

# CARBONATED ICE CREAM and BUTTER

## Nature's Own Process



**Prof. W. Paul Heath**  
The scientist who discovered the process for carbonating ice cream and butter, making it 1,000 times purer and cleaner.

Carbonated Ice Cream or Butter simply means that the air which has heretofore been incorporated in those foods has been driven out and replaced by Carbonic Gas, a thousand times purer than air.

Ordinary Butter contains about 10 per cent. and ordinary Ice Cream about 40 per cent. air by volume.

So Professor Heath replaces the air with Carbonic Gas, which is heavier than air, and stays in the Butter and Ice Cream.

Now air is never quite pure, and contains free oxygen. Oxygen in the air is what rusts iron and makes a peeled apple turn brown. This is rot, and rot is the finest of all breeding places for bacteria.

Carbonic Gas in Nature's own pure food atmosphere. Nature stores the apple under the airtight skin with Carbonic Gas, and that is why an apple will keep for months if it is not bruised or the skin broken.

Nature puts millions of bubbles of Carbonic Gas in bread and cake. What Nature does for the apple and every other food and vegetable she produces, Professor Heath does for Ice Cream and Butter.

That is why "CARBONATED" Ice Cream and Butter tastes so fresh and delicious, why the original flavors are enhanced and retained, why CARBONATED Butter and CARBONATED Ice Cream are so healthful.

There is no air to oxidize or contaminate, just a lump of Nature's pure food, in Nature's own way.

When you order Ice Cream or Butter, ask for "CARBONATED".

### The Carbonating Group of Manufacturers

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