

BUTCHERS
PACKERS and
SAUSAGE MAKERS

RED BOOK

\$ 500

BUTCHERS
PACKERS and
SAUSAGE MAKERS

RED BOOK

\$5⁰⁰

The Project Gutenberg eBook of Butchers', Packers' and Sausage Makers' Red Book

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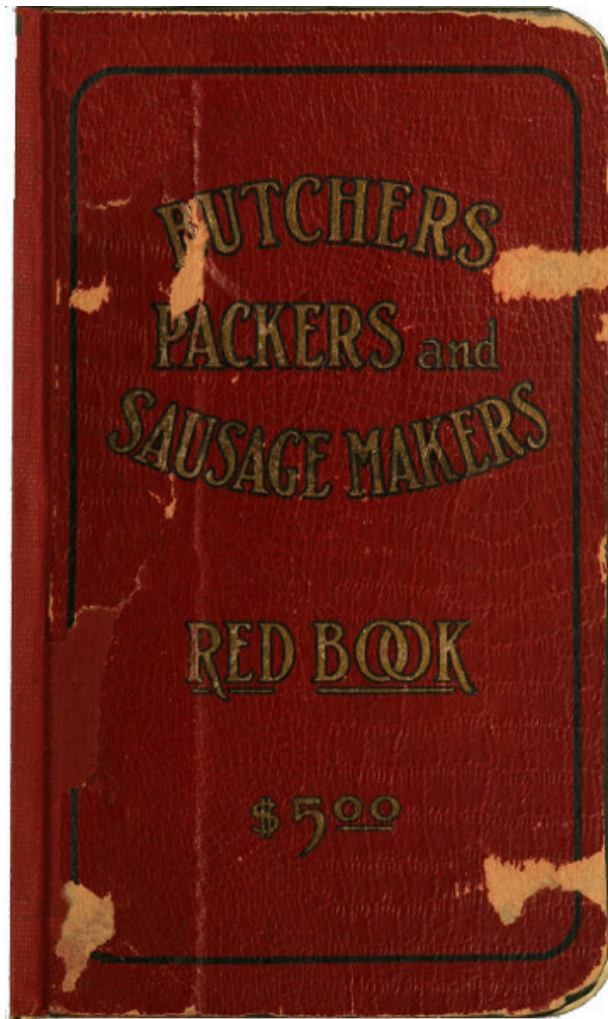
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***** START OF THE PROJECT GUTENBERG EBOOK BUTCHERS',
PACKERS' AND SAUSAGE MAKERS' RED BOOK *****

Please see the [Transcriber's Notes](#) at the end of this text.



**Butchers'
Packers' and
Sausage**

Makers'

Red Book

WOLF, SAYER & HELLER

INCORPORATED

NEW YORK

CHICAGO

MONTREAL

HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

Copyright, 1913

by

GEO. J. SAYER



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Directions How to Cure Hams, Picnic Hams, Shoulders, Shoulder Butts and Breakfast Bacon

Hams should first be selected into:

Small hams from 7 to 12 lbs. average.

Medium hams from 13 to 18 lbs. average.

Large hams from 19 to 24 lbs. average.

For 100 lbs. of small hams, make the following brine:

5 gallons of water,

1 lb. Victor Pure Food Brine (p. 12) or Shorthorn Preserver (p. 8),

2 lbs. of granulated sugar,

8 lbs. of salt,

Before you pack your hams into tierces, make the following dry mixture of:

10 lbs. of salt,

2 lbs. of granulated sugar,

1 lb. Victor Pure Food Brine (p. 12) or Shorthorn Preserver (p. 8),

for every 100 lbs. of small hams and rub same well into the hams. The standard weight of a tierce is 285 lbs. Do not pack any more meat in a tierce than you need, about 15 gallons of your prepared brine to properly cure that amount of hams, and fill up the tierce.

(Continued on [Page 6](#))



Anweisung für Schinken, Schultern und Bacon (oder Dürrfleisch) zu salzen

Schinken sollen erst in folgende Klassen geteilt werden:

Kleine Schinken von 7 bis 12 Pf. Durchschnittsgewicht.

Mittlere Schinken von 13 bis 18 Pf. Durchschnittsgewicht.

Grosse Schinken von 19 bis 24 Pf. Durchschnittsgewicht.

Man nehme für 100 Pf. kleine Schinken folgende Mischung für Pökel:

5 Gallonen Wasser.

1 Pf. Victor Pure Food Brine (S. 12) oder Shorthorn Preserver (S. 8),

8 Pf. Salz,

2 Pf. granulierten Zucker.

Ehe man die Schinken in Fässer packt, nehme man folgende trockene Mischung von

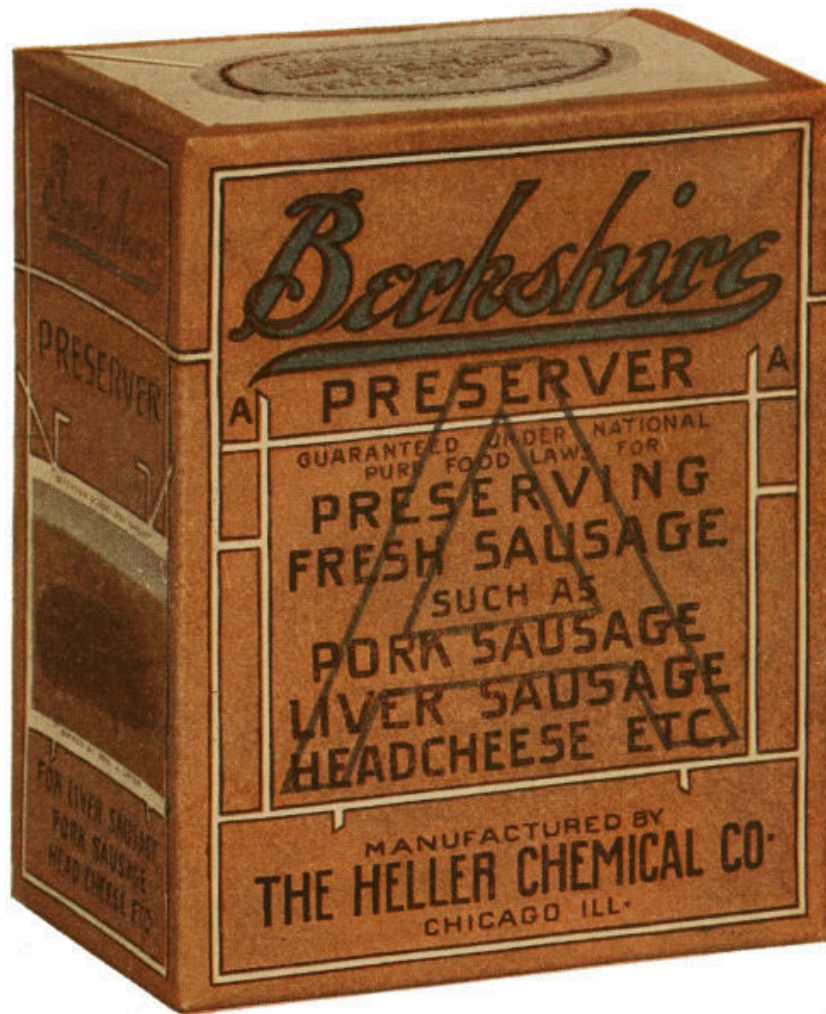
10 Pf. Salz,

2 Pf. granulierten Zucker,

1 Pf. Victor Pure Food Brine (S. 12) oder Shorthorn Preserver (S. 8).

für jede 100 Pf. Schinken und reibe dieselben damit gut ein. Das normale Gewicht von Fässern ist 285 Pf. Man soll nicht mehr als dieses Gewicht, einpacken, da noch ungefähr 15 Gallonen von dem vorbereiteten Pökel notwendig sind, um das Fass zu füllen und das gewünschte Resultat der Salzung zu erzeugen.

(Fortsetzung auf S. 7)



Guaranteed under the National Pure Food Laws

Prices:

25-lb. Cases	per lb. 25c
50-lb. Cases	per lb. 24c
100-lb. Cases	per lb. 23c
250-lb. Barrels	per lb. 21½c
500-lb. Barrels	per lb. 20c

Berkshire
e
Preserver

The Best and
Most Modern Combined Preservative
and Seasoning on Earth—
Pure and Wholesome

**For All Kinds of
Pork Sausage
Liver Sausage
Head Cheese, etc.**

A Preservative that can legally be
used without labeling the Sausage
to show its presence.

Serial Number and Guarantee
o n E v e r y
P a c k a g e

Used by the Largest and Best
S a u s a g e
M a k e r s

WOLF, SAYER & HELLER

INCORPORATED

NEW YORK

CHICAGO

MONTREAL

HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

WOLF, SAYER & HELLER
INCORPORATED

If the hams are cured in open tierces, they must be overhauled and repacked at least three times, first in about five days after packing, then in seven or eight days and then in about twelve or fourteen days. To do this the proper way, take one tierce, the same size, have it good and clean, sprinkle some Victor Pure Food Brine (p. 12) or Shorthorn Preserver (p. 8) on the bottom of the tierce, then pack your

hams from one tierce into the other and use your same brine again.

Hams cured in closed up tierces, simply roll from one end of the cooler to the other, or at least from 100 to 150 feet. The necessity of doing this, is to give the brine a chance to work from all sides of the hams.

Time required to cure small hams is from 55 to 65 days. The same method is required in curing medium and large hams, with the exception of adding from 1 to 3 lbs. more salt to your 5 gallons of prepared brine and cure from 5 to 15 days longer.

(Continued on [Page 10](#))

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Werden die Schinken in offene Fässer gepackt, so ist es notwendig, dieselben wenigstens drei mal umzupacken. Dasselbe geschieht auf folgende Weise:

Ungefähr nach fünf Tagen nimmt man ein reines Fass von derselben Grösse, streut etwas Victor Pure Food Brine ([S. 12](#)) oder Shorthorn Preserver ([S. 8](#)) über den Boden des Fasses und packt die Schinken von einem Fass in das andere und gebraucht denselben Pökel wieder. Wiederhole dasselbe nach 7 oder 8 Tagen und dann wieder nach 12 oder 14 Tagen.

Schinken in geschlossene Fässer gesalzen, braucht man bloß in derselben vorher angegebenen Zeit von dem einen Ende des Kellers nach dem andern zu rollen oder ungefähr eine Strecke von 100 bis 150 Fuss. Das Umpacken sowie das Rollen ist unbedingt notwendig, um dem Pökel Gelegenheit zu geben, an allen Seiten des Schinkens zu wirken.

Kleine Schinken sollen 55 bis 65 Tage Zeit haben zum Durchsalzen.

Dieselbe Behandlung ist anzuwenden bei der mittleren und grossen Sorte Schinken, mit dem Unterschied, dass man von 1 bis 3 Pf. mehr Salz zu fünf Gallonen Pökel gebraucht und dieselben von 5 bis 15 Tagen länger lagern lässt.

(Fortsetzung auf [S. 11](#))



Guaranteed under the National Pure Food Laws

25-lb. Cases	per lb. 25c
50-lb. Cases	per lb. 24c
100-lb. Cases	per lb. 23c
250-lb. Barrels	per lb. 21½c
500-lb. Barrels	per lb. 20c

The Best and Most Modern Combined
Preservative and Seasoning on
Earth. Pure and
Wholesome

SHORTHORN PRESERVER

For all kinds of

Smoked Sausage

such as Frankforts, Bologna,
Summer Sausage, Cervelat,
Salami, Metwurst, Etc.

A Preservative that will retain the bright,
fresh and natural color and flavor of the
meat. Serial Number and Guarantee on
every package.

**Used by the Largest and
Best Sausage
Makers**

WOLF, SAYER & HELLER

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If you desire to have your hams cured in less time than
above mentioned, it is well to pump them before packing,
also at time of overhauling.

Hams or shoulders should be pumped with the following,
thoroughly dissolved solution of:

3 lbs. of salt.

2 lbs. of granulated sugar.

½ lb. Victor Pure Food Brine (p. 12) or Shorthorn
Preserver (p. 8).

1 gallon of water.

This is sufficient for 285 lbs. of meat, or one tierce.

The process of pumping hams, not only shortens the time
of curing, but also gives the meat a mild, sweet flavor, and
prevents the same from souring.

Victor Pure Food Brine (p. 12) or Shorthorn Preserver (p.
8) is a preparation to prevent the fermentation and souring
of the brine and also gives the above mentioned flavor. It is

guaranteed under the Food and Drugs Act of June 30th, 1906. Serial No. 10222.

(Continued on [Page 14](#))

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Sollte es gewünscht sein, dass die Schinken in einer kürzeren Zeit als in der vorher angegebenen, zum Gebrauch fertig sein sollen, so ist es notwendig, dieselben mit der folgenden Mischung zu füllen:

Für 285 Pf. oder 1 Fass nehme—

3 Pf. Salz,

2 Pf. granulierten Zucker,

½ Pf. Victor Pure Food Brine ([S. 12](#)) oder Shorthorn Preserver ([S. 8](#)),

1 Gallone Wasser.

Diese Mischung muss gut aufgelöst werden und dann mit einer Pumpe in die verschiedenen Teile des Schinkens gespritzt werden. Schinken in dieser Weise behandelt, bekommen einen ausgezeichneten, süßen und milden Geschmack, auch verhütet diese Behandlung das Sauerwerden des Fleisches.

Victor Pure Food Brine ([S. 12](#)) oder Shorthorn Preserver ([S. 8](#)) ist eine Präparation welche die Fäulniss und das Sauerwerden des Fleisches, sowie des Pökels verhindert und zu gleicher Zeit den oben erwähnten, vortrefflichen Geschmack erzeugt.

Victor Pure Food Brine ([S. 12](#)) oder Shorthorn Preserver ([S. 8](#)) ist garantirt unter dem "Food and Drug Act of June 30th, 1906, Serial No. 10222."

(Fortsetzung auf [S. 15](#))



THE PERFECT PICKLE

For Curing Hams, Bacon, Corned
Beef, Shoulders, Etc.

Victor Pure Food Brine

Cures quickly and uniformly. Meats cured with
Victor Pure Food Brine have an appetizing
appearance and a delicious flavor.

Guaranteed under the Food and Drugs Act of June 30th, 1906.
Serial No. 10222

Put up in 1 lb. Packages

Price:

15 lbs.	per lb. 17½c	50 lbs.	per lb. 15c
25 lbs.	per lb. 16c	100 lbs.	per lb. 14c
Barrels, in bulk		per lb. 12½c	

DIRECTIONS:

To 5 gallons of water, add 1 lb. of Victor Pure Food Brine, 8 lbs. of Salt and 2 lbs. of Granulated Sugar. The result will please you.

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Smoking Hams

After the hams are well cured, take them out, wash and scrub them well with hot water, then hang them up and let them dry well before they are put into the smoke house. Be very careful that your fire does not get too hot, as hams are to be smoked slow, and with a rather cold smoke.

Boiling Hams

Many butchers make a big mistake in boiling their hams in a hurry. A ham should at least have 24 hours the following way for boiling: Get your hams ready in the afternoon, take out the bones for boneless ham, and string them with twine, then place them in your kettle, or steam box, in cold water and let same come slowly to a boil, then turn off your steam, or let your fire go down. Next morning turn on your steam again, and keep your water close to boiling temperature for 5 to 6 hours, then shut off your steam and keep your box or kettle covered until late in the

afternoon, when your hams will be ready to be taken out. By following this method of boiling, you are not only getting a juicy ham, but also gain from $\frac{1}{2}$ to $1\frac{1}{2}$ lbs. in weight on every one you cook, where by quick boiling you will have a corresponding loss in weight, besides a dry and straw like tasting ham.

(Continued on [Page 18](#))

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Schinken zu Räuchern

Nachdem die Schinken, durchgesalzen sind, nehme man dieselben aus der Lake heraus, wasche und bürste dieselben gut mit heissem Wasser ab, hänge dieselben auf, um sie gut abtrocknen zu lassen, ehe man dieselben in den Rauch hängt. Man muss sehr vorsichtig sein, dass das Feuer nicht zu heiss wird, da die Schinken langsam und mehr mit kaltem Rauch geräuchert werden sollen.

Schinken zu Kochen

Viele Wurstmacher machen einen grossen Fehler indem sie ihre Schinken in grosser Eile kochen. Dieselben sollen wenigstens 24 Stunden auf folgende Weise gekocht werden:

Man bereite dieselben für den Nachmittag vor, nehme die Knochen heraus, für "Boneless Ham," umbinde dieselben fest mit starker Schnur oder "Twine," lege sie dann in den Kessel oder "Steam Box" in kaltes Wasser, bringe dasselbe langsam zum Kochen. Dann drehe den Dampf ab oder lasse Feuer langsam ausgehen. Am nächsten Morgen bringe man das Wasser wieder zum Kochen, lasse dasselbe für 5 bis 6 Stunden weiter sieden, dann stelle abermals den Dampf oder das Feuer ab und lasse die Schinken bis zum Abend im Kessel gut zugedeckt liegen. Bis dahin sind dieselben dann fertig zum herausnehmen. Indem man die Schinken auf diese Weise kocht, bleiben dieselben gut saftig und gewinnen von $\frac{1}{2}$ bis $1\frac{1}{2}$ Pf. im

Gewicht, während sie auf schnellere Weise gekocht, im Gewicht verlieren und nebenbei noch trocken und geschmacklos werden.

(Fortsetzung auf S. 19)

THE ONLY PURE FOOD SPICE

The “BEST” Sausage Seasoning



BRANDS

- “P”—Best Seasoning for Pork Sausage.
- “B”—Best Seasoning for Bologna and Smoked Sausage.
- “F”—Best Seasoning for Frankfurts and Wieners.
- “L”—Best Seasoning for Liverwurst, Head Cheese, etc.
- “S”—Best Seasoning for Summer Sausage and Cervelat.

A correct mixture with just the right proportion of each spice and herb, perfectly mixed.

It is always the same, and gives your sausage always the *same uniform flavor*, every day alike.

WOLF, SAYER & HELLER

INCORPORATED

NEW YORK

CHICAGO

MONTREAL

HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

TRY IT!

Guaranteed Satisfactory or Money Refunded

**The “BEST”
Sausage Seasoning**



Guaranteed under the Food and Drugs Act of June 30th, 1906.
Serial No. 10222

PUT UP IN

10-lb. Cans, 22c lb.	50-lb. Cans, 18c lb.	200-lb. Bbls., 15c lb.
25-lb. Cans, 20c lb.	100-lb. Cans, 17c lb.	300-lb. Bbls., 14c lb.

Packed in air tight tin cans, it does not lose its strength.

Economical—Three-quarters of a pound will season perfectly 100 pounds of meat.

WOLF, SAYER & HELLER

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For shoulders, picnic hams and shoulder butts, the very same method and the same brine, prepared with Victor Pure Food Brine (p. 12) or Shorthorn Preserver (p. 8) should be used for curing. The time required for curing is the same as for the small size hams.

Sugar Cured Breakfast Bacon

Assort bellies into:

Light bellies, 7 to 12 lbs. average.

Heavy bellies, 12 to 16 lbs. average.

Use for 100 lbs. light bellies:

7 lbs. salt,

2 lbs. granulated sugar,

1 lb. Victor Pure Food Brine (p. 12) or Shorthorn Preserver (p. 8),

5 gallons of water.

Also make a dry mixture of:

3½ lbs. salt.

1 lb. granulated sugar.

½ lb. Victor Pure Food Brine (p. 12) or Shorthorn Preserver (p. 8),

and rub each belly well with the dry mixture before you pack them loose into your tierces, and cure them from 22 to 26 days.

(Continued on [Page 22](#))

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Für Schultern und Schulter-Butts, gebrauchte genau dieselbe Behandlung und denselben mit Victor Pure Food Brine (S. 12) oder Shorthorn Preserver (S. 8) vorbereiteten Pökel. Es nimmt dieselbe Zeit in Anspruch zum Durchsalzen, als die kleine Sorte Schinken.

Dürrfleisch oder Geraücherte Seitenstücke (Bacon)

Dieselben sollen in zwei Sorten geteilt werden.

In leichte von 7 bis 12 Pfund und in schwere von 12 bis 16 Pfund Stücke.

Für 100 Pf. leichte Stücke nehme

7 Pf. Salz,

2 Pf. granulierten Zucker,

1 Pf. Victor Pure Food Brine (S. 12) oder Shorthorn
Preserver (S. 8),

5 Gallonen Wasser.

Ebenfalls mache die folgende trockene Mischung:

3½ Pf. Salz,

1 Pf. granulierten Zucker,

½ Pf. Victor Pure Food Brine (S. 12) oder Shorthorn
Preserver (S. 8).

(Fortsetzung auf S. 23)

English Breakfast Pork Sausage Seasoning



A Fancy Seasoning for
Extra Fine Pork Sausage

A Very Classy Seasoning—The Best Thing
Out—It Pleases the Most Particular

PUT UP IN

25 lb. Cans, per lb. 25c
50 lb. Cans, per lb. 23c

100 lb. Cans, per lb. 22c
Barrels per lb. 18c

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MONTREAL

HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

A Perfect Seasoning for
Fancy Liver Sausage

Braunschweiger Leberwurst Gewürz



(Made from the Original German Formula)

A Delicious Flavor, put up in

25 lb. Cans, per lb. 28c
50 lb. Cans, per lb. 26c

100 lb. Cans, per lb. 25c
Barrels per lb. 22c

WOLF, SAYER & HELLER

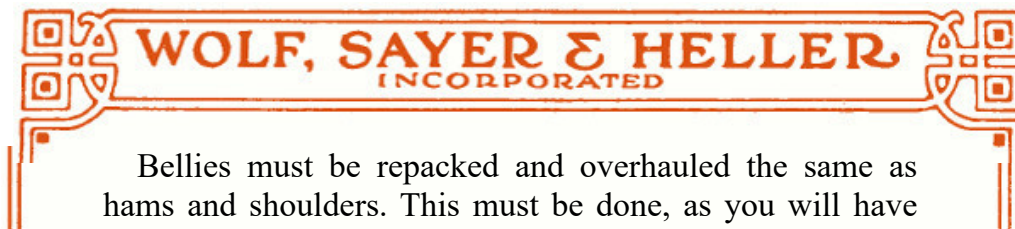
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Bellies must be repacked and overhauled the same as hams and shoulders. This must be done, as you will have

better results with your curing.

Pumping Bellies

As for pumping them with the same solution of Victor Pure Food Brine, and the same way as you pump hams and shoulders, it will cure them in just half the time, and will give the bacon a more uniform cure and a good color.

Heavy Bellies

For 100 lbs. of heavy bellies use:

10 lbs. salt.

2½ lbs. granulated sugar.

1½ lbs. Victor Pure Food Brine (p. 12) or Shorthorn Preserver (p. 8).

5 gallons of water.

Also the following dry mixture of:

5 lbs. of salt.

1¼ lbs. of granulated sugar.

¾ lb. Victor Pure Food Brine (p. 12) or Shorthorn Preserver (p. 8).

and rub the dry mixture well into the bellies before you pack them loose into your tierces. Length of time for curing heavy bellies is from 25 to 40 days. The overhauling and pumping process will be the same as used on light bellies, also the good results will be the same.

(Continued on [Page 26](#))

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Reibe jedes Stück gut ein mit dieser Mischung, dann lege dieselben lose in die Fässer, giesse den bereiteten Pökel darüber und lasse das Fleisch dann von 22 bis 26 Tagen liegen.

Die Seitenstücke müssen ebenso umgepackt werden wie die Schinken und Schultern, um ein besseres Resultat beim Salzen zu erlangen.

Schwere Seitenstücke (Bacon)

Für 100 Pf. nehme

10 Pf. Salz,

2½ P. granulierten Zucker,

1½ Pf. Victor Pure Food Brine (S. 12) oder Shorthorn
Preserver (S. 8),

5 Gallonen Wasser.

Ebenfalls die trockene Mischung von

5 Pf. Salz,

1¼ Pf. granulierten Zucker,

¾ Pf. Victor Pure Food Brine (S. 12) oder Shorthorn
Preserver (S. 8),

und behandle und packe das Fleisch auf dieselbe Weise als die leichten Stücke. Die Zeit für schwere Stücke durchzusalzen ist von 25 bis 40 Tagen und müssen sie ebenfalls mehrere mal umgepackt werden.

Das Pumpen oder Auffüllen der Seitenstücke mit Pökel ist ebenfalls von grossem Vorteil, da das Fleisch in der halben Zeit durchgesalzen ist und ebenso eine schöne rote Farbe erhält.

(Fortsetzung auf S. 27)

Special Victor



For Sausage of All Kinds

Special Victor

FOR SAUSAGE OF ALL KINDS

The Best Binder! Why?

1. BECAUSE it takes up the fatty matter.
2. BECAUSE it holds the moisture and binds the meat.
3. It does not sour.
4. It makes a BETTER binder and enables you to produce a better sausage.

Prove It! How?

Make the Following Test

1. Take $\frac{1}{4}$ pound of our VICTOR and $\frac{1}{4}$ pound of any other flour on the market.
2. Put each in separate glass jars and add to each $\frac{1}{2}$ pound of water and stir thoroughly.
3. NOTE THE RESULT—how much better our VICTOR binds and forms a solid mass.
4. Let both mixtures stand an hour or so.
5. NOTE THE RESULT. Our VICTOR continues to hold. No other flour does.

6. Order a few barrels and try it in your sausage. The result will please you.

Directions

Add to the meat, while chopping, according to kind of sausage, and ADD PLENTY OF WATER. Or, dissolve the VICTOR in the water and add while chopping.

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Smoke your bellies the same careful way as you do hams and shoulders, always be very careful to not smoke them too hot.

Dry Salt Meats and How to Cure Them

Regular short ribs are made from the sides of the hog, between the ham and shoulder, having the loin and ribs in and backbone removed.

Extra short ribs are made from the sides of the hog, with loin taken out, but belly ribs left in.

Short ribs are made, having the loin, ribs and backbone in.

Short clears are made from the sides of the hog between the ham and shoulder having the loin in and ribs and backbone removed.

Extra short clears are with loin and all bones taken out.

(Continued on [Page 30](#))

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Der Pökel soll auf dieselbe Weise mit Victor Pure Food Brine (S. 12) oder Shorthorn Preserver (S. 8) vorbereitet werden als für Schinken und Schultern.

Das Räuchern der Seitenstücke (Bacon), auch Dürrfleisch genannt, muss ebenso vorsichtig getan werden, als für Schinken. Das Feuer darf unbedingt nicht zu heiss werden.

Trocken-gesalzenes Schweinefleisch

Reguläre kurze Rippen (Regular Short Ribs) werden von der Seite des Schweines, zwischen den Schinken und der Schulter herausgeschnitten. Die "Loin" und Rippen müssen bleiben, aber der Rückenknochen muss beseitigt werden.

Extra kurze Rippen (Extra Short Ribs) werden von der Seite des Schweines, ohne die "Loin," aber mit den Bauchrippen daran herausgeschnitten.

Kurze Rippen (Short Ribs) werden mit der "Loin," den Rippen und den Rückenknochen daran, zugeschnitten.

Short Clears werden von der Seite des Schweines, zwischen den Schinken und der Schulter, ohne die "Loin," ohne die Rippen und ohne die Rückenknochen, zugeschnitten.

Extra Short Clears sind mit der "Loin" und all den Knochen herausgenommen, zugeschnitten.

(Fortsetzung auf S. 31)

Przyprawa do Polskiej Kielbasy

DO ZAPRAWIANIA KIEŁBASY POLSKIEJ



Gwarantowaną Ustawą, obejmującą pokarmy i lekarstwa, dnia 30-go czerwca, 1906 roku Serya Nr 10222

Najlepsza przyprawa korzenna do polskiej kielbasy
Stanowczo najlepsza Gwarantowana ze wyrabiana jest podług
praw zastrzegających czystość wszelkich pokarmów Zwrócimy
pieniądze jeżeli was nie zadowoli.

Dobrze zmielona i zmieszana. Zawsze ma ten sam smak

**W skrzyniach
25 i 50 funtowych**

**Cena 22c za
funt**

BARDZO OSZCZĘDNA—Trzy ćwiercie funta wystarczy aby
dobrze przyprawić 100 funtów mięsa

SPRÓBUJ CIE TĘ PRZYPRAWĘ

WOLF, SAYER & HELLER

INCORPORATED

NEW YORK

CHICAGO

MONTREAL

HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

Polish Sausage Seasoning
**DO ZAPRAWIANIA
KIELBASY POLSKIEJ**

The Best
Spice for
Polish
Sausage



A Perfect
and
Correct
Mixture

Guaranteed under the Food and Drugs
Act, June 30th, 1906. Serial No. 10222

**ECONOMICAL—Three-quarters of a pound
will season perfectly 100 pounds of meat.**

Thoroughly ground and mixed. Always the same flavor.

Put up in 25 and 50 lb. Drums
Price per pound 22c

Guaranteed to conform with the Pure Food Laws. Satisfactory or money
refunded. TRY IT.

WOLF, SAYER & HELLER
INCORPORATED

WOLF, SAYER & HELLER INCORPORATED

Long clears are made from sides, ham being cut off, shoulder left in, backbone and ribs removed, shoulder blade and leg bone taken out and leg cut off close to the breast.

Extra long clears are made from sides, ham being cut off, loin, rib and backbone removed, shoulder blade and leg bone taken out and leg cut off close to the breast.

Short clear backs are made from the backs of hogs with the loin left in, ribs and backbone removed.

Short fat backs are made from fat backs being free from lean and bone.

Dry salt bellies are made from medium sized hogs, cut square and trimmed on all sides, with ribs left in.

Dry salt clear bellies are with ribs taken out.

Dry salt meats should all be prepared the following way:

To every 3 lbs. of "P" Savaline (p. 36) add 12 lbs. salt or use, if preferred, 3 lbs. Shorthorn Preserver (p. 8) with 12 lbs. salt.

(Continued on [Page 34](#))

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Long Clears werden zugeschnitten ohne den Schinken, aber mit der Schulter darangelassen. Rückenknochen, Rippen, Schulterplatte und sämtliche Knochen müssen herausgenommen und ebenso die Beine nahe an der Brust abgeschnitten werden.

Short Clear Backs werden von dem Rücken des Schweines, mit der "Loin" daran gelassen, Rippen und Rückenknochen herausgenommen, zugeschnitten.

Short Fat Backs sind von dem Rückenspeck zugeschnitten, alles magere Fleisch und Knochen entfernt.

Dry Salt Bellies werden von mittelgrossen Schweinen, in viereckige Stücken mit den Rippen darangelassen, zugeschnitten.

Dry Salt Clear Bellies werden auf dieselbe Weise zugeschnitten, blos mit den Rippen herausgenommen.

Bemerkung. Wir sehen uns genötigt, bei verschiedenen Fleischteilen die englische Benennung zu gebrauchen, da der Schnitt des Fleisches vollständig verschieden ist und uns es deshalb unmöglich ist, die Bestandteile in die deutsche Sprache zu übersetzen.

Trocken-gesalzenes Schweinefleisch soll auf die folgende Weise behandelt werden.

Zu jeden 3 Pf. "P." Savaline (S. 36), nehme 12 Pf. Salz, oder gebrauche wenn vorrätig, 3 Pf. Shorthorn Preserver (S. 8) und 12 Pf. Salz.

(Fortsetzung auf S. 35)

Reiner Brothers
DEALERS IN
Fresh and Salt Meats, Live and
Dressed Poultry
Pure Lard a Specialty

PHONE 6

NO. 415 THIRD STREET

Middletown, Ohio, Oct. 23rd, 1912.

Wolf, Sayer & Heller,

Chicago, Ill.

Dear Sirs:—

The English Breakfast Pork Sausage Seasoning which you sent us is the best we have ever used. Our pork sausage trade has increased double since using the English Breakfast Pork Sausage Seasoning.

Yours truly,

Reimer Bros
Per Lewis Reimer Mgr's

H a m b u r g e r Seasoning

The Best Seasoning for Hamburger Steak Chopped Beef, Etc.

Just the right combination of Spices, thoroughly ground and mixed, *and ready for use.*

Gives the Hamburger Steak just the right, nice *appetizing flavor*, and will *double your sales* of this article.

Put up in tight tin cans (10, 25 and 50 lbs.), holds its strength perfectly, *always grades the same*, making the flavor always uniform.

Price, 25c per lb.
Send for a Trial Can
Guaranteed to please you

WOLF, SAYER & HELLER

INCORPORATED

NEW YORK

CHICAGO

MONTREAL

HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

WOLF, SAYER & HELLER INCORPORATED

Use 5 lbs. of this mixture to every 100 lbs. of meat; rub this well into all parts of the meat. Clean the floor of your cooler good, sprinkle some salt over the floor, and then pile your sides up, one on top of the other, put plenty of salt between each layer, the more salt the better.

Heavy sides should be pumped with the same solution of Victor Pure Food Brine (p. 12) or Shorthorn Preserver (p. 8), as used for hams, bacon and shoulders.

All dry salt meats should be at least three times repacked and resalted. Five days after first salting, shake all salt off and resalt the same way as the first salting and pile up the same as before. Do this again 10 days later, then 20 days later.

Light sides take from 35 to 40 days to cure.

Heavy sides take from 55 to 60 days to cure.

The temperature of coolers where pickled and dry salted meats are kept, should never be allowed to go below 36 degrees Fahrenheit, nor above 40 degrees. If coolers are kept below 36 degrees, meat will not cure in brine or take salt if dry salted.

(Continued on [Page 38](#))

WOLF, SAYER & HELLER INCORPORATED

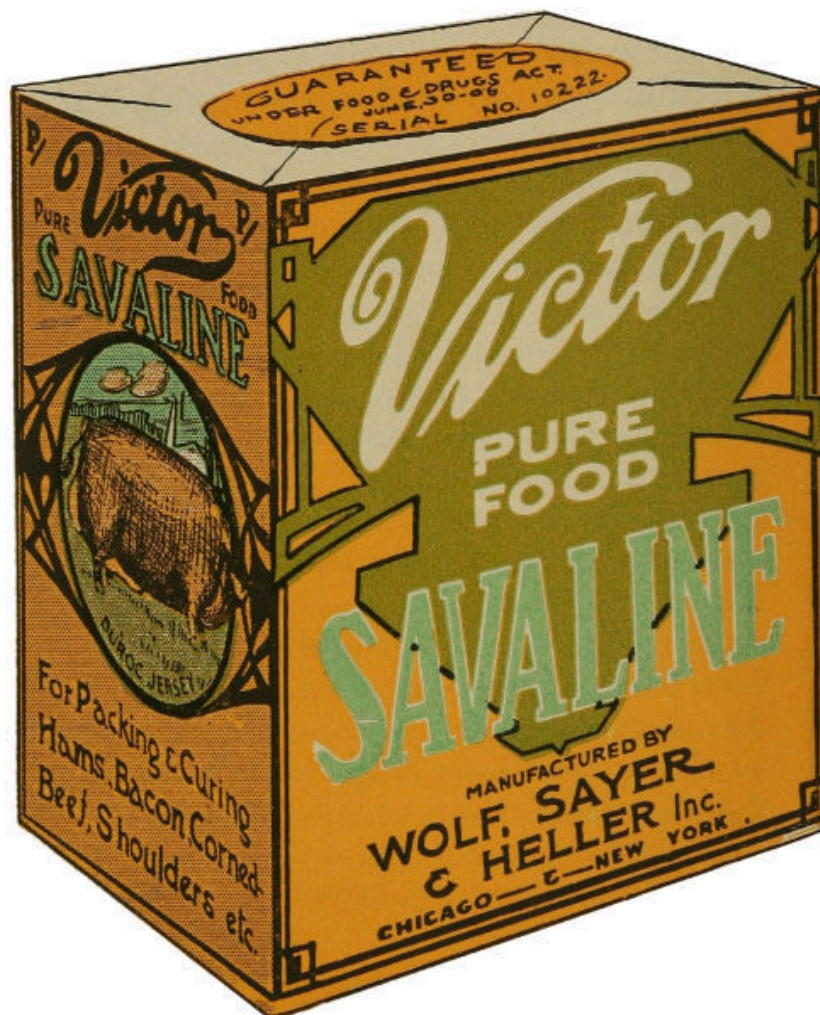
Von dieser Mischung, nehme für jede 100 Pf. Fleisch, 5 Pf. und reibe dasselbe gut in das Fleisch ein. Nachdem das Fleisch auf diese Weise vorbereitet ist, lege man dasselbe schichtenweise auf den Boden des Kühlraumes und bestreue jede Schicht oder Lage, reichlich mit grobem Salz. Man darf in diesem Falle nicht sparsam sein mit dem Salz, je mehr dazwischen gestreut wird, desto besser für das Fleisch.

Leichte Seitenstücke gebrauchen von 35 bis 40 Tage, schwere Seitenstücke können ebenfalls mit derselben Auflösung von Victor Pure Food Brine (S. 12) oder Shorthorn (S. 8), die für Schinken und Schultern gebraucht wird, gesalzen werden. Alles trockengesalzene Fleisch soll wenigstens drei mal umgepackt und übergesalzen werden

und zwar fünf Tage nach der ersten Salzung, dann zehn Tage nach der ersten Salzung, dann zehn Tage nach der zweiten und zwanzig Tage nach der dritten Salzung. Das Fleisch wird auf dieselbe Weise behandelt als wie bei der ersten Salzung.

Die Temperatur des Kühlraumes soll niemals unter 36 Grad Fahrenheit und nie über 40 Grad gehalten werden. Ist die Temperatur unter 36 Grad, so wird das Fleisch im Pökel, sowie das trockengesalzene, sich sehr schlecht durchsalzen.

(Fortsetzung auf S. 39)



VICTOR
PURE FOOD
SAVALINE
BRAND "P"

For Curing and Dry Salting

The Perfect Preserver for
Packing and Curing Hams,
Bacon, Bolognas, New
England Hams, Shoulders,
Corned Beef and All Kinds
of Smoked Sausages

Guaranteed under the Food and Drugs Act of June 30th, 1906.
Serial No. 10222

Put up in 1 Lb. Packages

Price:

15 and 25 lbs	per lb. 27c
50 lbs	per lb. 26c
100 lbs	per lb. 25c
Bbls., in bulk	per lb. 22c

WOLF, SAYER & HELLER

INCORPORATED

NEW YORK

CHICAGO

MONTREAL

HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON



Mess Pork or Barreled Pork

Description and How to Cure

Mess pork is made from the sides of well-fattened hogs, split through the backbone, and cut in strips 6 inches wide.

Mess pork short cut is made from the backs of prime hogs, split through the backbone, backbone left in and bellies taken off, cut into pieces 6 inches square.

Clear back pork is made from the fat part of the backs, being free from lean and bone and cut into pieces 6 inches square.

Loin pork is made from the end of the back next to the ham, with both lean and fat and part tailbone in.

Belly pork is selected from heavy weight bellies with ribs left in and cut into 5-inch pieces.

To cure all the above-mentioned pork, take a clean barrel, which holds 190 lbs. of meat, throw a few handfuls of salt on the bottom, pack in layer after layer and put three to four handfuls of salt between each layer until barrel is full. Then make the following brine for each barrel or 190 lbs. of pork:

30 lbs. of salt.

2 lbs. of Victor Pure Food Brine (p. 12) or Shorthorn Preserver (p. 8).

10 gallons of water.

(Continued on [Page 42](#))

WOLF, SAYER & HELLER
INCORPORATED

Mess Pork wird von Seiten, von gut gemästeten Schweinen gemacht, der Rückenknöchel gespalten und das Fleisch in sechs-zöllige, lange Streifen geschnitten.

Mess Pork Short Cut wird von den Rücken von gut gemästeten Schweinen geschnitten mit dem Rückenknöchel gespalten und darangelassen, Bauchlappen abgeschnitten und dann in sechs-zöllige, viereckige Stücke geschnitten.

Clear Back Pork wird von der Speckseite des Rückens gemacht, alles magere Fleisch und alle Knochen entfernt

und ebenfalls in sechs-zöllige, viereckige Stücke geschnitten.

Loin Pork wird von dem Ende des Rückens, nahe dem Schinken, mit dem Speck, dem mageren Fleisch, sowie einem Teil des Schwanzknochen daran, ausgeschnitten.

Belly Pork wird von schweren Bauchstücken ausgesucht, mit den Rippen darangelassen und in fünf-zöllige Stücke geschnitten.

Alles vorhergenannte Schweinefleisch wird auf folgende Weise gesalzen und verpackt:

Man nehme ein Fass (Pork Barrel) welches 190 Pf. Fleisch hält, streue ein paar Hände voll Salz auf den Boden desselben, dann lege das Fleisch, eine Lage nach der andern ein, und streue 3 bis 4 Hände voll Salz zwischen jede Lage, bis das Fass voll ist.

Dann mache folgenden Pökel für ein Fass oder 190 Pf.:

30 Pf. Salz,

2 Pf. Victor Pure Food Brine ([S. 12](#)) oder Shorthorn Preserver ([S. 8](#)),

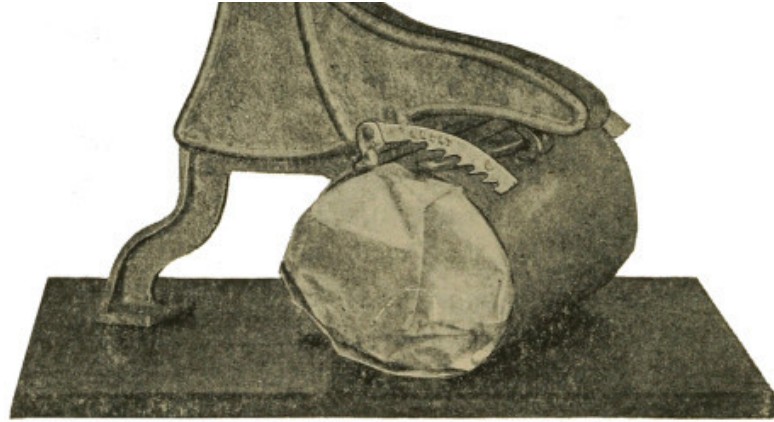
10 Gallonen Wasser,

lasse denselben gut auflösen und giesse dann über das Fleisch wenn die Fässer offen sind. Werden die Fässer geschlossen, so giesse den Pökel durch das Spundloch, bis das Fass voll ist.

(Fortsetzung auf [S. 43](#))



The
Victor
Ham
Press



The
latest and most satisfactory machine
made for pressing hams for boiling,
giving
them the correct cylinder shape which
saves
all waste in cutting.

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INCORPORATED

NEW YORK

CHICAGO

MONTREAL

HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON



Style 2 Block

Unequaled for durability, quality and workmanship.
The best in the world.

Sections, 16 inches high. Block, 32 inches high over all.

SIZES

20 x 20	25 x 30	25 x 72	30 x 50	35 x 40
20 x 25	25 x 35	30 x 30	30 x 60	35 x 50
24 x 24	25 x 40	30 x 35	30 x 70	35 x 60
25 x 25	25 x 60	30 x 40	35 x 35	

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HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON



Have this well dissolved and pour same over the pork if packed into open packages or through bung hole if barrels are headed up.

How to Cure Spare Ribs

First make the same dry mixture of Victor Pure Food Brine (p. 12) or Shorthorn Preserver (p. 8), as used for hams and bacon, and rub the ribs well with that, then make the following brine for every 100 lbs. of ribs:

5 gallons of water.

1 lb. of Victor Pure Food Brine (p. 12) or Shorthorn Preserver (p. 8).

2 lbs. of granulated sugar.

10 lbs. of salt,

and let your ribs cure in this brine from 7 to 12 days.

Pickled Hog Tongues

Have all tongues well cleaned from slime, all fat and ragged pieces trimmed off, then hang them up in your cooler, to have them thoroughly chilled before you put them into the following brine: Use for every 5 gallons of water

10 lbs. of salt.

1 lb. "P" Savaline (p. 36) or Shorthorn Preserver (p. 8).

2 lbs. of granulated sugar,

and have your tongues cure in this brine from 25 to 30 days.

(Continued on [Page 46](#))



Spare Ribs

Mache dieselbe trockene Mischung von Victor Pure Food Brine (S. 12) oder Shorthorn Preserver (S. 8), die für Schinken und Schultern gebraucht wird und reibe die Rippen gut damit ein. Dann mache folgenden Pökel, für jede 100 Pf. Rippen:

5 Gallonen Wasser,

1 Pf. Victor Pure Food Brine (S. 12) oder Shorthorn Preserver (S. 8),

2 Pf. granulierten Zucker,

10 Pf. Salz.

Lasse die Rippen in diesem Pökel von 7 bis 12 Tagen liegen, um dieselben gut durchzusalzen.

Pickled Hog Tongues

Alle Zungen müssen gründlich von allem Schleim, Fett und den losen kleinen Stücken gereinigt werden. Auch ist es notwendig, dieselben in dem Kühlraum aufzuhängen, bis die Zungen gut abgekühlt sind. Dann mache den folgenden Pökel:

Zu je 5 Gallonen Wasser nehme

10 Pf. Salz,

1 Pf. "P" Savaline (S. 36) oder Shorthorn Preserver (S. 8),

2 Pf. granulierten Zucker,

und lasse die Zungen in diesem Pökel zum Durchsalzen von 25 bis 30 Tagen liegen.

(Fortsetzung auf S. 47)

Style 1 Counter



White Tile with Oak Trim
The Wood Trim can be finished in any shade desired

WOLF, SAYER & HELLER

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HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

Style 2 Counter



Paneled Oak with Fluted Pilasters
Beautiful Fixtures are Our Specialty

WOLF, SAYER & HELLER

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Pickled Pigs Feet

Clean the feet very carefully, split them in half, then put them from 4 to 6 days in brine, prepared the same way as for tongues. After the sixth day boil them slowly until the feet are nicely cooked. Then cool them well with cold water and pack them into your barrels or tierces with vinegar, some whole white pepper, cloves and bay leaves.

Corned Beef

The majority of retail butchers make corned beef every day. I mean by this that rump pieces, plates, briskets and all parts of beef, which can not be sold at a good price, should not be put into your brine every day and taken out as you need it. This way you will have some of it too much cured, and some not enough. The best way is to have your plates separate from your thick pieces and pickle both in the following brine: For every 5 gallons of water use

10 lbs. of salt.

2 lbs. of sugar.

1 lb. of "P" Savaline (p. 36) or Shorthorn Preserver (p. 8),

and cure your meat in this from 12 to 25 days, according to thickness of the pieces. If you are forced to pickle some of your beef again, put it up the same way in a different barrel; if the first lot is not sold yet. This way you will have nice, fine and red cured corned beef, whereas otherwise put up and put into brine every day, your meat will be only half cured and many times spoiled, as your brine sours very easily and your loss will be double, as you also will lose your customer.

(Continued on [Page 50](#))

Pickled Pigs Feet

Die Schweinsfüsse müssen sehr gut gereinigt werden, in der Mitte gespalten, dann von 4 bis 6 Tagen in Pökel liegen. Der Pökel muss auf dieselbe Weise mit "P" Savaline (S. 36) oder Shorthorn Preserver (S. 8), wie für Schweinszungen, vorbereitet werden. Nach 6 Tagen koche die Füsse langsam bis dieselben gut weich sind, dann kühle man sie gut ab in kaltem Wasser. Nachdem packe man dieselben in die bestimmten Gefässe (Kegs, Barrels oder Tierces) mit Essig, etwas ganzem weissen Pfeffer, ganzen Nelken und etwas Lorbeer Blättern.

Corned Beef

Die Mehrzahl von den kleineren Geschäften (Retail Butchers) machen jeden Tag "Corned Beef." Mit dieser Behauptung meinen wir, dass die verschiedenen Fleischteile von Rindvieh, z. B. Rump Pieces, Plates, Briskets, sowie alle Teile des Rindfleisches, die nicht vorteilhaft verkauft werden können, tagtäglich in den Pökel getan werden und auch je nach Gebrauch wieder herausgenommen. Auf diese Weise wird manches Fleisch zu viel und manches zu wenig gesalzen und hat auch das richtige Aussehen nicht. Die beste Weise gutes "Corned Beef" zu machen ist folgende:

(Fortsetzung auf S. 51)

The Model Cooler



Style
Imperial

Our Model
Coolers

Work the Best Look the Best Last the Best

They are built on scientific principles, the result of years of experience and careful study of the best methods of construction, insulation and dry cold circulation.

Our Wall Insulation is perfect. Heat proof, cold proof, air proof and moisture proof.

Built in sections, with perfect joints—*easy to set up.*

Our Automatic Ventilators keep the air sweet.

WOLF, SAYER & HELLER

INCORPORATED

NEW YORK

CHICAGO

MONTREAL

HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

WOLF, SAYER & HELLER
INCORPORATED

Rolled Corned Beef

Take boneless plates, cure them from 15 to 30 days in brine prepared the same way as for other corned beef. After curing, sprinkle a little ground pepper and ground coriander, and if a garlic flavor is wanted, sprinkle a little of Sayer's Extract of Garlic (p. 84) between each plate,

then roll them up very tight with twine or tinned steel wire skewers. Cook same very slowly to prevent the beef from getting too dry—it also can be sold fresh. Success is sure with corned beef put up the above-mentioned way.

(Continued on [Page 54](#))

WOLF, SAYER & HELLER INCORPORATED

Salze die dünnen Stücke, ebenso die dicken Stücke allein, in Pökel auf folgende Weise vorbereitet:

Zu je 5 Gallonen Wasser, nehme

10 Pf. Salz,

1 Pf. "P" Savaline ([S. 36](#)) oder Shorthorn Preserver ([S. 8](#)),

2 Pf. Zucker.

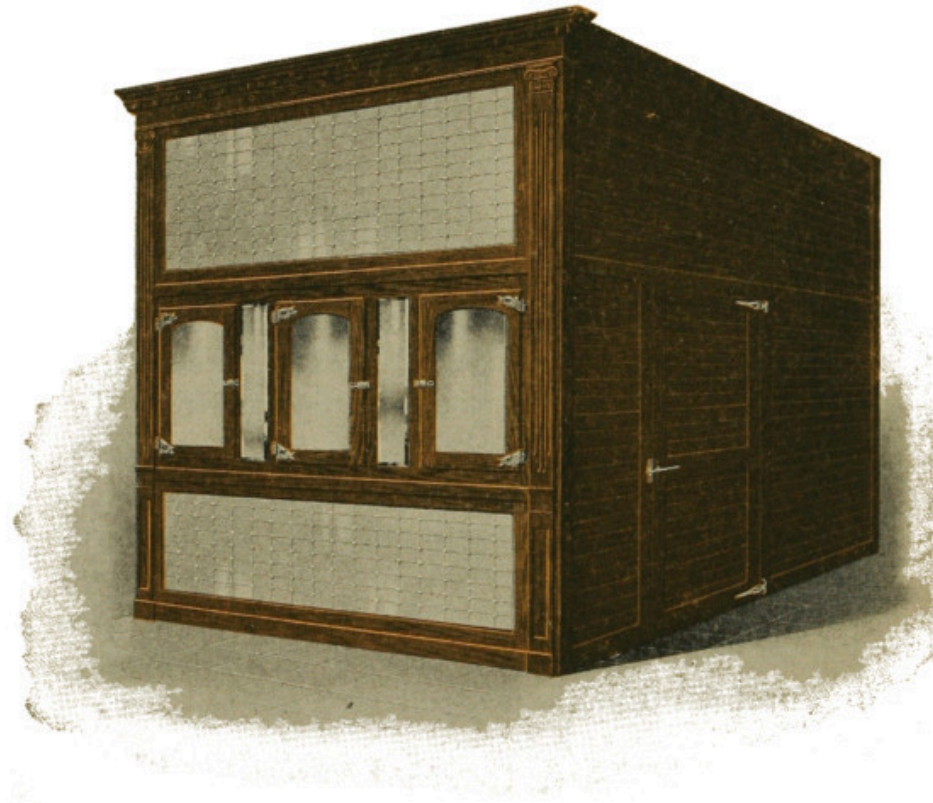
Lasse das Fleisch in diesem Pökel von 12 bis 25 Tagen, je nach der Dicke desselben, zum Durchsalzen, liegen. Sollte man gezwungen sein öfters "Corned Beef" zu machen, so muss das auf dieselbe Weise geschehen, bloß in andere Fässer gepackt. Auf diese Weise bekommt man schönes, schmackhaftes "Corned Beef," während man auf die andere Weise, täglich gemacht, nicht allein das Fleisch leicht verdirbt, sondern auch die Kundschaft dadurch verliert. Der Verlust dadurch ist deshalb doppelt.

Rolled Corned Beef

Nehme die Flankenstücke, entferne sämtliche Knochen und salze das Fleisch von 15 bis 30 Tagen, in Pökel, ebenso vorbereitet als für anderes "Corned Beef." Nachdem das Fleisch gut durchgesalzen ist, streue etwas gemahlene Pfeffer und Coriander, ebenso etwas von Sayer Extract of Garlic ([S. 84](#)), wenn der Geschmack gewünscht ist, zwischen dasselbe. Dann rolle das Fleisch und umbinde es mit starker Schnur oder gebrauche "Tinned Steel Wire Skewers." Dann koche das Fleisch langsam, damit dasselbe nicht zu trocken wird. Es kann ebenfalls auch frisch verkauft werden. "Corned Beef" auf diese Weise gemacht, erzeugt grosse Nachfrage und ist eine sehr beliebte Speise.

(Fortsetzung auf S. 55)

The Model Cooler



Style
Crystal

The Model Cooler

Nothing more attractive
can be imagined than a

White Tile

Market

Trimmed with Oak

Sweet, Clean and Sanitary
IT ATTRACTS TRADE

Our Coolers are built to *last a lifetime*, and to stand the severest test of time and use.

Our Coolers are built by skilled workmen and are *perfect in every detail*.

Our system of Cooling Pans utilizes the utmost cooling power of the ice, *without waste*, and produces perfect dry cold circulation. *No slime or mold in a Model Cooler*.

WOLF, SAYER & HELLER

INCORPORATED

NEW YORK

CHICAGO

MONTREAL

HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

WOLF, SAYER & HELLER INCORPORATED

Dried Beef

Take beef hams and shoulder clots only for dried beef.
Use for 100 lbs. medium size hams and clots:

5 gallons of water.

1 lb. of "P" Savaline (p. 36) or Shorthorn Preserver (p. 8).

2 lbs. of granulated sugar.

10 lbs. of salt.

Cure meat in this brine from 55 to 70 days. If beef is put up in tierce lots, open or closed, follow the same directions for overhauling and pumping as used for hams, shoulders and bacons. Dried beef should be smoked very slowly.

(Continued on [Page 58](#))

Dried Beef

Für dieses Fleisch nehme blos die dicken Teile des Hinterviertels und ebenso die dicken Teile des Vorderviertels. Für 100 Pf. mittelgrosse Stücke mache den folgenden Pökel:

5 Gallonen Wasser,

1 Pf. "P" Savaline (S. 36) oder Shorthorn Preserver (S. 8),

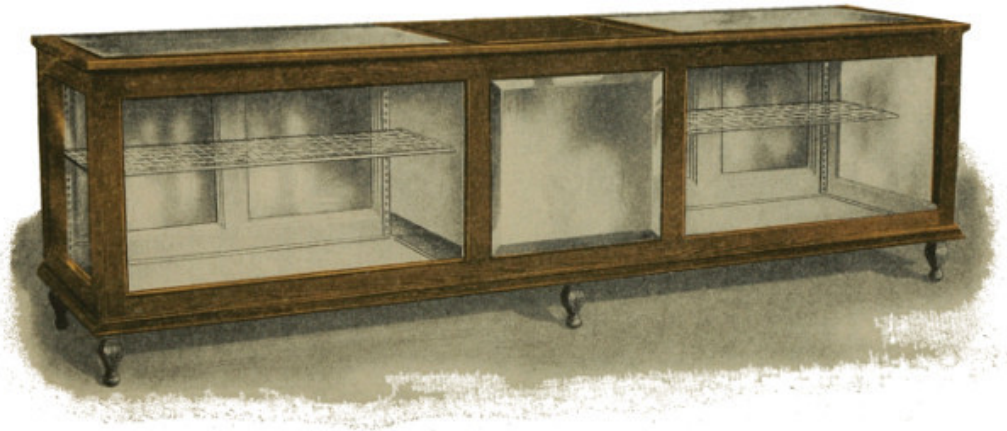
2 Pf. granulierten Zucker,

10 Pf. Salz.

Lasse das Fleisch in diesem Pökel von 55 bis 70 Tagen, je nach der Dicke desselben, zum Durchsalzen, liegen. Wird das Fleisch in grössere Fässer, offen oder geschlossen, gesalzen, so muss dieselbe Methode zum Umpacken und Pumpen gebraucht werden, als für Schinken und Schultern. "Dried Beef" soll sehr langsam geräuchert werden.

(Fortsetzung auf S. 59)

The Sayer Refrigerator Display Case



The Only Refrigerator Case with a Perfect Circulation

Sanitary and Attractive A Necessity in Every Up-to-Date Market

The Sayer Refrigerator Display Case

SIZES

6 ft. long, 30 in. wide, 36 in. high; 2 doors and 1 ice door.

8 ft. long, 30 in. wide, 36 in. high; 2 doors and 1 ice door.

10 ft. long, 30 in. wide, 36 in. high; 4 doors and 1 ice door.

12 ft. long, 30 in. wide, 36 in. high; 4 doors and 1 ice door.

14 ft. long, 30 in. wide, 36 in. high; 4 doors and 2 ice doors.

Ice chamber in center, except in 14-foot size, which has two ice chambers, and display sections in center and both ends.

Thoroughly insulated walls.

Two thicknesses of double strength glass front and ends, top glass beveled plate. All glass set with rubber strips on each side of each light of glass, making perfect insulation.

Bevel plate mirror in front of ice chamber, swinging doors in rear with mirrors on inside. All woodwork inside enameled white.

Iced from rear. Enameled metal floor. Flat mesh shelves on nickled adjustable brackets. The wood trim on outside is polished oak, but can be finished in white enamel if desired. Metal legs.

The oak top of the ice chamber can be used for wrapping or for a scale.
It can be fitted with a countersunk marble slab if preferred.

This case can be used either with ice or with coils for machine cooling.

It is a beautiful fixture and it helps sell your goods.

WOLF, SAYER & HELLER

INCORPORATED

NEW YORK

CHICAGO

MONTREAL

HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON



Directions For Making Fine Sausage

Liver Sausage

For 100 lbs. take 15 to 20 lbs. of hog or calf liver, scald same and chop fine with 3 or 4 large onions, and a handfull of salt. Add 80 to 85 lbs. of thoroughly cooked hogs heads, cheek meat or calf heads, and plucks can be used. Chop this mixture very fine and season with 16 ounces of "L" Best Spice (p. 16) and salt according to taste. Also add according to your requirements Special Victor Flour (p. 24), as "Victor" enables you to add the water properly and gives the sausage a fine flavor. To prevent liver sausage from getting sour, use one-half to three-fourths of a pound "A" Savaline (p. 112) or Berkshire Preserver (p. 4) to each 100 lbs. of meat. Use hog bungs, beef middles or beef rounds, fill casings loosely and cook sausage about 30 minutes or more, just according to thickness of same. To improve the appearance of the sausage, put same after cooking, into a tub or tierce, and let cold water run in, until sausage is thoroughly chilled, then place them in the ice box.

(Continued on [Page 62](#))



Anweisung Feine Wurst zu Machen

Gewöhnliche Leberwurst

Für jede 100 Pf. nehme von 15 bis 20 Pf. Schweins- oder Kalbslebern, brühe dieselben gut und hacke sehr fein mit 3 bis 4 grossen Zwiebeln und einer oder zwei Handvoll Salz. Dann nehme von 80 bis 85 Pf. gut gekochtes Fleisch von Schweins- und Kalbskopf, Backenfleisch, auch können Herzen gebraucht werden. Alles Fleisch soll fein gehackt werden und gewürzt mit einem Pfund von "L" Best Spice (S. 16) und je nach dem Geschmack gesalzen. Auch können "Special Victor Flour" (S. 24) eingemischt werden, was ermöglicht, bedeutend mehr Wasser zu gebrauchen, und der Wurst gleichfalls einen sehr guten Geschmack giebt. Um zu verhindern dass die Wurst sauer wird, nehme man zu jedem 100 Pfund, $\frac{1}{2}$ bis $\frac{3}{4}$ Pfund "A" Savaline (S. 112) oder Berkshire Preserver (S. 4). Für Leberwurst können "Hog Bungs," "Beef Middles" oder "Beef Rounds" gebraucht werden. Die Därme sollen nicht zu fest gefüllt werden und die Wurst soll ungefähr 30 Minuten kochen, je nach der Dicke derselben. Nachdem dieselbe gut durchgekocht ist, bringt man dieselbe in ein Fass und lässt kaltes Wasser laufen, bis die Wurst gut abgekühlt ist. Nach diesem, soll dieselbe in dem Kühlraume aufgehängt werden.

(Fortsetzung auf S. 63)

Corned Beef Tray



Porcelain Enamel on Fancy Oak Stand

The kind of Fixture
that helps sell your goods

WOLF, SAYER & HELLER

INCORPORATED

NEW YORK

CHICAGO

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HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

Equipment

If *you* want a complete equipment or any part of same, write us fully; send rough plan and general idea of what you want and we will get busy and furnish you drawings, specifications and estimate.

We make coolers (the best on earth). We make them for ice and we make them for machine cooling.

We make ice machines to fit the coolers. Ice machines that do the work, are simple to run and absolutely reliable, and we deliver and install them complete with power and ready to run.

In fact we fit you out from A to Z—cooler, machine, counters, blocks, racks, shelving, scales, tools, sausage grinder, stuffer, press, kettle, lard pails, casings, spices, flour, all complete and correct.

We are headquarters, the oldest and leading firm in this business. Our goods are right and our prices are right. Write us.

If there is anything you want in this line, even if you don't see it here, tell us. We can furnish it.

WOLF, SAYER & HELLER

INCORPORATED

NEW YORK

CHICAGO

MONTREAL

HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

WOLF, SAYER & HELLER
INCORPORATED

“Braunschweiger” Liver Sausage

This sausage is a better article and should bring a better price. For 100 lbs. use 35 lbs. of hog livers, cut up in fine slices, scald well, and then chop finely with 2 lbs. of raw onions. Add 65 lbs. of back fat, bellies and pork shoulder, not too much boiled; salt according to taste; add 1¼ lbs. of “L” Best Spice (p. 16). Chop everything very fine and mix well; stuff loosely into hog bungs and follow the same directions for cooking as for the ordinary liver sausage. “*Braunschweiger*” should also be smoked.

(Continued on [Page 66](#))

Braunschweiger Leberwurst

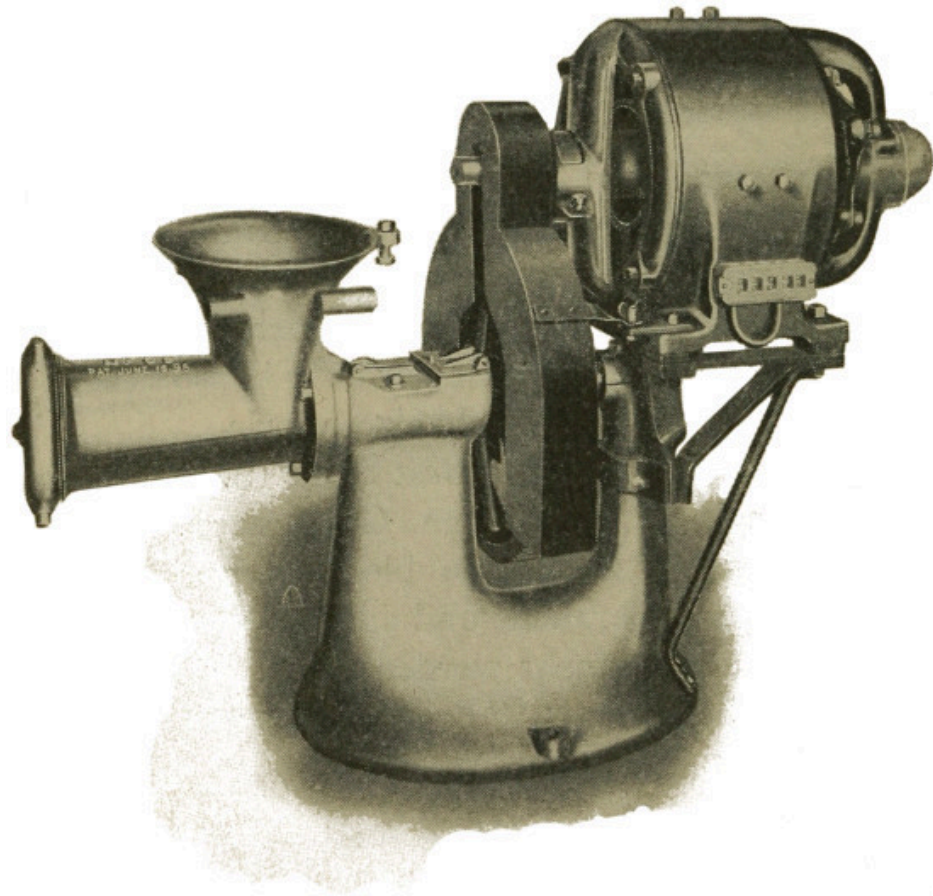
Diese Wurst ist ein bedeutend besserer Artikel und soll deshalb auch einen viel besseren Preis bringen, als die gewöhnliche Leberwurst. Für 100 Pf. "Braunschweiger" nehme 35 Pf. Schweinslebern, schneide dieselben in kleine Stücke, brühe gut ab und hacke dann recht fein mit zwei Pfund rohen Zwiebeln. Dann nehme 65 Pf. Rückenspeck, Bauchlappen und Schweinsschultern. Dieses Fleisch soll nicht zu weich gekocht werden, damit die Wurst gut fest wird. Ebenso muss dasselbe sehr fein gehackt werden, dann gebrauche 1¼ Pf. "L" Best Spice (S. 16) und genug Salz je nach dem Geschmack. Für diese Sorte Wurst sollen blos "Export Hog Bung Guts" gebraucht und auf dieselbe Weise gestopft und gekocht werden als die gewöhnliche Leberwurst. "Braunschweiger" soll auch leicht geräuchert werden.

(Fortsetzung auf S. 67)

No. 66

Enterprise Power Chopper

Rigged with Direct Connected Motor



Convenient—Practical
and Substantial

WOLF, SAYER & HELLER

INCORPORATED

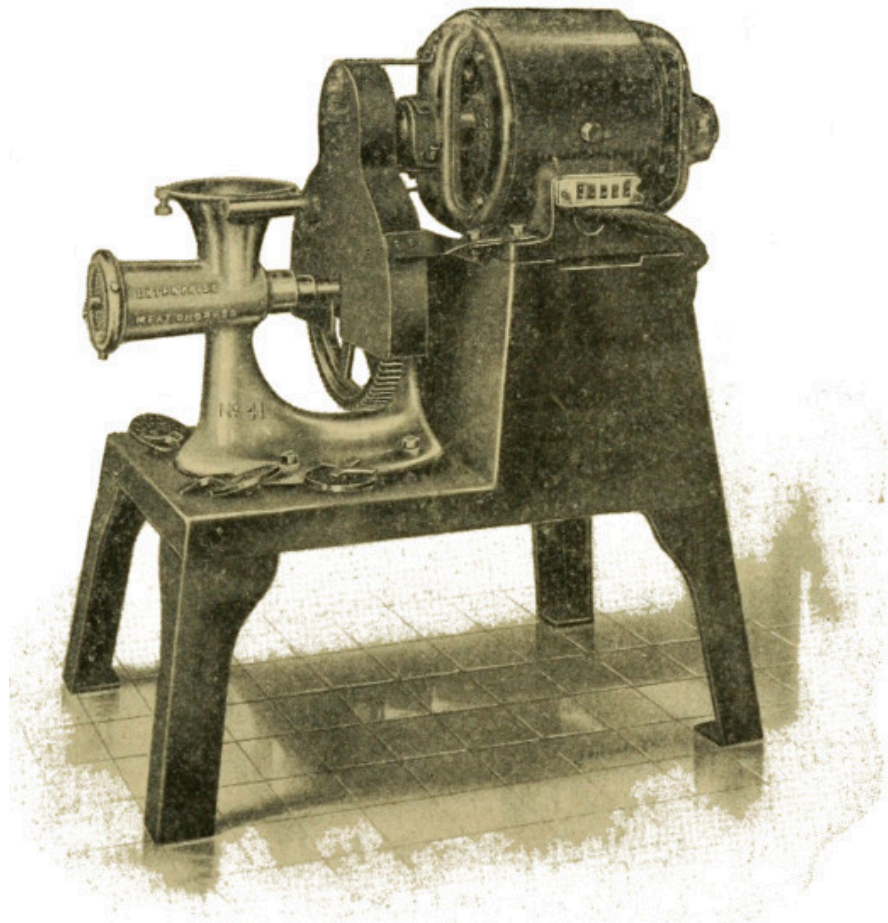
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HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

No. 41
Victor Direct Connected
Electric Chopper



A Fine Rig for a Small or
Medium Sized Sausage Factory

WOLF, SAYER & HELLER

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INCORPORATED

Extra Fancy Braunschweiger Liver Sausage

Use the following proportion:
25 lbs. fresh hog livers.
50 lbs. rich back fat.

25 lbs. good shoulder pork or trimmings.

First take the 25 lbs. of fresh hog livers, and chop same very fine. Be very careful about this; it should not be scalded, as that spoils the sausage. Chop it very fine; in fact, run it through a sieve. The livers should be chopped alone, and after this is done, add to the fine chopped liver 50 lbs. of rich back fat and 25 lbs. of good shoulder pork or trimmings, and chop until the entire lot is very fine.

In the meantime, chop 2 lbs. of raw onions, and parboil into bouillon, and strain the bouillon into the Braunschweiger. (If preferred, add the onions raw, but in that case, chop same very fine.)

Then add Wolf, Sayer & Heller's Braunschweiger Leber Wurst Gewuerz (p. 21), about three-quarters of a pound to 100 lbs. of meat, or according to taste, and add whatever salt is necessary, and stuff, then give the sausage a slow cooking until done. Let same dry and cool for one day and the next day give it a light smoke.

(Continued on [Page 70](#))

WOLF, SAYER & HELLER
INCORPORATED

Fuer Hochfeine Braunschweiger Leberwurst

Man gebrauche

25 Pfund Frische Schweinelebern,

50 Pfund recht fettes Rueckenfett,

25 Pfund gutes Schweinefleisch von der Schulter oder
Trimmings.

Die Lebern sollen nicht gebroeht werden.

Man hacke dieselben recht fein, so dass sie durch ein Sieb gehen, aber man hacke sie allein, und erst dann tue man das Rueckenfett und Schulterfleisch oder die Trimmings dazu und hacke alles zusammen recht fein.

Zwei Pfund Zwiebeln sollten fein gehackt und dann gut gekocht werden, die Bruehe sollte dann in das gehackte Fleisch gegossen werden.

Zieht man vor die Zwiebeln roh dazuzutun, dann muessen sie natuerlich so fein als moeglich gehackt

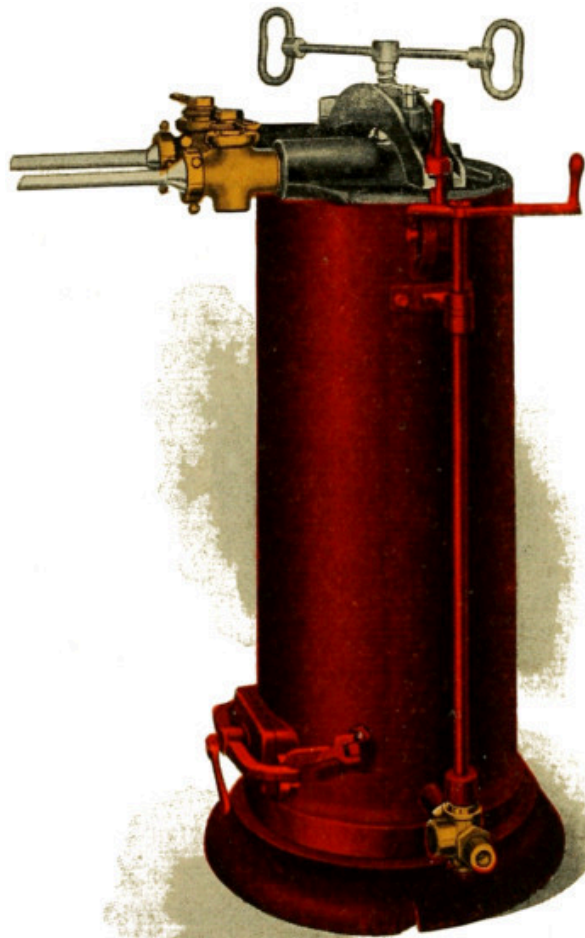
werden.

Zum Wuerzen tue man Wolf, Sayer & Heller's Braunschweiger Leberwurst Gewuerz (S. 21) dazu etwa $\frac{3}{4}$ Pfund zu je 100 Pfund Fleisch, je nach Geschmack, und Salz soviel als noetig erscheint.

Nachdem alles gut zusammen gemischt ist und die Wurst gestopft, koche man langsam bis gar.

(Fortsetzung auf S. 71)

Wolf's Peerless Sausage Stuffer



This cut shows the latest in Sausage Stuffers,
equipped with our patented self-adjusting
plunger and safety device. Can be
used for either air or water,
without change.

Wolf's Peerless Sausage Stuffer

Made in Two Sizes:
100-pound Capacity
200-pound Capacity

Compare this Stuffer with any other
on the market, and you will at
once notice that it is the
only Stuffer made for
safety, quick action,
and durability.

**Notice Our Hand-Hole. One turn of the
handle removes the cover and replaces it.**

(See Page 72)

WOLF, SAYER & HELLER

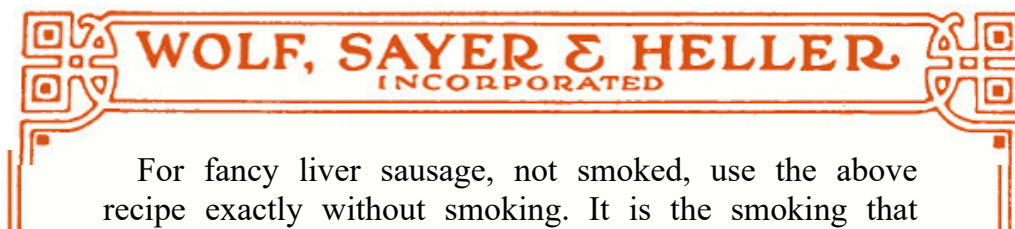
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makes it braunschweiger. If you want a deeper yellow, use Certified Golden Rod Color.

“Sardellen” Liver Sausage

Use everything the same as for “*braunschweiger*,” with the exception of 8 to 10 lbs. of sardines to a 100 lbs. of sausage. Sardines should be chopped very fine.

Blood Sausage

For this sausage you can use all kinds of cheek meat, hearts and pork rinds. Put pork rinds in a pudding net, and boil until three-fourths done, then put in balance of meat to be cooked. Boil all meats to be used slowly, have the water cover the same, so as to enable you to remove the fat, which rises to the top (as by omitting this, the appearance of the sausage would be impaired); also use some back fat, cut in $\frac{1}{4}$ -inch cubes. (The Germania Fat Cutter, [p. 112](#), is a fine machine for this.) Cook onions and chop them with your hog rinds fine. All other meat used should be chopped coarse. Take a gallon of beef or hog blood, mix well with $\frac{1}{4}$ lb. of “A” Savaline ([p. 112](#)) or Berkshire Preserver ([p. 4](#)) to every 20 lbs. of meat. Use 1 lb. of “L” Best Spice ([p. 17](#)) at the rate of 100 lbs. of meat and salt according to taste. You can also add “Special Victor” ([p. 24](#)), as desired. In warm and unfavorable weather use 1 lb. of “A” Savaline ([p. 112](#)) or Berkshire Preserver ([p. 4](#)) to every 100 lbs. of meat. This will prevent the sausage from souring. Hog middles, beef rounds or beef middles can be used for blood sausage. Casings should be filled only three-quarters full with a funnel and cooked slowly. While boiling always turn and stir sausage well, to prevent the blood from settling on to one side of the sausage, and the meat and back fat on the other side. When the sausage floats well up to the top, or by pricking same with a skewer no blood comes out, the same is done and ready to be taken out of the kettle. Put same into cold water until well chilled. You can also smoke blood sausage.

(Continued on [Page 74](#))

Man lasse die Wurst trocknen und sich abkuehlen und raeuchere sie am naechsten Tage leicht an.

Dasselbe Recept ist gut fuer

Nicht geräucherte Hochfeine Leberwurst, durch Anraeuchern wird Braunschweiger Leberwurst daraus.

Wünscht man eine huebsche gelbe Farbe so kann man "Certified Goldenrod Färbung" vorteilhaft verwenden.

Sardellen Leberwurst

Für diese Wurst wird genau dasselbe Fleisch, Gewürz und dieselben Därme gebraucht als für "Braunschweiger" blos mit dem einen Unterschied, dass zu jedem 100 Pf. Fleisch, von 8 bis 10 Pf. Sardienen gebraucht werden. Dieselben müssen sehr fein gehackt oder gemahlen werden und gut mit dem übrigen Fleisch vermengt werden.

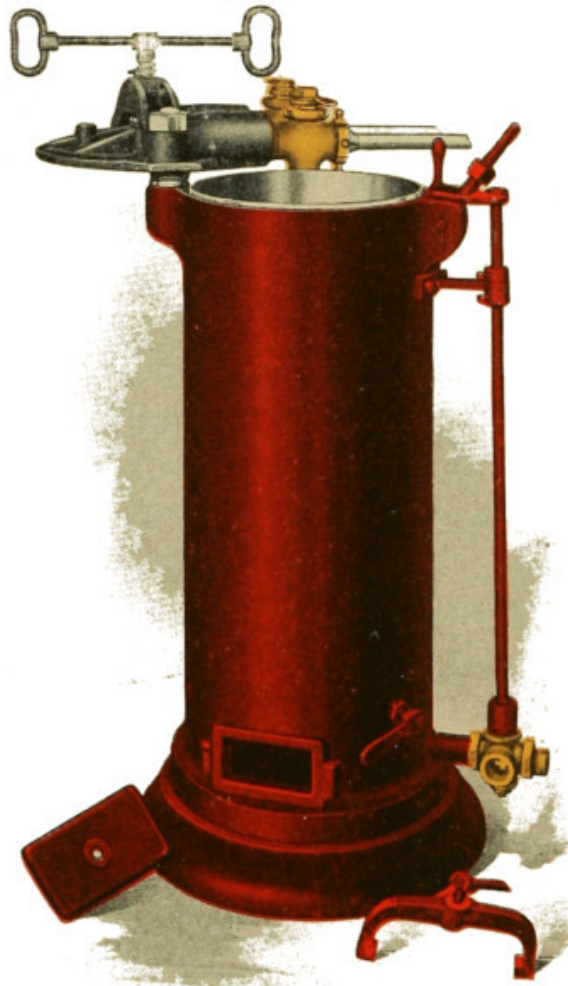
Blutwurst

Für diese Wurst kann man allerlei Fleisch gebrauchen, Backenfleisch, Herzen und Schweineschwarten (Hog Rinds). Die Schwarten sollen erst gekocht werden, da dieselben längere Zeit gebrauchen als das übrige Fleisch. Dieselben sollen in ein Netz getan werden und dreiviertel gekocht, ehe man das übrige Fleisch in den Kessel tut. Man gebrauche ebenfalls gekochten Rückenspeck und schneide denselben mit der Hand oder mit einer Speckschneide Maschine, der Germania Fett Schneider (S. 112), ist dafür sehr geeignet, in kleine $\frac{1}{4}$ zöllige Stückchen. Die Zwiebeln die gebraucht werden, ungefähr zwei Pfund zu je 100 Pf. Fleisch, sollen gekocht sein und mit den Schwarten fein gehackt werden. Das übrige Fleisch soll alles grob gehackt oder in kleine Würfel geschnitten werden. Nehme eine Gallone Rinds- oder Schweineblut, verarbeite dasselbe gut mit $\frac{1}{4}$ Pf. "A" Savaline (S. 112) oder Berkshire Preserver (S. 4), zu je 20 Pf. Fleisch. Dann gebrauche 1 Pf. "L" Best

Spice (S. 17) zu je 100 Pf. Fleisch und genug Salz je nach Geschmack. Auch kann "Special Victor Flour" (S. 24) gebraucht werden, je nach Wunsch. Bei heissem oder ungünstigem Wetter, gebrauche zu je 100 Pf. Fleisch, ein Pfund "A" Savaline (S. 112) oder Berkshire Preserver (S. 4). Dieses verhindert die Wurst am Sauerwerden. Krausedärme (Hog Middles), Kranzdärme (Beef Rounds) oder Schlossdärme (Beef Middles), können gebraucht werden für Blutwurst. Die Därme dürfen blos dreiviertel voll gefüllt werden. Die Wurst muss langsam gekocht und beständig umgewendet werden, damit das Fleisch und der Speck sich nicht auf der einen Seite und das Blut auf der anderen Seite festsetzt, was der Wurst ein sehr schlechtes Aussehen giebt. Sobald dieselbe beim Kochen oben auf dem Wasser schwimmt, und wenn man mit einem Speil in die Wurst einsticht Wasser anstatt Blut herauskommt, so ist das ein sicheres Zeichen, dass dieselbe gut durchgekocht ist. Man tue die Wurst dann in kaltes Wasser bis dieselbe gut abgekühlt ist. Soll Blutwurst sich längere Zeit halten, so soll dieselbe leicht geräuchert werden.

(Fortsetzung auf S. 75)

Wolf's Peerless Sausage Stuffer



**Showing Head and Hand
Hole Open**

**Wolf's
Peerless Sausage
Stuffer**

Our stuffers are made to save labor and strength. No lifting. A turn of the handle loosens the head, and a child can turn it. When the head is open, the pressure is automatically shut off, making it impossible to blow out the plunger.

We also manufacture

**Air Compressors — Air Tanks
and Complete Equipments**

WOLF, SAYER & HELLER

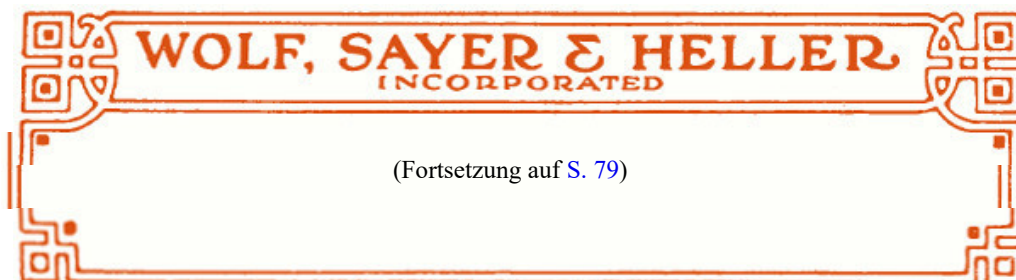
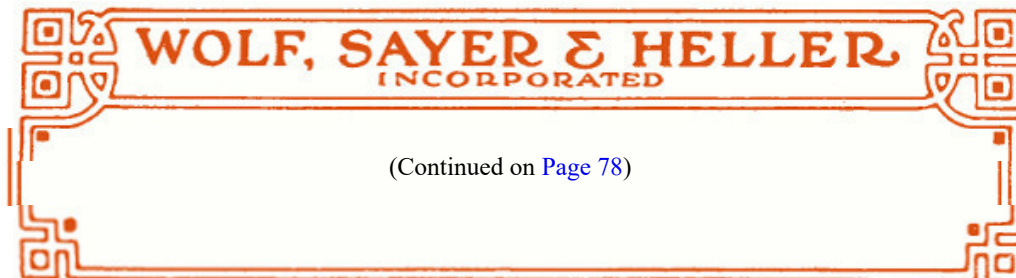
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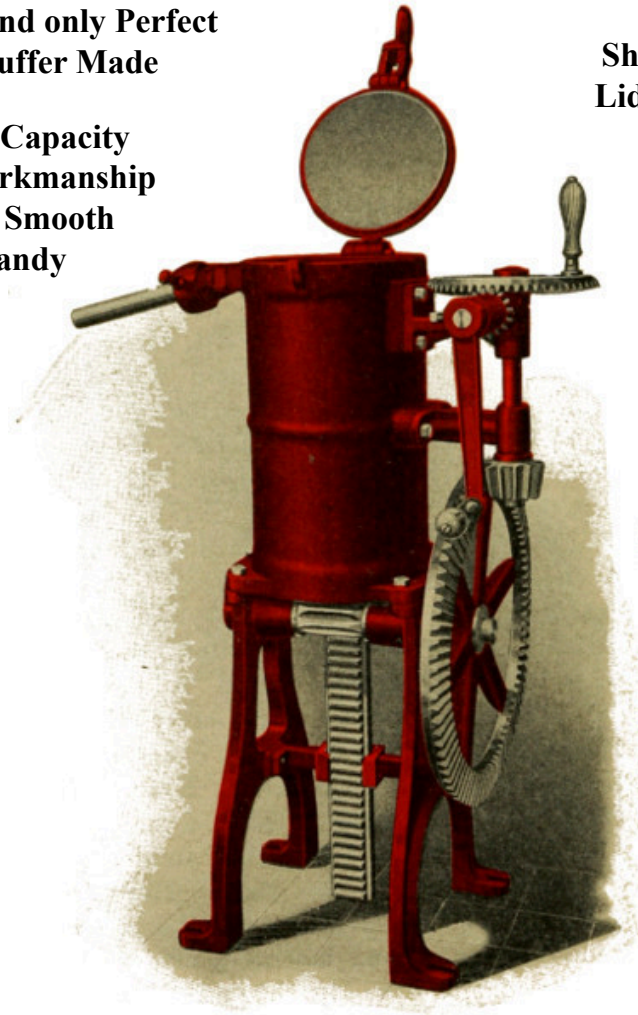


Sayer's Manhattan Stuffer

**The Latest and only Perfect
Hand Stuffer Made**

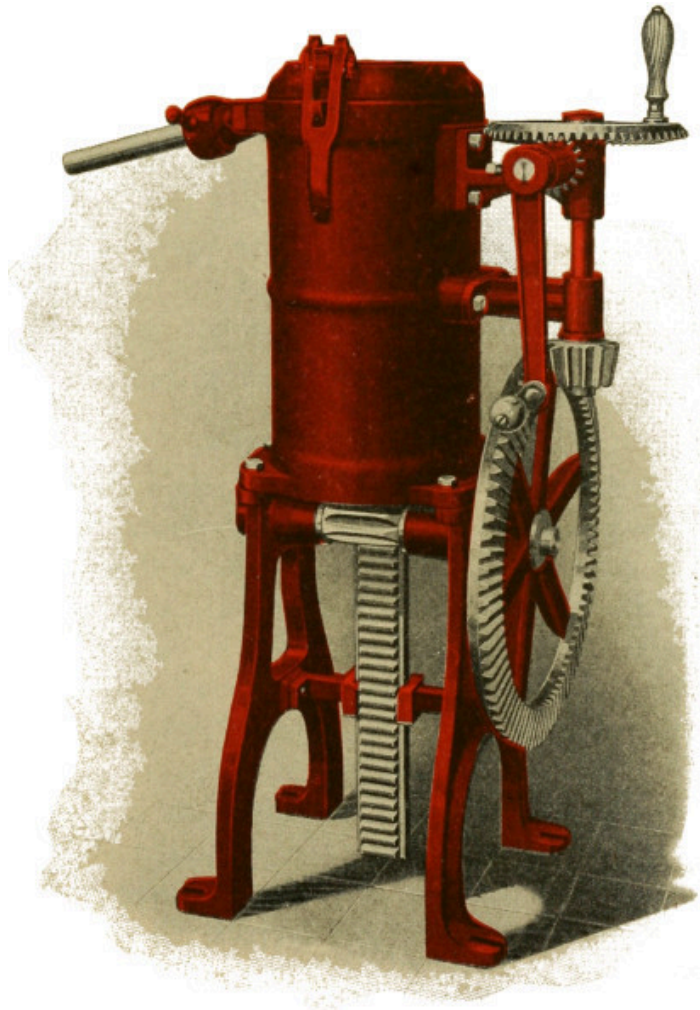
**Large Capacity
Best Workmanship
Runs Smooth
Handy**

**Showing
Lid Open**



Far ahead of any other upright Stuffer

**Sayer's
Manhattan Hand Stuffer**



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Tongue Sausage

Use exactly the same meats and follow the same method for boiling as for blood sausage, only add to 100 lbs. of meat, 10 pickled hog tongues, cooked and cut into long strips, distribute them equally in the mixture, when filling same into beef bungs. Fill the casings only three-quarters full, and see that there is no air in it, as casings will burst easily, if not pierced from time to time with a fine fork.

WOLF, SAYER & HELLER INCORPORATED

Zungen Blutwurst

Gebrauche genau dasselbe Fleisch und dieselbe Methode zum Kochen als für Blutwurst. Ausserdem nehme für je 100 Pf. Fleisch, zehn gesalzene Schweinszungen, koche und schneide dieselben in lange Streifen, verteile gut zwischen dem Fleisch, wenn dasselbe in Rinderbutten (Beef Bung) gefüllt wird. Die Därme sollen ebenfalls blos dreiviertel voll gefüllt werden und beim Kochen zeitweise mit einer feinen Gabel durchstochen werden, damit alle Luft heraus kommt, da im Falle dieselbe darin bleibt, der Darm sehr leicht zerplatzt.

Schwartemagen (Head Cheese)

Schweinskopf, Backenfleisch, Zungen, Schwarten (Hog Rinds) und hauptsächlich Schweinsknöchel (Shanks) sollen für diese Wurst gebraucht werden. Alles Fleisch, das gebraucht wird, muss wenigstens 48 Stunden, mit 1 Pf. "A" Savaline ([S. 112](#)) oder Berkshire Preserver ([S. 4](#)) zu jedem hundert, gesalzen werden. An den Schwarten soll man $\frac{1}{4}$ Zoll Speck lassen und dann nach dem Kochen in kleine 2 Zoll lange Streifen schneiden. Das übrige Fleisch soll ebenfalls in $\frac{1}{2}$ bis 2 Zoll kleine Würfel und Streifen geschnitten werden. Zu 100 Pf. Fleisch nehme 15 Pf. rohes gehacktes Rindfleisch, 1 Pf. "L" Best Spice ([S. 16](#)), genug Salz, je nach dem Geschmack, ein par kleine rohe Zwiebeln oder ein bischen Knoblauch, je nachdem der Geschmack beliebt ist. Verarbeite dieses gut mit "Special Victor Flour" ([S. 24](#)) da das "Victor Mehl" als sehr gutes Bindemittel bekannt ist. Schweinsmagen, auch Rinderbutten werden für diese Wurst gebraucht. Dieselbe müsste von einer halben, bis zu einer ganzen Stunde, je nach der Dicke der Därme, gekocht werden. Schwartemagen sollen nachdem dieselben gut abgekühlt sind, gepresst werden. Man lege dieselben

auf einen Tisch, mit Bretter oben darauf und beschwere dann dieselben mit Gewichten, bis die Magen vollständig kalt sind. Nachdem kann man dieselben auch leicht räuchern.

(Fortsetzung auf [S. 83](#))



Sayer's Compounded

Extract of Garlic



Contains No
Chemicals

Contains N
o
Preservative

S

Sayer's Extract of Garlic is made from fresh, whole garlic when it is prime and in season, and has its full strength. It is put up in sealed bottles and does not lose its strength.

It is superior to whole garlic, because whole garlic loses its strength and flavor when it grows older. The whole garlic is also full of strings and fibre, while the extract is clean and convenient—is always ready at any time and holds its strength perfectly.

Put up in 5 gallon bottles and cases of six 5 gallon bottles.

Directions—Use according to taste. Shake well before using.

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CONCENTRATED GARLIC

PURE GARLIC
Always Ready to Use

Specially Prepared and Concentrated *from* Finest Italian Garlic

It does not spoil—
Will not lose strength—
Is put up in air-tight glass jars—
Is always as good as fresh garlic—

Prices:

Single jar	each, \$1.00
In cases of 6 jars, containing 18 lbs. in all	per case, 4.50
In cases of 12 jars, containing 36 lbs. in all	per case, 7.00

**Nothing better and purer
than Concentrated Garlic**

Directions—Use one ounce of Concentrated Garlic dissolved in one-half pint of water for every 100 pounds of meat, or more according to

taste.

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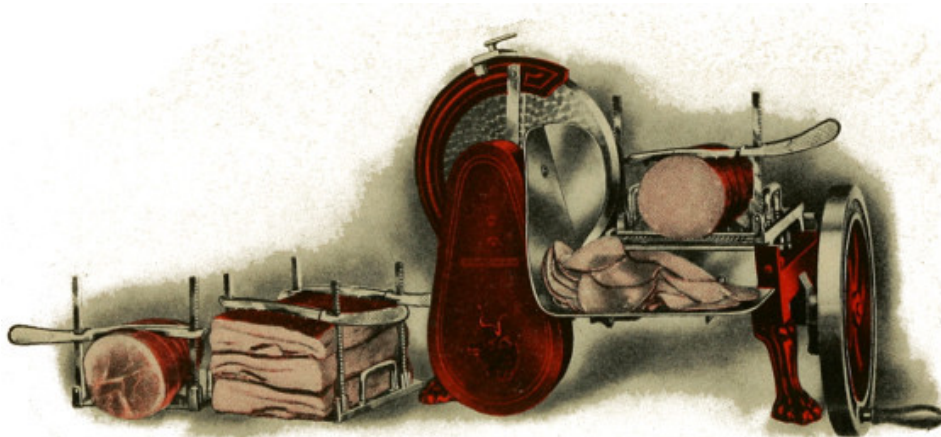
Head Cheese

Hogs heads, cheeks, tongues, hog rinds and especially hog shanks should be used for this sausage. All meats used should be salted at least 48 hours with 1 lb. of "A" Savaline (p. 112) or Berkshire Preserver (p. 4) to every 100 lbs. of meat. On hog rinds leave $\frac{1}{4}$ inch of fat and cut same after they are cooked into 2-inch strips. Cut all other meat into $\frac{1}{2}$ to 2-inch pieces in length. Use to 100 lbs. of meat 15 lbs. of fine chopped beef, 1 lb. of "L" Best Spice (p. 16), salt according to taste, few small onions or garlic, if desired, and mix this well with "Special Victor Flour" (p. 24) as Victor will act as a binder. Hog stomachs and beef bung guts can be used for head cheese, and boil from $\frac{1}{2}$ hour to 1 hour, just according to size. To give sausage a flat form, press same over night with a board and weight on it. Head cheese also can be smoked after it is pressed.

(Continued on [Page 86](#))

WOLF, SAYER & HELLER INCORPORATED

(Fortsetzung auf [S. 87](#))



The Peerless Slicer (Patented)

The Peerless Slicer *(Patented)*

For Slicing

Dried Beef—	Roasts—
Boiled Ham—	Tongues—
Bacon—	Sausages—
Bologna—	Veal Loaf—
Corned Beef—	Etc.—

**Strong — Rapid — Light Running —
Reliable — Always Ready**

What It Will Do

It will save you money—It will save time and labor—It will increase your sales—It will add to your profit—It will make new customers and please your old ones.

It is made of steel, handsomely enameled in dark red and trimmed in nickel, size 20×22 inches, weight 175 pounds, very powerful and geared to high speed; it will last a lifetime. *Light running* because it's ball bearing and is so simple in construction it will not get out of order. Convenience and saving of meat otherwise wasted by hand slicing, rapidity and easy operation are important features distinctive of the Peerless Slicer.

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Pork Sausage

To make a fine pork sausage, use shoulders only and cut out all the flabby fat and add to 75 lbs. clean trimmed pork 25 lbs. of back fat, 1 lb. of "P" Best Spice (p. 16), Special Victor (p. 24) as wanted, 2 small onions, chopped very fine, salt according to taste, and 15 to 20 lbs. of water. Add water slowly while chopping meat and at time of mixing. The mixing part is of great value, as you can add much more water to your meat, and your sausage will have a fine appearance, and the spices are evenly distributed. Use hog casings only for pork sausage. If you desire to make smoked pork sausage out of this, do not add as much water as for fresh sausage; have your meat more solid and smoke sausage in a hot smoke-house, but not too close to the fire. To make a fancy pork sausage use our English Breakfast Pork Sausage Seasoning (p. 20) and use either hog casings or sheep casings.

(Continued on [Page 90](#))

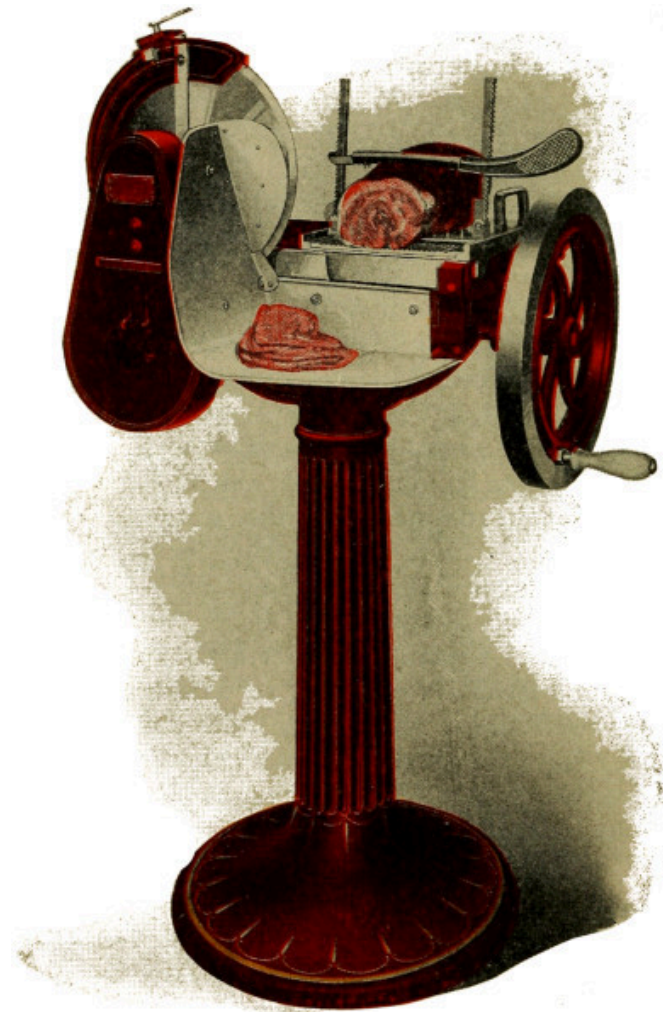
Bratwurst (Pork Sausage)

Um gute Bratwurst zu machen, nehme Schweinsschultern, schneide alles weiche Fett heraus und zu 75 Pf. magerem Fleisch gebrauche 25 Pf. Rückenspeck, dann 1 Pf. "P" Best Spice (S. 16), "Special Victor Flour" (S. 24) zwei kleine rohe Zwiebeln, fein gerieben; genug Salz, je nach Geschmack, und Wasser nach wunsch. Das Wasser soll in kleinen Quantitäten während der Verarbeitung (Mixing) des Fleisches, beigetan werden. Das Verarbeiten (Mixing) ist von sehr grossem Wert, da man bedeutend mehr Wasser gebrauchen kann, das Gewürz sich gleichmässig verteilt, die Wurst ein viel besseres Aussehen bekommt und einen guten saftigen Geschmack erhält. Gebrauche für Bratwurst blos die engen Schweinsdarme (Hog Casings) und schlinge dieselben in Paren ab. Sollte es gewünscht sein, geräucherte Bratwurst aus diesem Fleisch zu machen, so darf man nicht so viel Wasser gebrauchen, da das Fleisch mehr fest sein muss, als für frische Bratwurst. Dieselbe wird dann im heissen Rauchfang, nicht zu nahe dem Feuer, geräuchert.

Um eine besonders feine Bratwurst (Fancy Pork Sausage) zu machen verwende man unser Gewürz "English Breakfast Pork Sausage" (S. 20) mit entweder schmahlen Hog Casings oder Sheep Casing.

(Fortsetzung auf S. 91)

The Peerless Slicer



On Pedestal

The Peerless Slicer

(A Good Investment)

B a c o n

Soft and slippery—cut by hand in flabby slices of uncertain thickness—but the Peerless Slicer makes a clean, quick cut, every slice the same thickness, neat and attractive. Cuts three or four pieces of bacon at the same time. No waste meat.

Dried Beef

This machine takes the full piece of dried beef and cuts beautiful, thin slices, every slice whole and perfect.

Boneless Ham

Hard to slice by hand but the Peerless Slicer turns it out rapidly in beautiful, even slices which suit better and sell better. Twenty-five per cent more slices out of every ham.

Bologna

Just the thing for bologna; slices it in perfect, even slices of any desired thickness, which makes a very favorable impression.

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To make a cheaper pork sausage, use 20 lbs. of beef to 80 lbs. of pork trimmings. Use the same quantity of "P" Best Spice (p. 16) and "Special Victor" (p. 24) as for the above mentioned. In hot weather use 12 ounces of "A" Savaline (p. 112) or Berkshire Preserver (p. 4) to 100 lbs. of meat to prevent the sausage from souring.

Wiener or Frankfort Sausage

For 100 lbs. use 60 lbs. of lean pork, 30 lbs. of beef and 10 lbs. of fat pork; chop this very fine; add 16 ounces of "F" Best Spice (p. 16), "Victor" Flour (p. 24) as desired, 2

small raw onions, also enough salt, according to taste. Mix this well, the more you mix the better the taste and appearance. Stuff this into sheep casings, and link or twist into lengths of 4 to 6 inches and smoke from one-half to three-fourths of an hour over a hot fire. Also where sale is brisk, frankfurts can be immersed in hot water for a few minutes, to insure plumpness.

Use about 12 ounces of "A" Salvaline (p. 112) or Berkshire Preserver (p. 4) to 100 lbs. of meat.

(Continued on [Page 94](#))

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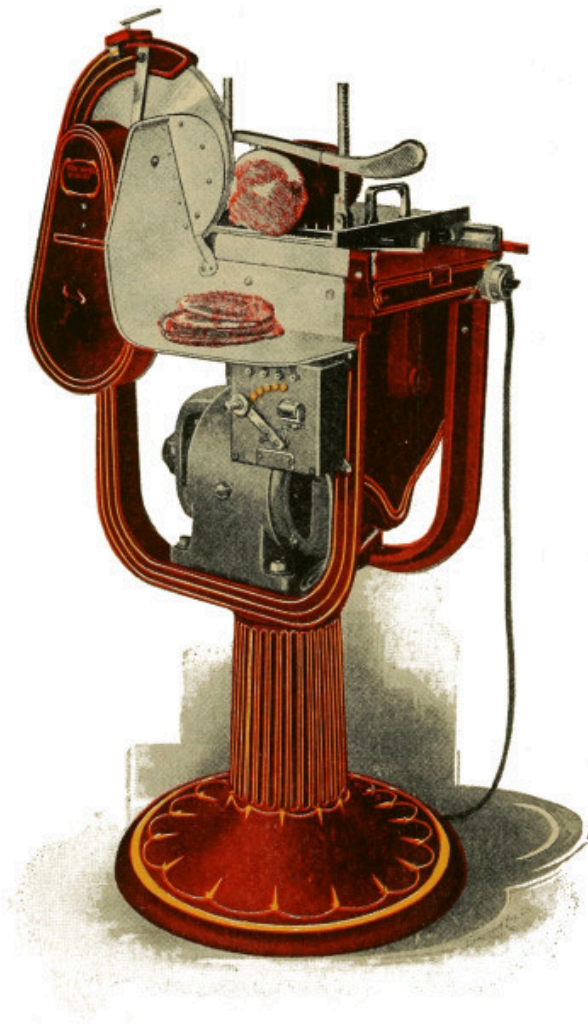
Um eine billigere Bratwurst zu machen, nehme 20 Pf. Rindfleisch zu 80 Pf. Schweinefleisch (Pork Trimmings). Gebrauche dasselbe Quantum "P" Best Spice (S. 16) und "Special Victor Flour" (S. 24) als für die vorher angegebene Sorte. Bei heissem Wetter gebrauche ein Pfund "A" Savaline (S. 112) oder Berkshire Preserver (S. 4) zu jedem 100 Pf. Fleisch, um das Sauerwerden der Wurst zu verhindern.

Wienerwurst (auch Frankfurter genannt)

Zu 100 Pf. nehme 60 Pf. mageres Schweinefleisch, 30 Pf. Rindfleisch und 10 Pf. Speck. Hacke all dieses Fleisch sehr fein, gebrauche ein Pfund "F" Best Spice (S. 16), "Special Victor Flour" (S. 24) je nach wunsch, zwei kleine rohe Zwiebeln und genug Salz, je nach Geschmack. Verarbeite das Fleisch sehr gut, je mehr, desto besser wird das Gewürz vermengt und die Wurst schmeckt viel besser. Stopfe dieses Fleisch in Schafdärme und drehe dieselben in 4 bis 6 zöllige kleine Würstchen ab. Wienerwurst soll von einer halben bis dreiviertel Stunde in heissem Feuer geräuchert werden, und sollte der Verkauf derselben gut sein, so kann man die Würste ein paar Minuten in heissem Wasser abbrühen, was ein gutes Aussehen derselben sichert.

(Fortsetzung auf S. 95)

The Peerless Slicer



With Direct Connected Motor

The Peerless Slicer

Sanitary

The meat, after it is put in the machine, is not touched with the hands. This clean and neat method will appeal strongly to your trade.

Once people have tasted meats sliced upon the Peerless Slicer they can never be induced to accept hand-cut meats.

This beautifully enameled machine and its perfect work attracts the attention of every customer.

Labor Saving

In this one item of labor saving the Peerless Slicer will quickly pay for itself.

No work at all. A boy can run it with almost no exertion—and five men at the block can't keep up with him. The thickness of the slice is adjusted with absolute accuracy and can be changed from one thickness to another in an instant.

No expert meat cutter can compete with this machine; it will pay for itself in four month's time.

WOLF, SAYER & HELLER

INCORPORATED

NEW YORK

CHICAGO

MONTREAL

HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

Bologna Sausage

Take 60 lbs. of beef trimmings, also hearts can be used, 25 lbs. of pork trimmings and 15 lbs. of fat pork. Beef and pork trimmings should be cured at least 48 hours, with 1 lb. of "P" Victor Savaline (p. 36) or Shorthorn Preserver (p. 8) to every 100 lbs. of meat. This will insure a nice red color. Add 1 lb. of "B" Best Spice (p. 16), and to make sausage more juicy, add Special Victor Flour (p. 24) as desired. Chop all meats very fine and mix well, adding sufficient water; fill this mixture into beef rounds for round bologna; into beef middles for straight bologna, and into beef bungs for big bologna. Let sausage hang for one-half hour to dry before you put same into smoke-house to be smoked for one hour in a hot fire.

If you desire to make garlic sausage, use exactly the same meats as for bologna, add 2 ounces of Concentrated Garlic (p. 84) or Sayer's Extract of Garlic to suit the taste, fill into beef rounds, and tie off into 2½-inch lengths. Smoke and cook the same as round bologna, which takes 30 minutes in water 160 degrees Fahrenheit to boil. Straight bologna takes 50 to 60 minutes, and big bologna 1¼ to 1½ hours (just according to thickness of sausage) to boil in water 155 to 160 degrees Fahrenheit.

(Continued on [Page 98](#))

Fleischwurst (Bologna Sausage)

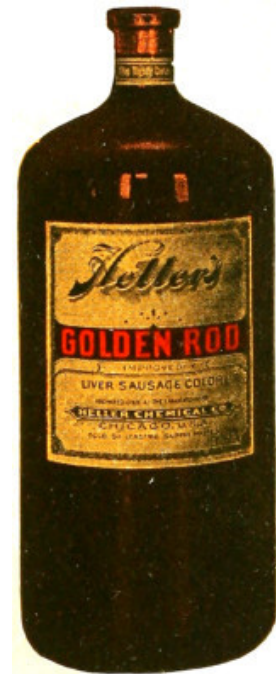
Nehme 60 Pf. Rindfleisch, auch Rindsherzen können gebraucht werden, 25 Pf. Schweinefleisch und 15 Pf. Speck oder fettes Backenfleisch. Rindfleisch und Schweinefleisch muss zum allerwenigsten 48 Stunden, mit einem Pfund "P" Victor Savaline (S. 36) oder Shorthorn Preserver (S. 8) zu

je 100 Pf. Fleisch, gesalzen werden. Dieses versichert ein schönes, rotes Aussehen der Wurst. Dann gebrauche ein Pfund “B” Best Spice (S. 16) und “Special Victor Flour” (S. 24) je nach wunsch. Alles Fleisch muss sehr fein gehackt und ebenfalls sehr gut verarbeitet werden. Stopfe dieses Fleisch in Kranzdärme (Beef Rounds) für “Round Bologna,” in Schlosdärme (Beef Middles) für “Straight Bologna” und in Rinderbutten (Beef Bungs) für “Big Bologna.” Lasse die Wurst erst gut abtrocknen, ehe man dieselbe in einem heissen Feuer für ungefähr eine Stunde räuchert.

Sollte Nachfrage für *Knoblauchwurst oder Garlic Sausage* vorhanden sein, so gebrauche dasselbe Fleisch und Gewürz als für “Bologna” und gebrauche noch zwei “Ounces” “Concentrated Garlic” (S. 84) zu je 100 Pf. Fleisch. Verarbeite dieses sehr gut und stopfe das Fleisch in Kranzdärme, binde dieselben in der Länge von 2½ Zoll ab, räuchere und koche dieselben auf dieselbe Weise als die “Round Bologna.” Dieselbe nimmt 30 Minuten, in Wasser von 160 Grad Fahrenheit, “Straight Bologna” nimmt 50 bis 60 Minuten und “Big Bologna” von 1¼ bis 1½ Stunde zum Kochen.

(Fortsetzung auf S. 99)

Heller's
Golden Rod
Liver
Sausage
Color



We have had a large call for a special preparation used for imparting a golden rod color to Liver Sausage, as we all know that a Liver Sausage, properly colored, will sell faster, and is more attractive to the eye. There are a great many Liver Sausage colors on the market, but we recommend HELLER'S, as it is strictly pure, unadulterated, and, being a liquid, is very easy to handle, besides it is so much cheaper than any other color of this kind that is on the market.

Prices Heller's Golden Rod Liver Sausage Color

Gallon Bottles, each	\$1.50
5 Gallon Keg, per gallon	1.25
10 Gallon Keg, per gallon	1.10
25 Gallon, $\frac{1}{2}$ Barrels	1.00

WOLF, SAYER & HELLER

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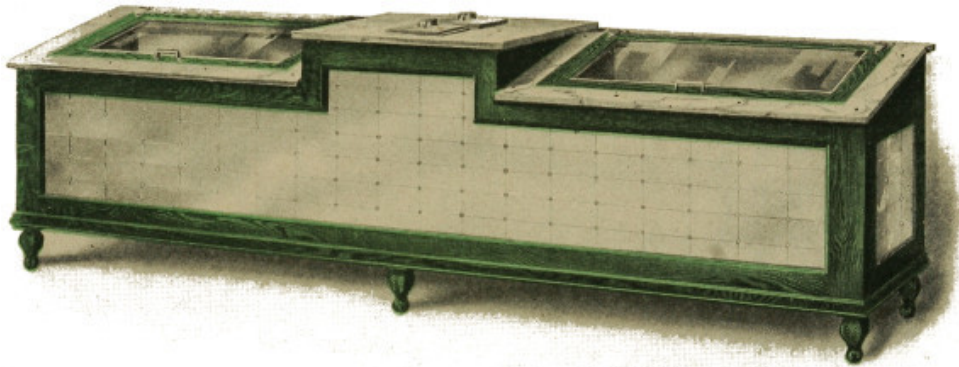
NEW YORK

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HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

“Majestic” Fish, Oyster and Poultry Box



White Tile with Oak Trim—Glass Lids—Marble Top

A Beautiful Fixture

Wood Trim can be had in any finish desired

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Leona Sausage

Take 65 lbs. of beef, well trimmed, 25 lbs. pork trimmings and 10 lbs. of bacon. Cut bacon into small cubes; chop beef and pork very fine and leave same for one day in cooler. Then add 1 lb. of “F” Best Spice (p. 16), 1 lb. of Victor “P” Savaline (p. 36) or Shorthorn Preserver (p. 8), a few small raw mashed onions, salt according to taste,

Special Victor Flour (p. 24) as desired, add water and mix this very good, then fill into beef middles and smoke and boil the same as straight bologna.

To make a fine big bologna or Cleveland sausage, use the same kind of meat and spices as used for Leona, also use for 100 lbs. of meat, 15 lbs. of pickled, boiled pig tongues, and cut them into 1-inch cubes. Also use 10 lbs. of raw dry salted back fat, cut that into small $\frac{1}{4}$ -inch cubes and mix both good and evenly with the meat. Stuff this into beef bungs, and smoke and cook the same way as big bologna.

(Continued on [Page 102](#))

WOLF, SAYER & HELLER
INCORPORATED

Leonawurst (Leona Sausage)

Nehme 65 Pf. Rindfleisch, dasselbe muss gut von allem Talg und Flexen ausgeschnitten sein, 25 Pf. Schweinefleisch und 10 Pf. "Bacon." Das Rind- und Schweinefleisch muss sehr fein gehackt werden und soll einen Tag im Kühlraume stehen, damit dasselbe gut fest wird. Während des Hackens des Fleisches, gebrauche "A" Savaline ([S. 112](#)) oder Berkshire Preserver ([S. 4](#)), auf der Basis von 1 Pf. zu 100 Pf. Fleisch, damit dasselbe ein schönes, rotes Aussehen bekommt. Der "Bacon" oder geräucherte Speck, muss in kleine Würfel geschnitten werden. Dann gebrauche ein Pfund "F" Best Spice ([S. 16](#)), ein par kleine rohe Zwiebeln, fein gerieben, genug Salz, je nach Geschmack, "Special Victor Flour" ([S. 24](#)) je nach wunsch, Wasser und verarbeite oder vermenge dieses sehr gut. Nachdem, stopfe das Fleisch in "Beef Middles," räuchere und koche die Wurst denselben Weg als die lange Fleischwurst.

(Fortsetzung auf [S. 103](#))

Victor Bevel-Geared Attachment

For Hand-Power Enterprise Choppers



No. 32

Runs Easy, Smooth and Fast—A Labor Saver

EASY—Makes work play. A great labor saver.

HANDY—Can be fastened on back counter, the chopper lengthways of counter, with flywheel over the edge. No other cutter can be placed so conveniently.

Is just the thing for markets and small sausage makers, hotels and restaurants, making Hamburg steak, corned beef hash, etc.

NOTE.—On Nos. 122 and 132, the chopper is detachable by means of thumbscrew.

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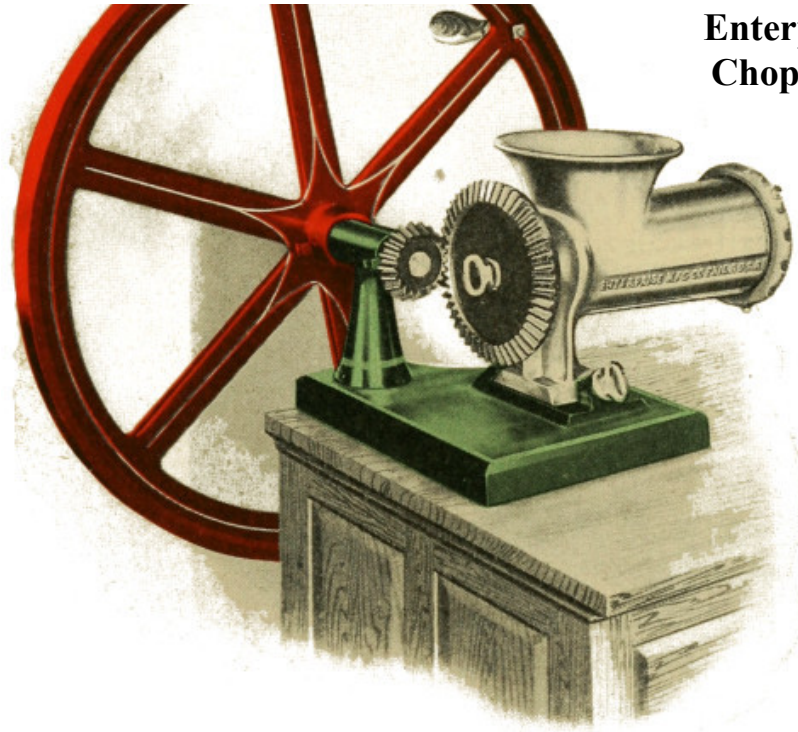
HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

Victor Bevel-Geared Attachment

**For
Hand-Power**



**Enterprise
Choppers**



No. 132
Can be had complete with Chopper, or the
Attachment separately, ready to attach to Chopper

Net Prices

No. 22 Attachment only	\$ 7.50
No. 22 Chopper, with Attachment	11.00
No. 32 Attachment only	9.50
No. 32 Chopper, with Attachment	14.00
No. 122 Attachment only	7.50
No. 122 Chopper, with Attachment	11.00
No. 132 Attachment only	9.50
No. 132 Chopper, with Attachment	14.00

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Bockwurst

Take 30 lbs. of beef, 35 lbs. of veal and 35 lbs. of pork, chop very fine, add 1 lb. of "F" Best Spice (p. 16), 1 lb. of Victor "A" Savaline (p. 112) or Berkshire Preserver (p. 4), Victor Flour (p. 24) as desired, 2 lbs. of raw onions, 3 ounces chives, cut into very small pieces, salt according to taste, and about 20 to 25 lbs. of water. Mix this very good and rub meat until it is white, as bockwurst should look as white as possible; stuff into wide sheep casings and link in lengths about 5 inches.

(Continued on [Page 106](#))

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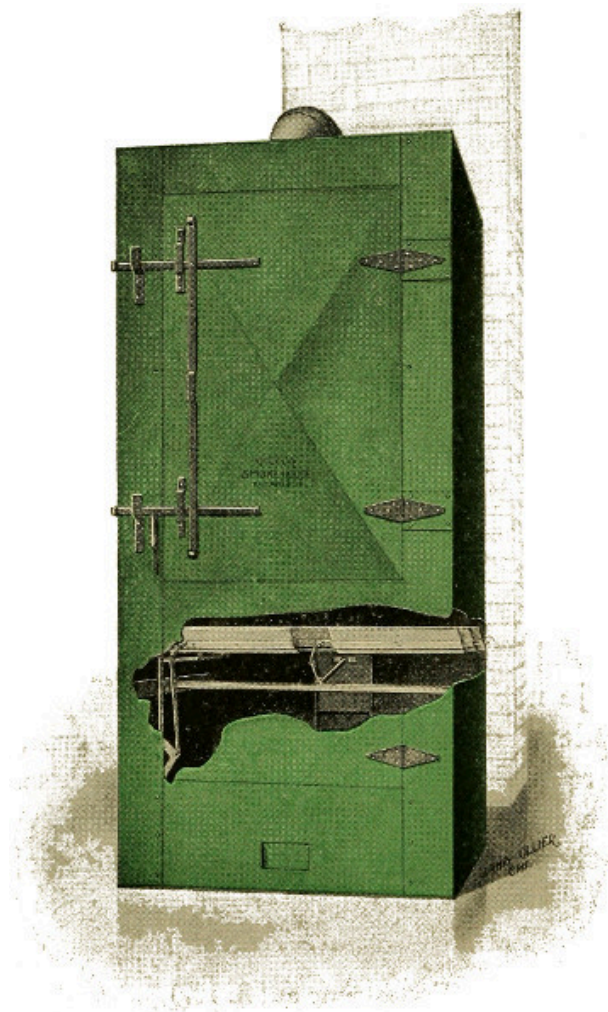
Um eine feine *Schinkenwurst auch Cleveland Sausage* genannt, zu machen, nehme dasselbe Fleisch als für Leona, auch dasselbe Gewürz, dann gebrauchte noch zu 100 Pfund Fleisch, 15 Pf. gesalzene, gekochte Schweinszungen, schneide dieselben in kleine ein-zöllige Würfel. Dann gebrauchte 10 Pf. rohen gesalzene Rückenspeck, schneide denselben in einviertel zöllige Würfel und vermische dieses gut und gleichmässig mit dem Fleisch. Stopfe dasselbe in Beef Bungs und räuchere und koche auf dieselbe Weise als "Big Bologna."

Bockwurst

Gebrauche 30 Pf. Rindfleisch, 35 Pf. Kalbsfleisch und 35 Pf. Schweinefleisch, hacke oder mahle dieses sehr fein. Dann nehme ein Pfund "F" Best Spice (S. 16), 2 Pf. rohe Zwiebeln, 3 "Ounces" Petersilie, sehr fein geschnitten, "Special Victor Flour" (S. 24) nach Wunsch, Salz je nach dem Geschmack, und Wasser, je nachdem das Wasser annimmt. Vermische und reibe das Fleisch sehr gut, damit dasselbe schön weiss wird, da die Bockwurst ganz weiss aussehen muss. Stopfe dieselbe in weite Schafdärme und drehe die Wurst in der Länge von fünf Zoll ab.

(Fortsetzung auf S. 107)

The Victor Automatic Smokehouse



Patent No. 777467, December 13th, 1904

Our Latest and Best Invention

The Victor Automatic Smokehouse

Patent No. 777467, December 13th, 1904

Fills a long felt want

No smoke can escape into the room when the door is open.

Saves smoky rooms.

Saves sore eyes.

Saves complaints of tenants.

Takes no more room than an ordinary smokehouse.

Sausage and Meats can be left in after smoking without getting more smoke.

Smoke can be absolutely cut off from the upper compartment when desired.

Price List

No.	Height	Front	Side	Solid	Sectional
100	7 feet	3 feet	2 feet	\$40 00	\$50 00
120	8 "	3 "	2 "	50 00	62 50
130	8 "	3 "	3 "	57 50	72 50
140	8 "	4 "	3 "	70 00	85 00

Write for discount

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HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

Cervelat or Summer Sausage

Take 40 lbs. of well trimmed beef, 40 lbs. of pork and 20 lbs. of back fat. First chop your beef fine, then add your pork and fat and chop all fine. Add $\frac{3}{4}$ of lb. of "C" Best Spice (p. 16), 1 lb. of "A" Savaline (p. 112) or Berkshire Preserver (p. 4), salt according to taste, and spread meat on benches for 1 or 2 days. All meat used for this sausage should be cured for a few days before chopping. Fill into hog bungs or beef middles tightly, care being taken to exclude all air, hang up in open air and dry well before smoking. Cool smoke is required for this sausage.

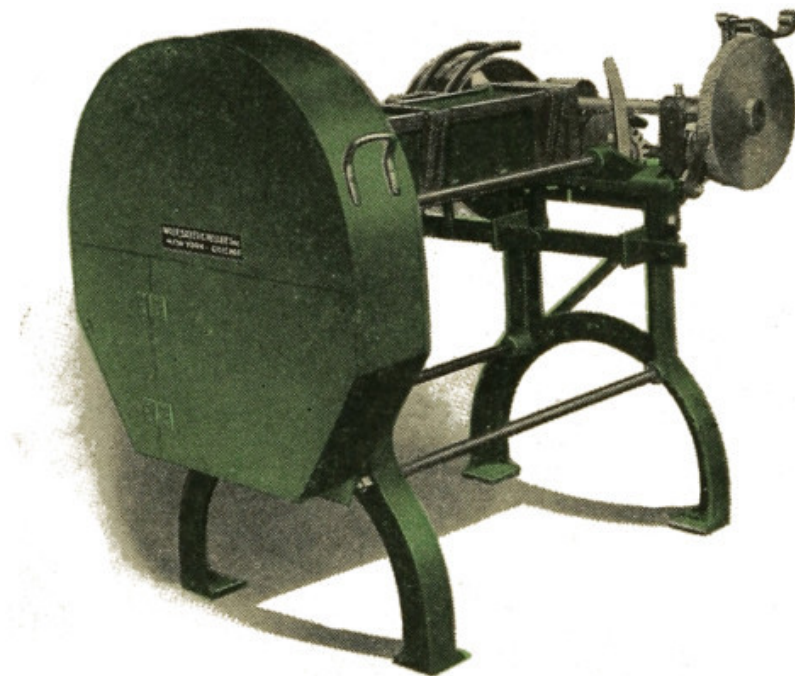
(Continued on [Page 110](#))

Cervelat (Summer Sausage)

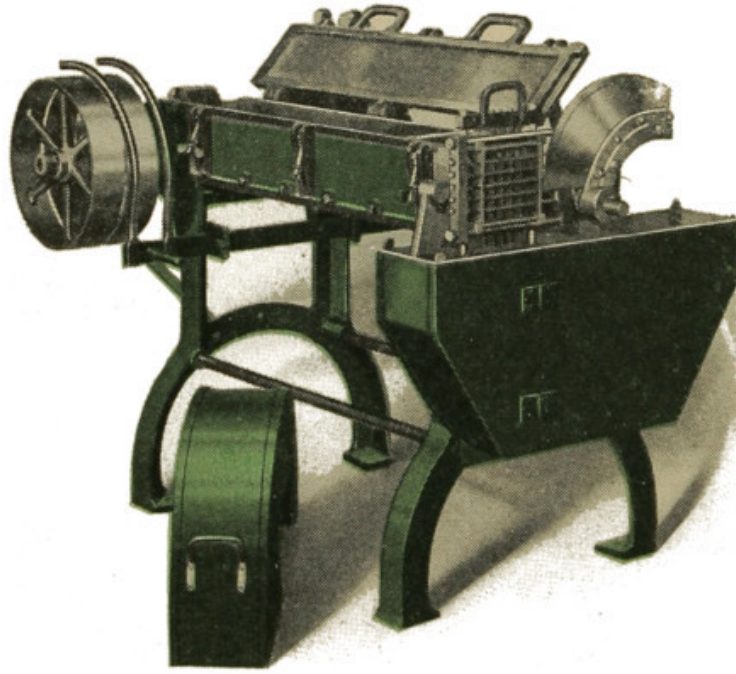
Nehme 40 Pf. gut ausgeschnittenes Rindfleisch, 40 Pf. mageres Schweinefleisch und 20 Pf. gesalzenen Rückenspeck. Das Rindfleisch muss erst sehr fein gehackt werden. Nachdem tue das Schweinefleisch und den Rückenspeck dazu und hacke alles zusammen sehr fein. Gebrauche dreiviertel Pfund "C" Best Spice (S. 16), ein Pfund "A" Savaline (S. 112) oder Berkshire Preserver (S. 4) und genug Salz, je nach dem Geschmack. Das Fleisch soll, ehe dasselbe gestopft wird, auf Bretter ausgebreitet werden und ein bis zwei Tage im Kühlraum liegen, damit dasselbe gut fest wird. Gebrauche "Hog Bungs" oder "Beef Middles" für diese Wurst und stopfe die Därme sehr fest. Man muss ebenfalls sehr vorsichtig sein, damit keine Luft dazwischen bleibt. Die Wurst muss erst in einem Trockenraum gut trocknen, ehe man dieselbe mit Hartholzspähnen leicht räuchert. Der Rauchfang darf nicht heiss werden beim Räuchern.

(Fortsetzung auf S. 111)

The Germania Fat Cutter



Cut showing machine ready to run



Cut showing machine open, and cutting mechanism

(See [opposite page](#) for description)

Germania Fat Cutter

[Germania Speckschneide-Maschine]

Simple and Convenient to Operate
 Strong and Durable Construction
 Great Capacity and Little Power
 The Very Finest Workmanship
 Cuts Very Uniform Cubes

Size of Machine

Weight	lbs.	625
Length	in.	50
Width	in.	36
Height	in.	43
Pulleys	diameter, in.	14 $\frac{1}{4}$
Pulleys	face, in.	2 $\frac{3}{4}$
Speed	revolutions per minute	100

Furnished with Two Knife Plates

S i z e s

$\frac{5}{8}$ inch squares $\frac{5}{16}$ inch squares

Special Knife Plates can be made to order
for other sizes if wanted.

Works Equally Well on Raw or Cooked Fat
Does Clean, Quick Work
The Only Perfect Machine Made for this Work

WOLF, SAYER & HELLER

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Salami Sausage

Take 60 lbs. of beef, 20 lbs. of pork and 20 lbs. of back fat. Chop beef and pork coarse, cut back fat into $\frac{1}{4}$ -inch cubes and add to meat, when near fine enough, add 1 lb. of "C" Spice (p. 16), 1 lb. of "A" Savaline (p. 112) or Berkshire Preserver (p. 4), salt according to taste and 2 ounces of Concentrated Garlic (p. 84) or Sayer's Extract of Garlic to suit the taste. Fill into beef middles or sheep bungs and string them tight with twine, then hang up to dry. Some prefer Salami smoked, you also can keep same without being smoked.

Landjaeger

Take exactly the same amount of beef, pork, back fat, chop the same way as for Salami, use the same spice and garlic and fill meat very loose into beef rounds or wide hog

casings, link and cut same into pairs of two about 10 inches long. After being smoked, put sausage into a corned beef press and press them flat, or under a board with weights.

(Continued on [Page 114](#))

WOLF, SAYER & HELLER INCORPORATED

Salamiwurst

Gebrauche 60 Pf. Rindfleisch, 20 Pf. Schweinefleisch und 20 Pf. gesalzenen Rückenspeck. Hacke das Rind- und Schweinefleisch ziemlich grob, schneide den Rückenspeck in kleine einviertel zöllige Würfel und tue denselben mit dem übrigen Fleisch nachdem dasselbe beinahe fein genug gehackt ist. Dann gebrauchte ein Pfund "C" Spice ([S. 16](#)) und ein Pfund "A" Savaline ([S. 112](#)), oder Berkshire Preserver ([S. 4](#)), genug Salz je nach Geschmack und zwei "Ounces" "Concentrated Garlic" ([S. 84](#)), oder Sayer's Extract of Garlic. Nehme Schlosdärme (Beef Middles) oder Schafbutten (Sheep Bungs), stopfe dieselben gut fest, umbinde dieselben dann mit Schnur (Twine) und hänge dann die Wurst in den Trockenraum. Salami wird trocken verkauft, kann aber auch geräuchert werden.

Landjäger

Gebrauche dasselbe Quantum Rindfleisch, Schweinefleisch und Rückenspeck, hacke dasselbe denselben Weg als für Salami und gebrauchte dasselbe Gewürz und Knoblauch. Stopfe das sehr lose in Kranzdärme (Beef Rounds) oder weite Schweinsdärme (Wide Hog Casings) und drehe dieselben Paarweise in der Länge von zehn Zoll ab. Nachdem die Wurst getrocknet und geräuchert ist, presse dieselben in einer "Corned Beef Press" ganz breit.

(Fortsetzung auf [S. 115](#))



Victor Pure Food Savaline
Brand "A"

VICTOR
PURE FOOD

SAVALINE

BRAND "A"

For Fresh Sausage, Meats, etc.

Especially adapted for use on
Fresh Pork and Liver Sausage,
Sausage Meat, Hamburger
Steak, Fresh Meats, Poultry,
G a m e a n d F i s h

Guaranteed under the Food and Drugs Act of June 30th, 1906
Serial No. 10222

Put up in 1 Lb. Packages

Price:

15 and 25 lbs.	per lb. 27c
50 lbs.	per lb. 26c
100 lbs.	per lb. 25c
Bbls., in Bulk.	per lb. 22c

WOLF, SAYER & HELLER

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NEW YORK CHICAGO MONTREAL
HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON



Polish Sausage

Take 45 lbs. of beef, 40 lbs. of pork and 15 lbs. of pork back fat. Chop beef and pork quite coarse, cut back fat, which should be dry salted, into ½-inch cubes and add same to beef and pork, when it is nearly fine enough chopped. Add 1 lb. of Polish Sausage Seasoning "(Do Zaprawiania Kielbasy Polsky)" (p. 28), 1 lb. of "A" Savaline (p. 112) or Berkshire Preserver (p. 4), 2 ounces of Concentrated Garlic or Sayer's Extract of Garlic to suit the

taste and salt according to taste. Also add Special Victor Flour (p. 24) as desired. Stuff sausage into beef rounds or hog casings and smoke them thoroughly with hardwood. Polish sausage should first be boiled, when same is to be eaten.

(Continued on [Page 118](#))

WOLF, SAYER & HELLER
INCORPORATED

Polnische Wurst (Polish Sausage)

Nehme 45 Pf. Rindfleisch, 40 Pf. Schweinefleisch und 15 Pf. Rückenspeck. Ersteres Fleisch soll sehr grob gehackt werden. Der Rückenspeck, welcher gesalzen sein soll, muss in kleine einhalb-zöllige Würfel geschnitten und erst mit dem Fleisch zusammen getan werden, wenn dasselbe beinahe fein genug gehackt ist. Dann gebrauche ein Pfund "Polish Sausage Seasoning" (Do Zaprawiania Kielbasy Polsky) (S. 28), ein Pfund "A" Savaline (S. 112) oder Berkshire Preserver (S. 4), zwei "Ounces" Concentrated Garlic oder Sayer's Extract of Garlic und genug Salz, je nach dem Geschmack, ebenfalls "Special Victor Flour" (S. 24) je nach wunsch. Stopfe dieses in "Beef Rounds" oder "Hog Casings" und räuchere die Wurst gut durch mit einem starken Hartholzfeuer. Polnische Wurst wird erst gekocht wenn dieselbe gegessen werden soll.

(Fortsetzung auf [S. 119](#))

Hermoseal

The Only Satisfactory Sausage Dip

Flexible and Hermetic—Prevents
shrinkage and improves appearance.
Guaranteed under U. S. Pure Food Laws.

Try It

Saves many times its cost

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Scaldine

Should be Used by Every
Slaughterer of Hogs



SCALDINE is a new invention recently discovered which is used in conjunction with water for scalding hogs, removing the hair, improving the quality thereof and cleansing the bodies of hogs. It is the greatest scientific discovery of the age, inasmuch as it is an antidote for hard water or for any other defect which water may possess which is used in scalding hogs. One of the most essential things in handling hogs is to remove all dirt, impurities and hair from the water, as it not alone cleanses them, aids in selling them, improves the appearance, but destroys any germs which may be lurking in the skin. It is a thorough germicide, and will be found of great value to every scalding of hogs.

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Holstein Sausage

This sausage is made the same way as Polish, with the only difference that the meat is chopped finer and the sausage is made without the garlic flavor. Also instead of smoking with a hot fire, smoke same slowly and cool with hickory or oak sawdust. Holstein can be eaten raw or boiled.

Minced Ham

Take 80 lbs. of lean pork, 20 lbs. of beef, chop beef very fine, then add the pork and chop both together, but not too fine. Add 16 ounces of "P" Best Spice (p. 16), 1 lb. of "P" Savaline (p. 36) or Shorthorn Preserver (p. 8) and 3 lbs. of salt. This meat should stand in ice house for at least 2 or 3 days before being stuffed. Then stuff same into beef bladders or beef bung guts, smoke very slow and boil from 3 to 3½ hours in water 175 degrees Fahrenheit.

(Continued on [Page 122](#))

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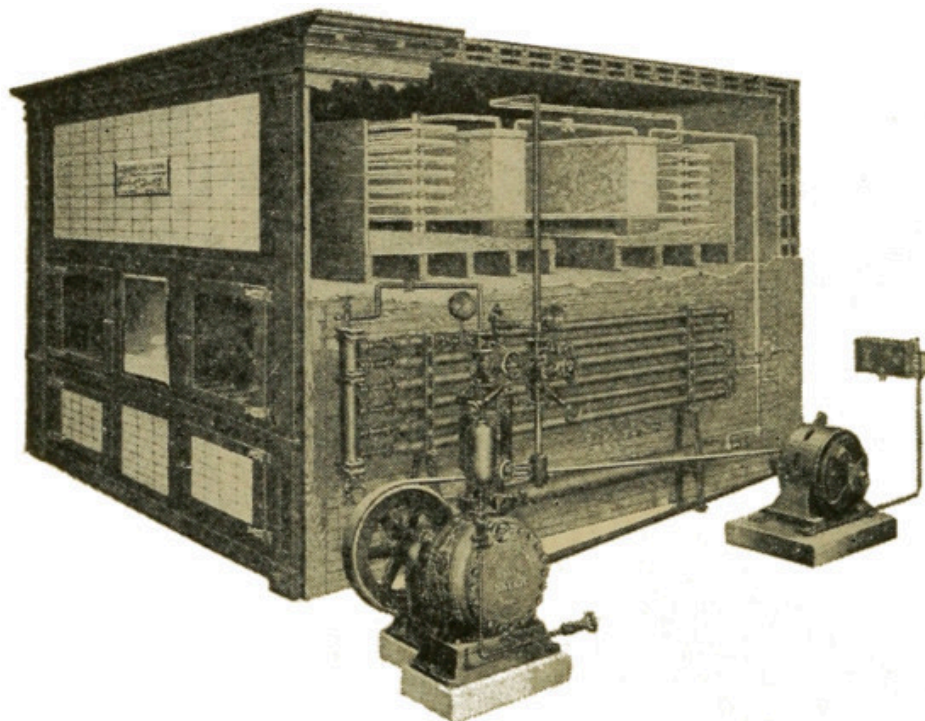
Holsteinische Wurst (Holstein Sausage)

Diese Wurst wird auf dieselbe Weise als "Polish" gemacht, mit dem Unterschied, dass das Fleisch feiner gehackt wird und auch ohne Knoblauch zubereitet wird. Auch darf die Wurst nicht zu heiss geräuchert werden und soll dieselbe mit Hartholzspähnen langsam und ganz kühl geräuchert werden. Dieselbe kann roh und gekocht gegessen werden.

Minced Ham

Nehme 80 Pf. mageres Schweinefleisch und 20 Pf. Rindfleisch. Das letztere muss sehr fein gehackt werden, ehe dasselbe mit dem Schweinefleisch zusammen getan wird, welches nicht zu fein gehackt werden darf. Dann gebrauche ein Pfund "P" Best Spice (S. 16), ein Pfund "P" Savaline (S. 36) or Shorthorn Preserver (S. 8) und drei Pfund Salz. Lasse dieses Fleisch dann von zwei bis drei Tagen im Kühlraum stehen und nachdem, stopfe dasselbe in Rindsblasen (Beef Bladders) oder Rinderbutten (Beef Bung Guts), räuchere sehr langsam und koche von 3 bis 3½ Stunden in Wasser von 175 Grad Fahrenheit.

The Sayer Ice and Refrigerating Machine



1. It does away with the slop and inconvenience of ice forever.
2. It saves the biggest part of the ice bill—the running expense is very light.
3. It produces more cold (as cold as you want it) and under perfect control.
4. It enables you to take advantage of the market, and stock up when you have a chance to buy cheap, knowing you are

safe with your cold-storage, where you would not chance it with ice.

5. The dry intense cold saves trimming enough to pretty near pay the running expense.

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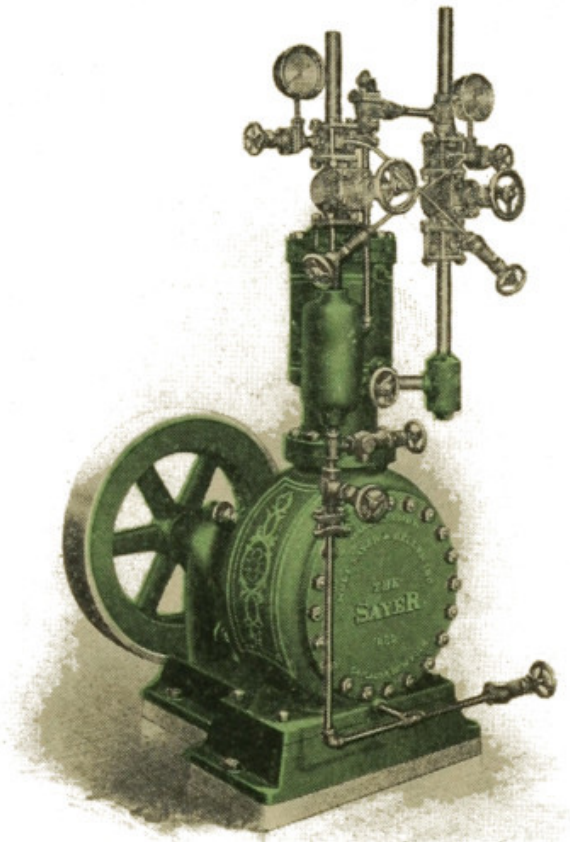
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The Sayer Refrigerating Plant

Compact and Efficient



Our twenty years' reputation for high grade work and square dealing stands back of every machine we send out. The refrigerating machine has come to stay. It is taking the place of ice with the most progressive up-to-date butchers. It is better than ice and cheaper than ice, so you can't very well afford to be without one. The main thing is to get a good one, absolutely simple to operate, absolutely reliable and efficient in work and absolutely durable, properly constructed and built to last a lifetime. That's the kind we make, and the only kind to get. A good ice machine is a good permanent investment.

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New England Ham

Take 100 lbs. of lean pork and cut into small pieces about 1 inch thick, mix this well with 3 lbs. of fine salt, 3 ounces of saltpetre, 1 lb. of granulated sugar and 1 lb. of "P" Savaline (p. 36) or Shorthorn Preserver (p. 8). Then pack meat into a barrel or tub, press down solid and leave same stand in ice house from 5 to 7 days. Stuff meat into beef bungs and smoke slowly until sausage gets a nice light color. Boil from 2 to 3 hours in water from 170 to 180 degrees Fahrenheit and then press them flat until sausage is cold.

Chopping and Mixing

In chopping meat for any kind of fresh or smoked sausage, it is of great value to add your water little by little, say a quart at a time; after the meat has absorbed this, add another quart, and so forth until meat gets good and gummy. Also add your necessary flour the same way as the water. Of course, every sausage maker must use his own judgment as to how much water the meat will take. If you should add too much water at one time, your meat will get "mushy" and you will not be able to get it solid or doughy.

(Continued on [Page 126](#))

WOLF, SAYER & HELLER INCORPORATED

Neu-England Schinken (New England Ham)

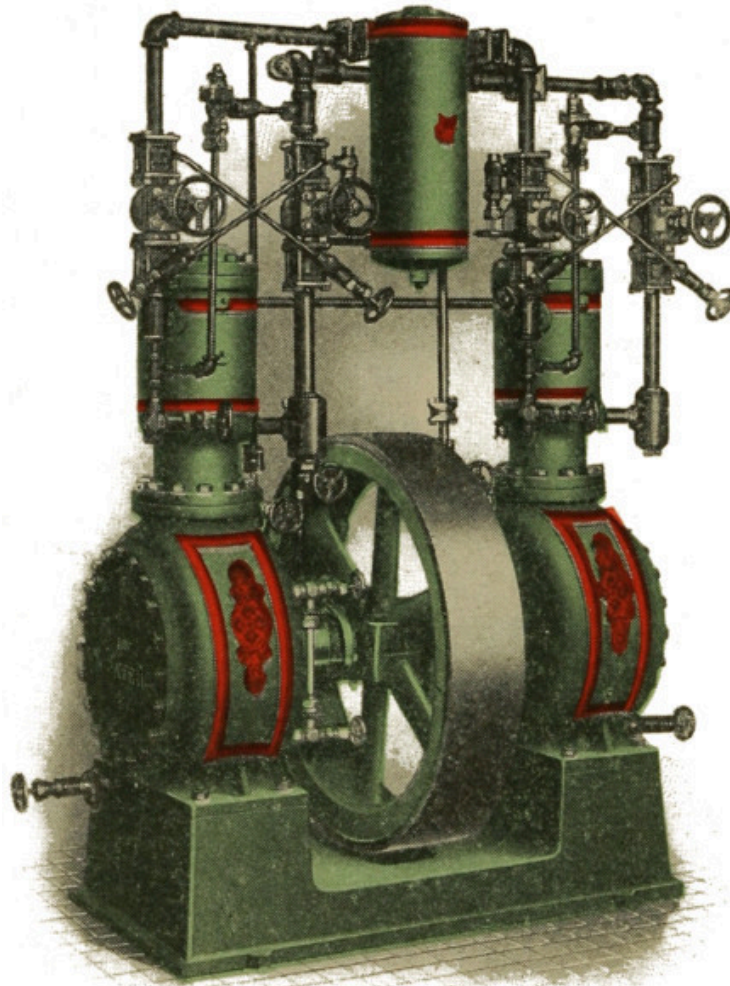
Nehme 100 Pf. mageres Schweinefleisch und schneide dasselbe in kleine, ein Zoll dicke Würfel. Dann nehme drei Pfund feines Salz, drei "Ounces Saltpetre," ein Pfund granulierten Zucker und ein Pfund "P" Savaline (S. 36) or Shorthorn Preserver (S. 8). Verarbeite dieses gleichmässig zwischen dem Fleisch, dann packe dasselbe in ein Fass oder Zuber, presse dasselbe fest und lasse dann im Kühlraum von 5 bis 7 Tagen stehen. Dann stopfe das Fleisch in "Beef Bungs," räuchere die Wurst langsam bis dieselbe schön und hell angeräuchert ist. Dann koche dieselbe von 2 bis 3 Stunden in Wasser von 170 bis 180 Grad Fahrenheit. Nachdem presse die Wurst bis dieselbe kalt ist.

Das Hacken und Vermengen

(*Chopping and Mixing*) des Fleisches ist von sehr grossem Wert, dasselbe auf die richtige Art und Weise zu tun. Das Wasser was gebraucht wird, muss während dem Hacken des Fleisches in kleinen Quantitäten von Zeit zu Zeit beigetan werden. Ebenso muss das Mehl denselben Weg verarbeitet werden. Dieses ermöglicht, mehr Wasser und Mehl gebrauchen zu können, als wenn dasselbe in grösseren Quantitäten beigetan wird. Natürlich muss der Wurstmacher genau wissen wie viel Wasser das Fleisch annimmt. Sollte zu viel auf einmal gebraucht werden, so verliert das Fleisch die Bindekraft und wird niemals fest und gut.

(Fortsetzung auf [S. 127](#))

Sayer Ice Machine



The Sayer has more wearing surface on the movable parts than any other, and will therefore last ten times longer. The wearing parts are so made that they follow each other up, and no amount of wear ever affects the working of our machine.

No valves to break and fall into the cylinders and cut the cylinder walls or spring the shafts. No connection rods to jar loose and smash the machine.

If you want the best, write us for particulars.

WOLF, SAYER & HELLER

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NEW YORK

CHICAGO

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HAMBURG SYDNEY, N. S. W. CHRISTCHURCH, N. Z. LONDON

Fred H. Fritz
Dealer in Home-Made Sausage

Joliet, Illinois

WOLF, SAYER & HELLER,
Chicago, Ill.

Gentlemen:

Replying to your letter of September 21st, in which you ask me how my power bills for running the ice machine compare with my ice bills for the corresponding months last year, I will say that they are much lower, and at the same time I get much better refrigeration.

The different months are as follows:

May, last year, for ice	\$ 78.50
May, this year, for electric power	31.47
June, last year, for ice	73.08
June, this year, for electric power	46.71
July, last year, for ice	107.91
July, this year, for electric power	45.00
August, last year, for ice	106.59
August, this year, for electric power	43.98

I enclose receipted bills for last year's ice, and for this year's electric power, so you can see for yourselves.

As you will notice, I paid \$3.00 per ton for ice last year, and you will also notice the big difference between July of last year for ice, and July of this year for electric power, and this year we had a much hotter July than last year.

I am doing the same work with the electric power attached to the ice machine as I did last year with ice, only I am doing it much better. It is not only costing me much less than ice, but I am getting fully 10 degrees lower temperature in my coolers.

I certainly would not be without my Sayer Ice Machine at any price. I consider that you people have fitted me out in fine shape. I have seen other makes of ice machines, and am convinced that yours is the best. I have no trouble whatever in running the machine. It is very simple, and I have no stoppages or repairs whatever.

Yours truly,

FRED H. FRITZ.

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The mixing is also very important and necessary. It distributes the spices evenly and binds the meat, also enables you to add water properly and thereby produce a more palatable article. Of course, it is a hard job to mix by hand, if you have no mixing machine, but it pays you well for your labor.

The seasoning of sausage is another important factor of sausage making. I can tell you what—and how much to use, but it is absolutely necessary for you also to have a good “taste.” At times you may have a little more or less meat, so therefore you must be able to add a little more spice if needed. A sausage is not always good because it looks good, but if it has a fine, appetizing taste, the appearance will be overlooked; of course, it should have both.

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Das *Vermengen* (*Mixing*) des Fleisches ist ebenso notwendig, als vorteilhaft. Das Gewürz und Mehl werden dadurch gut verteilt, auch ermöglicht dieses mehr Wasser gebrauchen zu können. Es ist zwar harte Arbeit, wenn man gezwungen ist mit den Händen zu vermengen, im Fall keine “Mixing Machine” da ist, aber es bezahlt sich sehr gut.

Das *Würzen* der Wurst, ist die Hauptsache beim Wurstmachen. Um einen ausgezeichneten Geschmack hervorzubringen, muss der Wurstmacher auch einen guten Geschmack haben. Ich kann noch so genau vorschreiben was und wieviel von jedem Gewürz gebraucht werden soll. Ein Mann muss das Fleisch schmecken da man mitunter ein bisschen mehr oder weniger Fleisch hat und auch dasselbe mitunter mehr oder weniger gesalzen ist. Der Geschmack ist deshalb sehr leicht verdorben und die Wurst mag noch so schön aussehen, wenn der feine Geschmack fehlt, hilft das Aussehen nichts mehr. Gute Wurst muss beides haben, einen feinen Geschmack und ein gutes Aussehen.

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One Quality—The Best

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Our own cleaning. We make a specialty of selected narrow pig casings, carefully selected to suit the most fastidious trade. Packed in tierces, 600 lbs.; barrels, 400 lbs.; kegs, 150, 100 and 50 lbs. Guaranteed wide, medium or narrow, as ordered.

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Hog Stomachs

Sheep Casings

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Medium Wide Medium Narrow
Medium Narrow
Packed in Tierces, Barrels and Kegs.

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Beef Middles Beef Bladders—*Wesands*
In Tierces, Barrels or Kegs.

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(See [Page 1](#) for Index of Recipes.)



F. F
Faithorn Fecit
Chicago

Transcriber's Notes

The original book consists of a series of one page of English text, one page of German text, and two pages of advertisements. This order has been retained for this e-text, but text paragraphs have been re-combined when split over multiple pages. Therefore some pages of recipes are left blank except for a pointer to the next page of recipes.

The English, Polish and German text as used in the source document have not been corrected, except as listed below. Differences between the English and German texts have not been rectified.

p.41: In the source document, the heading was not translated (Mess Pork or Barreled Pork, Description and How to Cure).

p. 90: Salvaline: as printed in the source document.

The page numbers in the Index of Supplies and Machinery have not been corrected, except as mentioned below.

Changes made:

Some missing punctuation has been corrected silently.

The spelling and punctuation in the publishers' places of business in the page footer of the advertisement pages have been standardised.

page 1: page number 2 changed to page number 2-3

page 31: Troken-gesalzenes changed to Trocken-gesalzenes

page 28-29 and 114-115: spelling KIEŁBASY and kielbasy has been standardised

page 47: manches zu wenig changed to manches zu wenig

page 67: Rüeckenfett changed to Rückenfett

page 91: nach wunsch changed to nach Wunsch

page 99 and page 113: Rind und Schweinefleisch changed to Rind- und Schweinefleisch

page 129: page numbers 136 and 137 changed to 36 and 37.

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