

**Bovril : Bovril sustains and keeps out the cold.**

**Contributors**

Bovril Limited.

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# BOVRIL

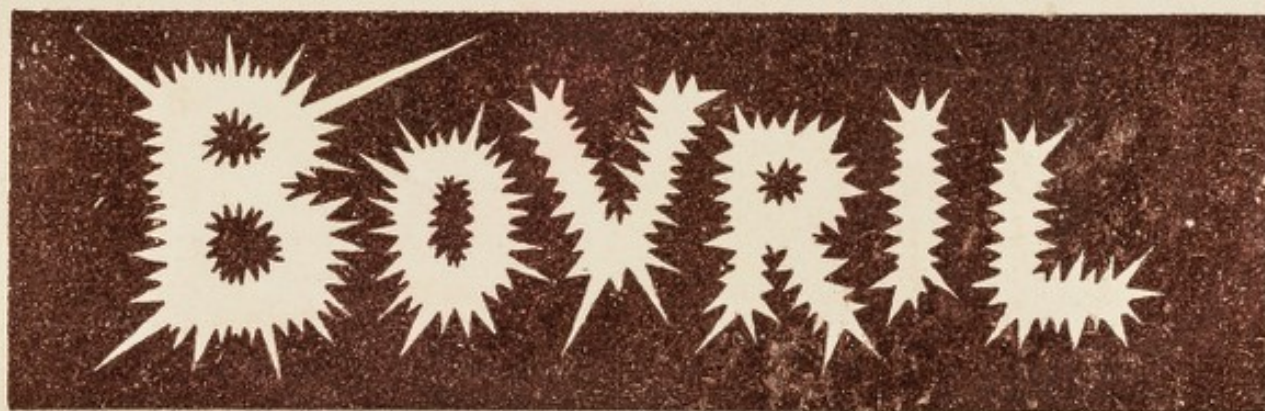


BOVRIL SUSTAINS AND KEEPS OUT THE CO



When making Soup try the addition of a little Bovril, and notice how much richer and more palatable it will be. It will also be more nourishing and strengthening than Soup made without Bovril.

Bovril improves all kinds of "made" dishes: Stews, Hashes, Croquettes, Fricassées, Ragoûts, &c.



is all Beef.