Every package of Condimentine is strictly guaranteed. Accept no package without the name of B. HELLER & CO. upon it.

"A" Condimentine is for Fresh Sausage, only; for Smoked Sausage, such as Bologna and Frankfurts, use "B" Condimentine.

B. HELLER & CO. CHICAGO, U.S.A.

DIRECTIONS

Make the sausage in the regular way. Use ½ to ¾ pound of "A" Condimentine to every 100 pounds of meat, adding it at the time the seasonings are put in. If the meat needs salt, do not put the salt on the meat until after the Condimentine has been worked in; then add salt to taste.

THE PLANT BEHIND THIS PRODUCT

MANUFACTURED BY
B. HELLER & COMPANY
MFG. CHEMISTS
CALLUMET AVE. & 40TH ST.
CHICAGO, ILL., U.S.A.

CONDIMENTINE

1 LB. "A" NET WT.

CONDIMENTINE PREPARATION

FOR USE IN FRESH SAUSAGE

Such as FRESH PORK SAUSAGE, LIVER SAUSAGE, Etc.

A Condimental Preparation

Contains Sodium Chloride (Salt), Dextrose, Coriander, Ginger, Pepper, Nutmeg, Allspice; Celery, Cumin, and Caraway Seeds; Thyme, Savory, Oregano, and Marjoram.

MANUFACTURED BY
B. HELLER & COMPANY
Manufacturing Chemists

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