FOR CURING BEEF AND PORK

FREEZE-EM-PICKLE
REG. U.S. PAT. OFF.

B. HELLER & CO.
MANUFACTURING CHEMISTS
CHICAGO
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
SPECIAL INSTRUCTIONS
AND DIRECTIONS
FOR PRODUCING
THE FAMOUS
FREEZE-EM-PICKLE
Dry-Cure Fancy Breakfast Bacon
FREEZE-EM-PICKLE
Brine-Cure Breakfast Bacon
FREEZE-EM-PICKLE
Brine-Cure Hams
FREEZE-EM-PICKLE
Delicious Corned Beef
FREEZE-EM-PICKLE
Beef and Pork Trimmings

B. HELLER & COMPANY
Manufacturing Chemists
CHICAGO, U. S. A.

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How to Cure Beef and Pork Trimmings
For Making Bologna and Frankfurts
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Trimmings that are to be stored a few days to two weeks.
To 100 lbs. trimmings, use
1 pound Freeze-Em-Pickle
1 pound of salt

Trimmings that are to be stored 2 weeks to 3 months.
To 100 lbs. trimmings, use
1 pound Freeze-Em-Pickle
1 1/4 pounds of salt

Trimmings that are to be stored 3 to 6 months.
To 100 lbs. trimmings, use
1 pound Freeze-Em-Pickle
1 1/2 pounds of salt.

First.—Weigh trimmings and then spread them on a table.
Second.—Weigh the proportion of Freeze-Em-Pickle and salt needed for the quantity of trimmings to be cured. First mix the Freeze-Em-Pickle and salt thoroughly and then sprinkle the mixture over the meat. Distribute the mixture evenly by turning the meat on itself frequently with a shovel on the table, or mix by hand in a tub. If one has a power mixer, add the mixture of Freeze-Em-Pickle and salt to the trimmings in the mixer and let it run a few minutes until thoroughly mixed.

Third.—Put the trimmings through the meat grinder, using a plate with 3/8 or 1/2 inch holes. This works the Freeze-Em-Pickle and salt more thoroughly into the meat.

Fourth.—Pack tightly into tubs, barrels or tierces as shown below.

In two to three days, the trimmings may be used for making Bologna and Frankfurts. It is preferable to let the meat stand five or six days if possible before using, as this will increase the binding properties and the meat will have a better cure. The Bologna and Frankfurts made with it will have a more beautiful color if the meat is allowed to be fully cured.

HOW TO CURE TRIMMINGS WHICH MAY BE HELD FOR A CONSIDERABLE WHILE BEFORE USING

First.—Weigh off the right proportion of Freeze-Em-Pickle and salt for the quantity of trimmings to be cured, and mix thoroughly into the meat by one of the methods described above.

Second.—Put the trimmings through the meat grinder, using a plate with 1 to 1 1/4 inch holes, known as the lard plate. If a plate with holes of proper size is not available, then cut the unsalted trimmings by hand into pieces the size of a walnut and then mix the Freeze-Em-Pickle and salt with the meat in a power mixer, on a table with a shovel, or in a tub by hand.

Third.—Pack tightly into barrels or tierces as shown below.

In three to four days, the trimmings will have a beautiful red color and may be used. If they are held a week or ten days, they will be fully cured and may then be used in fresh sausage, or in sausage to be dried. Sausage made of meat so cured will have a much better keeping quality. Trimmings so cured may be kept for many months.

HOW TO PACK TRIMMINGS IN BARRELS OR TIERCES

First.—Take barrels or tierces that are perfectly clean and sweet—this is very important. Sprinkle a handful of a mixture composed of equal quantities of Freeze-Em-Pickle and salt over the bottom of the tierce.

Second.—Fill tierces about one-quarter full of meat that has been mixed with Freeze-Em-Pickle and salt. Then, with a tamper, tamp it down as tightly as possible. The tighter the meat is packed the better, so as to exclude air. Then place more of the meat in the tierce and tamp it. Keep on doing this until the tierce is full.
Third.—If the tierce is not to be headed up, fill it within 3 inches of the top, and after tamping the meat tight, sprinkle a handful of mixture of Freeze-Em-Pickle and salt over the top. Then lay a piece of parchment paper over the meat, and on top of this place a piece of cheese cloth about a yard square.

On top of the cheese cloth put about two or three inches of dry salt; spread it so as to cover all the meat completely and to exclude the air from the meat: then turn the ends of the cloth over the top and allow this meat to stay in the cooler until you are ready to make Bologna, Frankfurts, or any other sausage of it.

This meat may be used in 2 to 4 days for making Bologna, Frankfurts, or any other sausage, but it will have a better cure, better color, and better keeping quality in 7 to 10 days. **It can be kept and will remain in perfect condition for six months, or even longer, without rehandling.** It does not become too salty, no matter how long it stands, and whenever one wishes to make Bologna, Frankfurts, or any other sausage, the meat is ready to be used.

This is known as the Freeze-Em-Pickle Process, and when curing the meat in this way no brine or albumen will be found at the bottom of the tierce when meat is taken out. The meat when removed from tierce will be found sticky, and to possess good binding quality and a nice cured flavor. It will make delicious sausage, will have a fine color, and the sausage will keep longer than when made of fresh meat. Beef or pork trimmings should be handled in the same way.

If the trimmings are to be kept a long time, it is advisable to head up the tierces. When tierces are to be headed, fill them as full as possible to exclude air, sprinkle a handful of the Freeze-Em-Pickle and salt mixture over top and then put on the head.

When making this Freeze-Em-Pickle cured meat into smoked sausage, more salt may be added if the meat is not sufficiently salty. When adding seasoning, add sufficient salt and \( \frac{1}{2} \) pound of sugar to every 100 pounds of meat.

**PROPER TEMPERATURE FOR STORING TRIMMINGS**

If trimmings are to be used in a few days any cooler that is kept around 40 to 45 degrees will do, but if trimmings are to be kept three to six months, they should be placed in a cooler at a temperature of 38 to 40 degrees to secure the best results. Never let the temperature get down below 36 nor higher than 40 degrees while holding trimmings for a long period of time.

**HOW TO MAKE BOLOGNA AND FRANKFURTS OF FRESH BEEF AND PORK WITH FREEZE-EM-PICKLE WITHOUT FIRST CURING THE MEAT**

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Run the desired quantity of beef and pork through grinder, first using a coarse plate, then a fine one. Finish in a silent cutter. While cutting in silent cutter, add to 100 pounds of meat, 1 pound of Freeze-Em-Pickle, \( \frac{3}{4} \) pound of "B" Condimentine, \( 1\frac{1}{2} \) pounds of salt, \( \frac{1}{2} \) pound of sugar, and enough ice water or crushed, pure ice to prevent heating in the chopper.

First put the beef into the silent cutter and, when it is about three-fourths fine, add the necessary pork which has first been run through the \( \frac{3}{4} \) or \( \frac{5}{8} \) inch plate of grinder. If a mixer is not used, add the seasonings and flour to the meat in the silent cutter. When sufficiently chopped place in tubs, cover well with parchment or wax paper to exclude the air, and put into the cooler until wanted for stuffing. If the meat can be kept in the tub for 24 to 48 hours before stuffing it will make better sausage than if stuffed right after grinding the meat.

The meat should be kept in a temperature of about 40 to 45 degrees when the curing is done in a day or two. This is a fairly high temperature which gives the Freeze-Em-Pickle a chance to do its work quicker. By standing 24 to 48 hours after it is chopped and seasoned, it develops its full binding quality, a nice red color, and saves handling the meat two or three times. This should appeal to every sausage maker.
HOW TO MAKE THE FAMOUS
FREEZE-EM-PICKLE BOX CURE
FANCY BREAKFAST BACON

(Copyrighted by B. Heller & Co.—Reprints Forbidden)

The reputation of some of our largest packers has been built up, mainly, on their HIGH QUALITY BREAKFAST BACON. In this pamphlet we give the method. When curing bacon according to the method we outline, you will produce the most appetizing, finest flavored, and, in fact, the most perfect bacon that can be made.

This process is known as the Freeze-Em-Pickle Box Cure. Bacon cured according to this process will bring the highest possible price. The work attached to curing bacon under this formula is reduced to a minimum. One of the great advantages of curing bacon by this method lies in the fact that the bacon does not need to be overhauled or handled after it is put down in the curing box. Should one find that the bacon is not needed when it is fully cured, it can be left in the curing-box for one, two or three months longer, and the flavor will be just as delicious and just as perfect as when taken out at an earlier date. This process is worked out on scientific principles, and due to this fact, the bacon will not become too salty, even though it remains in the cure for a few months extra. In 15 days it will have a mild cure for immediate use. In 18 to 20 days 6 to 8-lb. bellies will have a thorough mild cure for summer use or for shipping great distances. If the bacon is not needed after 20 days in cure and one wishes to hold it over for one, two or three months, or even longer, which often is the case because of market advances, this can be done. Here is where the great advantage comes in. Simply let it remain in the boxes until you want to smoke it. It will not be any saltier than when smoked as soon as it is cured, which would not be the case if cured according to any other process. Made in accordance with this method, bacon is firm and solid.

The results obtained by the Freeze-Em-Pickle Process are surprising, whether one has been accustomed to using a brine cure or a dry-cure. Many packers have tried dry-curing methods without a great deal of success, but the Freeze-Em-Pickle Process enlightens the trade in general on the real secret of perfect dry-curing. In using a brine cure, it is necessary to use a great deal more salt in the brine than is actually necessary to cure the meat. As a result, if the meat is left in the brine too long, it continues to take up the salt, and the brine continues to draw the albumen and flavor out.
of the bacon until it is not fit to eat. We want to repeat that the Freeze-Em-Pickle Box Cure Process offers the real secret of success in curing bacon.

For fancy bacon, select 6 to 8-lb. bellies, avoiding seedy bellies. Select only the choicest with nice smooth skin. Flatten, trim each piece carefully, making square ends and sides. Do not leave too much flank fat, and the average should not be more than eight or nine inches wide. The length must be judged according to the size and weight of the hogs cut. Bellies cured by the Freeze-Em-Pickle Box Cure Process command a premium.

Before placing bellies in cure be sure that they are thoroughly chilled. If not sure that they are chilled sufficiently, spread them out on racks in the cooler and leave them there for 24 hours longer or until every bit of animal heat is removed and the meat is firm and solid.

Boxes holding from 100 to 500 pounds or even larger may be used. In a small plant the small boxes are the easiest to handle. These boxes are made of heavy material, well nailed, and sometimes bolted together. They are then lined with zinc or galvanized iron and soldered water tight at the seams. The covers for these boxes should be so made that they can be pressed down tightly and held there by fasteners on the side so as to keep a continual pressure on the bacon. Some packers weight the covers down; others use fasteners as shown in illustration.

The underside of the cover may have hardwood slats on it; separated or loose hardwood strips can be placed on the bacon so that the juice which forms over the top layer, due to the squeezing of the bacon and melted curing mixture, has a place to remain until reabsorbed by the meat.

It is much better, however, to have the rack made separately so that, in case the box is not entirely filled, the rack may be placed upon the bacon, and heavy stones placed upon it, or by placing blocks or strips of wood between the rack and cover to fill the space, a continuous pressure can be kept on the bacon. Be sure to have the cover on the box tight to exclude circulation of air. If the bacon is not packed tightly to prevent air pockets, the fat turns yellow where the air strikes it. The tighter the bacon is pressed and the tighter the box is closed to exclude air the better. The bellies should be packed in these boxes as closely as possible with the mixture shown below.

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**Formula to Use for Curing Bellies in a Packing House where the Temperature of the Curing Room is Kept Even, and where the Bellies are from Fresh Cut, Properly Chilled Hogs**

<table>
<thead>
<tr>
<th>1 pound Freeze-Em-Pickle,</th>
<th>2 pounds Granulated Sugar,</th>
</tr>
</thead>
<tbody>
<tr>
<td>For 100 pounds of Bellies use the following:</td>
<td>2 pounds Fine Dairy Salt.</td>
</tr>
</tbody>
</table>

**Total**, 5 pounds.

When curing bellies that have been exposed in a retail market, and kept out of the cooler for some time, or where the chill room is not of the best construction and the temperature has not been as low as it should be, it is advisable to use only one pound of sugar instead of the two pounds given in above formula.
First weigh the bacon in the quantities to be packed and cured. The boxes should be made to conform as nearly as possible to the size of the bacon, that the bacon may be packed solidly without air pockets, filling the boxes up to the rack. If you are a beginner in the use of this process, it is very necessary to count the pieces of bacon carefully, and if in 100 pounds you have 14 pieces, weigh out the required amount of the above mixture and divide it into 14 parts. Then take one part for each piece of bacon and rub it well all over, on the rind side as well as the flesh side, and pack the bacon in the box, skin side down. With a tamper, tamp each layer of bacon down as solidly as possible, laying them closely together, as no air space should be between the layers of meat. It is a good plan to fill in any open spaces between the bacon with pork trimmings that have been mixed with Freeze-Em-Pickle and salt as for curing. Place the top layer in the box with the skin side up.

On the bottom of the box, before packing the bacon, dust a little curing mixture, and when the box is packed sprinkle a little more of the mixture over the top. Then place the boards in the box and press down so that the bacon is tightly packed.

The cover rack must be a little smaller than the galvanized iron interior of the box, because it will absorb moisture and swell. As the box is lined with metal and cannot swell, the rack will wedge in tight, making it hard to remove unless it fits loosely and allowance is made for swelling. The cover boards should be either of white pine or cotton-wood, with as little pitch in them as possible, so as not to flavor the bacon.

When curing bacon in brine, more or less albumen (the life and flavor of the meat) draws out of the meat into the brine, but when curing bacon by the Freeze-Em-Pickle Box Cure Process, the albumen remains in the meat, very little comes out of it, and what does will be absorbed again within about 5 days, if box is made water tight. The Freeze-Em-Pickle Process will give the bacon a most delicious flavor and a cherry-red color.

Some object to curing meat in zinc or galvanized iron-lined boxes. They then line the boxes with parchment or wax paper before packing the meat.

The right temperature for curing Freeze-Em-Pickle Box Cured Bacon is the same as for curing in brine, which is 38 to 40 degrees Fahrenheit. Those not having artificial refrigeration and using ice for cooling the refrigerator will find that the temperature will get higher than 40 degrees, and sometimes as high as 45. Bacon can be cured with Freeze-Em-Pickle in this temperature with good results but 38 to 40-degrees is the best temperature. This bacon does not have to be overhauled during the curing process.

When bacon is ready to smoke, remove from box, place in cold water, and allow to soak 1 to 2 hours; then dip in hot water for a moment, at a temperature of 140 to 150 degrees Fahrenheit, and scrub with a brush. This will remove the greasy matter from the surface of the rind and give the bacon a beautiful appearance after it is smoked.
SUGAR CURED BREAKFAST BACON

DIRECTIONS FOR CURING SWEET-PICKLE BREAKFAST BACON
BY THE FREEZE-EM-PICKLE PROCESS

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FREEZE-EM-PICKLE CURING BRINE

Use for each 100 lbs. of bellies:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>7 lbs. common salt</td>
<td></td>
</tr>
<tr>
<td>1 lb. Freeze-Em-Pickle</td>
<td></td>
</tr>
<tr>
<td>2 lbs. granulated sugar</td>
<td></td>
</tr>
<tr>
<td>5 gallons cold water</td>
<td></td>
</tr>
</tbody>
</table>

(70 degree brine on salimeter at a temperature of 44°F.)

Overhaul on the fifth, tenth and fifteenth days.

NUMBER OF DAYS TO CURE

Cure for periods as shown below before smoking.

<table>
<thead>
<tr>
<th>Bellies Type</th>
<th>Days</th>
</tr>
</thead>
<tbody>
<tr>
<td>Light bellies (4 to 8 pounds)</td>
<td>11 to 15 days</td>
</tr>
<tr>
<td>Medium bellies (9 to 12 pounds)</td>
<td>16 to 21 days</td>
</tr>
<tr>
<td>Heavy bellies (13 to 16 pounds)</td>
<td>22 to 24 days</td>
</tr>
</tbody>
</table>

When cured, remove from brine, and handle as directed on bottom of page 6, before smoking.

The above is the formula and method for sweet-pickled bacon.

The Freeze-Em-Pickle BOX CURE, described on pages 4 to 6 of this pamphlet, makes less work and turns out the finest quality bacon, one that commands a premium over bacon produced in any other way.
Directions for Curing Sweet-Pickle Hams

BY THE FREEZE-EM-PICKLE PROCESS

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How to Make Freeze-Em-Pickle Ham Curing Brine

Use for each 100 lbs. of hams:
- 7 lbs. salt
- 1 lb. Freeze-Em-Pickle
- 2 lbs. granulated sugar
- 5 gals. cold water

(70 degree brine on salimeter at a temperature of 44°F)

The above curing brine should also be used where hams are to be pumped. Use 1 liquid ounce for every pound of ham; that is, a 10 pound ham should have 10 ozs. pumping brine; a 20 pound ham should have 20 ozs., etc.

Hams that are to be kept for any length of time must be fully cured, after which they should be smoked. They should be overhauled on the fifth, tenth and fifteenth days.

Hams given only a short cure and intended to be boiled for immediate use should not be smoked, as they would sour in the smoke house. They should be overhauled on the third, sixth and ninth days.

NUMBER OF DAYS TO CURE

For boiling hams intended to be cooked and used immediately.
Small hams (7 to 13 lbs.) ........... 16 to 21 days ......... 31 to 41 days
Medium hams (14 to 18 lbs.) ....... 23 to 28 days ......... 46 to 54 days
Large hams (19 to 24 lbs.) ......... 30 to 34 days ......... 56 to 70 days

For thorough cure when hams are to be smoked.

(The above figures for length of time in cure, both for boiling and for smoking, may be reduced 20% or 1/5 by pumping as shown above.)
DIRECTIONS
FOR MAKING THE FINEST QUALITY
CORNED BEEF

Use for each 100 lbs.
of plates, rumps, briskets, etc.

- 5 lbs. common salt
- 1 lb. Freeze-Em-Pickle
- 1 lb. granulated sugar
- 1 lb. Zanzibar-Brand Corned Beef Seasoning (if desired)
- 5 gals. cold water

(58 degree brine on salimeter at a temperature of 44° F.)

The membrane of the inside of the plates and flanks should be removed and the strip of gristle cut off the edge of the belly side. To obtain the best results in curing corned beef, it is advisable—especially with aged beef—first to soak the meat from a few hours to over-night, depending on the condition of the meat, in a tub of fresh cold water to which enough salt has been added to make a 70° brine. This will draw out the blood which would otherwise get into the curing brine. Rinse off with cold water before putting in to cure. This soaking should be done in the cooler.

Overhaul on the fifth, tenth and fifteenth days.

Number of Days to Cure:

- Small pieces (5 to 9 lbs.) 15 to 20 days
- Medium pieces (10 to 15 lbs.) 21 to 26 days
- Large pieces (16 lbs. and over.) 27 to 32 days

Pumping:—It is always advisable to pump corned beef, particularly fat or heavy briskets, especially when cure is to be hastened. The above curing brine should also be used for a pumping pickle. Pump one liquid ounce to each pound of beef.
ZANZIBAR-BRAND

Prepared Sausage Seasonings

The Skillful Blends of Carefully Selected Spices and Aromatic Herbs

The Perfection of Sausage Seasoning

Success in making and selling sausage depends more on the use of correct seasoning than on any other factor.

Zanzibar-Brand Prepared Seasonings are carefully compounded according to formulas evolved out of the experience of generations of celebrated sausage specialists in the Heller family.

Zanzibar-Brand Prepared Sausage Seasonings are guaranteed free of adulterants of every kind and only selected spices are used.

As importers and manufacturers, B. Heller & Company 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 to give the sausage the desired flavor than when impure seasonings are used. For that reason, Zanzibar-Brand Seasonings are the cheapest to use.

PREPARED SEASONINGS FOR

Bologna and Smoked Sausage
Frankfurt and Wiener Sausage
Liver Sausage, Blood Sausage and Head Cheese,
Swedish Sausage,
Polish Sausage,
Pork Sausage, with Sage,
Pork Sausage, without Sage,
Pork Sausage—Southern Style,
Pork Sausage—Dixie Special,
Pork Sausage—Extra Hot,
Minced Ham and Pimento Sausage,
Summer Sausage, Mettwurst and Cervelat,
Spanish Sausage,
Corned Beef,
Hamburger,
Poultry,
Pickled Tongue and Pig Feet,
Chile Powder,
Curry Powder.

Send for Descriptive Circular and Prices
Sausage Makers will find Bull-Meat-Brand Flour a most satisfactory blender, binder and absorbent for bologna, frankfurts, pork sausage, etc.

Bull-Meat-Brand Flour is a pure cereal product and contains no adulterants of any kind. It possesses those absorbing and binding qualities which make it especially adapted for use in making sausage and meat loaves. It adds to the nutritive value of the sausage by its tendency to absorb and retain the meat juices and fats, which make the sausage more juicy and more appetizing.

Bull-Meat-Brand Flour complies with the requirements of the food laws. Though a wholesome and nutritious article of food in itself, it improves the sausage flavor also by holding the meat juices and other moisture in the sausage. Our guaranty and seal is on every package of Bull-Meat-Brand Flour leaving our factory.

How You Can Be Sure Your Purchases Are Genuine

This cut illustrates our method of sealing Bull-Meat-Brand Flour in drums and Freeze-Em Pickle in barrels.

CAUTION

To insure getting the genuine goods, customers should see that this seal has not been broken. This protects you against adulterations and against substitution of inferior goods. All of our bulk goods are sealed with this seal. Never accept a barrel, drum or pail of any of our products if this seal has been broken or tampered with, but report to us at once.

WARNING

This method of sealing has been patented by us, in the United States and Canada and all persons are warned against imitating or infringing upon our rights under the laws.
Partial List of Products put out by B. Heller & Company for Butchers' and Packers'

Freeze-Em-Pickle—gives beef or pork a uniform cure and a most delicious, mild flavor. For either dry salting or brine.

Bull-Meat-Brand Flour—a high-grade binder for sausage and meat loaves.

Zanzibar-Brand Prepared Sausage Seasonings—A wide variety of popular sausage seasonings. Only pure spices are used. They are finely ground and packed in tightly sealed cans.

A Condimentine—A condimental preparation which assists in keeping in a fresh condition all fresh sausage, such as pork sausage, liver sausage, head cheese, etc.

B Condimentine—A condimental preparation to assist in keeping all kinds of smoked sausage, such as bologna, frankfurts etc., in natural condition.

Casing Brown Mixture—A high-grade certified food color, for coloring smoked sausage casings.

Casing Yellow Mixture—A high-grade certified food color, specially for liver sausage casings.

Freeze-Em—A purifier for cleaning ice boxes, meat blocks, and butcher tools, an entirely different product from Freeze-Em-Pickle.

Zanzibar-Brand Garlic Powder or Garlic Compound—The first is pure ground garlic; the second garlic and cereal. Ready for instant use without peeling smelly garlic.

Onion Powder—Made of only the highest quality onions.

Curry Powder—High-grade spices and herbs, to make a real Curry flavor.

Celery-Zest—A delightful celery flavor for all food products.

Chile Powder—Just what is needed for chile con carne, tamales, enchiladas, chile loaves, etc.

Aseptifume—Purifies odors in hide rooms, rendering rooms, etc.

Lard & Tallow Purifier—Whitens and purifies lard.

Savory Jell-Jell—A savory binder for meat loaves, pigs feet, head cheese and souse.

Hog Scald—Softens the scalding water and helps to remove hair and dirt.

Ozo Washing Powder—Soap powder that cuts grease and cleans quickly.

Tru-White Washing Powder—A grease solvent—not a sudsy product.

Write for Butcher Price List giving prices and complete information regarding our entire line of Butchers' and Packers' products.
A Highly Absorbent Cereal Product

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

B. Heller & Co.
MANUFACTURING CHEMISTS
CHICAGO
FREEZE-EM-PICKLE CURED

A BALANCED, UNIFORM CURE WITH A MILD, DELICIOUS FLAVOR