

VISCOGEN.

This preparation is to insure cream whipping. Dissolve 5 ounces of granulated sugar in ten ounces of water. Add six ounces of water to two ounces of quicklime and let it slake. Then strain off the liquid and add to the sugar and water mixture and shake the liquid at frequent intervals until it is thoroughly blended. Put in bottles and keep in a cool place. This will keep indefinitely, and will insure even thin cream whipping up perfectly. The proportion to use is one-fourth teaspoon of viscogen to three-fourths cup of cream.