

Liebig Company's extract of meat is invaluable for preparing beef tea and is the cheapest and best stock for flavouring and improving soups, sauces, gravies & made dishes / Liebig's Extract of Meat Company, Limited.

Contributors

Liebig's Extract of Meat Company.

Publication/Creation

London : Liebig, [between 1890 and 1899?]

Persistent URL

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LIEBIG COMPANY'S EXTRACT OF MEAT



is invaluable for preparing Beef Tea and is the
cheapest and best stock for flavouring and improving
Soups, Sauces, Gravies & Made dishes.

This is the ORIGINAL and ONLY Extract of Meat
ever guaranteed as GENUINE by Justus von Liebig,
the Inventor.

BEWARE OF IMITATIONS.

Genuine only if signed J. v. Liebig in blue across the label.

BEEF-TEA.

Efficient tonic in all cases of weakness and digestive disorder. Dissolve a quarter of a tea-spoonful of Liebig COMPANY'S Extract in a breakfast cup of boiling water, add plenty of salt, this will make a strong and clear beef-tea. You may add according to taste a tea-spoonful of Madeira, Sherry, or Port wine, or the yolk of a fresh egg, or a trifle of fresh butter, or some bread, or a boiled potato. A slight addition of Worcestershire sauce is liked by many. This beef-tea acts as a pleasant tonic, especially when taken in the morning, and may well be taken several times a day.

Stock for Soups, Sauces, Gravies and Made dishes.

Some people think that they cannot prepare the delicate soups and sauces and delicious made dishes which are peculiar to the best French cooking, but by the use of Liebig COMPANY'S Extract of Meat as a stock for Soups, Sauces, Gravies and Made dishes, they can be made easily, cheaply and successfully at home.

≡ COOKERY BOOKS ≡

sent free on application to

Liebig's Extract of Meat Company, Limited,

9 FENCHURCH AVENUE, LONDON, E. C.