B. Heller & Co.

Freeze-Em Pickle

A prepared sweet pickle for curing hams, shoulders, bacon, corned beef, pickled pork &c.

Chicago, U.S.A.
FREEZE-EM-PICKLE
A GUARANTEED CURE FOR HAMS

HAMS CURED WITH
FREEZE-EM-PICKLE
HAVE A FINER FLAVOR AND KEEP BETTER THAN WHEN CURED WITH ANYTHING ELSE KNOWN.
FREEZE-EM PICKLE

MAKES SWEET FLAVORED BREAKFAST BACON

BREAKFAST BACON CURED WITH FREEZE-EM PICKLE FRIES NICELY IS NOT TOO SALTY. HAS A MOST DELICIOUS FLAVOR AND KEEPS ITS FRESH DELICATE FLAVOR LONGER THAN ANY OTHER BACON.
**FREEZE-EM-PICKLE**

Is a Prepared Sweet Pickle

Put up in One Pound Paper Packages and is Used in the Brine for Curing and Preserving

HAMS, SHOULDERS, BACON, CORNED BEEF, DRY SALT MEATS, BOLOGNA TRIMMINGS, ETC.

It is guaranteed to produce the best cure known and all meat cured with it will have a finer flavor and will command better prices.

**For Sale By Leading Jobbers**

**PRICE LIST**

Put up in one pound paper packages and packed 15, 25 and 50 to the case; also in one-half barrels and barrels.

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<td>15-1 lb.</td>
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<td>$0.17\frac{1}{2}$ per lb.</td>
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<td>25-1 lb.</td>
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<td>$0.16$</td>
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<td>50-1 lb.</td>
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<td>$0.15$</td>
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<td>100-1 lb.</td>
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<td>$0.14$</td>
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<td>250 lbs.</td>
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<td>500 lbs.</td>
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**Invented and Made Only By**

B. HELLER & CO.

CHICAGO, U.S.A.
FREEZE-EM-PICKLE is a new process for curing Hams, Shoulders, Bacon, Corned Beef, Dry Salt Meat, Bologna Meat, etc. It prevents the fermentation and souring of meat and brine. It gives meat a delicious, mild, sweet flavor and cures it with a better color and a more uniform cure than anything else known. By its use, curing is made easy and anyone without being experienced can cure meat with perfect success. Freeze-Em-Pickle congeals the albumen in the meat so that it does not draw into the brine; it thus keeps all the nutriment and flavor in the meat and prevents it from drying up and hardening when fried or cooked, also from crumbling when sliced cold after being boiled. Persons using Freeze-Em-Pickle have an absolute guaranty in its use, and can always depend upon getting good results. It possesses every advantage which the curer of meat has been seeking for many years and also fully complies with all state, national and foreign pure food laws.

FREEZE-EM-PICKLE is designated by curers of meats as the greatest discovery of the age. It makes a mild, sweet cure. Meat cured with it will not be salty, but will have that peculiar, sweet, sugar-cured flavor which is so much liked by everyone. Its use removes every difficulty which has heretofore been encountered in curing meat. Whoever tries Freeze-Em-Pickle continues its use. MEAT CURED WITH FREEZE-EM-PICKLE IS BETTER THAN OTHER MEAT AND CAN BE SOLD AT A HIGHER PRICE.

FOR SALE BY

10M. 2-9-05. D.P.CO.
THE GREAT DISCOVERY

FREEZE-EM-PICKLE

No one should undertake to cure meat without this valuable curing agent. You cannot afford to take the risk of spoiling meat or of having meat of inferior quality by using other curing agents.

Directions for curing Freeze-Em-Pickle will be found in our book, "Secrets of Meat Curing and Sausage Making." We send one of these books free with each order of Freeze-Em-Pickle. This book contains information which cannot be secured elsewhere and covers the whole subject of meat curing and sausage making. It tells how to cure all kinds of meats both pickled and dry salt and also how to make all kinds of sausage. The recipes are simple and are plainly stated so anyone can understand them and fully carry them out. This book will be mailed free to anyone making request for it.

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