Mel-o-ine is a dry concentrated product manufactured for making Superior, Short, Tender Marshmallow Filling and Icing and is prepared especially for large steam Bakeries and Biscuit Manufacturers. With its use many new and attractive Cakes can be made. With Mel-o-ine an exceedingly Short, Tender, Fine-eating Marshmallow is made.

Mel-o-ine is always uniform and will keep sweet when dissolved. It makes Marshmallow exceedingly Short and Tender.

It is easily and quickly prepared. Requires no heat to dissolve. Invented and made only by B. Heller & Co.

Recipe for Making Marshmallow Filling and Icing:

First—Take 1 lb. of Mel-o-ine and place it in a clean vessel; then add slowly 1 gallon of lukewarm water (never hot) and stir until thoroughly dissolved.

Second—Add to the dissolved Mel-o-ine, 16 lbs. of XXXX powdered sugar, 4 to 6 lbs. of glucose, and 2 ounces of cream of tartar.

Third—Flavor as desired.

Fourth—Beat this mixture until light and stiff.

This makes a very superior Marshmallow Filling. For Steam Bakers and Biscuit Manufacturers it has no equal, as it makes short, tender marshmallow which cuts like Meringue.