SNOW-DRIFT is a dry concentrated product expressly manufactured for making superior, short, tender Marshmallow Meringue for Lemon Pies, Cream Pies, etc. It is more easily handled than egg whites and produces a most delicious, light, tender Meringue. SNOW-DRIFT produces a larger yield than anything known for this purpose and is a big money maker for the baker. It is quickly prepared, saves time and trouble.

INVENTED AND MADE ONLY BY
B. HELLER & CO.
MANUFACTURING CHEMISTS,
CHICAGO, U.S.A.

FOR MIXING SMALL QUANTITIES OF
SNOW-DRIFT FOR PIE MERINGUE.

DIRECTIONS.

First:—Place one ounce of SNOW-DRIFT in a clean vessel.
Second:—Pour over this slowly one-half pint of warm water (not boiling), and stir until thoroughly dissolved.
Third:—Then pour the dissolved SNOW-DRIFT into a beater (before sugar is added). Beat until it is very light and stiff enough to carry an edge.
Fourth:—Beat in slowly, one-half pound of Powdered Sugar (more or less can be used, if desired, to suit taste), and beat until smooth and light as desired.
Fifth:—Flavor to suit taste; then spread on pies, ornamenting if desired.
Sixth:—Place in a hot oven to brown.

This produces the finest Marshmallow Meringue it is possible to produce.

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