

Oteg : egg preservative (wholly British) for dry storage of eggs in shell (fully patented) / Sozol (1924) Limited.

Contributors

Sozol (1924) Limited.

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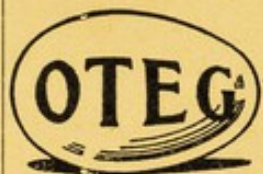
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MC8/34



EGG PRESERVATIVE

(WHOLLY BRITISH)

FOR

DRY STORAGE OF EGGS IN SHELL.

(Fully Patented)

Store plentiful supply of largest Spring Eggs for
Autumn and Winter use, and save pounds.

**STORE EGGS DRY IN BOX AT HOME
FOR TEN MONTHS.**

Sold by all high-class Dealers.

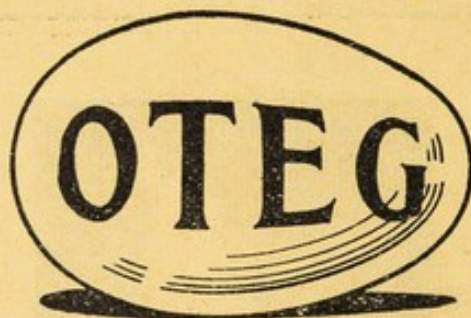
If any difficulty in obtaining, apply

SOZOL (1924) LIMITED

DASHWOOD HOUSE,
OLD BROAD STREET,
LONDON, E.C. 2.

Telephone: London Wall 2658





(Regd.)

The Scientific Egg Preservative

Simply seals the shell airtight with a permanently pure substance.

PRICES :

Tins, complete with free pair of tongs for dipping, and booklet, delivered free.

Bijou Tin	-	-	-	2/8
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to cover over 250 eggs

Small Household Tin	-	-	-	4/9
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to cover over 500 eggs

Large Household Tin	-	-	-	7/9
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to cover over 1,000 eggs

The same tin can be used many times if securely closed, and liquid kept in cool place so that it does not become thick.

In drums 22/6 to 21/- per gallon carriage paid.

Ask for Special Pamphlets—

"DIPPING IN GALLON QUANTITIES" Large quantities dipped very easily, by hand, tongs, ladle or wire basket. About 7/8,000 eggs per gallon.

"OTEG EGGS FOR RE-SALE" Cases of Oteg eggs for use at any time from Spring to New Year. Eggs for shops may be washed by hand or machine at end of storage.

"OTEG" EGG PRESERVATIVE

Eggs quite fresh for poaching, frying, omelettes, etc. after eight to ten months or more. Save on every egg in Autumn and Winter. 500 eggs save pounds with no trouble.

"OTEG" is a thin clear liquid. Eggs dipped into it are immediately covered with a very thin invisible coating, colourless, odourless and as pure as butter.

"OTEG" eggs Boil, Poach, or Fry, like new laid eggs.

"OTEG" eggs can be shipped or sent by post, they are completely sealed.

"OTEG" is non inflammable, also harmless to hands and skin.

DIRECTIONS FOR USE :

Simply dip the eggs quickly in and out of the liquid.

Spread them out to dry for half hour, or more.

Put away in box, basket or sections in ordinary cool place.

OTEG surpasses all other methods :—Better eggs for all purposes ; quick and simple application ; most convenient and longer storage.

Do not let food lie for months saturated in liquids and harmful chemicals. Store eggs dry in a box, up on a shelf or down in the cellar.

No mess—no preparation—no pails of liquids or chemicals—Open a small tin and it is ready for use.

OTEG is used by Hotels, Cafes, Hospitals, Poultry Farmers, Exporters, &c. Numbers of enthusiastic letters of appreciation. Thousands of tins in use during last four years.

Reports from some of the thousands of users of OTEG.

THE MATRON OF THE ISOLATION HOSPITAL BARNET, HERTS

"I have much pleasure in stating that I have found OTEG most satisfactory, and shall continue to use it as it is cleaner and more convenient to use than Water Glass.

This is only a small hospital, and I store about 150 eggs per month (from our own fowls), and I find they will boil, fry, or poach very well, without any objectionable taste or smell which one sometimes gets when using other preparations."

ROCKETER ESTATE, WENDOVER BUCKS.

"I feel that I should pay a tribute to the efficiency of your Oteg preparation, and the more so as I have used it, not only for the preservation of the ordinary domestic hen's egg, but also for that of goose eggs. I preserved 300 geese eggs last year in your preparation, out of which not a single one had the faintest suggestion that it was not, in fact, a new laid egg. After years of the extremely uncomfortable and inconvenient (not to say antique) method of pickling in water-glass, your system comes as a distinct relief, and has moreover certain and sure results."

TESTIMONIAL FROM PRIVATE USER, WADDON HOUSE. WADDON CROYDON

"The eggs I put down last March are in splendid condition. Some of them have been boiled each week, and I have failed to detect the difference from a new-laid egg produced by my own poultry."

Testimonial from large wholesaler who has used OTEG during two consecutive years and purchased over 25 gallons, enough to preserve 200,000 eggs.

LEICESTER,

"We have prepared a good many thousand eggs with this material for sale and the results have been very satisfactory with eggs preserved for periods of 6 to 8 months.

The writer uses OTEG at home and finds that it is superior to older methods both in trouble of using and in the keeping of the eggs."

REPORT FROM AUSTRALIA.

The Sun-News Pictorial, of Melbourne, Australia, published the following in their issue of Saturday, March 31st, 1928.

THE SUBURBAN EGG PRODUCERS ASSOCIATION OF MELBOURNE. reports:

"A new method of processing eggs which should greatly interest consumers has been thoroughly tested by the Secretary, who demonstrated to members the advantages of this method by which eggs dipped in the special mixture had retained the qualities of the new-laid egg for considerably more than 6 months. Eggs six months old treated by this process were served in sandwiches to the members, experts declaring that they could not tell them from new-laid eggs."