

Essence of lemon : for flavouring blanc-mange, custards, cakes, puddings, etc.

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ESSENCE

OF

LEMON.

FOR FLAVOURING

**Blanc-Mange,
Custards, Cakes,
Puddings. Etc.**

From 15 to 20
drops will be
found sufficient
for flavouring
every quart of
custard or milk
for blanc-mange