INSTRUCTIONS

For the Man who Makes the Sausage

PORK SAUSAGE

The best way to make Pork Sausage is as follows:

FIRST:—Take the pork trimmings and run them through an Enterprise meat cutter having a plate with holes in it of about three-eighths of an inch in diameter.

SECOND:—To every 100 lbs. of meat add 10 lbs. of Bull-Meat Flour and 50 lbs. of water. Mix these together thoroughly.

THIRD:—Run this mixture of meat, flour and water through an Enterprise grinder with a fine plate, and the Pork Sausage will be finished. It is well to add some small broken pieces of ice to the water when the water is added to the meat so as to make the water and the meat as cold as possible; the colder the meat is when it goes through the grinder, the better the sausage will be and the less danger there is of its heating and souring from the process of grinding.

If you wish to have the Pork Sausage keep nice and sweet and to retain its fresh appearance, add to every 100 lbs. of sausage from one to one and one-half ounces of Freeze-Em. By adding the Bull-Meat Flour and water as above directed, the meat, Bull-Meat Flour and water are worked into a thorough emulsion, so that when the Pork Sausage is cooked, none of the grease fries out of it but all remains right in the sausage. Sausage made in this way can also have much more fat put into it than when made in the old way. Another important thing is the fact that sausage made with Bull-Meat Flour can be eaten by those having a weak stomach and they can easily digest it, whereas if they eat the pure pork, it is so rich as to be indigestible and to cause nausea or distress of the stomach. Sausage made as herein directed will give better satisfaction to everyone and a larger quantity can be eaten than of the ordinary Pork Sausage. Pork Sausage when made with Bull-Meat Flour does not burst and crack when it is cooked nor does it get dry like most sausage does when it is cooked.

When you are making sausage and should at any time encounter any trouble, no matter what it is, write us at once and we will be very glad to give you any information which will help you in your work. We are in a position at all times to help you out of any difficulties that may arise. We are packing house experts and are continually acquiring knowledge that is of value to a sausage maker; therefore we trust you will avail yourself of the opportunity to write us at any time that you wish information.

B. Heller & Co., Chemists

249 South Jefferson St., Chicago, Ill., U. S. A.

Sole Manufacturers of BULL-MEAT-FLOUR, FREEZE-EM-PICKLE, ZANZIBAR CARBON, WHITE, RED, ROSA-LINE BERLINER KONSERVIRUNGS SALZE and B. HELLER & CO.'S LARD PURIFIER.