

Food preservative : harmless, tasteless, odourless : directions for use.

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Invaluable in the Household.

SWEET MILK & CREAM IN THE HOTTEST WEATHER.

FOOD PRESERVATIVE

Harmless, Tasteless, Odourless.

DIRECTIONS FOR USE.

MEAT—Dust the fresh meat with the powder or wipe over with liquid preservative (made by dissolving contents of this packet in one pint of boiling water).

FISH—Brush over with liquid preservative taking care to wet the gills.

MILK & CREAM—To one pint of fresh milk add two large teaspoonfuls of liquid preservative. A teaspoonful of the powder mixed uniformly with a pint of cream will keep it sweet for a long time.

BUTTER—May be either floated in the liquid preservative or wrapped in muslin cloths previously dipped in it.

Equally
effective
for
Game,
Poultry,
Soups.

Fruit Pies,
Tarts,
Jams,
Sausage-
Meat,
&c., &c.,

UNTAINTED MEAT IN THE HEIGHT OF SUMMER.

A Boon to Picnic & Boating Parties.