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MILLER & CO., CHICAGO.

ROSALINE

B. HELLER & CO.'S KONSERVIRUNGS-SALT is sold in these packages, only. AND NOT LOOSE IN BARRELS OR BOXES. All goods not packaged in these packages are not KONSERVIRUNGS-SALT and should never be accepted by any wise consumer.

MILLER & CO., CHICAGO.

ROSALINE

FOR

Bologna and Frankfort Sausage

ONE POUND NET

MAXIMUM

BERLINER BRAND

Rosaline Konservirungs-Salt imparts to Bologna, Frankforts, Summer Sausage, etc., a fresh meat color, which does not fade. Rosaline dissolves when it comes in contact with water or sausage meat, therefore it makes no spots in sausage. It does not fade when the sausage is cut or exposed to the light or air. Two to four ounces are sufficient to color 100 pounds of meat.

MANUFACTURED BY

B. HELLER & CO., Chemists

CHICAGO, U.S.A.

DIRECTIONS.

PORK SAUSAGE

To color Pork Sausage so as to produce a nice appearance, for each 100 lbs. of meat dissolve ½ oz. of Rosaline Konservirungs-Salt in ½ gal. of water, and add it to the meat when chopping or mixing it. Notice to Large Packers To those making large quantities of Bologna and Frankforts, we wish to suggest sprinkling the dry Rosaline Konservirungs-Salt onto the meat, salt it, chop it coarsely, and then place it in a cooler a number of days before re-chopping and making Bologna of it. If possible, let the chopped meat stand one week.

MANUFACTURED BY

B. HELLER & CO., Chemists

CHICAGO, U.S.A.

DIRECTIONS.

SUMMER SAUSAGE

Take 2 to 4 oz. of Rosaline Konservirungs-Salt, 8 oz. of the best hard granulated sugar (the sugar must be absolutely pure) and 3 to 4 lbs. of salt to every 100 lbs. of meat. Mix the Rosaline, sugar and salt thoroughly, or run them through a mill and grind it very fine a few days before you wish to use it. Add this mixture to the meat while chopping, then place the chopped meat in a cooler and allow it to stand 12 to 14 days before stuffing.

MANUFACTURED BY

B. HELLER & CO., Chemists

CHICAGO, U.S.A.

DIRECTIONS.

Bologna and Frankfort Sausage

To every 100 pounds of meat use 2 to 4 ounces of Rosaline Konservirungs-Salt, dissolved in 1 gallon of water, and add it to the meat when chopping or mixing it. Notice to Large Packers To those making large quantities of Bologna and Frankforts, we wish to suggest sprinkling the dry Rosaline Konservirungs-Salt onto the meat, salt it, chop it coarsely, and then place it in a cooler a number of days before re-chopping and making Bologna of it. If possible, let the chopped meat stand one week.

MANUFACTURED BY

B. HELLER & CO., Chemists

CHICAGO, U.S.A.