

Very superior browning or Parisian essence.

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VERY SUPERIOR
BROWNING
OR
PARISIAN ESSENCE

For imparting a rich colour, and giving an excellent flavour to Soup, Broths, Beef Tea, the gravies of Roast Meats, Steaks, Cutlets, Game, etc.

For Soups, Gravies. etc—Use about one tea-spoonful to every pint, or as much as you deem sufficient.

In Bottles, 6d., 1/- and 2/- each.
