CAUTION: This label and package, including design, color, size, shape and wording, comprise part of our Trade Mark, and we caution everyone against imitating it or infringing upon our rights, which will be protected by law.

B. Heller & Co., Chicago.

White Konservirungs-Salt is sold in these packages, only, and not loose in barrels or boxes. All goods not put up in these packages are not Konservirungs-Salts and should never be accepted by any wise consumer.

B. Heller & Co., Chicago.

White Konservirungs-Salt manufactured by B. Heller & Co., Chemists, Chicago, U.S.A.

Directions for Pork and Liver Sausage, Chopped Meat, Puddings, Head Cheese, etc., add, while chopping or mixing, 4 to 8 ounces of White Konservirung-Salt to every 100 lbs of meat, then salt in the usual manner.

For Beef, Pork, Veal, Mutton, Poultry, Game, etc., simply rub or sprinkle a small quantity of the White Konservirungs-Salt over it, especially around the neck and backbone, or by immersing a few moments in a solution of 1 lb. of White Konservirungs-Salt dissolved in one gallon of water.

One pound net.

B. Heller & Co.'s Berliner Brand Konservirungs-Salt is adapted for salting and keeping Pork and Liver Sausage and all kinds of sausage meat.

Our Guaranty
We guarantee that White Berliner-Brand Konservirungs-Salt contains no ingredient which is prohibited to be used in meats or meat food products under any of the state pure food laws or the regulations thereunder.

We also guarantee White Berliner-Brand Konservirungs-Salt under the National Pure Food Law, as follows:

Guaranteed under the Food and Drugs Act, June 30, 1906, Serial No. 3237.

B. Heller & Co.