prices.

$1000.00 GUARANTEED
ANT-BANE
Clean and Effective
Of all insect pests, none is more difficult to overcome than an invasion of Ants.
A careful and thorough study of their habits, likes and dislikes for different foods, and many tedious experiments to discover the action of various drugs on Ants led to the discovery of Ant-Bane. This we believe to be the best preparation there is for getting rid of Red and Black Ants.
Send for descriptive circular and prices.

Insert the pumping needle at the shank end; into the fleshy part of the butt end, under the hip bone, to the stifle joint; and into the fleshy part of the thigh, along the bone.

This protects the interior of the ham until the curing pickle can penetrate from the outside. After pumping, immediately pack the hams in the following:

Curing Pickle
(70 degrees on salometer)
Use for 100 pounds of hams:
1 lb. Freeze-Em-Pickle.
8 lbs. common salt.
2 lbs. granulated sugar.
6 gals. cold water.

For best results, maintain an even temperature between 36 and 40 degs. F., overhaul on the 4th, 8th and 12th days for cooking hams. They will be sufficiently cured so they can be cooked in 10 to 12 days. For smoking, cure for 30 to 40 days, according to the weight of the ham. So handled, there should never be "bone sour," "shank sour" or sour ham. The flavor and uniformity of such hams are superior to unpumped hams.

Sweet-pickle bacon bellies can become sour from the same causes as hams. However, the body heat is more easily driven out of them and the souring is therefore more apt to be caused by not promptly curing when they are chilled through or by smoking bellies that were not fully cured. The insufficient cure may be due to a faulty curing formula, to wrong ideas of the time required for curing, or to imperfect covering of the bellies with salt or brine while in cure. The use of hooks in handling the bellies may leave pockets in which water is held: this too could cause souring in the smoke house.

With prompt, quick chilling to remove the body heat, and then immediate curing at an even temperature of 36 to 40 degs. F., the following formula should avoid all souring.
SUCCESS WITH MEAT

Curing Pickle for Sweet-Pickled Breakfast Bacon

(70 degrees on the salometer)
Use for 100 pounds of bellies:
1 lb. Freeze-Em-Pickle,
8 lbs. common salt.
2 lbs. granulated sugar,
6 gals. cold water.

Overhaul on the 4th, 8th and 12th days. The bellies will be thoroughly cured in 16 to 20 days, according to their weight; but they can be taken out in one-half less time for immediate use. Our new Freeze-Em-Pickle gives a very fast cure.

Picnics, calas, or shoulders, are subject to occasional souring from the same causes as hams. The carcass is chilled with the shoulders down where the air is colder. Therefore faulty hanging in the cooler is less apt to affect the shoulders than the hams.

The same precautions to prevent souring should be taken as for hams, using the same pumping pickle and the same quantity as for hams.

Overhaul in the curing pickle on the 4th, 8th and 12th days. They will be sufficiently cured for the home market in 15 to 20 days, according to weight. For shipment, they can be left in cure 25 to 30 days.

Beef, particularly the rounds of heavy carcasses, is apt to sour when hung too closely in the cooler. Separate the halves completely and run the knife blade from the inside of large carcasses to the socket of the hip bone, to facilitate quicker cooling.

When completely chilled to the bone, every piece intended for curing should be promptly pumped with the same pumping pickle used for pork hams and shoulders, at the rate of an ounce of pumping pickle to the pound of weight.

All meat animals should be completely bled. To facilitate this, they should be rested and cool before killed. Hogs should not be scalded before they are entirely bled. Beeves that are stunned should be bled immediately after. Bruises should be avoided in transit and at unloading of live animals.

The far-seeing packer dry-cures by the Freeze-Em-Pickle process that he may hold cured meats in cure for a rise in price without deterioration and without cold storage.

ELIMINATE ALL GUESS WORK
By Using Our
COOKING THERMOMETERS

FOR MEAT PACKERS, SAUSAGE MAKERS AND BUTchers

This Cooking Thermometer is one especially designed and adapted for use when cooking Bologna, Frankfurts, Hams, etc. It is well protected and the scale is in large, plain figures, easy to read. It is 18 inches long.

Another feature is the special scale printed right alongside the degree scale, which shows the proper temperature for Cooking Bologna, Hams, Frankfurts, etc.

To produce perfect results an accurate Cooking Thermometer is necessary so that the temperature can be kept at the proper degree when Cooking Bologna, Hams, etc. A card accompanies each one of these Thermometers, giving full instructions for cooking meats and sausage of all kinds.

$1000.00 GUARANTEED
ROACH KILLER
EXTERMINATES
Cockroaches, Black Beetles and Water Bugs

It is a food they cannot resist and they cannot survive after they eat it.

It is harmless to human beings and therefore perfectly safe to use in the market, sausage factory and packing house. It is the one certain remedy for infested kitchens, pantries and other places where foodstuffs are kept.

$1000 Guaranteed Roach Killer gets even those within the walls and floors.

The $1000 guaranty and directions are printed on each package.

Send for descriptive circular and prices.

B. HELLER & COMPANY, MFG. CHEMISTS, CHICAGO, U. S. A.
SUCCESS WITH MEAT

B. HELLER & COMPANY'S
TANALINE
A Powder
For Tanning Skins Into Furs

Make Easy Money Tanning Skins Into Valuable Furs and Rugs

Tanaline is a product for Tanning Skins of all kinds of animals. The man who desires to tan a few skins at a time, will find Tanaline convenient and dependable. Each package contains enough Tanaline Powder to tan thirty pounds of skins.

The method of using Tanaline is simple. Anyone can do satisfactory work with it. Soft, pliable furs and rugs can be made from the skins of all kinds of animals with a small amount of work.

Send for descriptive circular and prices.

THE MOST COMPLETE HANDBOOK and GUIDE
Ever Written for Those Engaged In the Meat Industry

It presents the newest thought and practice as developed by generations of distinguished specialists.

It is the reference work of the craft and of the manufacturer, the foundation upon which many excellent reputations are built.

WILL BE SENT FREE
On Application on Your Letterhead to B. HELLER & COMPANY
Manufacturing Chemists, Chicago, U. S. A.

Farmer (to druggist): "Now, be sure an' write plain on them bottles which is for the Jersey cow and which is for my wife. I don't want nothin' to happen to that Jersey cow."

GET THIS RIGHT

Tony, having his second son christened, was much concerned about getting the correct name on the birth certificate.

"Will you please name da baby just a same I give you?"

"Surely," said the minister, "why shouldn't I?"

"Well, you see, when I tella you my firsta boy I want heeza name Tom you writa "Thomas" on heeza paper. I want deez boy named Jack."

"Jedge, I've in a peck er trouble
An' I come ter you ter see,
Can't you untie dat knot
You tied un'tin' me
Ter de meanest colored ooman
Dat ever I hopes ter see.

"You says I swore ter keep her
For better er fer worse
Jedge, if you can't mend dat law
Well, you kin get de hearse.
Dat 'oman's a whole lot worser
Dan I took her fer at first."

Meat Salesman—"Do you find any trouble meeting expenses now, Mr. Schmidt?"

Butcher—"Great guns, no, I meet them every way I turn."
WE THANK YOU

Today I received the Journal
You call "Success With Meat,"
For valued information
It would be hard to beat.

I've taken many papers
Pertaining to the trade,
But the Journal you have sent me
Puts others in the shade.

Every line is full of interest;
And frankly I will say,
I have learned more from your Journal
Than I have for many a day.

I heartily wish to thank you
For your Journal and your book
And for all the future issues,
I eagerly will look.

I also wish to say to you
About preservatives,
That Freeze-Em Pickle is the stuff
And satisfaction gives.

For all of them I've tried, you see,
All brands of other goods,
Since using Freeze-Em Pickle I can say
All others "to the woods."

Now, I'm a bloody butcher,
And not a bloomin' poet,
But when I find a good thing
I want the world to know it.

Don't think I am a Rockefeller,
Nor a Charles Edward Russell,
For all the money that I get,
I've got to work and hustle.

For it's money that they're after,
And they try to act real wise,
While butchers furnish music
For each one-horse enterprise.

There is one thing yet I ask of you,
Though you may think it mean—
For sausage-sake, don't put my name
In your next magazine.

"I want fifteen cents worth of pork-chops."
"Fifteen cents worth! Is that enough
for your big family?"
"Well, you see, Paw eats the meat and
we eat the gravy."

DEODORINE

The Deodorizer That Leaves No Smell

A Powerful and Effective Deodorizing Disinfectant, for use in all places where a Disinfectant is desired which does not give off any odor but immediately destroys the odor with which it comes in contact.

Most Deodorizers have an odor of their own, which in many instances is as offensive as the odor they are expected to remove. Such Deodorizers cannot be used around Food Products, because of the smell which they impart to such articles. Not so with DEODORINE. It Destroys the Odors of Putrefaction by Substituting Oxygen for the Foul Air.

Send for descriptive circular and prices.

Your Customers Are Interested in the Sanitary Condition of Your Place of Business. By Using

B. HELLER & COMPANY'S
ASEPTIFUME

You will secure their confidence and make sure of their continued patronage because your place will be clean.

Aseptifume is used for purifying the Air and Destroying Obnoxious Odors in Hide Rooms, Rendering Rooms, Slaughter Houses, and many other places.

It may be used in Refrigerators, Fruit and Vegetable Cellars, etc., by removing all food products, and then Burning Aseptifume in them.

This method of using Aseptifume will put food-storage places in a better and more wholesome condition.

Send for descriptive circular and prices.
WANTED AND FOR SALE

FREE ADVERTISING:—We place this space at the disposal of our customers and other friends absolutely free of all cost. If you desire an employee to fill any position, or if you are an employee and want to change your employment, you are invited to state your wants in these columns free of charge. If you wish to buy, sell or trade a business, a plant of machinery, or any part of your plant—advertise it in this space without cost to you. Let us help you find the right employee, or aid in getting a better position for the worker. Any reputable advertisement inserted free of charge. Consider that this space belongs to you, and use it freely. It can help you. Address all communications to B. Heller & Co., Chicago, U. S. A.

MARKETS WANTED

Experienced chain-market manager seeks partnership with retired farmer, or other having capital to invest and who wants to go into business, and needs experience of practical man. D. P. G., care B. Heller & Company, Chicago, Ill.


MARKETS FOR SALE

(If you want to buy a market, here are some of the things you will want to know. If you expect to sell, this is the information the buyer will want. Even if you do not wish to use it now, save this page for future reference.)

Population?
What is the principal business of the district?
Where is your store located? Near what?
What class of trade have you?
How many people do you employ?
Where do you get your meat? From packers or local farms?
Do you do a strictly cash business?
How much competition do you have?
Do you deliver?
How much business do you do per week?
How much is your rent?
Do you own building?
How much capital invested?
List equipment, giving size, trade name, age, etc.

What terms do you want on the sale?
Give the name of a lawyer or banker to whom buyer can write for valuation and reference.


Large, well equipped market and grocery store. Located in Indiana. Sales last year, $155,000, mostly cash. Between $14,000 and $18,000 will take it. M. G., care B. Heller & Company, Chicago, Ill.


House and market for sale in small town located in rich farming district. Have built up a good sausage business and have all tools, scales, etc., necessary. Price $6,800. 50 percent in cash. K. M. J., care B. Heller & Company, Chicago, Ill.


Partners wish to sell Market equipped with Hussman refrigerator, 2 electric computing scales, cash register, electric grinder, etc. Also delivery truck. This is a cash business, located in Illinois. Population about 2200. H. H., care B. Heller & Company, Chicago, Ill.

Have been storing market tools, scales, ice box, etc., and will sell everything very cheap. Wisconsin town of 2,000 and a
SUCCESS WITH MEAT

good place to do business, or will ship outfit wherever you want. R. F. W., care B. Heller & Company, Chicago, Ill.

My wife is too ill to help me so I must sell market doing about $30,000 a year business. Two story building with six nice living rooms and gageage. $9,000. Located in small town in Illinois. C. H. L., care B. Heller & Company, Chicago, Ill.

For Sale.—Old established market in Iowa town of 11,000. Also own the building, but will lease or rent to suit. Write for particulars. K. L., care B. Heller & Company, Chicago, Ill.


Good market located in the business district of Michigan city of 50,000. Average sales per day, $75. Price, $4,500, part cash. O. V. E., care B. Heller & Company, Chicago, Ill.


Twenty-five hundred will secure a good market and grocery in Wisconsin town of about 700. A fine place to buy and ship stock. C. R., care B. Heller & Company, Chicago, Ill.


I want to retire. Here is a good chance to secure an up to date market in good location in small Ohio town. For terms, write to W. C., care B. Heller & Company, Chicago, Ill.

Good market and grocery in small Minnesota town. Includes two lots and house. Mostly German neighborhood. Owner, 76. Made his money here and wants to retire. $4,000. S. V. F., care B. Heller & Company, Chicago, Ill.


Three thousand will buy first-class meat market in good Missouri town of 4,000. Farming and mining community. Refrigerating plant, display counter, and everything that a first-rate market should have. M. M. C., care B. Heller & Company, Chicago, Ill.


MACHINERY WANTED


Want a Buffalo Silent cutter. Must be in first class condition and reasonable. C. C. A., care B. Heller & Company, Chicago, Ill.

MACHINERY FOR SALE

SUCCESS WITH MEAT


Lard Kettle (30 gal.) for sale. We paid $62.50 for it. Will sell for $30. S. & O., care B. Heller & Company, Chicago, Ill.


POSITION WANTED
Experienced butcher and grocery clerk. Can furnish good references. Will invest money in the business if satisfied that it is a good paying proposition. J. W., care B. Heller & Company, Chicago, Ill.

JUDICIAL PREROGATIVE
McGuinness had been posted to keep guard over the entrance to a road which led to an old and unsafe bridge. Presently a car came along and he held up his hand.

"What's the matter," growled the driver.

At that moment McGuinness recognized him as the county magistrate.

"Oh, it's yerself, Yer Honor," he said genially.

"Yes, it is!" was the snappy answer.

"Tis all right, then," said McGuinness, as he stepped politely out of the way. "I got orders to let no traffic through because of the rotten bridge, but seein' it's you, Yer Honor, 'tis a pleasure—go right ahead, sir!"

The far-seeing butcher watches Success with Meat and progresses with the times by accepting the good suggestions it contains.

PRACTICAL ACCOMPLISHMENT
A pacificistic gentleman stopped to try to settle a juvenile row.

"'My Boy,'" he said to one of the combatants, "do you know what the Good Book says about fighting?"

"'Aw!" snorted the youth, "fightin' ain't one of them things you kin get out of a book, mister.'"

B. HELLER & COMPANY'S
"B" CONDIMENTINE

For Smoked Products

"B" Condimentine is a harmless condimental preparation for lawfully preserving smoked sausage, for a reasonable time, such as Bologna, Frankfort, Ham-Bologna, Summer Sausage, Meat Loaves, etc., without change of the tempting, natural, red color.

The use of "B" Condimentine is permitted in all Government Inspected Packing Houses. It complies with every requirement of the Pure Food Laws and Regulations.

Send for descriptive circular and prices.

BUTCHER—"Madam, they are the very best milk-fed chickens on the market."

LADY—"Milk-fed! Goodness, I would imagine that their beaks would prove quite an annoyance to the cow."
SUCCESS WITH MEAT

ZANZIBAR-CARBON BRAND

CASING BROWN MIXTURE
A Color for Smoked-Sausage Casings

A strictly high grade Color for producing a beautiful, rich Smoke Shade Color on all kinds of smoked sausage casings. Made with Colors which have been certified to us by the Department of Agriculture and therefore in compliance with United States Food Laws. The extreme strength of this product in powder form makes it the most economical high grade Color offered to the trade, one ounce being sufficient to make 20 gallons of liquid Color.

Sausage needs only a light smoke when this Color is used, which means a saving of shrinkage, a juicy, finer taste, a tempting plump appearance, and a consequent increase of business. Zanzibar-Carbon Brand Casing Brown Mixture is guaranteed not to fade and will produce the same uniform result at all times.

Send for descriptive circular and prices.

CASING YELLOW MIXTURE
A Color for Liver Sausage Casings

For producing an appetizing, Light Smoked appearance on Liver Sausage Casings. Guaranteed to produce a uniform shade at all times. Made with Colors which have been certified to us by the Department of Agriculture and therefore in compliance with United States Food Laws.

Zanzibar-Carbon Brand Casing Yellow Mixture is in powder form, highly economical in use.

B. HELLER & CO'S

FREEZE-EM
Reg. in Canada

FOR ICE BOXES:—After thoroughly cleansing every part of the interior with hot water and soap, or a reliable washing powder (we strongly recommend Ozo Washing Powder) prepare a rinsing solution by dissolving four ounces Freeze-Em to each gallon of hot water required and thoroughly rinse every corner and crevice with this rinsing solution.

We recommend this same strength rinsing solution for rinsing Blocks, Pails, Tubs and all Butchers' and Sausage Makers' Tools and Machinery.

When cleansing old barrels used for curing use the same strength solution on both the inside and outside of all barrels before putting in new brine, always using fresh boiling hot water for the final rinse.

Send for descriptive circular and prices.

B. HELLER & COMPANY, MFG. CHEMISTS, CHICAGO, U. S. A.
SUCCESS WITH MEAT

ZANZIBAR-BRAND

Prepared Sausage Seasonings
The Skillful Blends of Purest Spices and Aromatic Herbs
The Perfection of Culinary Art

Success in the making and marketing of desirable sausage depends more on the use of correct seasoning of fine quality than any other single factor.

These Prepared Seasonings are carefully compounded according to formulas evolved out of the experience of generations of celebrated sausage specialists in the Heller family. To get the greatest value out of them, use them in connection with Heller's Secrets of Sausage Curing and Sausage Making, a 304-page volume that is yours for the asking—free of charge.

All ingredients of Zanzibar-Brand Prepared Sausage Seasonings are tested for purity and strength. No exhausted spices are used.

Zanzibar-Brand
Prepared Sausage Seasonings are absolutely free from adulterants and impurities of every kind.

As importing manufacturers, B. Heller & Co. have the pick of the finest products in every quarter of the world. By scientific tests, exactly the same quality is selected year after year, so that no variation in the Prepared Sausage Seasoning is possible. This alone is an important factor in building up a permanent sausage business. The trade learns to demand such sausage for its distinctive flavor and appetizing aroma, and becomes attached to the product because it is dependably the same, day in and day out, which is not possible in any privately made combination of spices bought at random.

Owing to the entire absence of adulterants in Zanzibar-Brand Prepared Sausage Seasonings and to their consequent flavoring strength, it requires a far smaller portion of them to give the sausage any desired flavor than when impure seasonings are used. For that reason, Zanzibar-Brand Seasonings are the cheapest in the market for the purpose, though they may seem to be higher than some.

PREPARED SEASONINGS FOR

Pork Sausage, with and without Sage
Bologna and Smoked Sausage
Frankfurt and Wiener Sausage
Liver and Blood Sausage and Head Cheese
Swedish Style Sausage
Polish Style Sausage
Pork Sausage, Southern Style
Pork Sausage Seasoning — Dixie Special

Metworth Sausage Seasoning
Poultry Seasoning
Minced Ham Seasoning
Summer Sausage
Pickled Tongue and Pig's Feet
Corned Beef
Hamburger
Spanish Style Sausage
Chile Powder, Zanzibar Brand

Send for descriptive circular and prices.

B. HELLER & COMPANY, MFG. CHEMISTS, CHICAGO, U. S. A.
DIRECTIONS

Use Bull-Meat-Brand Flour in proportion, to comply with your State Food Law. Simply mix it with the meat, the same as Seasoning.