

Butchers, packers and sausage makers : fixtures, tools, machinery and supplies, sausage casings, spices, refrigerators and all styles of ice boxes / McArthur, Wirth & Co.

Contributors

McArthur, Wirth & Co.

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MCARTHUR, WIRTH & Co.

BUTCHERS' and PACKERS'

Tools and Machinery.



BUTCHERS' SUPPLIES.

241 West Water Street,

Catalogue "A"



SYRACUSE, N. Y.



22501333054

McARTHUR, WIRTH & CO.,

BUTCHERS,

PACKERS AND SAUSAGE MAKERS

Fixtures, Tools, Machinery and Supplies,

Sausage Casings, Spices,

Refrigerators and All Styles of Ice Boxes.

WEST WATER STREET,

SYRACUSE, N. Y.

McArthur, Wirth & Co.

BUTCHERS, TOOLS and MACHINERY.



To our Patrons:

WITH pleasure we present herewith our Catalogue and hope you will find much that will interest you. With our constant changes to add new and improved appliances, this catalogue must of necessity be wanting to display our full resources. If your wants are not in this Catalogue, write us and we will get it for you.

TERMS.

To responsible parties we grant 30 days credit, unless special arrangements be made on large orders for longer terms.

New trade desiring to purchase on credit, are requested to give good references when writing or ordering, thereby they will insure prompt shipment of goods.

All transportation charges must be paid by the consignee. We deliver on cars at the point of shipment. Goods in transit are at the purchaser's risk of loss, damage or delay, and claims should be made direct to the carrier.

Goods can be sent C. O. D. either by express or freight; when by express, the agent will collect the amount; by freight a draft, with bill of lading attached, will be sent to the nearest bank or express office. Without bill of lading the goods will not be delivered by the Railroad Company.

Strangers are required to accompany their orders with sufficient amount to cover transportation charges both ways, as a showing of good faith that goods will be promptly accepted and paid for when they arrive at destination. For small shipments by express it is best to enclose full amount with order and save expense usually collected for returning the money.

Remit by bank draft on New York, or by express or P. O. money orders—a safe way to make remittances.

All accounts subject to draft if not paid when due.

Prices subject to change without notice.

**WELLCOME
LIBRARY**

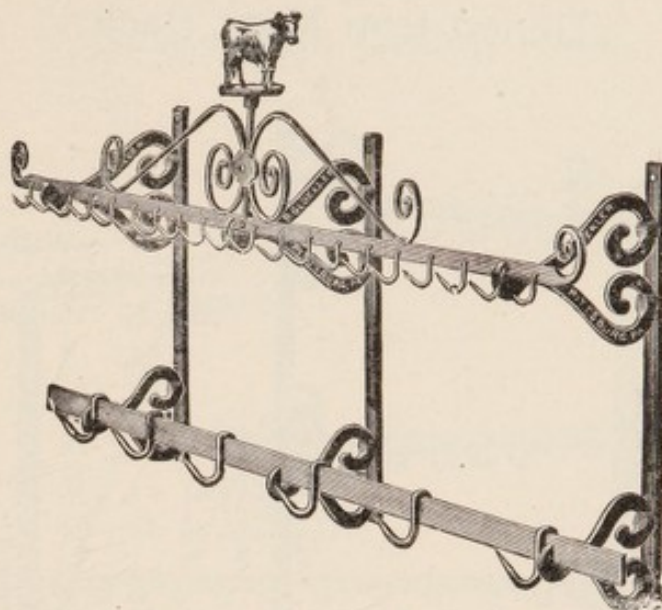
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New Combination Meat Rack.

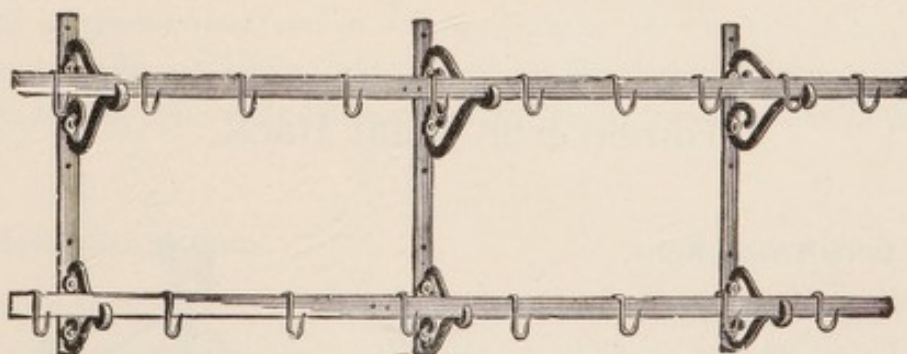


The above cut represents our New Combination Meat and Quarter Rack. The top rail has small hooks, substantially fastened in, for the purpose of hanging small meats on. The lower rail is adapted for hanging quarters of beef or light stock. Rails are 22 inches apart.

No. 30,	6 feet long,	2 Brackets	-----	\$ 9.50	No. 35,	11 feet long,	4 Brackets	-----	\$17.00
" 31,	7 "	3 "	-----	12.00	" 36,	12 "	4 "	-----	18.00
" 32,	8 "	3 "	-----	13.00	" 37,	13 "	4 "	-----	19.50
" 33,	9 "	3 "	-----	14.00	" 38,	14 "	4 "	-----	22.00
" 34,	10 "	3 "	-----	15.00	" 39,	15 "	4 "	-----	23.50

Shipping weight, 18 lbs. per foot.

Quarter Rack.

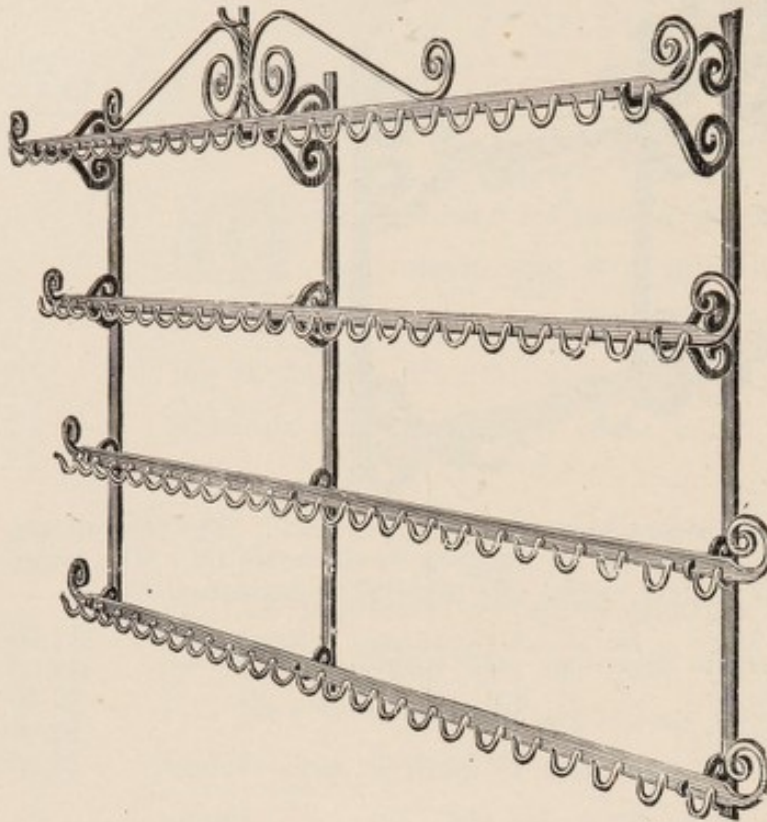


This Meat Rack is adapted for hanging heavy pieces of meat on, such as quarters of beef, etc. The top rail extends out 13 inches, the lower rail 9 inches, so that the meat will not get near the wall; the rails are 22 inches apart. Prices include necessary hooks of $\frac{1}{2}$ -inch square iron, also lag screws to fasten the brackets on with. Hooks can be placed anywhere suitable on rail.

No. 15,	6 feet long,	2 Brackets	-----	\$ 9.00	No. 20,	11 feet long,	4 Brackets	-----	\$17.00
" 16,	7 "	2 "	-----	9.75	" 21,	12 "	4 "	-----	18.00
" 17,	8 "	3 "	-----	13.00	" 21a,	13 "	4 "	-----	19.00
" 18,	9 "	3 "	-----	14.00	" 21b,	14 "	4 "	-----	20.00
" 19,	10 "	3 "	-----	15.00	" 21c,	15 "	4 "	-----	21.00

Shipping weight, 22 lbs. per foot.

Tinned Iron Meat Rack.



With Four Rails.

No. 8,	6 feet,	2 Brackets	-----	\$13.00
" 9,	7 "	3 "	-----	17.00
" 10,	8 "	3 "	-----	18.00
" 11,	9 "	3 "	-----	20.00
" 12,	10 "	3 "	-----	21.00
" 13,	11 "	4 "	-----	24.00
" 14,	12 "	4 "	-----	26.00
" 14A,	13 "	4 "	-----	27.00
" 14B,	14 "	4 "	-----	29.00
" 14C,	15 "	4 "	-----	31.00

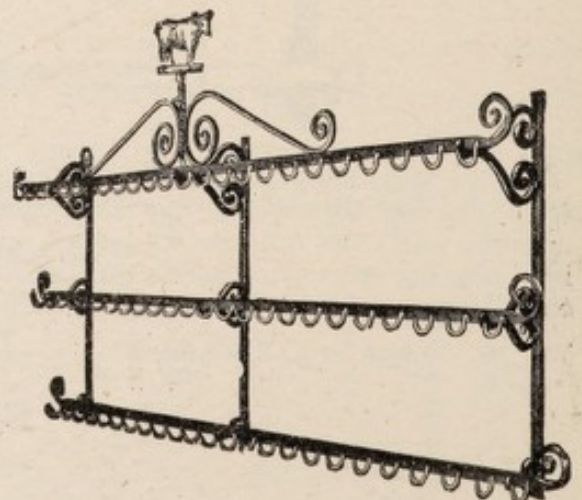
Shipping weight, 20 lbs. per foot.

Tinned Iron Meat Rack.

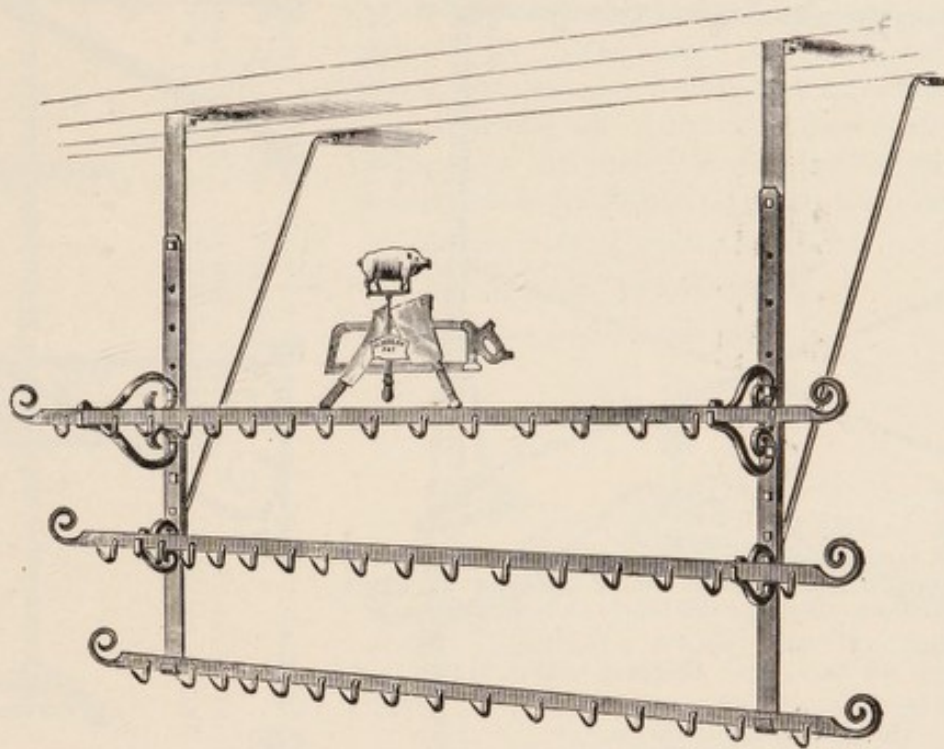
With Three Rails.

No. 1,	6 feet,	2 Brackets	-----	\$11.00
" 2,	7 "	3 "	-----	14.00
" 3,	8 "	3 "	-----	15.00
" 4,	9 "	3 "	-----	16.00
" 5,	10 "	3 "	-----	17.00
" 6,	11 "	4 "	-----	20.00
" 7,	12 "	4 "	-----	21.00
" 7A,	13 "	4 "	-----	22.00
" 7B,	14 "	4 "	-----	23.00
" 7C,	15 "	4 "	-----	24.00

Shipping weight, 15 lbs. per foot.



Suspension Ceiling Rack.



Patented June 19, 1890.

The above cut represents our New Suspension Ceiling Rack. Numbers 91 to 100 have two rails and can be suspended from two to five feet, suitable for 9 to 12 foot ceiling, which is very readily done by removing set screws from hangers and then lowering same. Numbers 101 to 110 have three rails and are adjusted in the same manner as the two rails. Suitable for 10 to 15 foot ceilings.

Prices with 2 Rails.

No. 91,	6 feet,	2 Hangers	\$14.00
“ 92,	7 “ 2 “	“	14.75
“ 93,	8 “ 2 “	“	15.50
“ 94,	9 “ 3 “	“	19.25
“ 95,	10 “ 3 “	“	20.00
“ 96,	11 “ 3 “	“	20.75
“ 97,	12 “ 4 “	“	24.50
“ 98,	13 “ 4 “	“	25.25
“ 99,	14 “ 4 “	“	26.00
“ 100,	15 “ 4 “	“	26.75

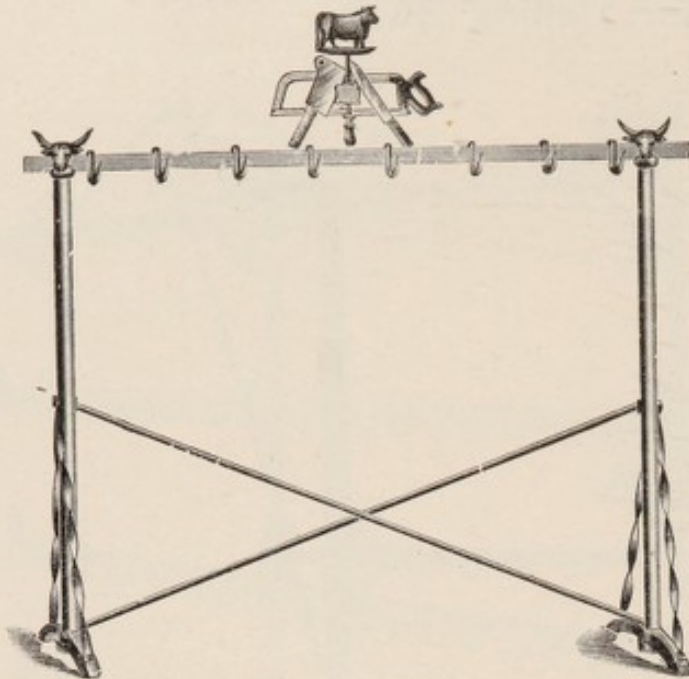
Prices with 3 Rails.

No. 101,	6 feet,	2 Hangers	\$18.00
“ 102,	7 “ 2 “	“	19.00
“ 103,	8 “ 2 “	“	20.00
“ 104,	9 “ 3 “	“	25.50
“ 105,	10 “ 3 “	“	26.50
“ 106,	11 “ 3 “	“	27.50
“ 107,	12 “ 4 “	“	33.00
“ 108,	13 “ 4 “	“	34.00
“ 109,	14 “ 4 “	“	35.00
“ 110,	15 “ 4 “	“	36.00

Shipping weight, 15 lbs. per foot.

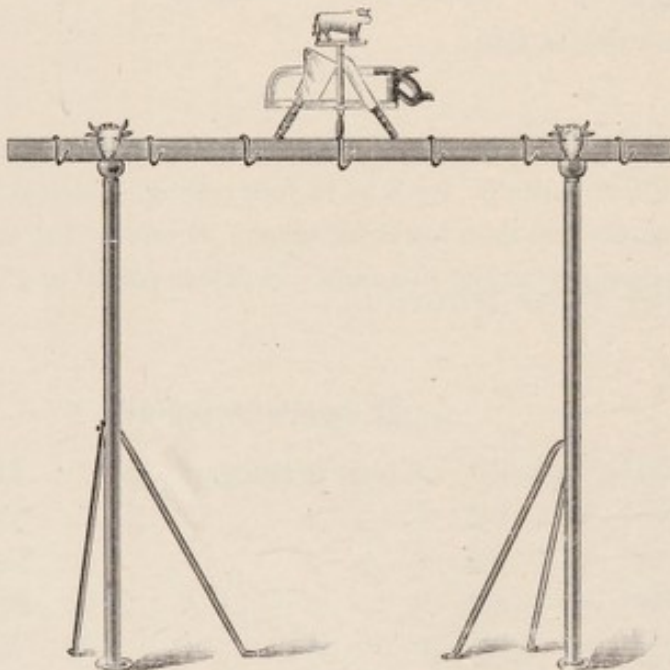
Shipping weight, 20 lbs. per foot.

NEW IN AND OUTDOOR
Portable Meat Rack.



The above cut represents Meat Rack for quarters of beef and piece meats. The rack is constructed so that it can be set anywhere suitable for in or outdoors. Stands 6 feet high and is sectional.

- | | |
|-----------------------------------|----------------------------------|
| No. 130, 8 feet long.....\$17.00 | No. 131, 9 feet long.....\$17.75 |
| Shipping weight, 200 lbs. | Shipping weight, 210 lbs. |
| No. 132, 10 feet long.....\$18.50 | |
| Shipping weight, 220 lbs. | |

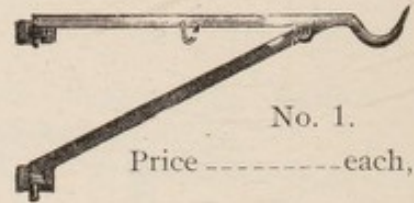


The above cut represents a rack to be fastened to the floor; stands 6 feet high. We would recommend this rack to those who cannot fasten their racks on the wall. This rack is all tinned. Ornaments bronzed. Prices, including hooks and screws:

- | | |
|---|--|
| No. 80, 8 feet, with 2 Uprights.....\$13.00 | No. 86, 14 feet, with 3 Uprights.....\$18.50 |
| " 81, 9 " " 2 " 13.50 | " 87, 15 " " 3 " 19.00 |
| " 82, 10 " " 3 " 16.50 | " 88, 16 " " 4 " 22.00 |
| " 83, 11 " " 3 " 17.00 | " 89, 17 " " 4 " 22.50 |
| " 84, 12 " " 3 " 17.50 | " 90, 18 " " 4 " 23.00 |
| " 85, 13 " " 3 " 18.00 | Shipping weight, 15 lbs. per foot. |

Outdoor Brackets.

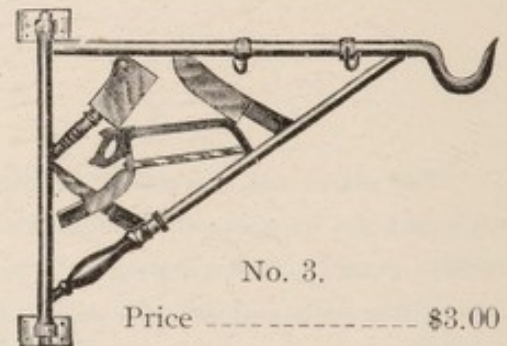
All Outdoor Brackets are made to swing and can be taken down for cleaning.



No. 1.
Priceeach, \$1.50



No. 2.
Priceeach, \$2.00



No. 3.
Price \$3.00



No. 4.
Extension Scale Bracket.
Will extend from 12 to 18 inches.
Price\$.75

Poultry and Meat Stand. Portable Meat and Poultry Rack.

This Poultry and Meat Stand is intended to display in show windows. The hook rings revolve and can be adjusted any distance apart on the upright, giving proper hanging space.



The Rings and Upright Pole are tinned and the base bronzed. No market should be without them.
 No. 300—With 3 Rings, 8, 12 and 18 inches..... Price, \$7.00
 No. 400—With 4 rings, 8, 12, 18 and 24 inches..... Price, 8.50

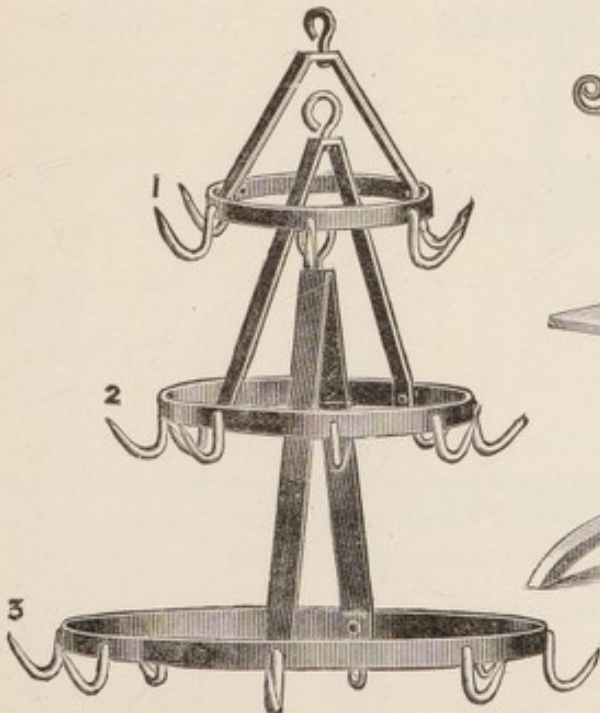
We have designed this rack more especially for markets and grocery houses that carry a stock of smoked meats, poultry, etc. It occupies very little floor space, is strong and compact, and can be moved to any part of the store. The rack has an adjustable cutting table, made of ash. Every other part is made of iron, heavily tinned, and presents a neat and attractive appearance, besides making one of the most useful fixtures ever introduced to the trade. Every market should have one of these racks for displaying fancy meats and poultry.

Height, 8 feet; width, 6 feet.

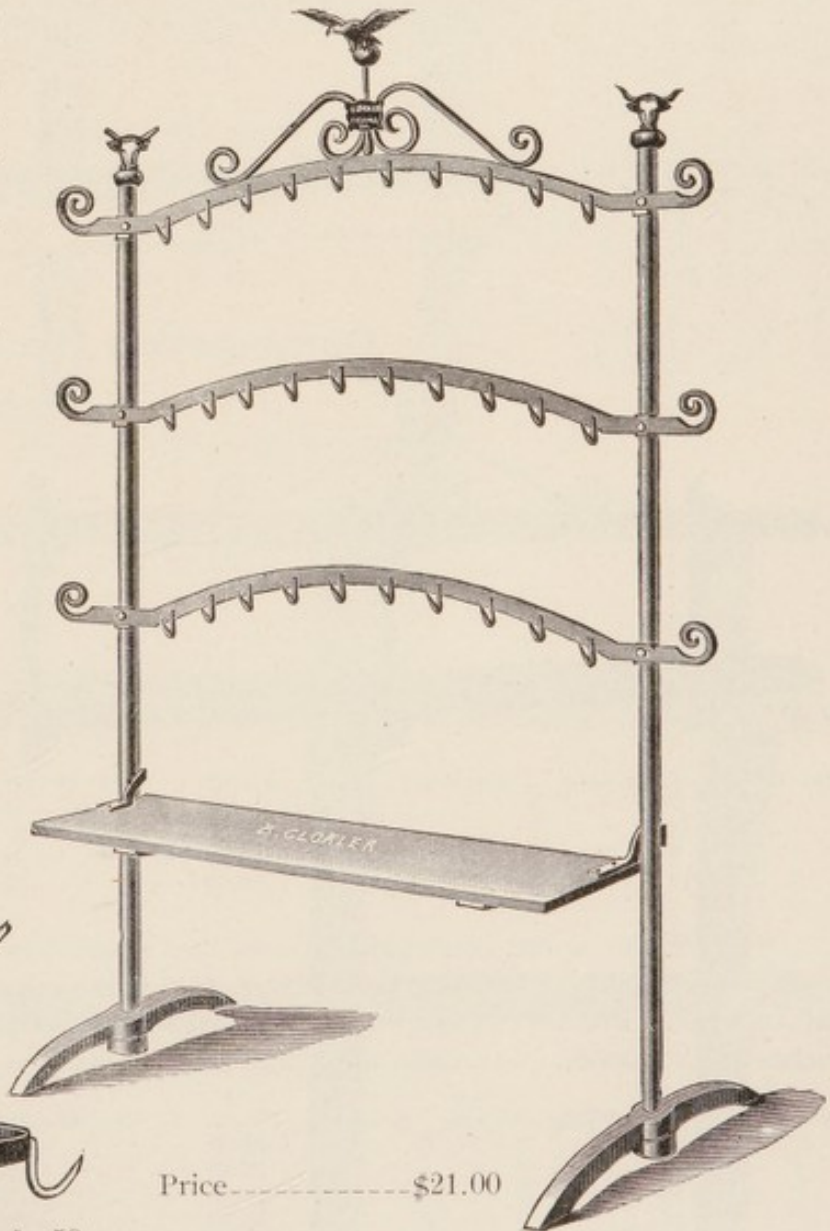
Cutting table, 18 inches wide.

Shipping weight, 250 lbs.

Extra Heavy Meat Rings.



No. 1, 8 inches diameter..... \$.50
 " 2, 12 " "..... .60
 " 3, 18 " "..... .75

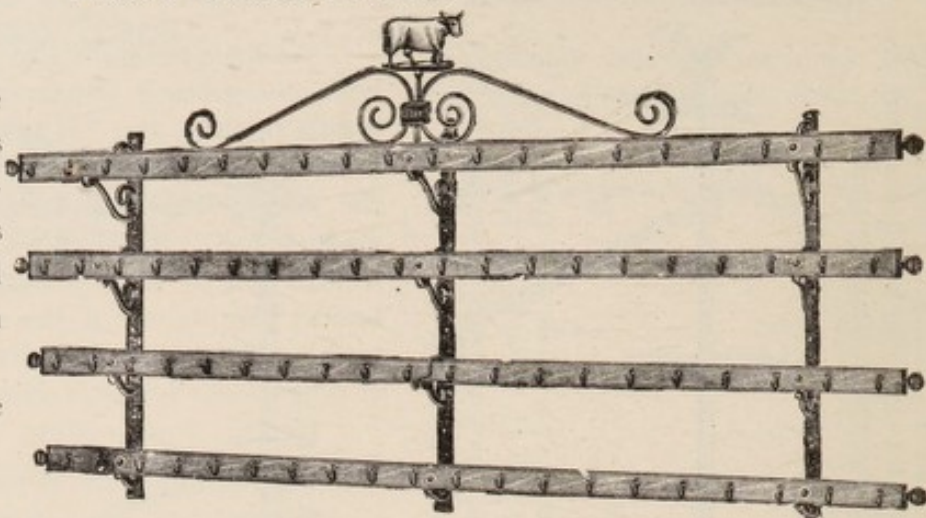


Price.....\$21.00

Hard Wood Rails.

These racks are made the same as the tinned iron racks except that the rails are hardwood and varnished. Rails are 17 inches apart; lower rail extends out 4 inches, each succeeding rail 3 inches.

The prices include scale bracket, screws, etc.

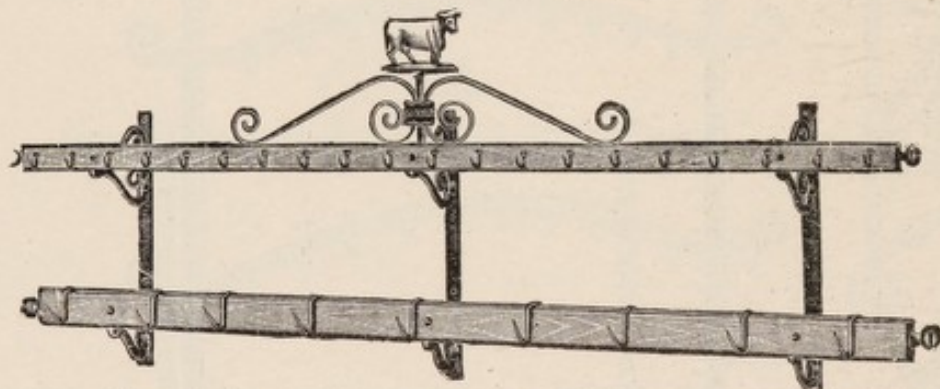


No. W— 8, 6 feet, 4 Rails, 2 Brackets	\$13.50	No. W—13, 11 feet, 4 Rails, 3 Brackets	\$23.00
“ — 9, 7 “ 4 “ 2 “	15.00	“ —14, 12 “ 4 “ 3 “	24.50
“ —10, 8 “ 4 “ 2 “	16.50	“ —14a, 13 “ 4 “ 3 “	26.00
“ —11, 9 “ 4 “ 2 “	18.00	“ —14b, 14 “ 4 “ 3 “	27.50
“ —12, 10 “ 4 “ 2 “	19.50	“ —14c, 15 “ 4 “ 3 “	29.00

With Three Rails.

No. W—1, 6 feet, 3 Rails, 2 Brackets	\$11.00	No. W—3, 11 feet, 3 Rails, 3 Brackets	\$18.00
“ —2, 7 “ 3 “ 2 “	12.00	“ —7, 12 “ 3 “ 3 “	19.00
“ —3, 8 “ 3 “ 2 “	13.00	“ —7a, 13 “ 3 “ 3 “	20.00
“ —4, 9 “ 3 “ 2 “	14.00	“ —7b, 14 “ 3 “ 3 “	21.00
“ —5, 10 “ 3 “ 2 “	15.00	“ —7c, 15 “ 3 “ 3 “	22.00

Combination Racks.



The adjoining cut represents the combined light and heavy Meat Rack as in the iron rack. The top rail has the hooks fastened on, the lower rail has the regular bar hooks.

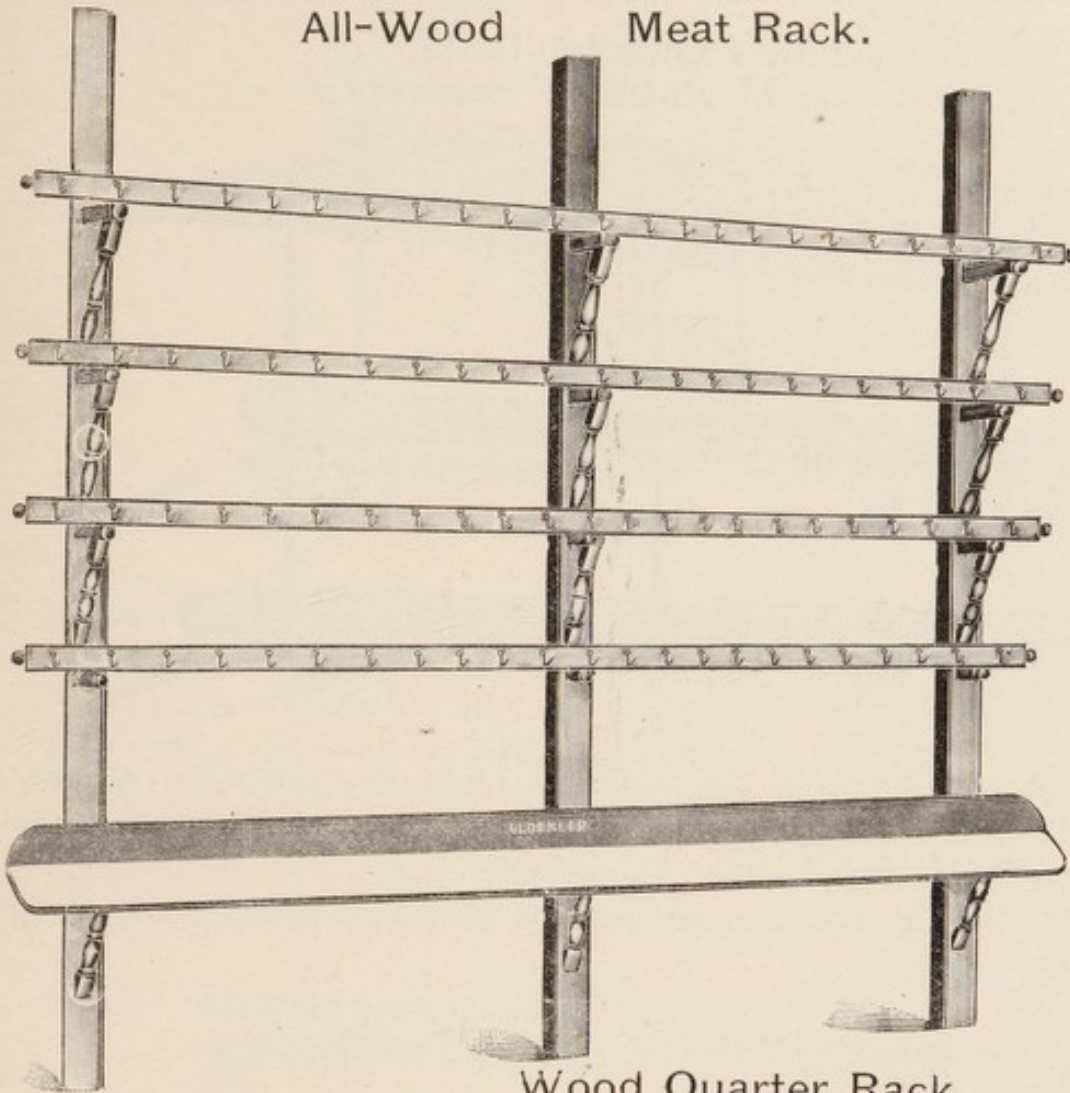
No. W—30, 6 feet long, 2 Brackets	\$ 9.00	No. W—35, 11 feet long, 3 Brackets	15.00
“ —31, 7 “ 2 “	10.00	“ —36, 12 “ 3 “	16.00
“ —32, 8 “ 2 “	10.50	“ —37, 13 “ 3 “	17.00
“ —33, 9 “ 2 “	11.50	“ —38, 14 “ 3 “	18.00
“ —34, 10 “ 2 “	12.00	“ —39, 15 “ 3 “	19.00

Prices for three rail Combination Racks, two lower rails for quarters, top rail for small meat, with saw ornaments. Distance between the two lower rails is three feet, or more if desired, top rail two feet. Brackets extend out 9 inches, 12 inches and 15 inches; or to order, 9 inches, 15 inches and 20 inches. For these we charge \$3.00 to \$5.00 extra, according to size.

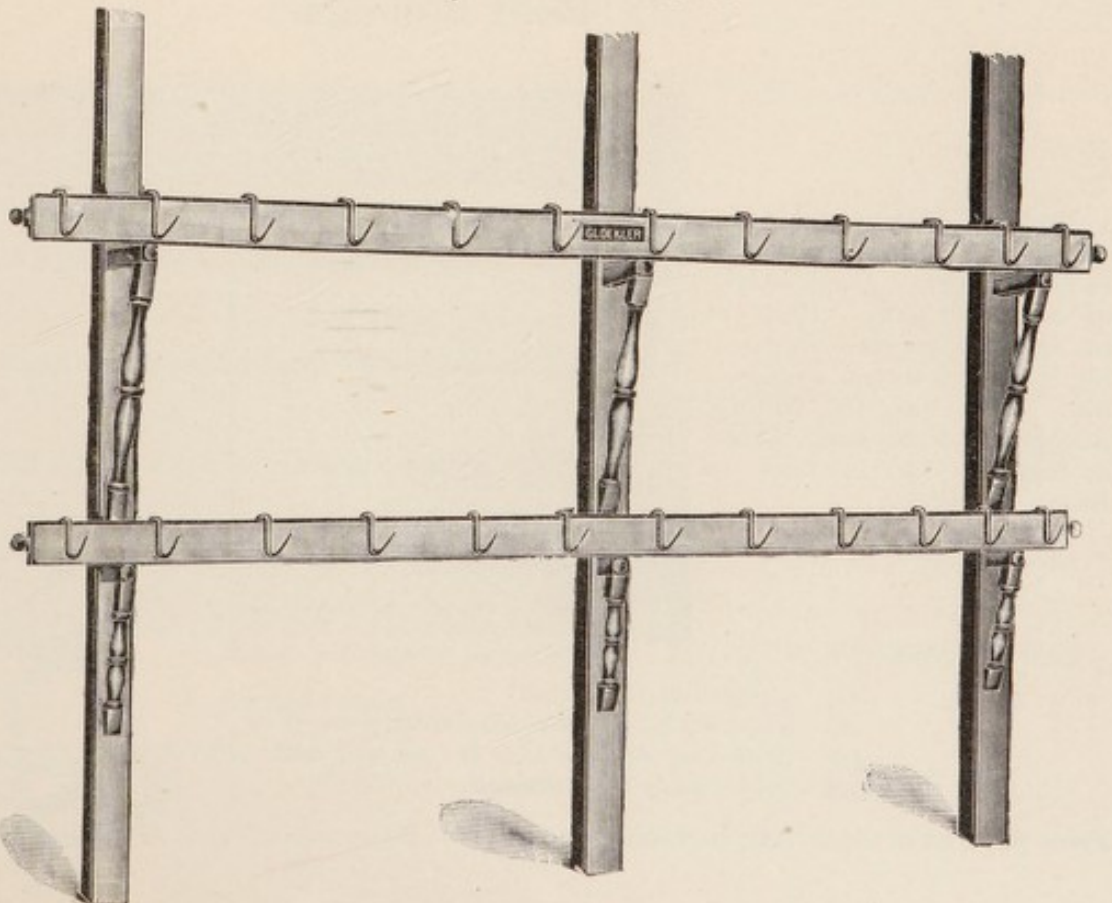
No. W—115, 10 feet long, 3 Rails, 2 Brackets,	\$18.00	No. W—121, 16 feet long, 3 Rails, 4 Brackets,	\$30.50
“ —116, 11 “ 3 “ 3 “	21.50	“ —122, 17 “ 3 “ 4 “	32.00
“ —117, 12 “ 3 “ 3 “	23.00	“ —123, 18 “ 3 “ 4 “	33.50
“ —118, 13 “ 3 “ 3 “	24.50	“ —124, 19 “ 3 “ 4 “	35.00
“ —119, 14 “ 3 “ 3 “	26.00	“ —125, 20 “ “ “ 4 “	36.50
“ —120, 15 “ 3 “ 3 “	27.50		

☞ Larger sizes if desired.

All-Wood Meat Rack.



Wood Quarter Rack.



These racks are made of ash, complete with hooks.

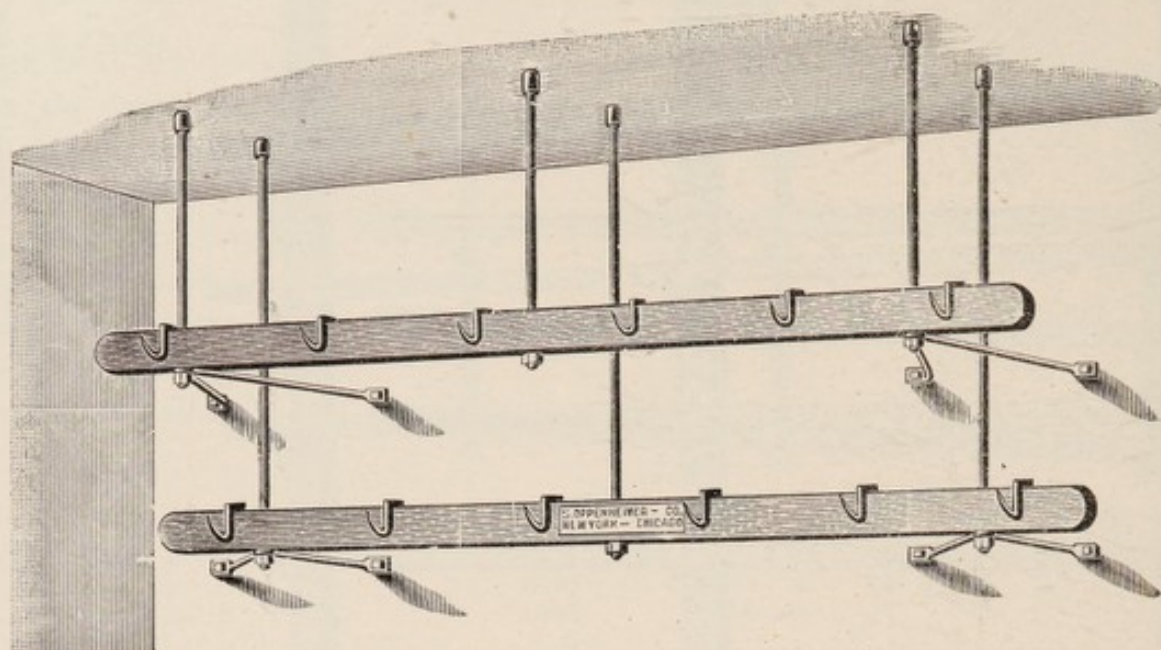
No. 219, 10 feet long, with 2 Brackets, 2 Rails	\$13.00
" 221, 12 " " 3 " 2 "	15.50
" 221C, 15 " " 3 " 2 "	19.50
" 221H, 20 " " 4 " 2 "	26.00

When ordering give height of ceiling.

No. 205, 10 feet long, 3 Rails, 2 Brackets	When ordering give height of ceiling.	
	Without Back Counter.	With Back Counter.
" 207, 12 " " 3 " 2 "	\$15.00	\$23.00
" 207C, 15 " " 3 " 2 "	17.00	25.00
" 212, 10 " " 4 " 2 "	23.00	32.00
" 214, 12 " " 4 " 2 "	20.00	27.00
" 214C, 15 " " 4 " 2 "	24.00	32.00
" 214H, 15 " " 4 " 2 "	29.00	37.00

These racks are all made of ash; hooks are 6 inches apart and rails 17 inches apart. Prices include scale bracket and bolts, ready to put up.

Suspended Quarter Rails.



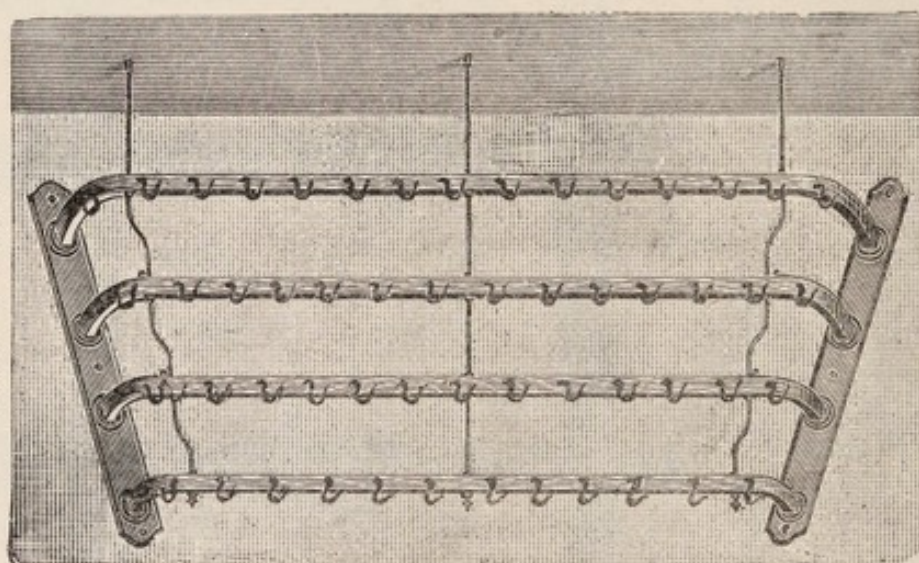
Made of oak, with slide-over Hooks, one foot apart. Suspended from ceiling by nicely tinned Iron Rods, and provided with two-way tinned Iron Braces to fasten to wall. Can be put up by anyone in a short time.

In ordering, give height of ceiling, and how high you want lower rail from floor. Usual height from floor, 6 feet 6 inches.

Price complete.....50 cents per foot for each rail.

Bent Railings.

Made of Hard-wood only, any desired length wanted, 3 to 5 rails high, to suit height of room or store. Rails 18 in. apart, suspended from ceiling by heavy tinned iron rods that screw into the ceiling; fastened to walls with turned rosettes on end of rails as shown in cut.

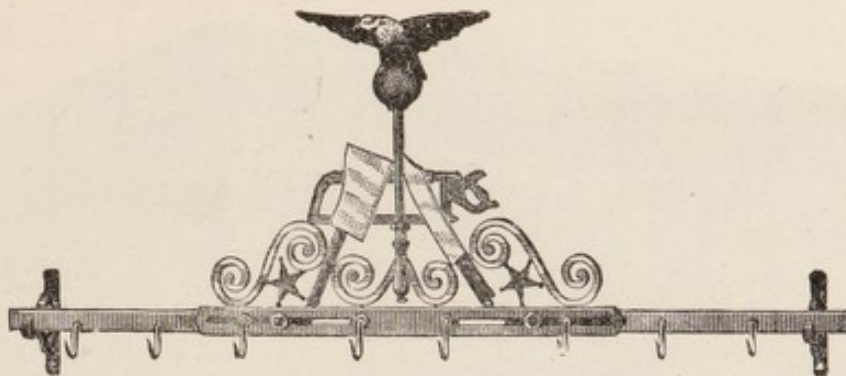


In ordering please state:

- 1st. Height of your room.
- 2d. How high you want lowest rail from floor.
- 3d. How long top rail is to be; we will make other rails to correspond.
- 4th. How many rails wanted.

Price per foot of each rail, including hooks.....60 cents.

Extension Window Meat Racks.



No. 40 will extend from 3 feet to 4 feet 6 inches.	Price, \$5.50	Shipping weight, 20 lbs.
No. 41 will extend from 4 feet 6 inches to 6 feet.	“ 6.50	“ “ 25 “
No. 42 will extend from 6 feet to 7 feet 6 inches.	“ 7.50	“ “ 35 “
No. 43 will extend from 7 feet 6 inches to 9 feet.	“ 8.50	“ “ 50 “

These Meat Racks are designed particularly for windows; are made in four sizes, so that they can be put into the largest or smallest window. Prices include two brackets and two reversible sockets with each Window Rack, so they can be placed in any shaped window.



No. 45 will extend from 3 feet to 4 feet 6 inches.	Price, \$3.00.	Shipping weight, 15 lbs.
No. 46 will extend from 4 feet 6 inches to 6 feet.	“ 4.00.	“ “ 20 “
No. 47 will extend from 6 feet to 7 feet 6 inches.	“ 5.00.	“ “ 25 “
No. 49 will extend from 7 feet 6 inches to 9 feet.	“ 6.00,	“ “ 35 “

Corn Beef Trays.

Are Made of Ash. Kiln Dried. Have Heavy Turned Legs.

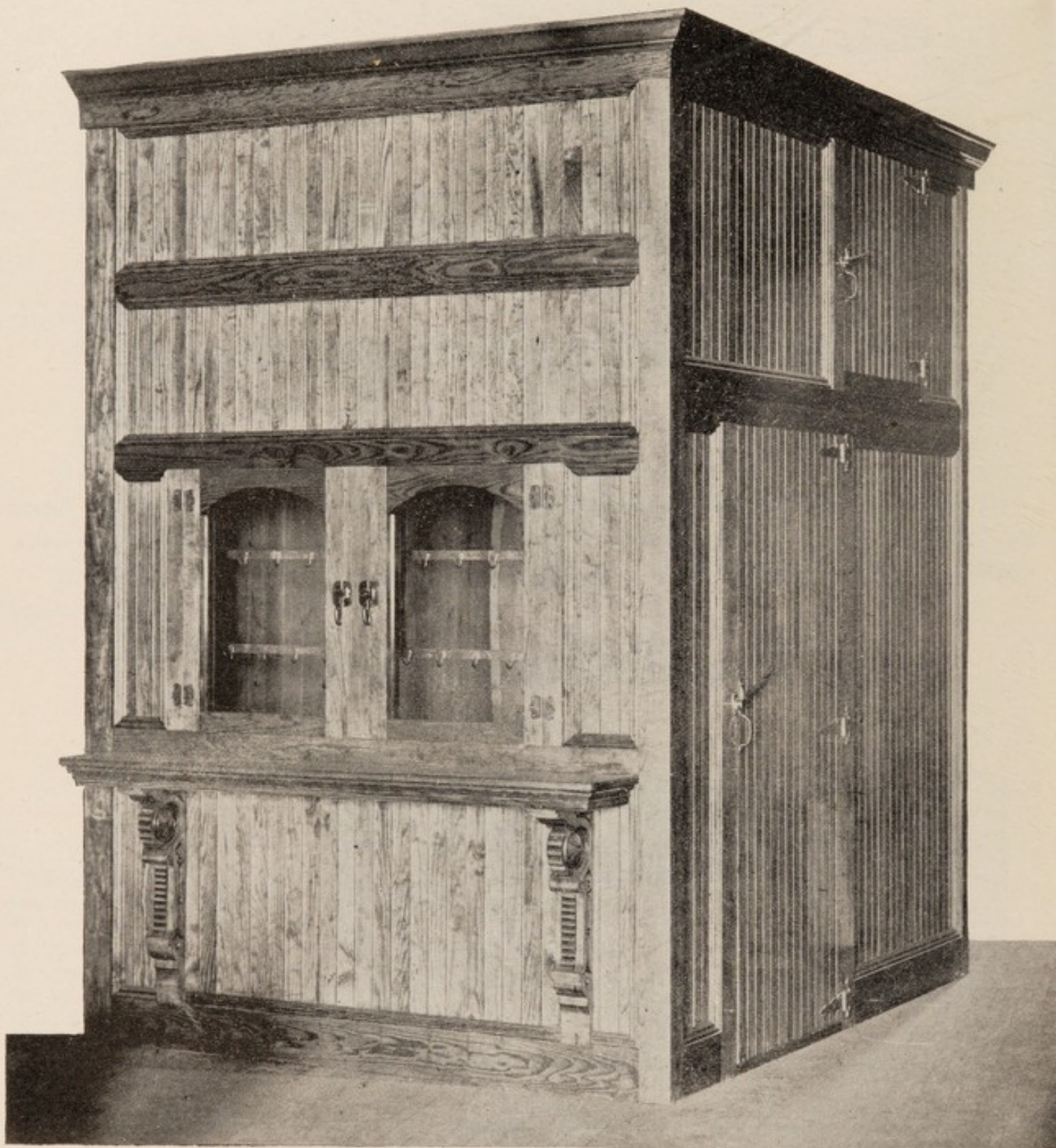


The Tray has a removable slat bottom, so that the inside can be easily cleaned. The Tray is made perfectly tight. The Rack is complete with hooks. Just the thing to display your corned beef.

Price-----\$7.00

Sectional Refrigerator.

Perfect Circulation.

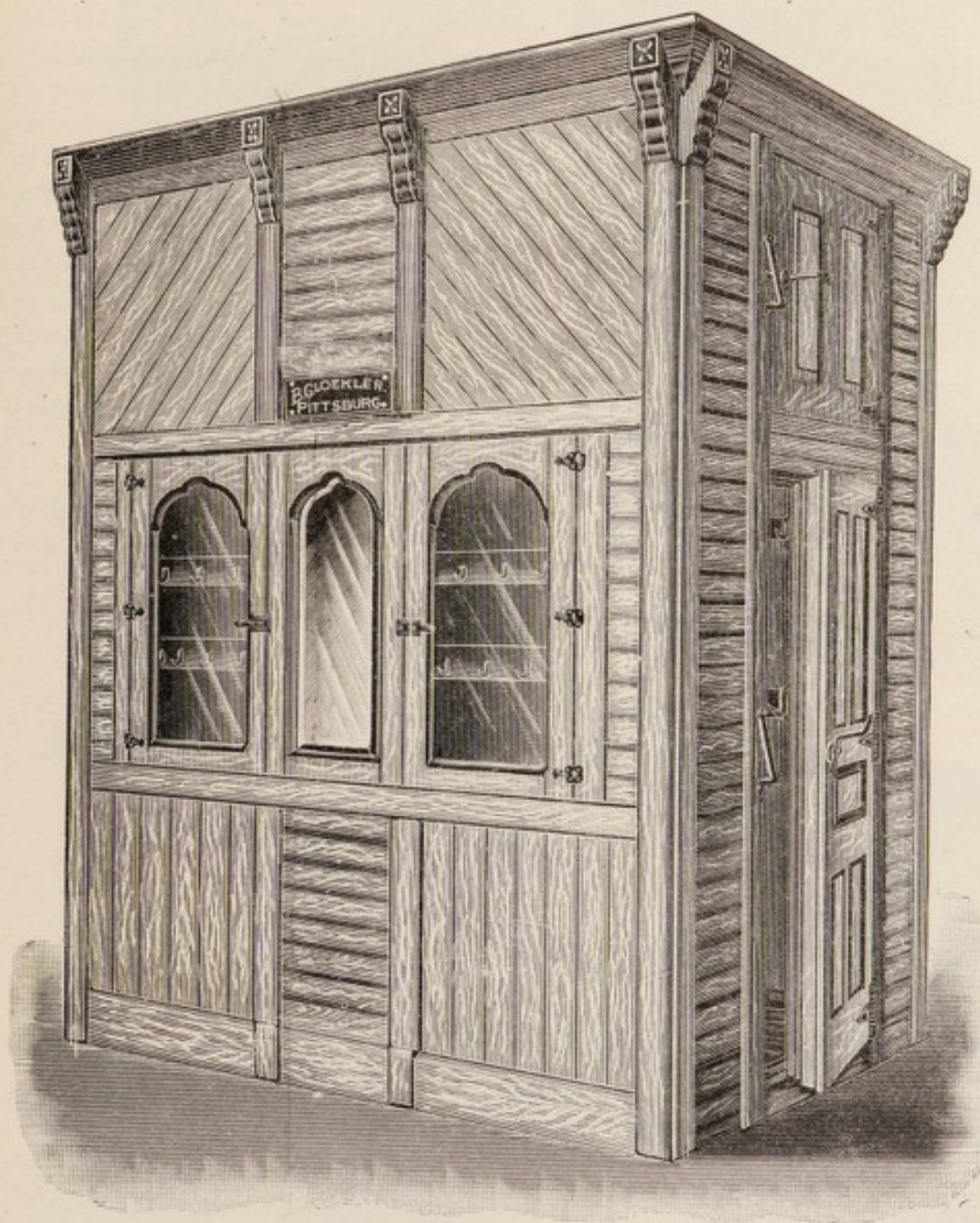


No. 1. Made Single or Double.

Our refrigerators are provided with a system of ducts which carry the air up and over the ice and discharges the cold air below the ceiling of the provision chamber, producing a perfect circulation in all parts of the cooler, and a dry, low temperature at the minimum consumption of ice. With perfectly insulated walls, the results obtained place our cooler ahead of all competitors. We are prepared to furnish any size, style or finish desired. Prices on application.

Butchers' Sectional Refrigerator.

Perfect Circulation.



In ordering, kindly send rough sketch of your market, not omitting to mark off the space for refrigerator. This will save a great many mistakes. State if door is to be on the right or left side from window.

No. 2 as a refrigerator for butchers is invaluable. It is sectional, a great advantage over the old style solid, and can be taken apart and moved with ease and without the aid of a carpenter.

No. 2.

OUTSIDE FINISH.—It is made of the very best selected Georgia pine, oiled and varnished in the natural wood. Two windows occupying the front, with double lights, and a French plate mirror in center. Adding to this, brass latches and hinges are used (they will not corrode and look mean) and panelled ice and storage doors, with PATENT FASTENERS.

INSIDE FINISH.—Has two movable racks in back of above mentioned windows for piece meats, displaying them to good advantage and helping sale of same. It also has several portable quarter racks with movable hooks. These are only a FEW of the MANY ADVANTAGES our refrigerators possess, it being generally conceded the best for completeness, workmanship, economy of ice, and above all, preserving qualities.

FOLLOWING SIZES ARE MOSTLY IN DEMAND: 4 x 6, \$140; 5 x 6, \$150; 5 x 7, \$160; 6 x 8, \$185; 6 x 10, \$215; 8 x 10, \$250; 8 x 12, \$285. (Special prices on application.)

Refrigerator for Hotels, Restaurants, Bakers, Etc.



No. 3.

We have come to the conclusion that a refrigerator adapted solely for Hotels, Grocers, Bakers and families is absolutely necessary. It is made in like manner as No. 1. The ice and storage doors are on front; has a glass door with shelves in back of same; directly under it is the small door which opens into bottom. We also furnish racks instead of shelves (as shown in cut) for storage chamber, as in some cases it is preferable. Finished in hard wood (Georgia pine), brass hinges with latches, and would be an ornament to any place.

Prices are as follows:

3 x 6, 8½ feet high	-----	\$130
4 x 6, 8½	-----	150
5 x 6, 8½	-----	160
5 x 7, 8½	-----	180

Write for discount.

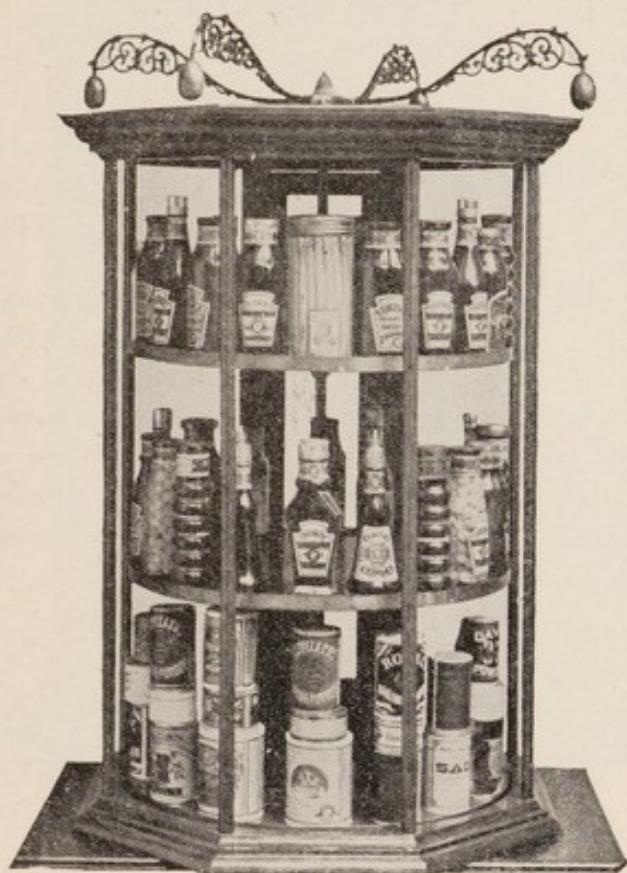


Price. \$20.

Combination Oyster and Fish Box.

This desirable fixture meets a long felt want for proper handling of oysters. Is lined with heavy galvanized iron throughout. For oysters, is provided with two 6 gallon jars, which, when removed, make a perfect fish box, 3 feet long, 20 inches deep and 18 inches wide inside.

Filled with Can and Bottle Goods.
Indispensable to the Progressive Grocer.



No. 32 Case.

This beautiful Revolving Show Case is something entirely new and novel. It is octagon in shape, 38 inches high and 28 inches in diameter (outside measurements), and occupies two-thirds less counter room than any other exhibitor in the market of equal capacity. The exterior of case does not revolve, but remains stationary upon counter or table; but the interior or shelves on which goods are displayed can be revolved by either customer or clerk by simply touching one of the handles, as shown on top of case. Each case has FOUR SHELVES (only three are shown in cut), which are 21 inches in diameter and independent of each other, and can be adjusted in a moment to any desired height to accommodate the goods to be displayed. The top of case is held in place by screws and is so arranged that it can be lifted off and the shelves removed, or new one added, as desired. The articles displayed cannot be removed by anyone except the clerk, as the only door to the case opens behind the counter. The case is made of the best selected oak, and is highly finished. The central shaft, upon which the shelves revolve, is rolled steel, and the edges of all shelves are encircled by highly polished brass rims, which extend a short distance above shelves to prevent small articles of display from sliding. The graceful handles for revolving the shelves are made of malleable iron, nicely finished. The best quality double strength clear glass encircles each of the eight sides of case, each glass being 9 x 34 inches.

Price, \$15—Packed and delivered f. o. b. factory.

Show Case Refrigerator.

Oak finish, double thickness of glass on all sides, ice chamber in top, ice door in back, two glass doors opening into case from back, the bottom of case fitted with one cheese turn table and one cheese slide.

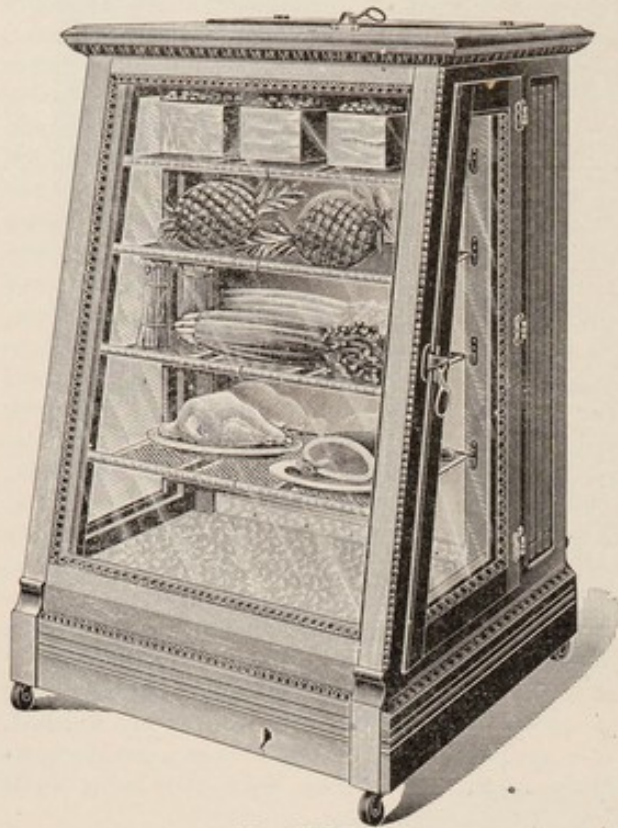


No. 725.

NO.	WEIGHT	LBS. OF ICE	WIDTH	DEPTH	HEIGHT	PRICE
725	350	175	41	24	43	\$50.00

Show Case Refrigerator.

A Very Handsome Case for a Grocery or Restaurant.



No. 755.

The front has two thicknesses of glass. There is a glass door opening into case. Ice door in top. Articles in the case are reflected by a French plate mirror on the ice partition.

The ice chamber, which is lined with galvanized iron and arranged for cracked ice, extends across the back and the full height of case. By mixing salt with the cracked ice a very low temperature can be attained.

Oak finish; neatly trimmed with carved mouldings; nickel hinges and fasteners and self-retaining castors.

No.	Weight	Lbs. Ice	Width	Depth	Height	Price.
755	350	125	33	32	51½	\$75.00

Refrigerator Show Case.

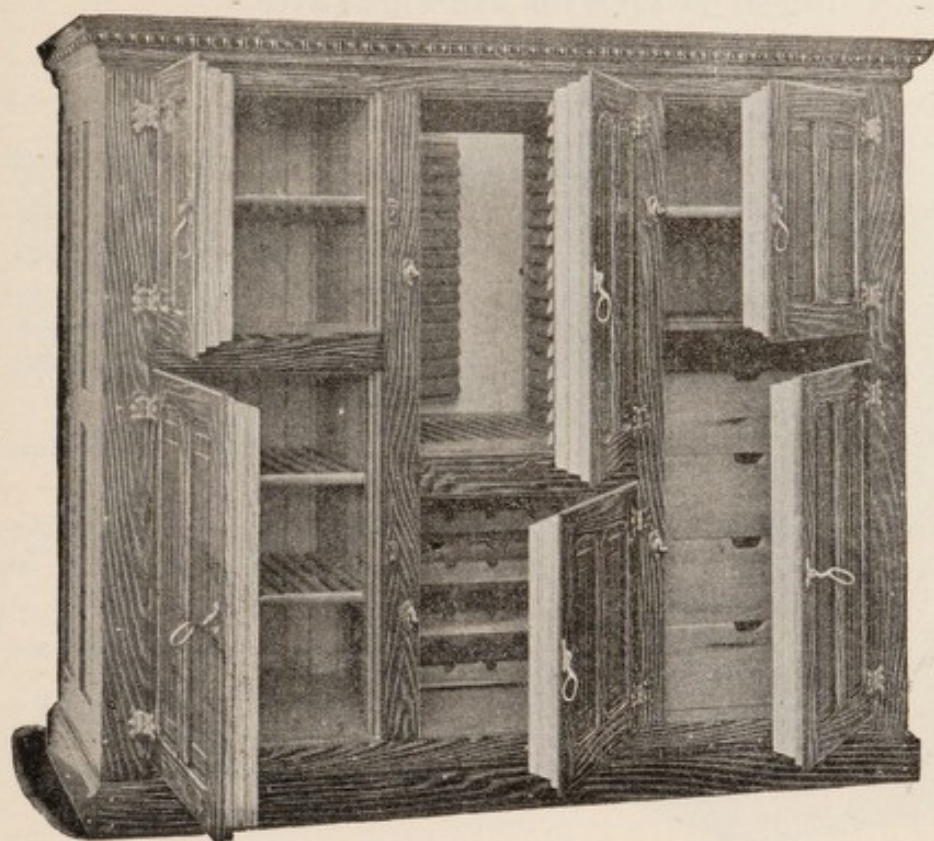
Oak finish; double glass on all four sides; mirror in top on front side; ice chamber in top part, with ice door in back; two glass doors in back, opening into case.



NO. 623

NO.	WEIGHT	LBS. OF ICE	LENGTH	WIDTH	HEIGHT	PRICE
623	450	250	54	24	66	\$100.00

Grocers, Hotel, and Large Family Refrigerators.



Solid Oak, Antique Finish.
Conroy Nickel
Fasteners,
Nickel Hinges.

This stock size is lined with poplar and INSULATED WITH MINERAL WOOL, and is very heavily made, so that it stands solidly on the floor.

This refrigerator has the ICE CHAMBER IN THE CENTER and has the AUTOMATIC CIRCULATION, the same as our large meat coolers.

Stock sizes have no ice door in back, drawers or wine rack, but have shelves throughout.

Styles Nos. 110 and 120. Six Doors.

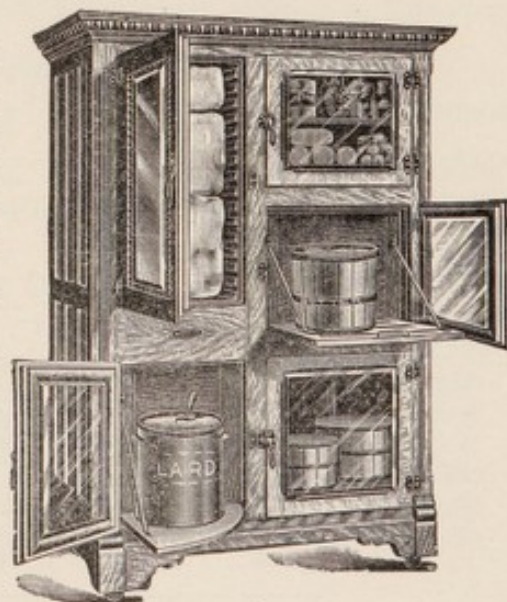
NO.	CODE	WEIGHT	LBS. ICE	LENGTH	DEPTH	PRICE	HEIGHT
110	York	650	246	68	28	\$100.00	66
120	Penn	850	329	76	30	115.00	72

Oak, Antique Finish. Perfect Insulation, Positive Circulation of Cold, Dry Air.
Nickel Trimmings and Ball Bearing Castors.

A handsome and very convenient Grocers' Refrigerator of new design. The upper compartment on right-hand side arranged for fancy small cheese or butter; the middle compartment arranged with sliding shelf on which to set a tub of butter, which, when in use, automatically closes the opening and thus prevents the escape of cold air from the Refrigerator. The lowest compartment on the right-hand side is intended for the storage of butter. The other compartment, on the left-hand side, is provided with a swing for a can of lard, which, when open, automatically closes the opening in Refrigerator and prevents the escape of cold air from Refrigerator.

This Refrigerator is especially designed for use in a retail grocery and butter store.

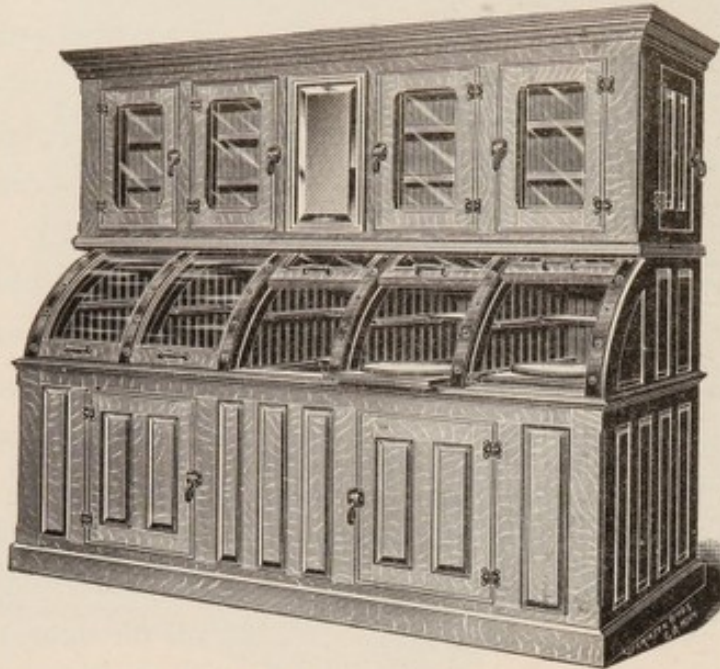
The ice door is provided with a large beveled French plate mirror and the other doors are each provided with two thicknesses of glass, which add greatly to the appearance of the Refrigerator.



CODE	WEIGHT	LBS. ICE	LENGTH	DEPTH	HEIGHT	PRICE
Dewey	450	300	52	29	74	\$90 00

Butter and Cheese Roll-Top Refrigerators.

Oak, Antique Finish. Nickel Trimmings and Raised Panels. Inside Lined with White Spruce or Poplar.



This illustrates our No. 205 Double Butter and Cheese Roll-Top Refrigerators. They are made similar to No. 204, except that they have a solid partition between butter and cheese departments. Three rolls for butter and two for cheese.

Two separate ice chambers; two separate storage departments.

The two cheese spaces have turning tables for cheese; also shelves in those spaces, as well as glass doors in the top.

The butter department is made the same as No. 204.

Weight, 1350; ice capacity, 785 lbs.; length, 112 in.; height, 84 in.

Price.....\$160

No. 205. Five-Roll Butter and Cheese Refrigerator.

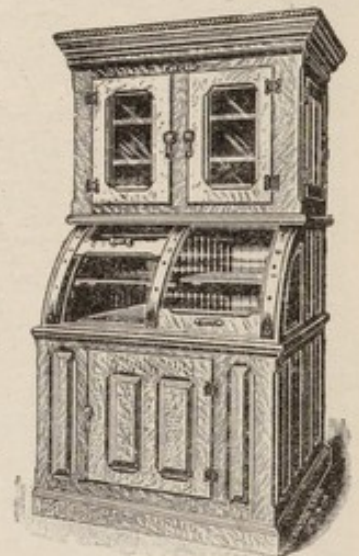
Oak, Antique Finish. Inside Lined with White Spruce or Poplar.

NICKEL TRIMMINGS on all doors and windows. The rolls are provided with two thicknesses of bent glass, and are held in place by WIDE NICKEL BANDS.

Ice door in each end, so the Refrigerator may be set on either side or middle of room.

They have double thick glass doors, which open into the departments, arranged with shelves for the display of fancy butter and other such goods.

The roll department is for either roll or tub butter. The lower department is used for storage.

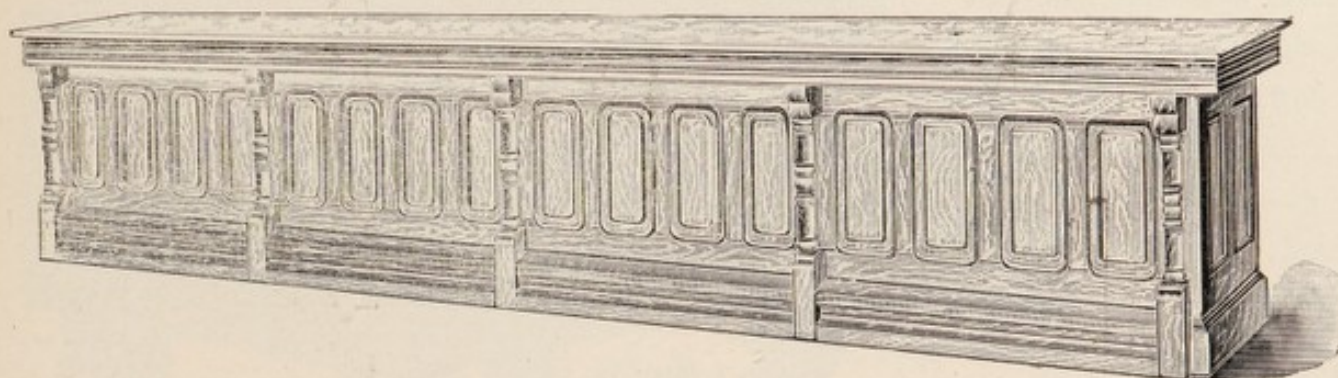


No. 202.

ROLLS	WEIGHT	LBS. ICE	LENGTH	DEPTH	HEIGHT	PRICE
2	800	312	46	41	84	\$ 75.00
3	980	464	68	41	84	100.00
4	1170	625	90	41	84	125.00

COUNTERS.

Style A.

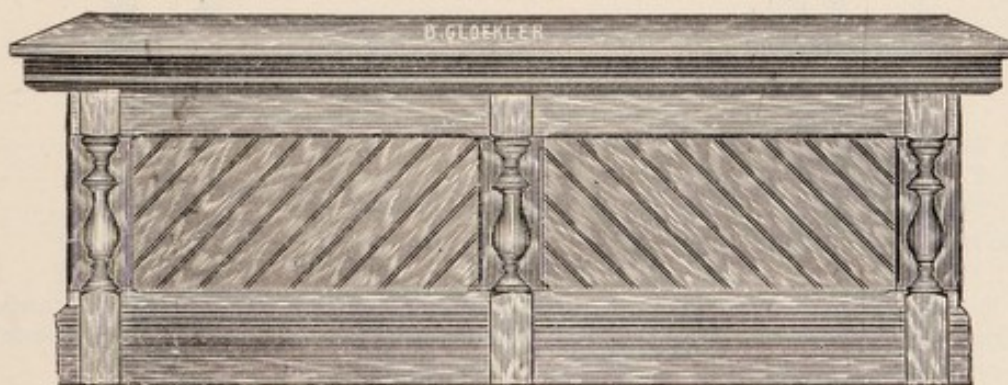


This Counter is one of the prettiest designs suitable for a market, and is made either of hard pine, ash or oak. They come with wood or marble top, and are finished in the natural wood and oiled, and are two feet wide.

Prices on Counters with Wood Top:

6 feet	\$14.00	10 feet	\$22.00	14 feet	\$28.00
8 "	18.00	12 "	25.00	16 "	32.00
18 feet	\$36.00				

Style B.--With or Without Marble Top.



This Counter is made of hard pine, oiled and varnished and neatly finished.

Prices for Wood Top:

6 feet long, 2 feet wide	\$12.00	10 feet long, 2 feet wide	\$20.00
7 " " "	14.00	12 " " "	24.00
8 " " "	16.00	14 " " "	28.00

Prices of Marble Slabs for Above Counters.

	1 in. Thick.	1 1/4 in. Thick.	1 1/2 in. Thick.
6 feet long, 2 feet wide	\$11.00	\$20.00	\$22.00
8 " " "	14.00	26.00	29.00
10 " " "	18.00	34.00	36.00
12 " " "	21.00	39.00	42.00
14 " " "	25.00	45.00	49.00
16 " " "	30.00	52.00	58.00
18 " " "	35.00	58.00	63.00

All slabs over ten feet long come in two pieces.

Straight Counter.

Style C.



Without Marble Tops.

Length.....	6 feet,	8 feet,	10 feet,	12 feet,	14 feet,	16 feet,	18 feet,
Price.....	\$11.00	\$13.00	\$15.00	\$18.00	\$21.00	\$24.00	\$27.00

Open Front Cutting Benches.

Style D.



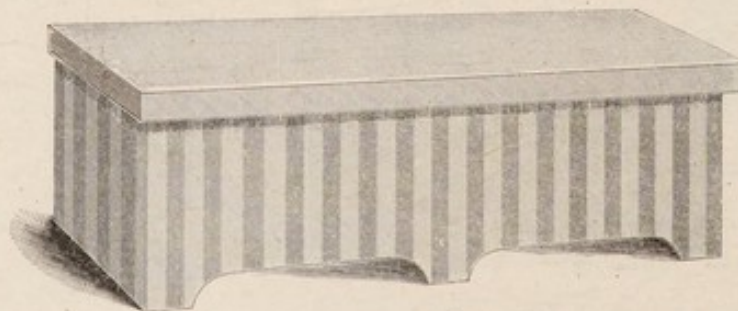
6 feet long, 2 feet wide	\$14.00
8 " " 2 " "	18.00
10 " " 2 " "	22.00

Any size made to order.

Style "D" can be furnished with marble top and with a shelf for tools, and is a popular counter for market use. When finished with marble top the front and ends are panelled. Special prices on application.

Cutting Bench.

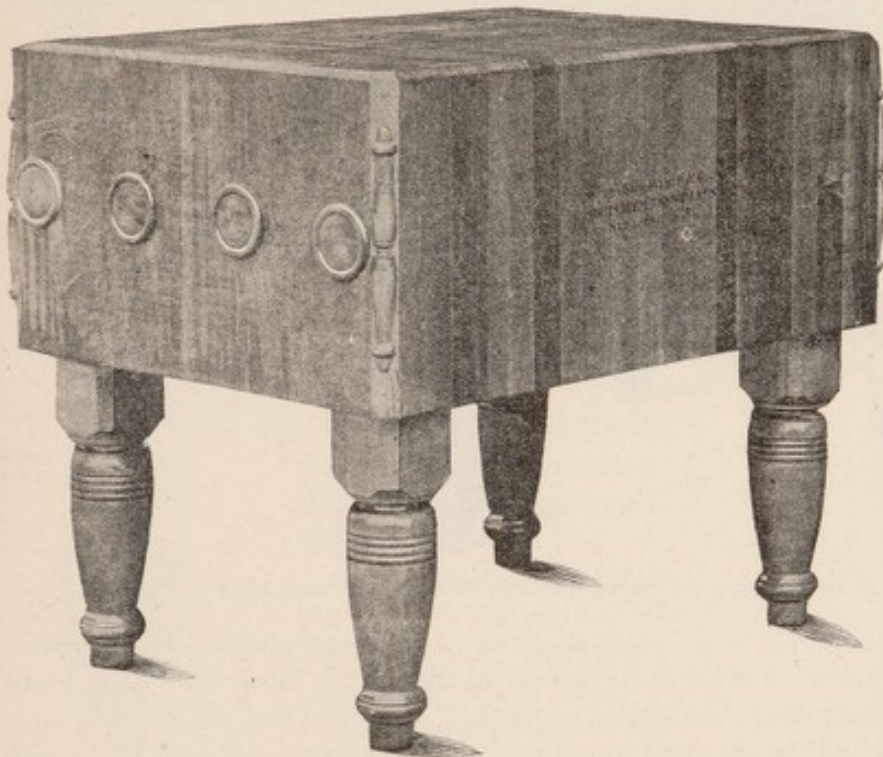
Style E.



Hard Maple Top.

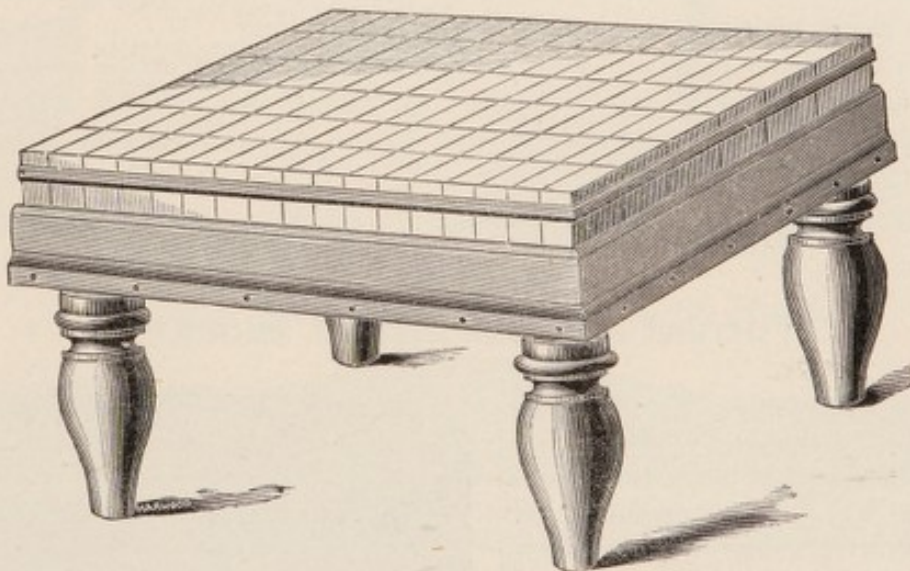
6 feet long, 2 feet wide	\$11.50	8 feet long, 2 feet wide	\$15.50
7 " " 2 " "	13.50	10 " " 2 " "	19.00

Reversible Meat Block.



No. 1.

This block is made of thoroughly kiln dried sugar maple, put together with Lepage Russian Cement and SECURELY BOLTED. It is highly finished, neat, attractive and easily kept clean. Legs are fastened to the block in such a manner that when blocks become badly worn on one side, they can be turned over and made nearly as good as new.



No. 2.

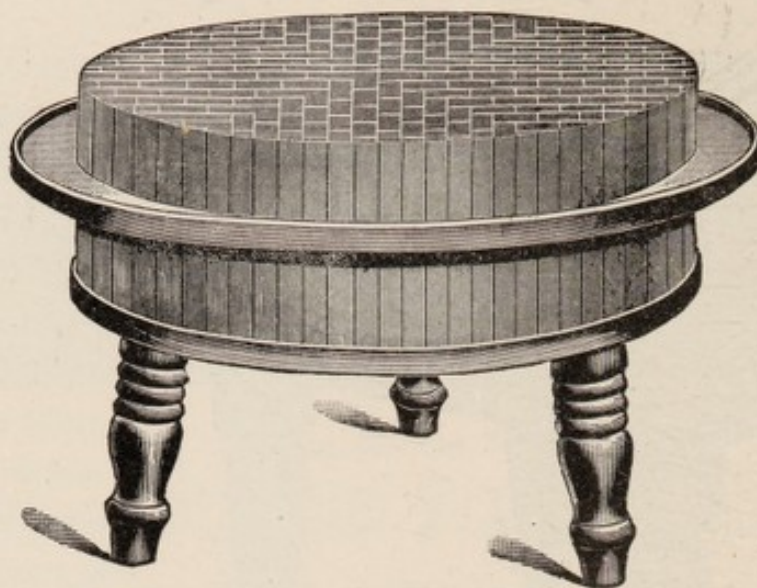
The mouldings give it an elegant and attractive appearance.

PRICE LIST.

20 x 24	\$11.50	30 x 42	\$28.00
24 x 24	13.50	30 x 48	33.00
24 x 30	16.50	30 x 54	36.00
24 x 36	18.75	30 x 60	40.00
30 x 30	20.50	30 x 72	49.00
30 x 36	22.00	36 x 60	49.00
30 x 40	27.50	36 x 72	60.00

Other sizes furnished on short notice.

Sectional Rocker Block.



These Blocks are Made of Sections of Selected and Kiln-Dried Hard Maple,

One and one-half and two inches thick, three to four inches wide and fifteen inches long, securely jointed in such a manner that they are as solid as if in one block. This block is beyond doubt the finest and most carefully constructed block in the market. Every piece of hard maple is thoroughly inspected, so that they will be of equal toughness and wear down even. A heavy iron band with strong iron lugs is drawn around the block. This band is provided with a bolt with nut on each end, so that the band can be drawn up tight in case of shrinkage. A rim or shelf is fitted around the block, which can be easily lifted off for cleaning.

We think it unnecessary to go into long details as to the construction of this block, as the above cut is a splendid illustration of it. Legs are turned out of 5 x 5 square stock and are removable for shipment. Finished in natural color in one coat oil, one coat shellac and one-coat hard-oil finish.

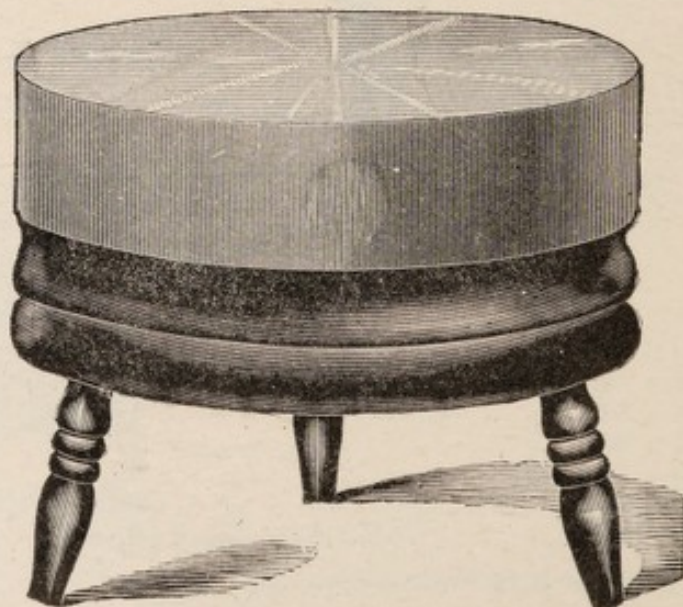
40-inch diameter ---- \$18.00 42-inch diameter ---- \$20.00 44-inch diameter ---- \$22.00

Turned and Varnished Blocks.

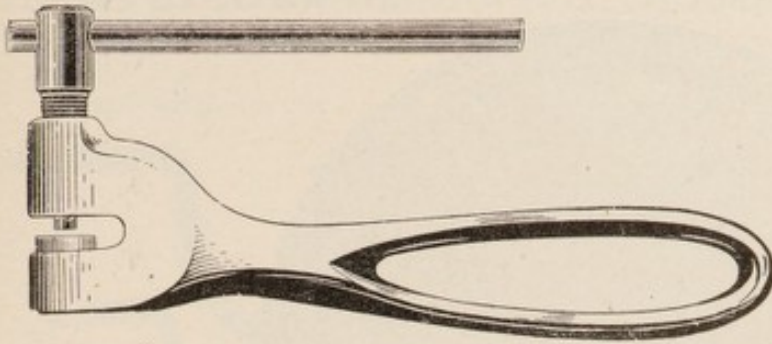
These blocks are sycamore, 14 to 18 inches deep, according to diameter of block. The weight of these blocks is about as follows: 2 feet diameter, 180 lbs.; 2½ feet diameter, 290 lbs.; 3 feet diameter, 479 lbs.; 3½ feet diameter, 680 lbs.; 4 feet diameter, 950 lbs.

When ordering a block it will, at times, not be just the size ordered, but may be a few inches larger or smaller, but the price will be according to size sent.

Diameter, Feet.	Price, Turned and Varnished.	Diameter, Feet.	Price, Turned and Varnished.
1¾	\$3.50	3	\$ 8.00
2	4.00	3¼	9.00
2¼	4.50	3½	10.00
2½	5.50	3¾	12.00
2¾	6.50	4	15.00



Saw Blade Punching Machine.



This simple machine will cut a perfect hole in any kind of a saw blade.

Price 75 cents.

Tool Bracket.

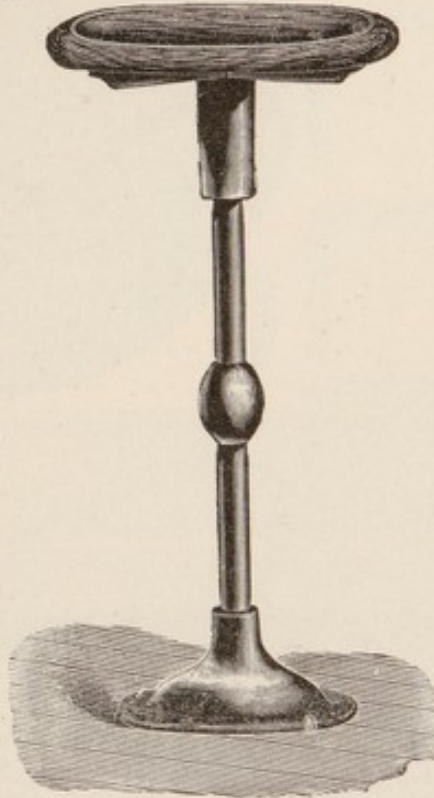
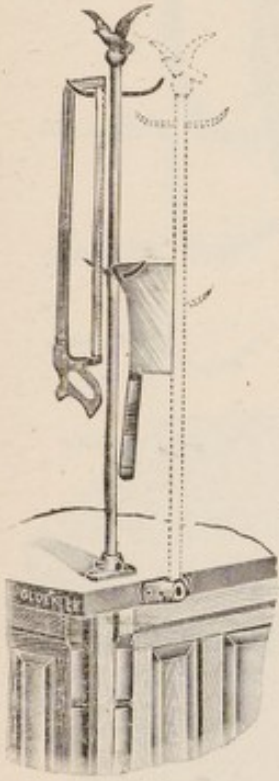
Its purpose is readily understood, and that every Butcher should use them is beyond question.

It is adaptable for hanging Saws, Cleavers and Steel, so that you know just where to find them.

It can be fastened on top or side of counter, bench or meat block.

It is all tinned and ornament bronzed, making an attractive appearance. Order at once.

Price \$1.25 each.



No. 101.

Pedestals.

Japanned.

Solid Hard Wood tops, finished in cherry, oak, walnut and mahogany.

Twenty-two inches high.

A first-class stool in every respect.

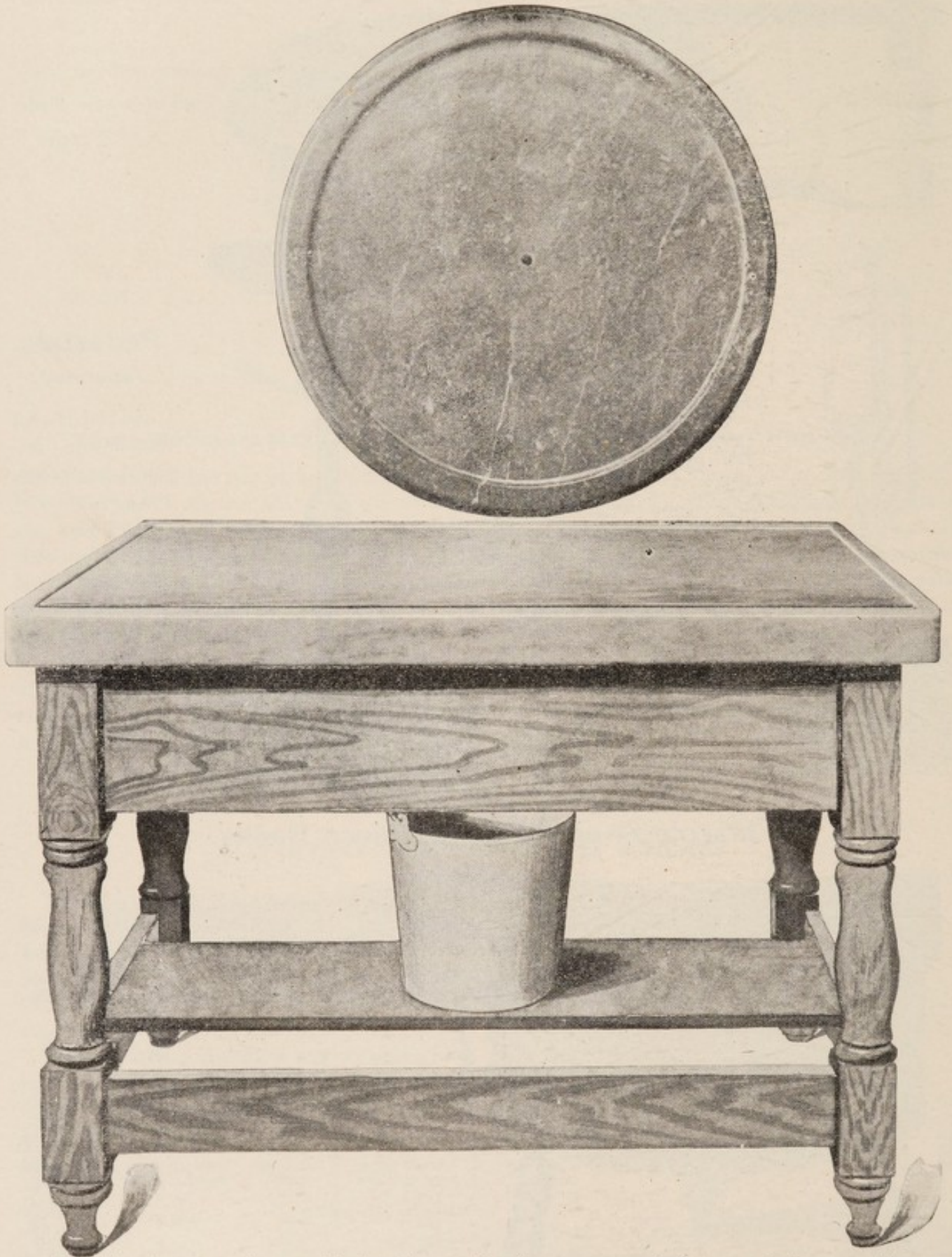
Price, each, \$1.50.

Marble Shelf for Small Piece Racks.



8 feet long; Shelf 15 in. by 1 1/4 in.; Back pieces 18 in. high in center by 1 in.	\$25.00
10 " " " " " " " " " " " "	33.00
12 " " " " " " " " " " " "	40.00
14 " " " " " " " " " " " "	48.00
16 " " " " " " " " " " " "	55.00
8 " " " " " " " " " " " " straight, 12 inches	22.00
10 " " " " " " " " " " " "	30.00
12 " " " " " " " " " " " "	38.00
14 " " " " " " " " " " " "	45.00
16 " " " " " " " " " " " "	52.00

Marble Meat Trays.



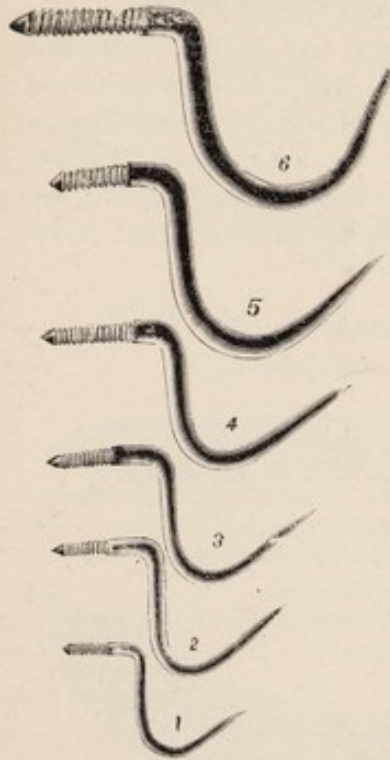
Special prices quoted on application for marble for counters, shelves or windows, cut to any size or pattern.

Hooks to Screw In.

"S" Hooks.

Steel Bar Meat Hooks.

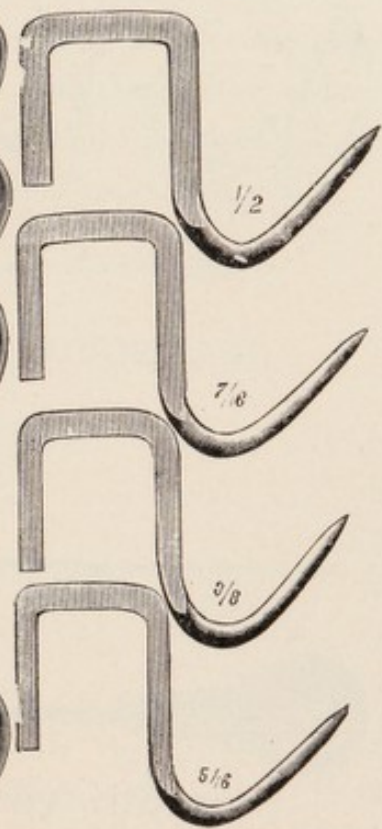
One-fourth size cut.



One-fourth size cut.



One-fourth size cut.



No. 1	per doz,	\$.20
" 2	"	.30
" 3	"	.40
" 4	"	.50
" 5	"	.60
" 6	"	1.00

4 inch	per dozen,	\$.40
5 "	"	.50
6 "	"	.60
8 "	"	.75
10 "	"	1.00

Square Steel, made to slide on a 2-inch bar.	
5-16 inch	per doz., \$.75
3-8 "	" .85
7-16 "	" .95
1-2 "	" 1.00

Enterprise Detachable Meat Hooks.

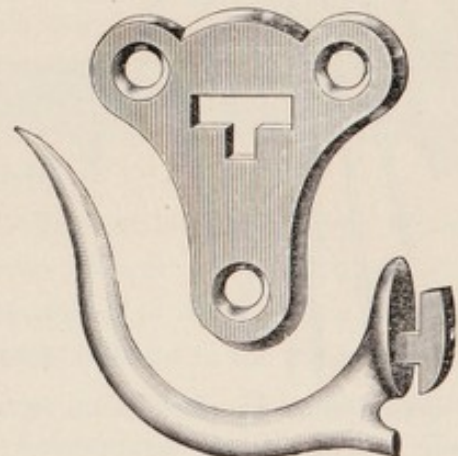
TINNED.

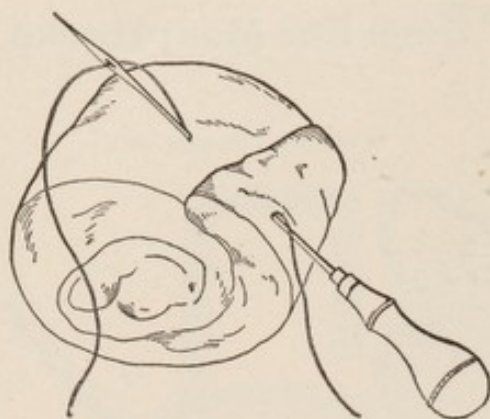
This Detachable Meat Hook is made of malleable iron, nicely tinned, and consists of only two parts, a T Hook and Plate, as shown in the illustration. It is simple to adjust and easily taken apart for cleaning.

DIRECTIONS.—Place the hook in the Plate and draw down into the lower slot; the T thus binds slightly on the wood frame and the Hook is perfectly secure.

PRICES:

Number	1	2	3	4
Per Gross, with tinned screws,	\$8.50	\$10.00	\$12.00	\$20.00
Packed 1/3 gross in a box.				





Cut shows directions for use.

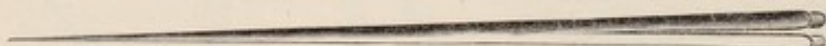
Roast Beef Tier.

Should form a part of every market outfit. Very useful for stringing all kinds of meats. Buy only the original and genuine, made from best tool steel.

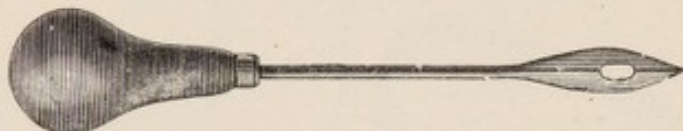
Since we introduced this useful tool to the trade there has been placed on the market a cheap, inferior imitation, and we have reduced the price of our Standard Tier, to give the trade a better tool at the same price. It saves time, does away with skewers in chuck roasts, and is a useful tool for stringing smoked meats. If once tried it will be always used.

Price----- \$.50

French Larding Needles.



In boxes, assorted sizes, 12 larding and 2 sewing needles-- 75c
 Extra heavy, for beef a la mode
 12 inch----- 15c
 Extra heavy, for beef a la mode
 14 inch----- 20c



Ham Stringers. Price, 50c.

Salinometer.

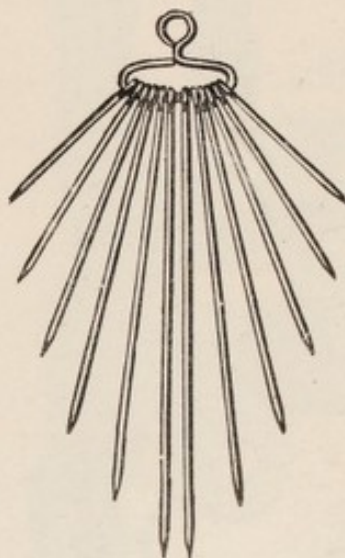


For testing brine or pickle. Use one and you will have no trouble with too strong or too weak brine. Price, 75 cents.



Ham Tryers. Price, 40c.

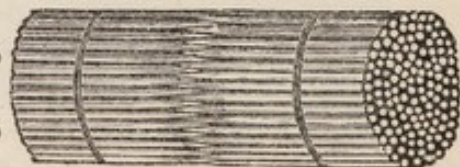
Steel Skewers.



TINNED.

No. 1, assorted, 1 doz. in a set,
 4½ to 9 in. long, per set----- \$.25
 No. 2, 1 doz. 6 in. Skewers to a
 set, per set----- .15
 Larding Needles, 1 doz. in a
 set, per set----- .75

Skewers.



Heavy Steel Roast Skewers.

TINNED.

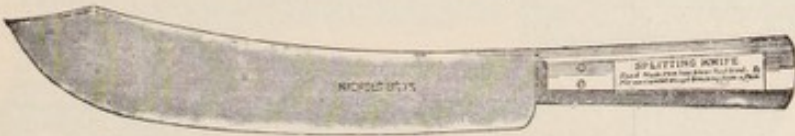
6 to 10 inches long, each----- \$.10
 Per dozen----- 1.00

No. 1, 4½ in---- per M. \$.60
 No. 2, 5 in---- " .83
 No. 4, 5½ in---- " .92
 No. 3, 6 in---- " 1.00
 No. 4, 6 in---- " 1.10

Many butchers use these Skewers for pinning roasts for their hotel and restaurant customers.

Marketmen's Steak Knife, Beech Handle.

Sizes, 10 in. to 16 in. Blades.



Cimeter Blade Steak Knife.

Sizes, 10 in. to 16 in. Blades.



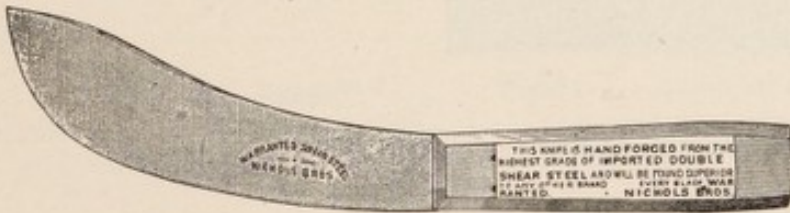
Beech Handle Sticking Knife.

Sizes, 5 in. to 7 in. Blades.



Beech Handle Skinning Knife.

Sizes, 4 in. to 7 in. Blades.



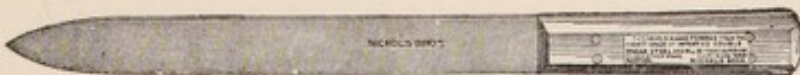
Beech Handle Boning Knife.

Sizes, 5 in. to 7 in.



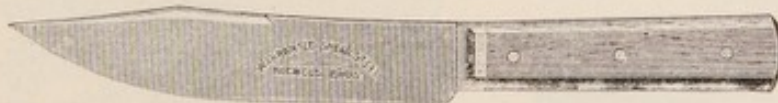
Beech Handle Pork Knife.

Sizes, 10 in. to 12 in. Blades.



Beech Handle Ripping Knife.

6 in. Blades.



Beech Handle Butcher Knife.

Sizes, 4 in. to 9 in.



These Knives are hand-forged from the highest grade of Imported Double Shear Steel, and will be found superior to any other brand. Every blade bearing our name is fully warranted against being soft or breaking from a flaw.

PRICE LIST.

16 in. Blade	-----	\$1.50
14 " "	-----	1.25
12 " "	-----	1.00
11 " "	-----	.90
10 " "	-----	.80
9 " "	-----	.60
8 " "	-----	.40
7 " "	-----	.35
6 " "	-----	.30
5 " "	-----	.25
4 " "	-----	.25

Brougher Patent Skinning Knife.

(Patented September 6, 1887.)

Made only in 6 in. Blades.



This combined Skinning Knife, with Cleaver or Break-down and Hand Guard Attachments, meets a long-felt want in the trade and has been approved and commended wherever introduced. Price, 75c.

Beech Handle Splitting Knife.



No. 312. 12 in., \$1.25

Forged from SPECIAL, TOUGH Steel, 1/4 inch extra heavy back; weight about 1 1/2 lbs.; for splitting small stock.

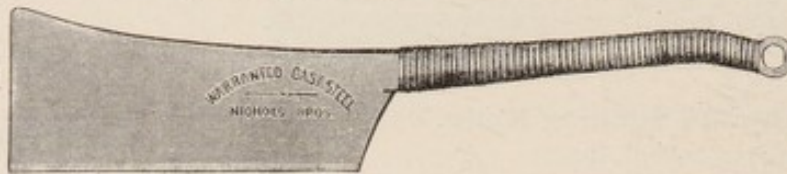
New York Pattern Lamb Splitter.



12 in. \$1.25 14 in. \$1.50

Packing House Pork Cleaver.

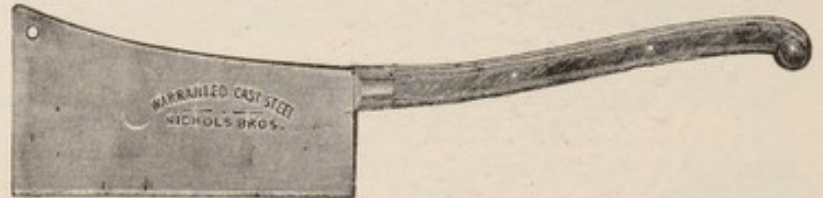
Solid Iron Hand, wrapped with tarred marline. Fully warranted.



20 in. \$5.00
22 in. 6.00
24 in. 7.00

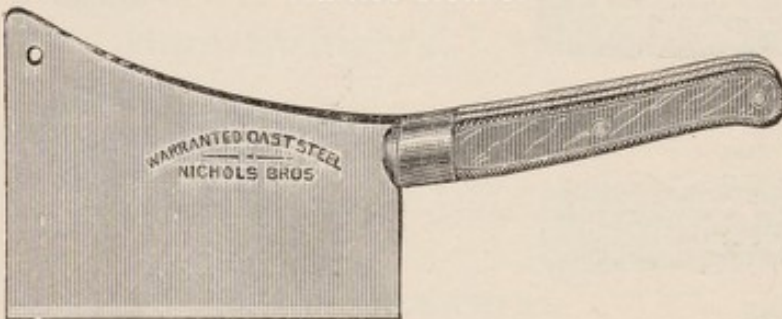
Beef Splitter, Flat Handle.

A trial will convince the most skeptical that this Beef Splitter will give better satisfaction than any style heretofore on the market. Furnished also with tarred marline handle.



12 in. \$3.00 13 in. \$3.50 14 in. \$4.00

Market Cleaver.

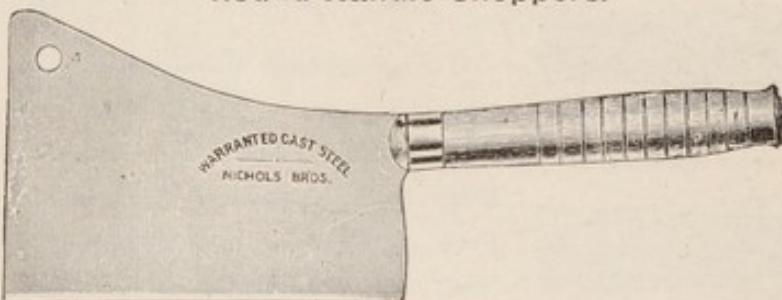


Lamb Cleaver.



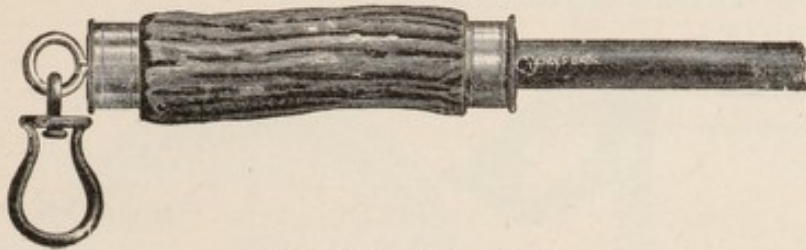
**CLEAVER
PRICE LIST.**

Round Handle Choppers.



Size.	Market.	Lamb.	Choppers.
6 in.	\$.75	\$	\$.75
7 in.	1.00	.60	.80
8 in.	1.25	.80	1.00
9 in.	1.50	1.00	1.25
10 in.	2.00	1.25	1.50
12 in.	3.00	1.50	1.75

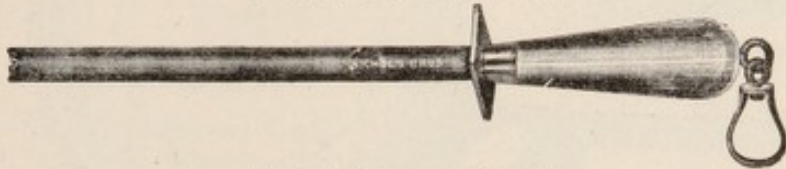
Stag Handle Steel.



All our Steels have magnetic points, which make them popular with the butcher and market trade.

Fully warranted.

Diamond Guard Steel.



Stag Handle. Ebonized and Diamond Gd.

12 in.	\$1.25	\$1.00
14 in.	1.50	1.25
16 in.	2.25	

Ebonized Handle Steel.



Cheese Knife.

10 in.	\$.60
12 in.	1.00
14 in.	1.25



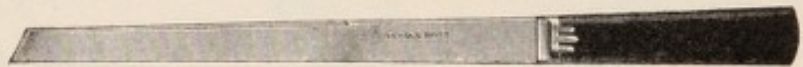
Pot Fork.

13 in.	\$.25
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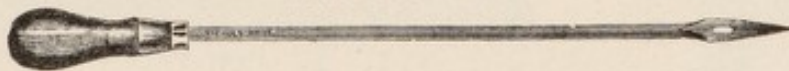


Ham Slicer.

Has ebony handle, swaged blade, and fancy bolster \$.75



Roast Beef Tier.

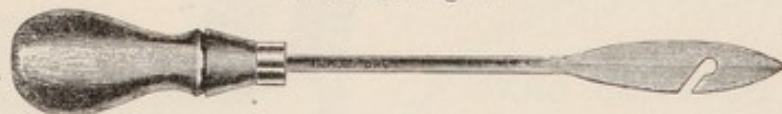


12 in.	\$.50
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This tool is made of refined cast steel and has a fine needle point, and is well adapted for tying meat.

Ham Stringer.

7 in., Open Eye	\$.35
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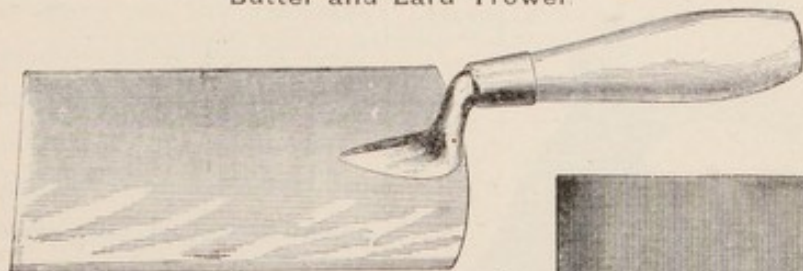
7 in. Closed Eye	\$.35
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Ham Tryer.

8 in.	\$.35
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Butter and Lard Trowel.



6 in.	\$.40
8 in.	.50

Butter and Lard Spade.



Forged from the best cast steel and well tempered; plated with pure block tin.

8 1/2 in.	\$.60
-----------	--------

Butchers' Saws and Blades.

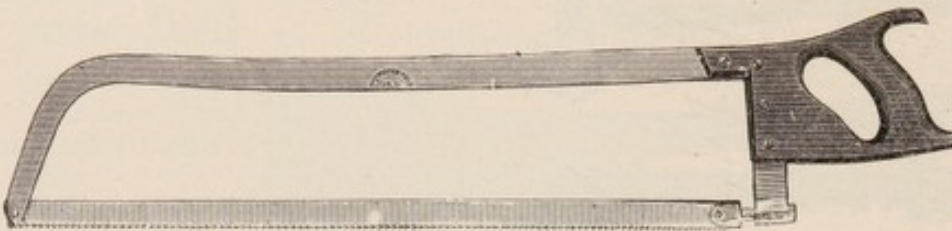


High Flat Steel Back.

High Flat Back.

For use on heavy beef.

22 in.	24 in.	26 in.	28 in.
\$2.00	\$2.25	\$2.50	\$2.75



Our Special Saw--Flat Steel Back.

Our Special Saw.

Unsurpassed for quality; handles shaped for ease in use.

22 in.	24 in.	26 in.	28 in.
\$1.50	\$1.75	\$2.00	\$2.25



Saw Blades.

Beef Splitting Saw.

Extra heavy steel frame. Weight 5 to 6 lbs. Handles covered with hard wood. 33-in. blade, 2 in.

wide ----- \$5.00

This style is used in all the leading beef slaughtering houses.

Best quality.

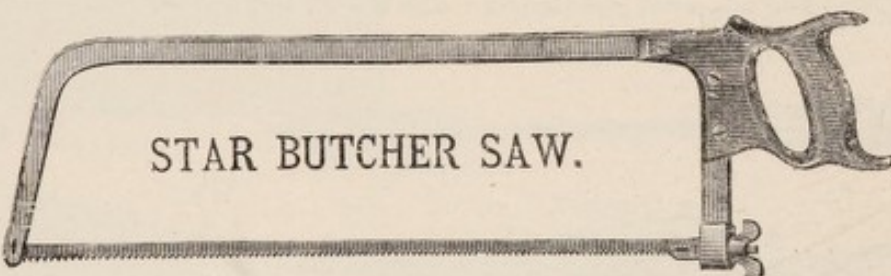
23 in.	24 in.	26 in.	28 in.
65c	75c	80c	90c

Furnished, narrow, medium or wide.



Pork Packers' Saws.

14 in.	\$1.25	16 in.	\$1.40	18 in.	\$1.50
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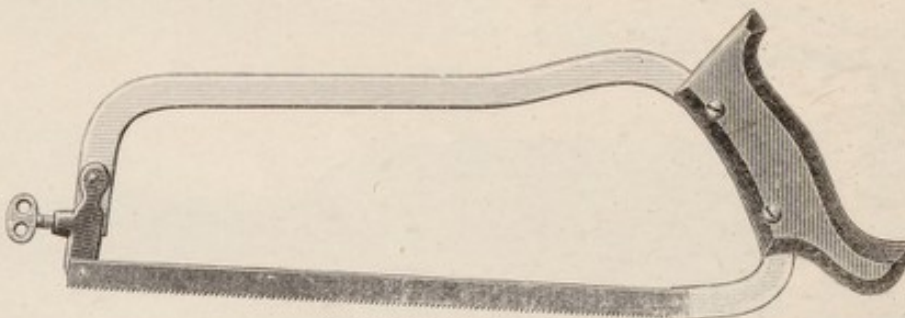


STAR BUTCHER SAW.

Frames	22 in.	\$1.25	24 in.	\$1.40	26 in.	\$1.50
Ex. Blades,	"	1.25	"	1.50	"	1.75 per doz.

Star Saws and Blades.

It has been discovered that a Butcher's Saw Blade can be made and filed at the factory by machinery at a less cost than is usually paid for one filing; also that they can be tempered so that they will cut about six times as long as the old kind, which have to be kept soft enough to file. The Star Blades can take a file temper, as they are to be thrown away when dull. After cutting bone for six weeks, one of these blades will cut off a half inch rod of iron twenty times.



Star Dehorning Saw.

Blade, 10 in.	\$1.00	Extra Blades,	75c per doz.
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Spring Balance Scales.

Large Dials, with Large Figures.

Can be furnished with Porcelain or Enam-
eled Steel Pans.

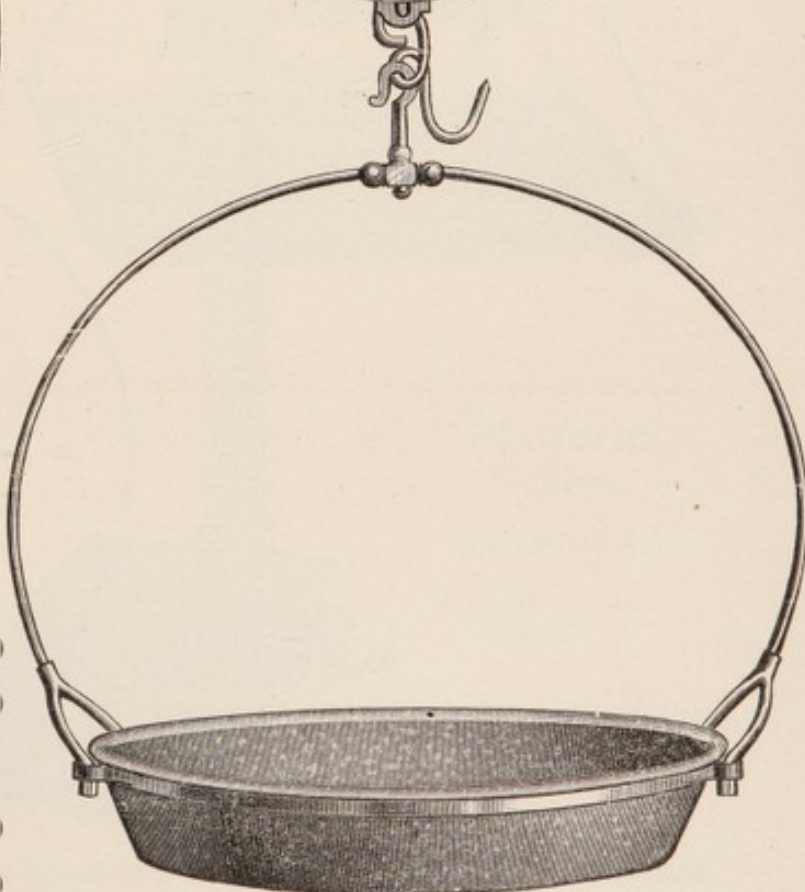
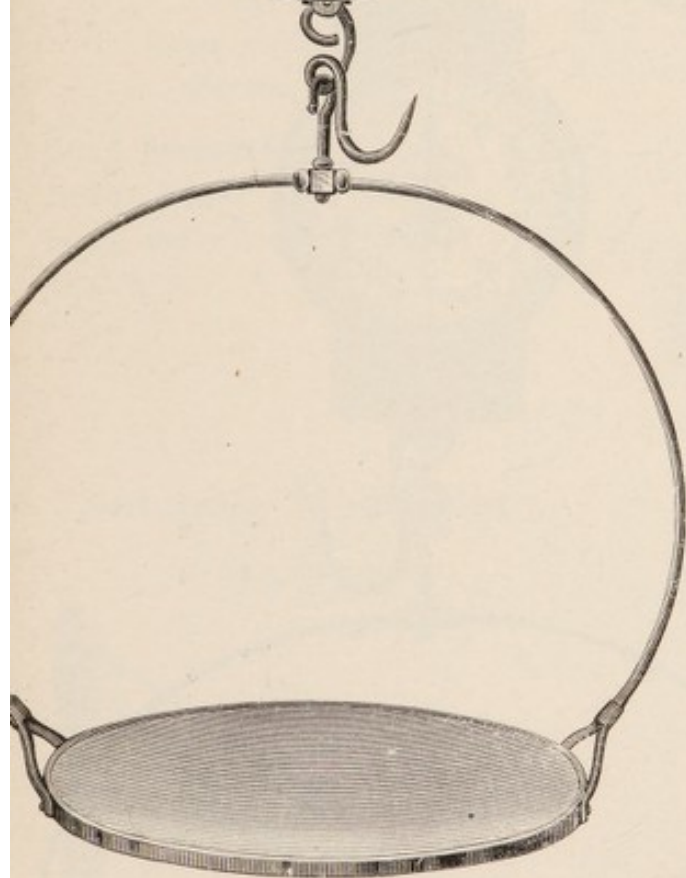
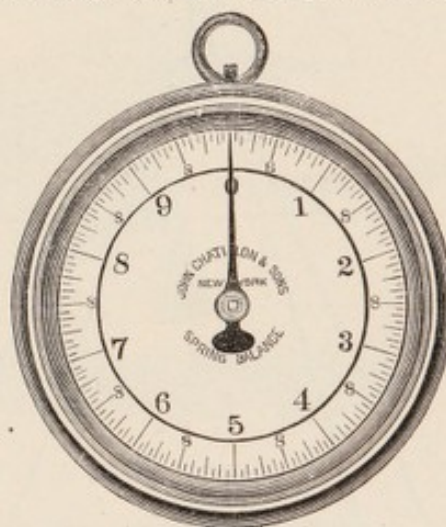
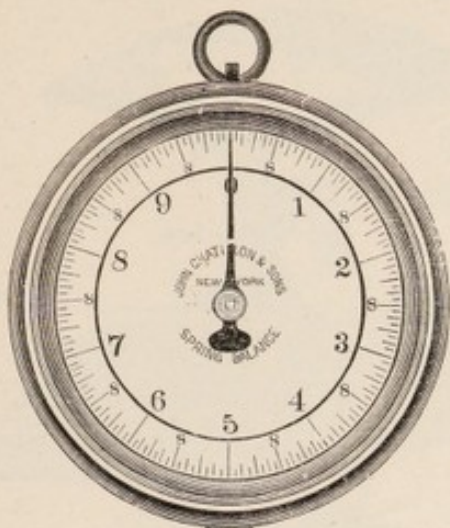
Single Dial.

30 lbs. x 1 oz.	-----	\$10.00
60 " x 3 "	-----	11.00

Double Dial.

30 lbs. x 1 oz.	-----	\$15.00
60 " x 2 "	-----	16.00

In ordering state kind of pan wanted.



Fish Scales,

WITH REMOVABLE AGATE PAN.

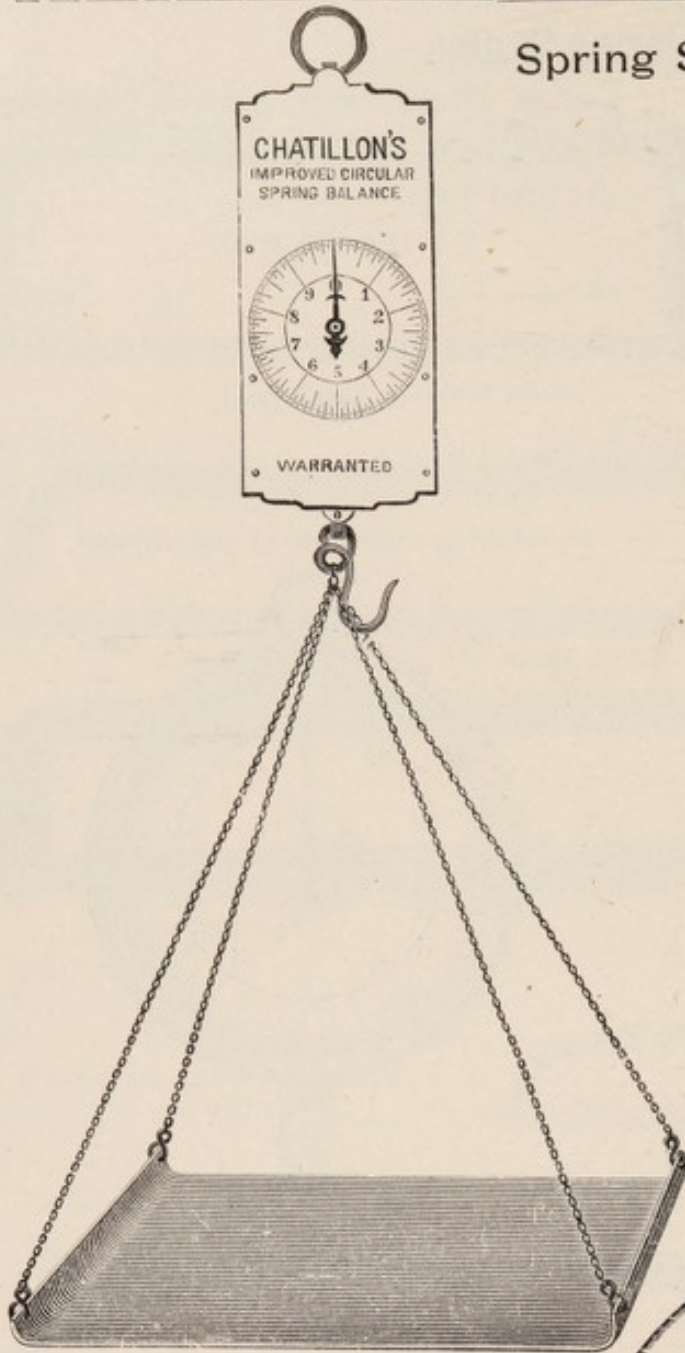
Single Dial.

30 lb. x 1 oz.	-----	\$10.00
60 " x 2 "	-----	10.00

Double Dial.

30 lbs. x 1 oz.	-----	\$15.00
60 " x 2 "	-----	16.00

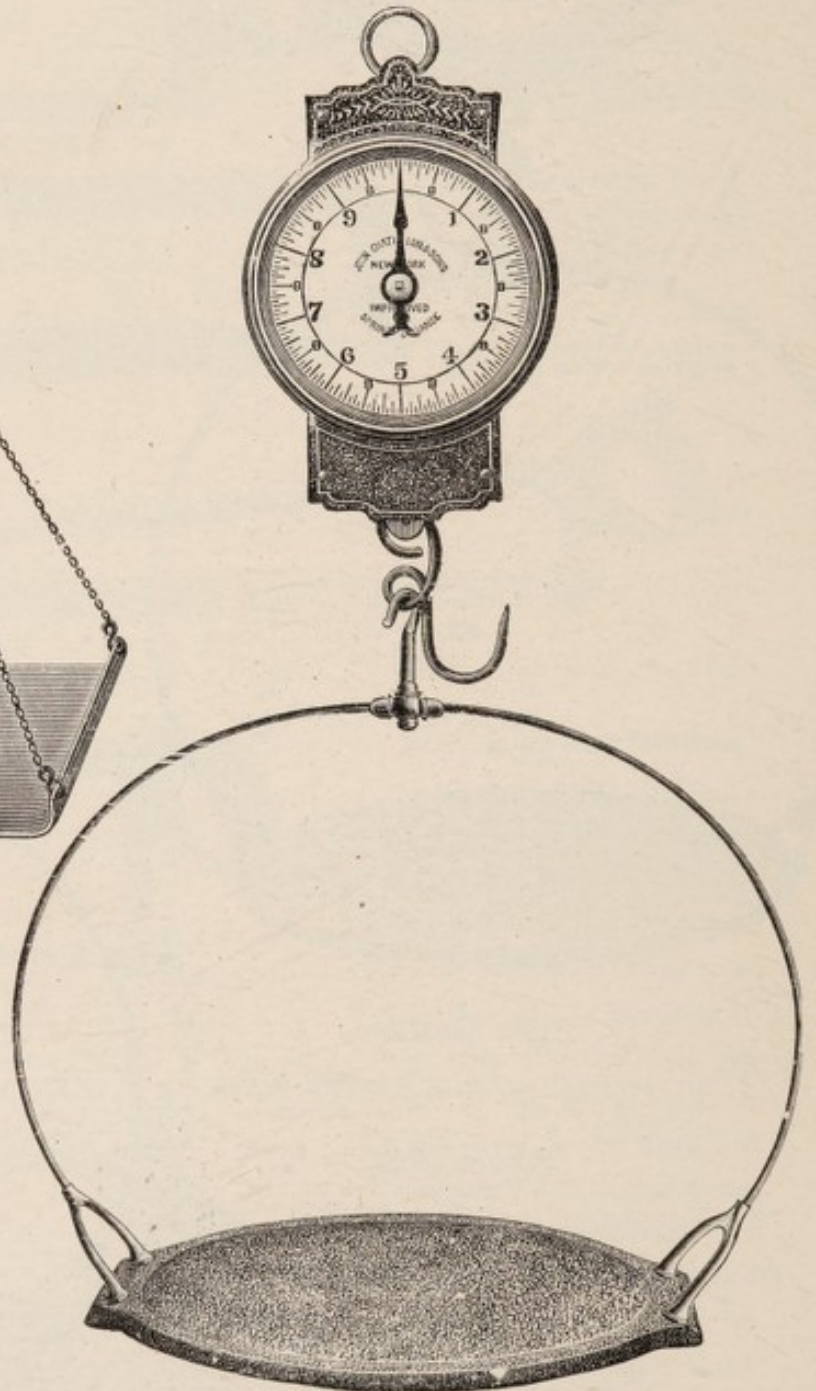
Spring Scales.



Cart Scales.

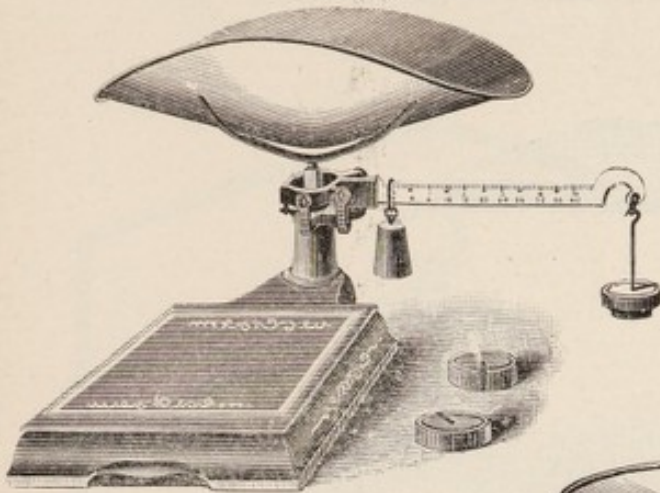
30 lb. x 1 oz. ----- \$4.00

Furnished with Tin Pan and Bows,
or with Chain.



Enameled white front and glass sash, with heavy Enameled Steel Pan, 30 lbs. x 1 oz. ----- \$6.00

Union Scales.

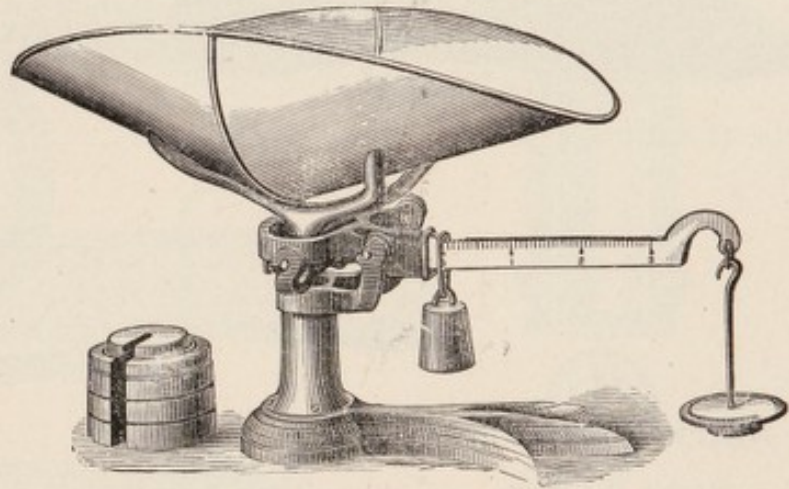


Steel bearings.
Extra quality and finish.
240 lbs. capacity.

Single Beam Tin Scoop	-----	\$4.00
Double Beam " "	-----	5.00
Single Beam Brass " "	-----	5.00
Double " " "	-----	6.00

Counter Scales.

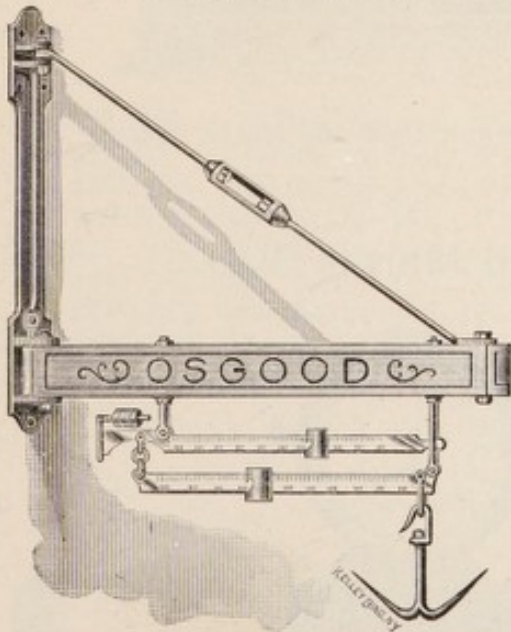
With Scoop and Fork.



37 lbs. Capacity, Tin Scoop----- \$3.50

Butchers' Meat Beam.

No weights required.



Graduated both sides.

No. 17, Capacity 600 lbs.	-----	\$30.00
No. 18, " 1200 "	-----	40.00

Platform Scales.

ON WHEELS.

With Brass Sliding Poise.

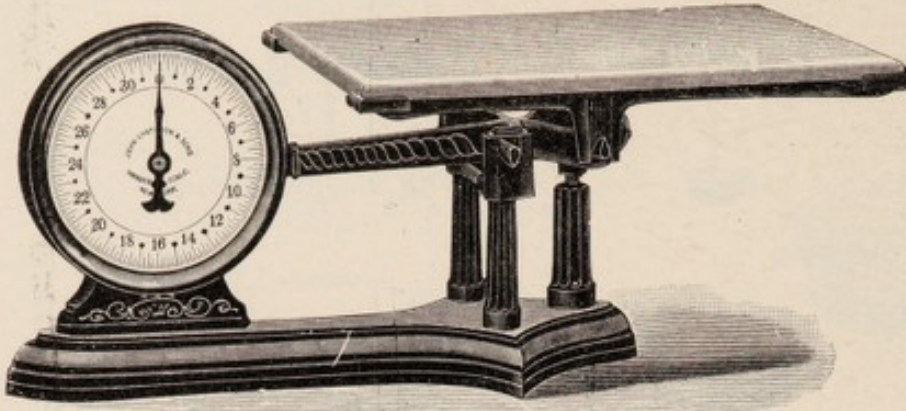


600 lbs. Capacity----- \$14.00

1000 lbs. Capacity----- 20.00

Turnbull's Scales.

Marble Platform.



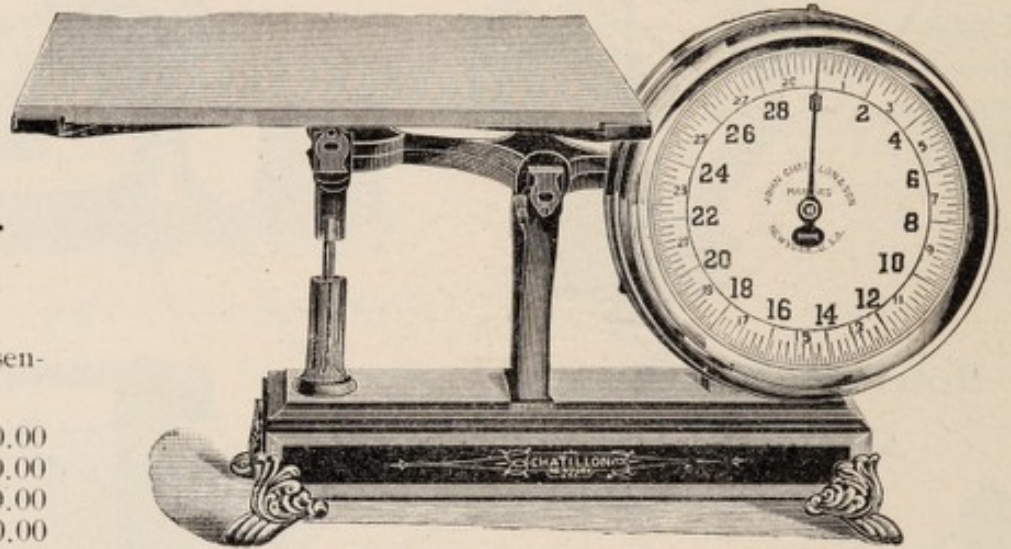
No. 39—32 lbs, x 1 oz. -----\$10.00

Market Scales.

Marble Platform.
Agate Bearings.

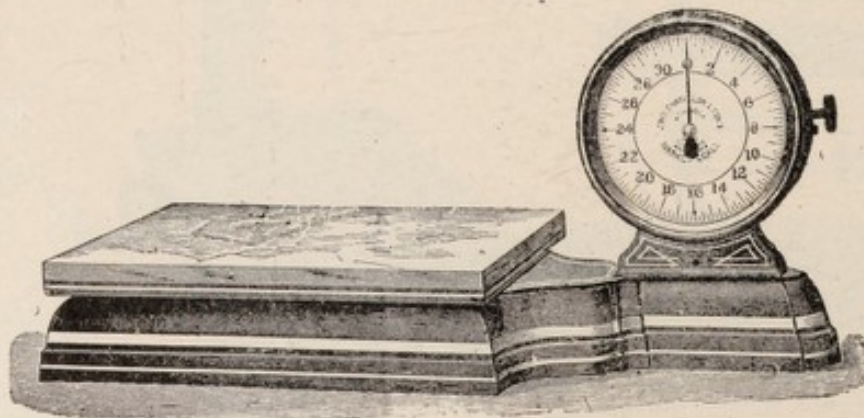
A most accurate and sensitive Scales.

- 5 lbs. x $\frac{1}{2}$ oz -----\$20.00
- 10 lbs. x 1 oz -----20.00
- 20 lbs. x 2 ozs -----20.00
- 40 lbs. x 4 -----20.00



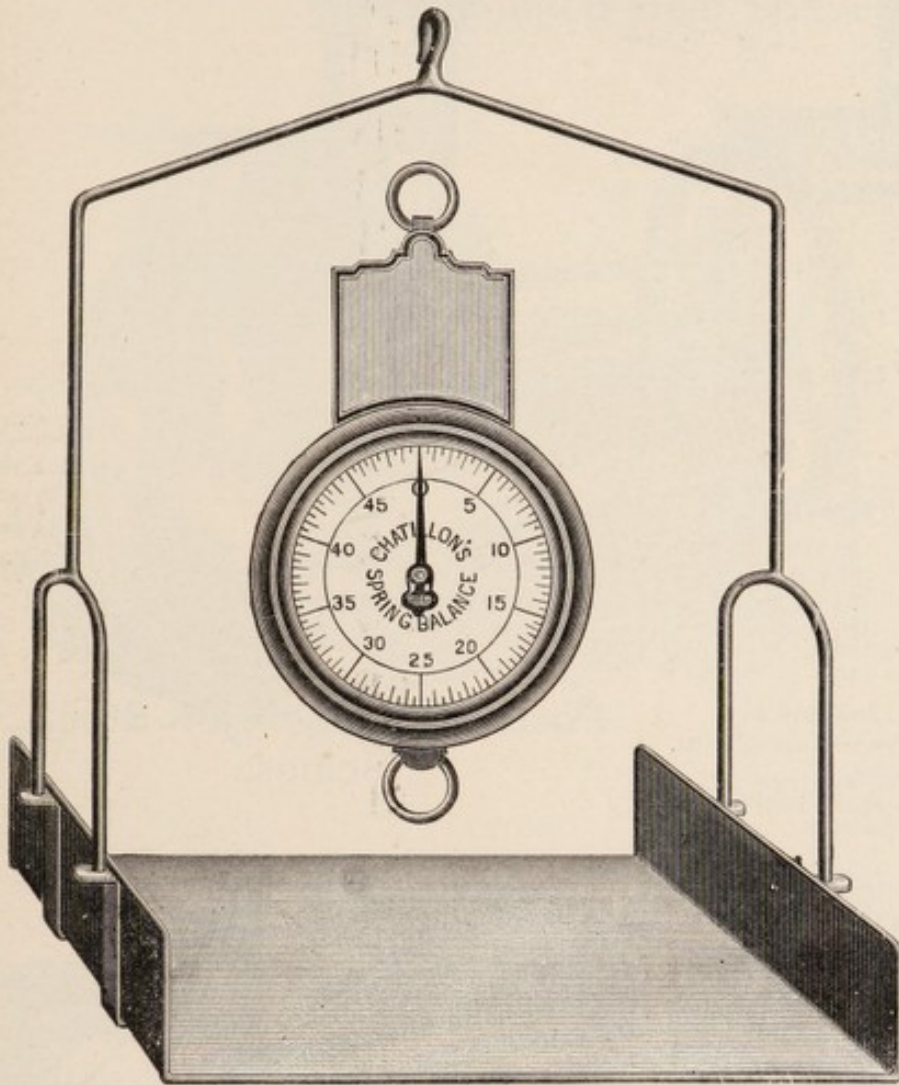
No. 209—With 8 in. Double Dials and Marble Slabs.

No. 68--With Double Dial and Marble Slab.



32 lbs. x 1 oz. -----\$16.00

Packing House Scales.



Cut shows No. 4285XST Spring Balance.

With Square Galvanized Iron Pans and Iron Bows.

No. 4265ST,	30 lbs. by 1 oz.,	Pan, 16 x 18 inches,	8-inch dial, 10-inch sash	Each, \$12.00
No. 4275ST,	60 lbs. by 2 oz.,	Pan, 16 x 18 inches,	8-inch dial, 10-inch sash	13.50
No. 4285ST,	120 lbs. by 4 oz.,	Pan, 20 x 24 inches,	8-inch dial, 10-inch sash	22.50
No. 4285XST,	150 lbs. by 4 oz.,	Pan, 20 x 24 inches,	8-inch dial, 10-inch sash	27.00
No. 4285½ST,	200 lbs. by 4 oz.,	Pan, 22 x 28 inches,	10-inch dial, 12-inch sash	33.00
No. 4295XST,	300 lbs. by 4 oz.,	Pan, 24 x 30 inches,	10-inch dial, 12-inch sash	37.50
No. 4295½ST,	400 lbs. by ½ lb.,	Pan, 24 x 30 inches,	10 inch dial, 12-inch sash	45.00
No. 4295¾ST,	600 lbs. by ½ lb.,	Special Pan to order,	10-inch dial, 12-inch sash.	

These Pans are also made with either three or four sides turned up or round pans, as may be ordered.

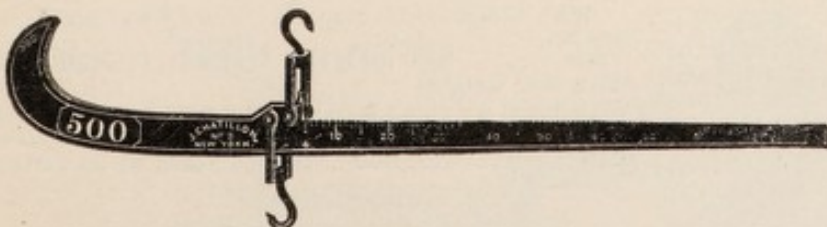
Wagon Ice Scales

The only good Wagon Scale made.



200 lbs.	-----	\$3.50
300 "	-----	4.50
400 "	-----	5.50

Scale Beams.



150 lbs.	-----	\$1.50
200 lbs.	-----	1.75
250 lbs.	-----	2.00
300 lbs.	-----	2.25
400 lbs.	-----	2.75
500 lbs.	-----	3.50
600 lbs.	-----	4.00

Wagon Scales.



Tons Capacity	Size of Platform	Distance from edge of Platform to Beam Rod	Single Beam	Double Beam	Triple Beam	With Beam Box
1-3	7x13	2 ft.	\$ 38	\$ 40	\$ 48	\$5 extra net
2-3	8x14	2 ft.	38	40	48	"
3-4	8x14	2 ft.	43	45	53	"
4-5	8x14	2 ft.	48	50	58	6 "
5-5	10x15	1 ft. 7 in.	50	52	60	"
6-6	8x15	2 ft. 6 in.	55	60	67	"
7-6	8x22	2 ft. 1 in.	75	80	87	"
8-10	8x14	2 ft.	75	80	90	8 "
9-10	9x18	2 ft.	90	95	105	"
10-10	8x22	2 ft. 1 in.	95	100	110	"
11-10	12x22	2 ft.	105	115	125	"
12-15	8x15	2 ft. 6 in.	110	120	130	"
13-15	8x22	2 ft. 1 in.	130	140	150	"

Other sizes can be furnished at a small advance.

Above prices are exclusive of timber and foundation, which are to be furnished by the customer.

Beam Boxes are built complete, nicely painted and lettered and prices are not subject to discount.

Dormant Warehouse Scales.

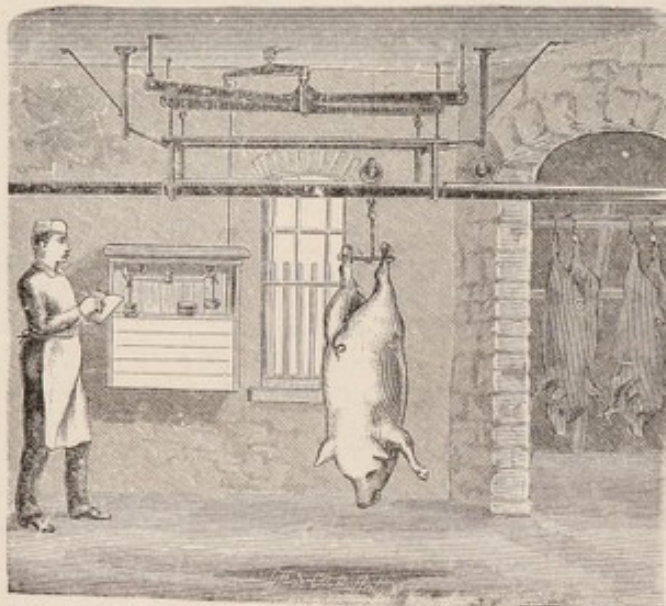


With two Iron Pillars, Brass Sliding Poise.

No.	Capacity.	Platform.	Single Beam.	Double Beam.
47	1500 lbs.	30x39 in.	\$ 65.00	\$ 69.00
48	2500 lbs.	37x46 in.	75.00	79.00
49	3500 lbs.	40x46 in.	90.00	94.00
50	5000 lbs.	48x48 in.	125.00	130.00

Built complete, ready to set into floor.

Suspension Butchers' Scale.



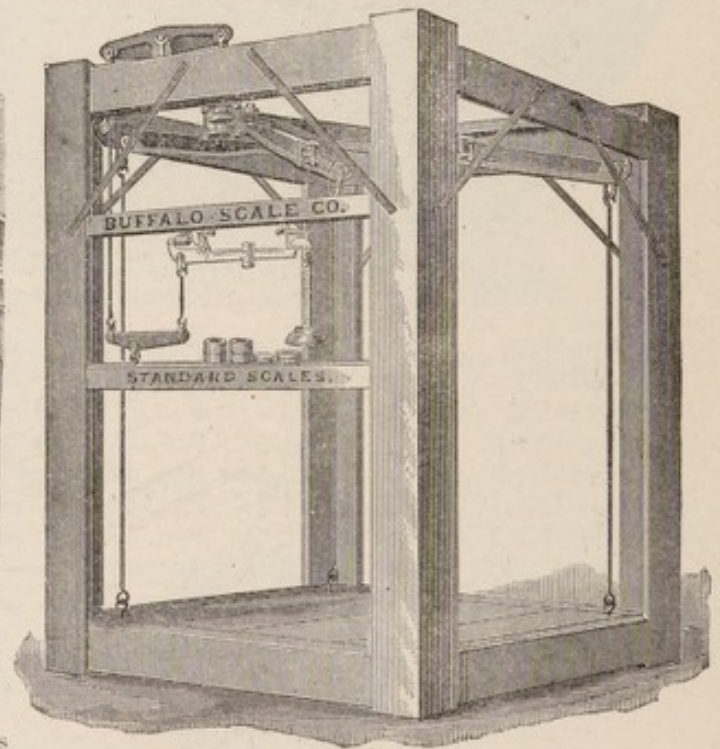
With Brass Beam and Sliding Brass Poise. Double Brass Beam, if desired, at same price.

New No.	Track.	Capacity.	Price.
394	Single	1000 lbs.	\$100.00
395	Single	2000 lbs.	115.00
396	Double	2000 lbs.	125.00

This Scale is hung from the ceiling and supports a section of the track which carries the meat hooks on wheels.

In ordering, state distance from top of rail to ceiling.

Portable Suspension Stock Scales.



With Wood-work complete. Posts 8 feet high.

New No.	Capacity.	Platform.	Price.
380	3500 lbs.	5x5 ft.	\$125.00

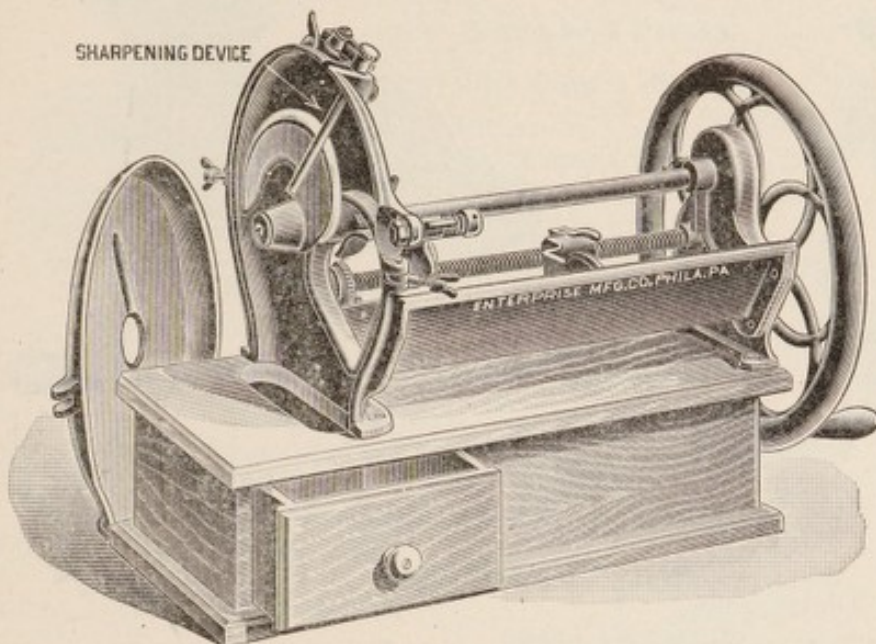
With zinc weights 129.00

With brass weights 153.00

May be set into floor like "Dormant," and have platform level with floor. Double beam, \$5.00 extra.

Special prices on application.

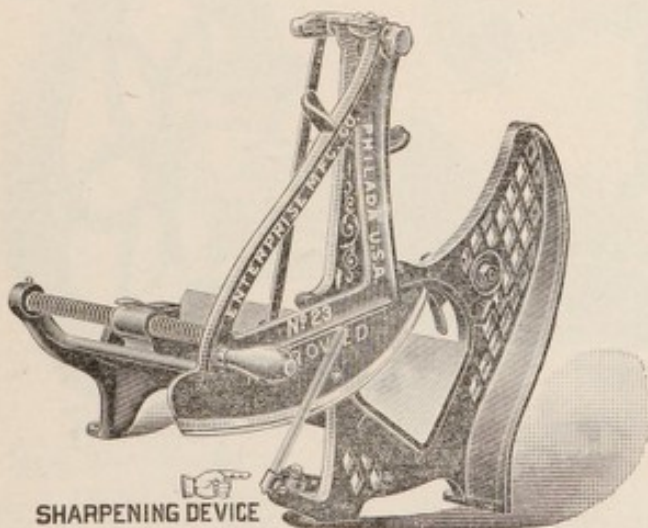
Smoked Beef Shavers.



No: 125, \$18.00.

The New Rotary Beef Shaver has about five times the capacity of the No. 23 or 24. Its feed is easily regulated and cannot shift while in use. The feed takes place when the knives are not cutting, therefore the slices are of uniform thickness, from that of tissue paper to an eighth of an inch, according as machine is adjusted. The sliced beef falls into a drawer, which holds about two pounds, providing a receptacle for beef sliced in excess of what is immediately wanted, and out of reach of sampling.

This machine is provided with a self-sharpening device, and for the purpose designed is the best on the market.



No. 23. \$6.50. Japanned.

No. 24. 7.50. Tinned.

With sharpening device attached.

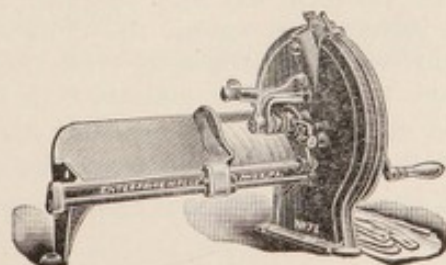
Combination Slicer.



Price-----\$3.50

Bacon, Beef and Bread Slicer.

Self-sharpening.

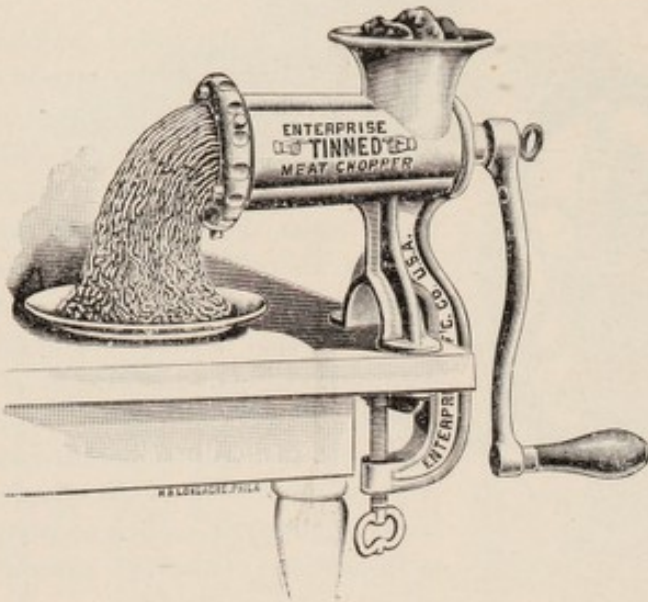


No. 73. \$10.00.

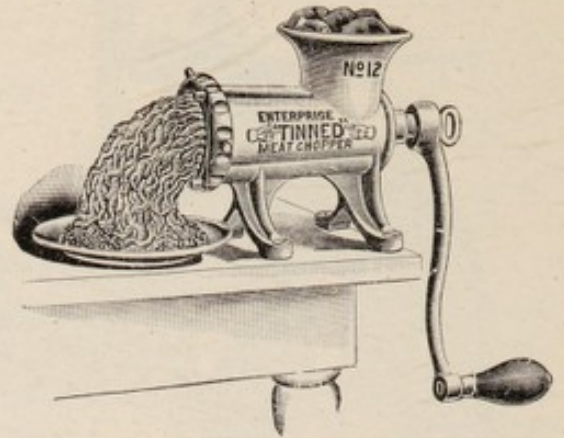
Will cut slices 1-32 to 1/2 inch.

Enterprise Meat Choppers.

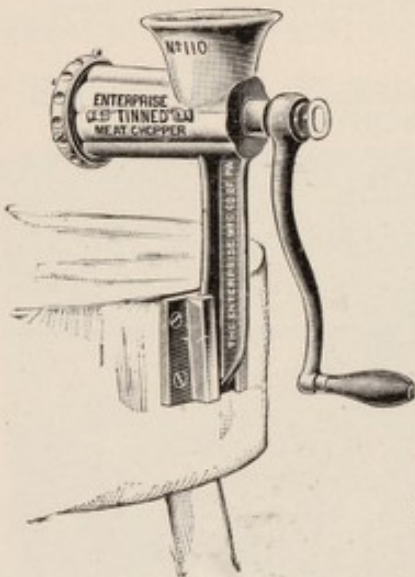
TINNED.



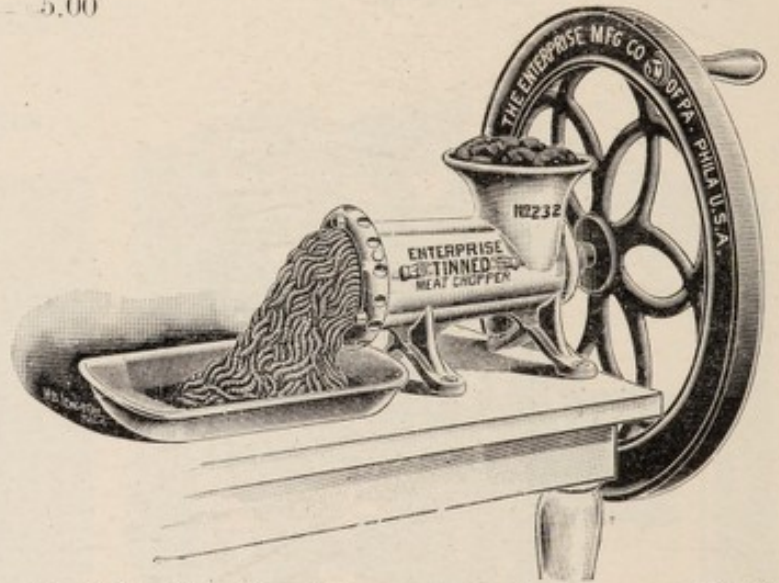
- No. 10 Same style as cut, chops 2 lbs. per minute\$3.00
- No. 20 Same style as cut, chops 4 lbs. per minute 5.00



- No. 12 Same style as cut, chops 2 lbs. per minute\$2.50
- No. 22 Same style as cut, chops 3 lbs. per minute 4.00
- No. 32 Same style as cut, chops 4 lbs. per minute 6.00

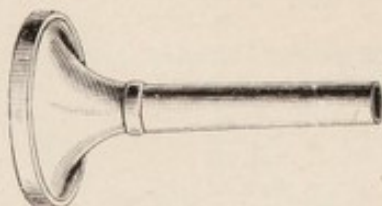


- No. 110 Same style as cut, chops 3 lbs. per minute\$3.00
- No. 120 Same style as cut, chops 4 lbs. per minue 5.00



- No. 222 Capacity, 4 lbs. per minute\$6.50
- No. 232 " 5 " 9.50

Sausage Stuffing Attachments



Are made for the following sizes of Enterprise Meat Choppers. After the meat has been chopped, remove the knife and plate, place the Attachment against the cylinder, screw the ring up moderately tight, and the machine is ready for work. They are made of spun brass, nickel plated, and are very strong and durable.

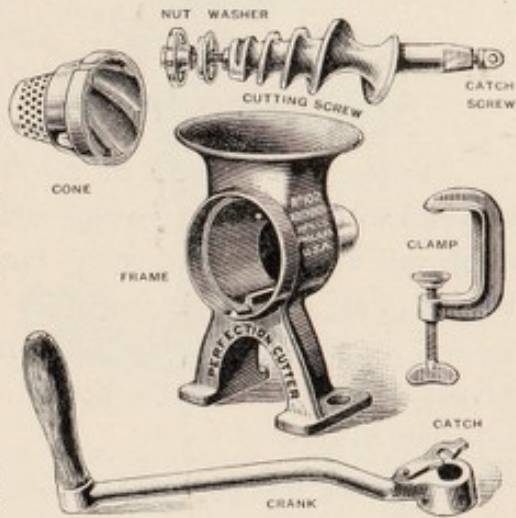
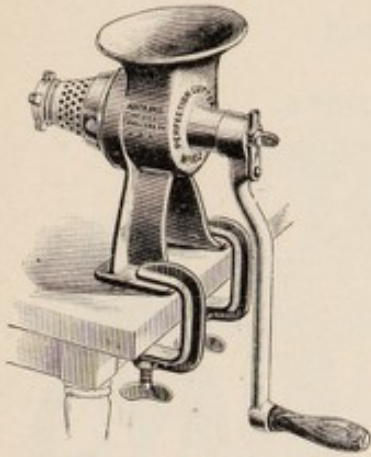
- | | | | | |
|---------------------|-------------------------|--------------|--------------------------|-------------|
| No. 5, | $\frac{3}{4}$ inch hole |\$.25; | $1\frac{1}{4}$ inch hole |\$.50 |
| Ncs. 10, 12, 110, | " |35; | " |60 |
| " 20, 22, 120, 223, | " |50; | " |75 |
| " 32, 232, | " |60; | " | 1.00 |

New Perfection Cutter.

Especially adapted to cutting sausage meat and Hamburg steak without waste.

Sizes and Prices.

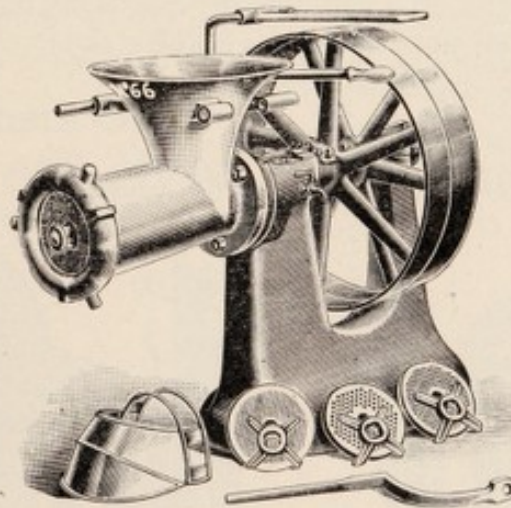
No. 101	Cuts 1 lb. per min.	-----	\$2.00
No. 102	Cuts 2 lbs. per min.	-----	2.75
No. 103	Cuts 4 lbs. per min.	-----	4.50



Enterprise New Power Choppers.

TINNED.

No. 56	-----	\$125.00.	Corresponds in size with No. 52.
No. 66	-----	225.00.	“ “ “ 62.



DIMENSIONS.

No. 56. Height, 32 inches; weight, 366 pounds; capacity, 700 pounds beef per hour; pulleys, 20 x 3 1/4 inches.

Double thickness belt must be used.

Speed of pulleys not to exceed 300 revolutions per minute. Power required for first cutting of beef, 5 to 7 horse.

Four plates are sent with each machine; two fine (8-64-in. holes), one medium (1/4-in. holes), and one coarse (3/8-in. holes); also four knives.

No. 66. Height, 37 1/2 inches; weight, 737 pounds; capacity, 1500 pounds beef per hour; pulleys, 28 x 4 1/4 inches.

Double thickness belt must be used.

Speed of pulleys not to exceed 200 revolutions per minute. Power required for first cutting of beef, 7 to 10 horse.

Four plates are sent with each machine, two fine (8-64-in. holes), one medium (1/4-in. holes), and one coarse (3/8-in. holes); also four knives.

For cutting fat for lard, a special feed screw, knife 3 blade and plate, with large holes can be furnished when desired.

Enterprise Meat and Food Choppers.

NO. 44.

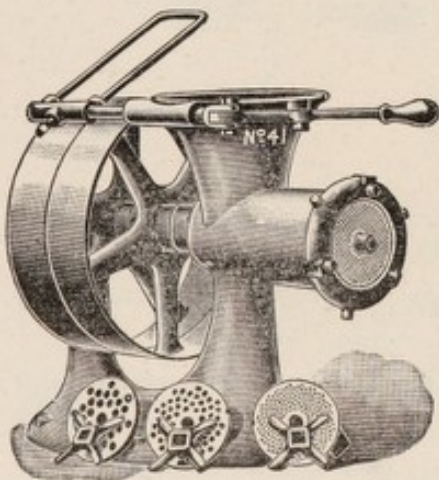
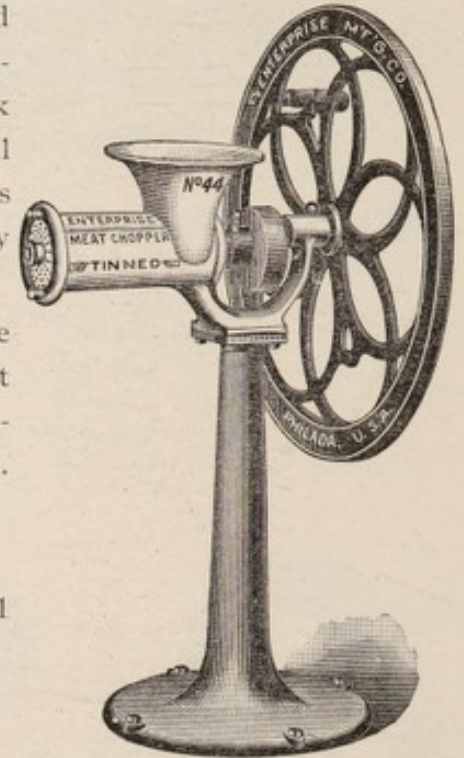
The No. 44 Chopper is the No. 42 mounted on a column and provided with reversible gearing, which, according to its adjustment, will drive the feed screw faster or slower than the crank wheel. Fast cutting is intended for pork, which, is well known, requires much less power than beef. Slow cutting is advised for beef, the extra power required being obtained by reduction in speed.

In cutting beef, we suggest that it be run through the coarse plate first (slow speed), and then through the fine plate (fast speed). Four plates are sent with each machine, two fine (8-64-inch holes), one medium ($\frac{1}{4}$ -in. holes), and one coarse ($\frac{3}{8}$ -in. holes); also four knives.

Full directions sent with each machine.

Diameter of plate, $5\frac{1}{8}$ inches. Diameter of fly wheel, 31 inches.] Weight 226 lbs.

Price-----\$60.00

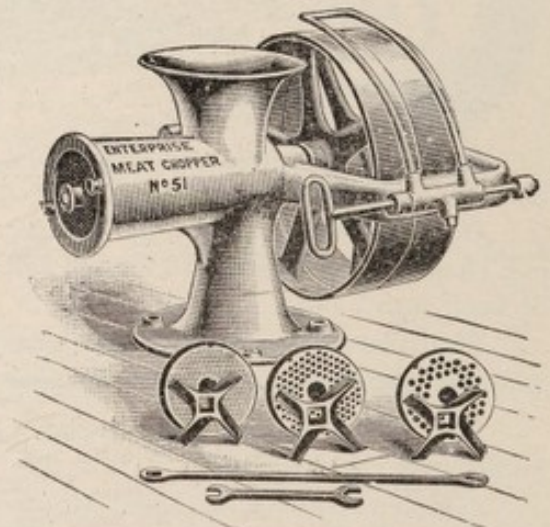


NO. 41.

Price-----\$50.00

Capacity, 300 lbs. beef per hour.

Power, 1 to 2 horse.



NO. 51.

Price-----\$75.00

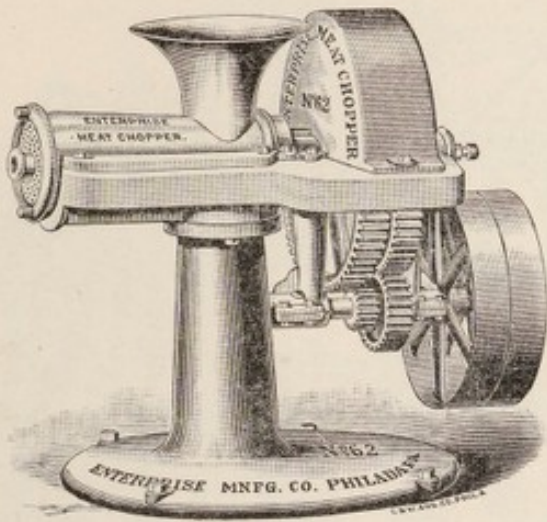
Capacity, 500 lbs. beef per hour.

Power, 1 to 2 horse.

Special prices on application.

Enterprise Power Meat Choppers.

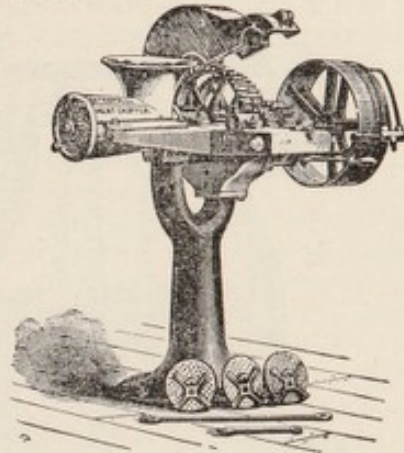
Used by all the leading Packers.



NO. 62.

Capacity, 2000 lbs. of pork and 1000 lbs. of beef per hour. Four plates with each machine. Power required, from 2 to 5 horse. Weight, 800 lbs. This machine is a noiseless, rapid cutter.
Price.....\$225.00

Write for Discounts on above Choppers.



NO. 52.

Capacity, 500 lbs. of beef and 1000 lbs. of pork per hour. Two fine, one medium and one coarse plate with each cutter. Weight, 275 lbs.; requires 2 horse power.

Price.....\$125.00

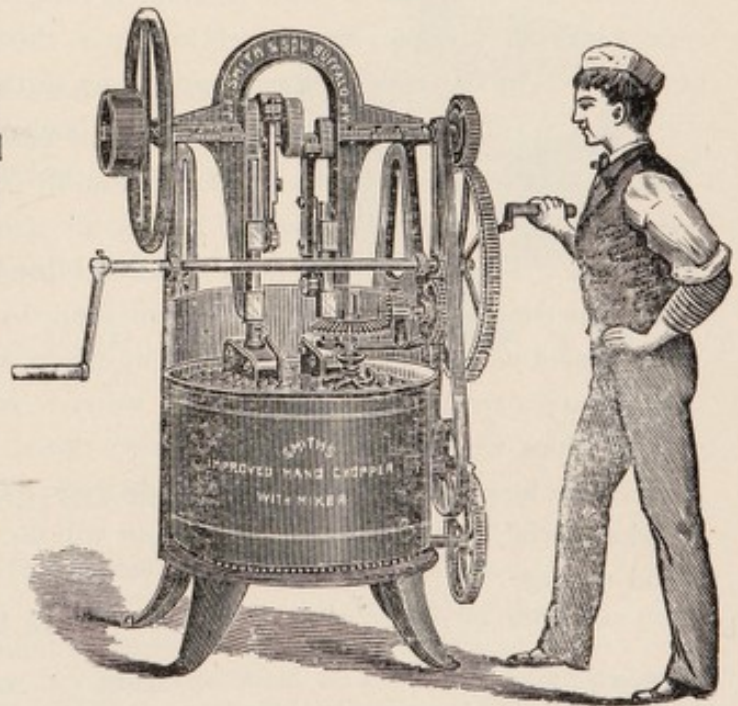
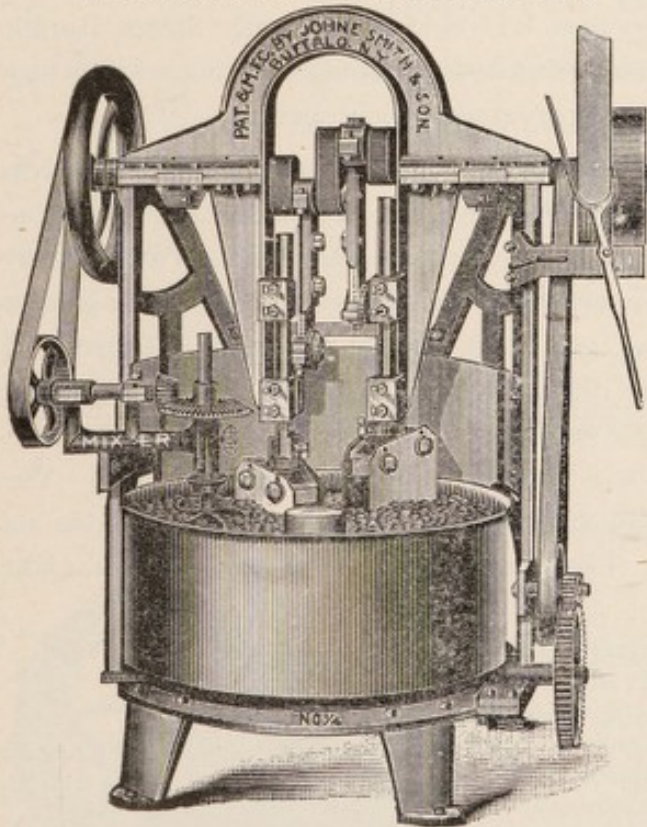
These Choppers are being largely used, and they give the greatest satisfaction. Nos. 52 and 62 are suitable for packers and large sausage makers. Nos. 51 and 41 are suitable for butchers generally. Hand machines Nos. 32, 22, 10 and 12 are

for all markets, for cutting sausage meat, Hamburger and general shop use. No market should be without one of these machines.

THE IMPROVED DOUBLE CRANK Power Chopper and Mixer.

FAVORABLY KNOWN TO SAUSAGE MAKERS.

Hand and Power Chopper.



No. 0, Hand Chopper with Mixer.....\$85.00
without Mixer.....75.00
Pulley for power No. 0, \$2 extra.

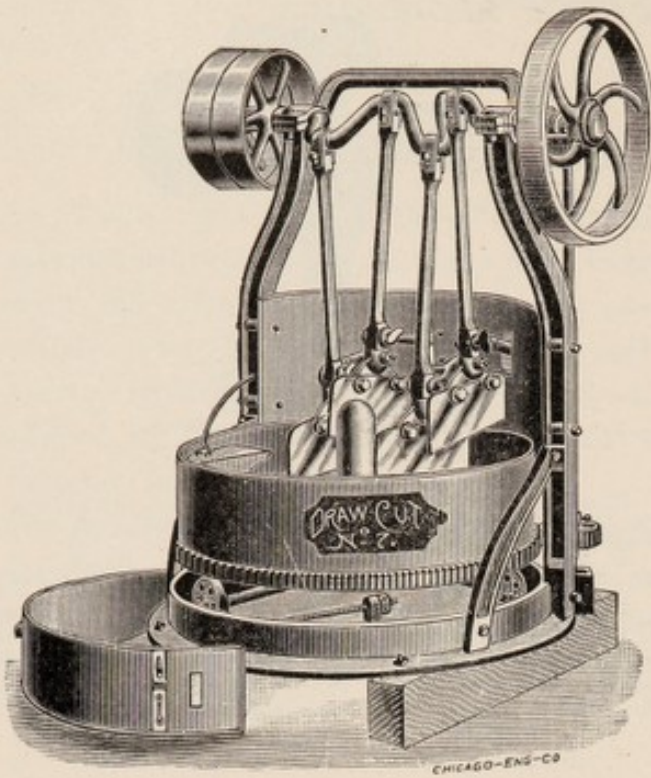
No.	Block	Capacity	Knives	Price	Pulley	Face	Wt.
1/4	27 in.	40 to 55 lbs.	4	\$130	10 in.	3 in.	800
1/2	30 in.	60 to 70 lbs.	4	160	10 in.	3 in.	1000
1	32 in.	80 to 90 lbs.	4	200	13 in.	3 in.	1200
2	36 in.	100 to 125 lbs.	6	250	18 in.	3 in.	1500
2 1/4	42 in.	150 to 175 lbs.	6	360	13 in.	3 in.	2300
2 1/2	48 in.	300 lbs.	8	500	13 in.	3 in.	3000

Speed, 300 revolutions per minute.

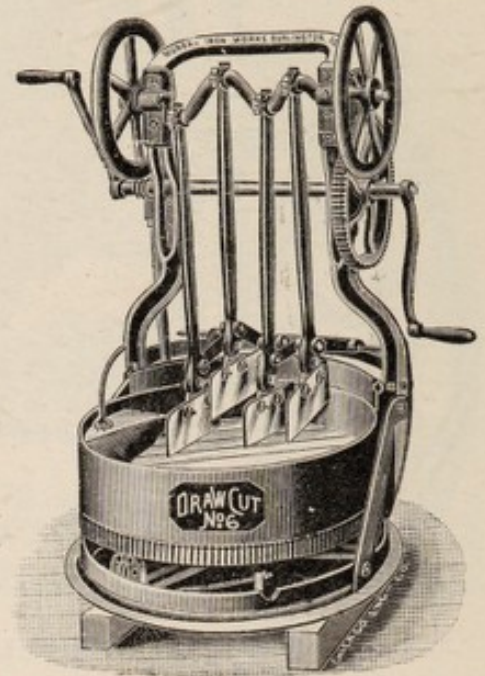
We can furnish extra blocks and repairs for all the Buffalo Choppers.

In ordering repairs, describe as fully as possible the parts wanted, and send a paper pattern, if possible. If we do not have the part wanted in stock we will have it forwarded to you from the factory.

Improved Draw-Cut Choppers.



No. 7. Power Chopper.



No. 6. Hand Chopper.

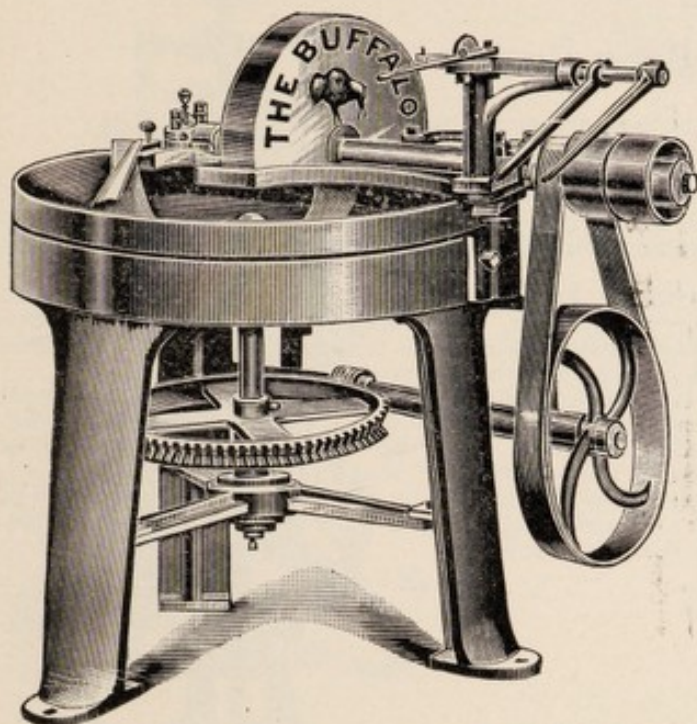
So many thousand of these celebrated Choppers have been sold in the United States, Europe and Australia, and they are so well known as the most efficient and lightest running machines on the market, that it is hardly necessary to set forth their great superiority here.

We may, however, call attention to some particulars. The draw-cut movement of the knives (which is the cutting motion of a knife used by hand) is secured by letters patent to these Choppers alone. By this motion of the knives all strings are cut without pounding or cutting away the block. For this reason these machines run easier than any others possibly can. These Choppers chop and mix the meat at the same time, and do it cleanly and easily. There is no complicated machinery required to use up power and fill the sausage full of oil, *but a simple plow that turns the meat under the knives and mixes it more thoroughly than is possible in any other way.* As the block wears away it can be easily raised by a screw until only a thin shell is left. The knives can be quickly taken off and replaced. The machines are easy to clean. They do not need a special foundation—any good floor will do. They save the juices of the meat and make good sausage.

PRICE LIST.

No.	Block.	Knife.	Weight.	Capacity.	Price.
Letter F—Power	48 in.	6	2800 lbs.	800 lbs.	\$400.00
“ E— “	38 “	6	1750 “	500 “	250.00
“ D— “	33 “	4	950 “	300 “	175.00
No. 7, “	33 “	4	1000 “	300 “	150.00
Letter C—Hand	27 “	4	590 “	100 “	100.00
No. 6 “	27 “	4	480 “	150 “	77.00
No. 5 “	20 “	3	320 “	100 “	45.00

Latest Improved Silent Meat Cutter.



The bowl on these Cutters can be turned by hand by disconnecting the gear, making it easy to clean and to take out the meat, and avoiding danger of being hurt.

They are built heavy, strong and simple, with very best of material and workmanship, and are guaranteed.

If you want a silent Cutter, try a Buffalo, and you are sure to get the best silent made.

Size: 23½ inch bowl cutter. 3 knives. Cuts about 25 lbs. at a time. 3 to 4 horsepower, 6-in. pulley, weight, 570.

Price..... \$135.00

27 inch bowl, requires 4 horse power, has 6 inch pulleys and 3 knives; capacity 600 to 700 lbs. per hour; weight, 700 lbs.

Price..... \$165.00

Will cut 50 lbs. at a time.

32 inch bowl, requires 8 horse power, has 10 inch pulleys and 4 knives; capacity, 1200 to 1500 lbs. per hour; weight, 1000 lbs.

Price..... \$225.00

Will cut 100 to 125 lbs. at a time.

Speed of all Cutters, 1300 to 1500.
Hand Silent Cutter at moderate price. Write for particulars.

Improved Cabbage Cutter.

Money Made in Sauer Kraut.

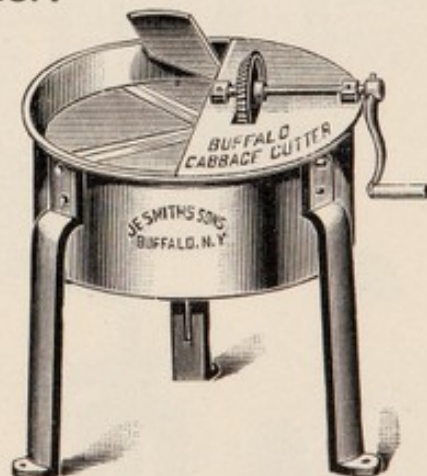
Many butchers make money by putting down Sauer Kraut. More butchers would put it down if they had a good Cutter.

This Cutter, made of all iron, is simple, strong and durable and will last a lifetime.

Will cut 600 head an hour. 5 knives. Weight 175 lbs.

Hand Cutter..... \$35.00

Power Cutter (tight and loose pulley)-- 40.00



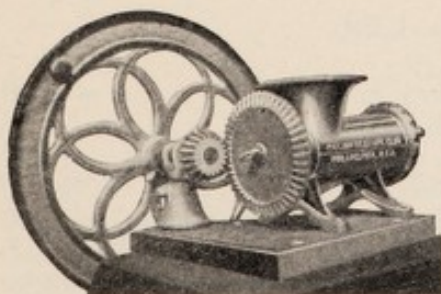
Victor Bevel Geared Attachment.

For Enterprise Meat Choppers.

Sold with or without Choppers. Works on the same principle as the chainless bicycle. Makes work play.

Any strong boy can grind meat in any hand power Chopper which formerly "played out" a strong man. Can be fastened on back counter with fly wheel over edge.

A complete machine is just the thing for markets, hotels and restaurants, making Hamburg steaks, corned beef hash, etc.



No. 22.	Attachment only.....	\$ 7.50
No. 32.	“ “ “.....	10.50
No. 22.	Chopper with Attachment.....	12.50
No. 32.	“ “ “.....	15.50

Bone Cutters.

The growing demand and ready sale for cut green bones for poultry makes a Bone Cutter for markets a profitable investment.

The Mann Bone Cutters.

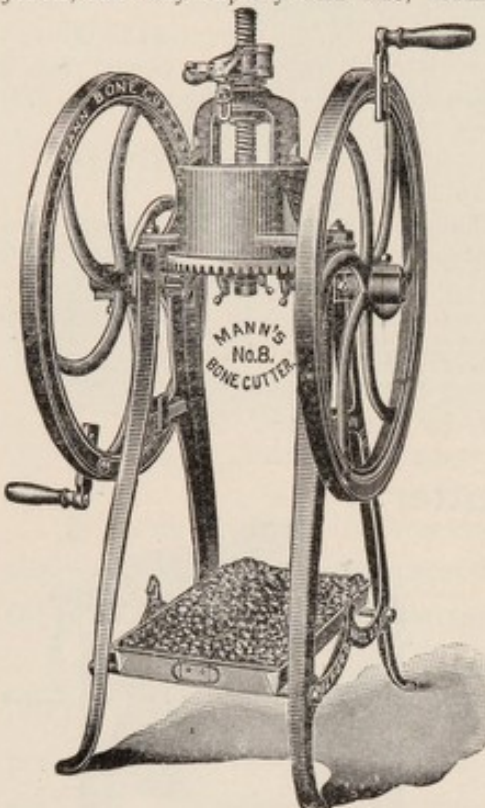
They will cut successfully by hand or power :

- Green bones as they come from the market, with the meat and gristle upon them.
- Dry bones; pressed scraps or cracklings, however hard; Indian corn or corn and the cob.
- Clam and lobster shells, with or without their contents.
- Vegetables of all kinds—potatoes, beets, turnips, cabbage, squash, onions, etc.

These cutters are designed expressly for green bones as they come from the market, with the meat and gristle on them. They also cut very nicely any substance suitable for animal food which is hard enough to hold its shape while the knives are going through it.

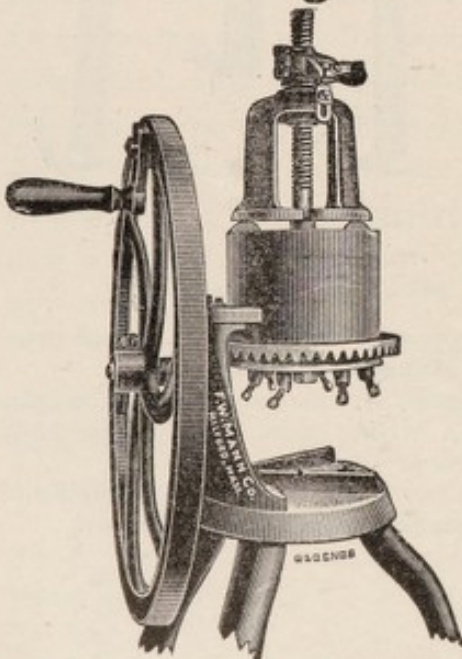
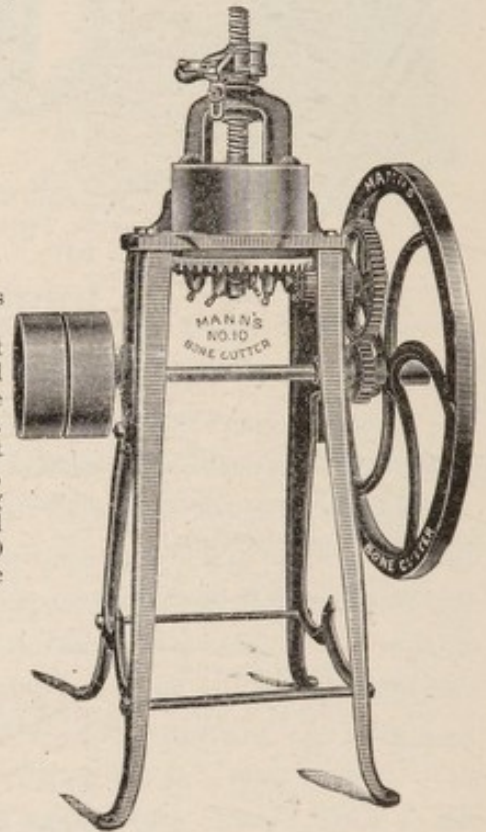
THE MACHINES ARE CUTTERS AND NOT MILLS. They do not grind into meal. The fineness of the product depends largely upon the consistency of the material cut. The whorl bones, also knee and knuckle joints, cut very rapidly and fine, forming a most excellent food for chickens two or three days old. All other bones come from the machine in fine shape for older fowls.

HOW LARGE A BONE IT WILL CUT. The Nos. 6, 2, 8 Hand Bone Cutters and the No. 10 Power Cutter have the same sized cylinder for holding the bones. All of these will take in bones larger than a man's fist. They will take in the shin bones or marrow bones, green or fresh from the market, in pieces 5 inches long and 2 to 2½ inches wide, without difficulty. Leave the bones as large as possible. The largest bones cut the best.



Power Bone Cutter.
No. 10.

Weight, 174 lbs.
Combination machine, runs either by hand or power.
This represents the smallest size power machine; is designed for those who have available power. Capacity 60 to 100 lbs. per hour, according to amount of power used. Power required, from ½ to 1½ horse, according as you feed slow or fast. Speed of pulley shaft from 200 to 300 revolutions, depending upon the amount of power obtainable.



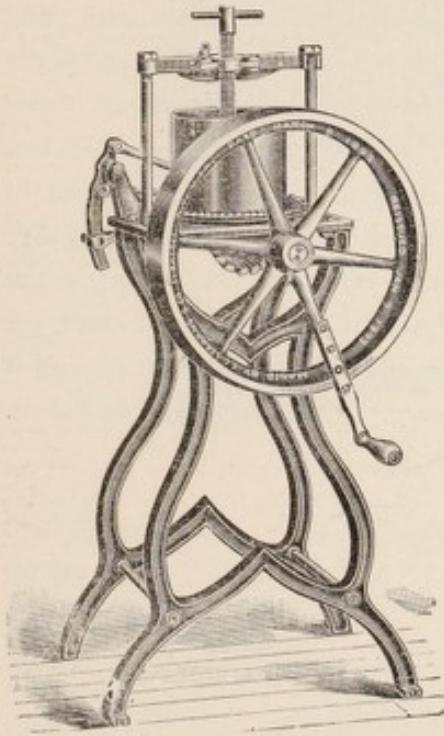
No. 4B. Weight, 100 lbs.

Price List.

No. 1 C	(with crank handle)	\$ 6.00
No. 1 B	(with balance wheel)	8.00
No. 1 B M	(with bal. wheel and iron stand)	10.40
No. 4 B	(with balance wheel)	14.00
No. 4 B M	(with bal. wheel and iron stand)	17.00
No. 6	(Post bone cutter)	16.00
No. 2	(Standard bone cutter)	18.40
No. 8	(double hand cutter)	22.40
No. 10	(small power cutter)	26.00
No. 14	(large power cutter)	76.00
No. 16	(made to order)	225.00

The Webster & Hannum
Green Bone Meat and Vegetable Cutters
Make Your Hens Lay.

The Webster & Hannum is the only machine in the world that will cut green bone fine enough for bantams and young chicks, without splinters or chunks, or cut clear meat without freezing.

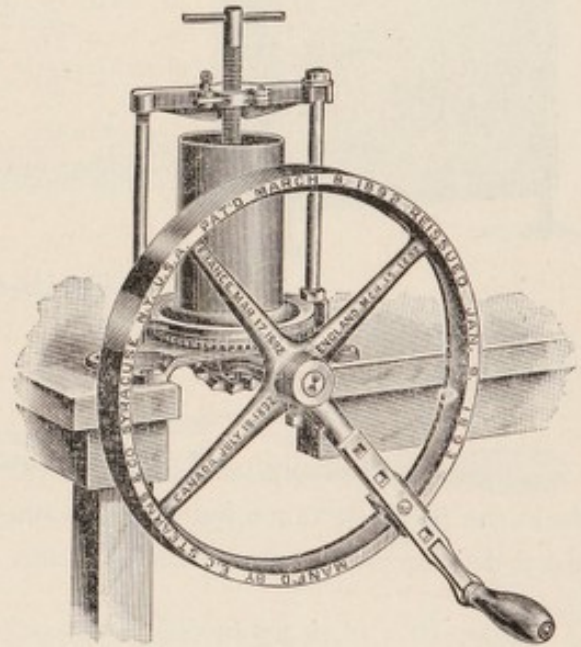


Improved No. 3.

List price \$50.00

The highest award at the World's Columbian Exposition for Green Bone Cutters.

The only Green Bone Cutters that cannot be clogged with clear meat, gristle, sinews, etc. All absolutely automatic feed.



No. 4.

List price, with wheel \$10.50

“ “ crank 7.50

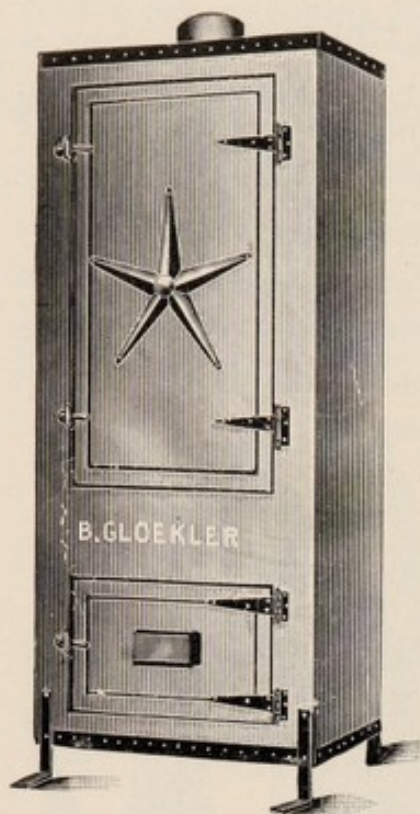
The New Cutter Head.

Made of drop forged steel, properly case-hardened, and is practically indestructible. No adjusting of knives, no screws to loose; once set in place always ready for business. The most economical and satisfactory machine to buy.

Built for hand or power.

Discounts quoted upon application.

Improved Portable Smoke House.



This Smoke House is made entirely of sheet iron, and although extra solid and durable, it is portable and can be moved and placed as any ordinary stove. By the extra sized doors there is free access to any part, and articles to be smoked can readily be placed or removed as desired. The doors have extra clamps, so as to close perfectly smoke-tight. The smoke-pipe may be led into any house chimney, and, with a damper in the pipe and the register below, the draft can be regulated to suit. A course of common brick must be placed on the bottom, and it will make a safe and good fire-place. Also furnished sectional, for convenience in shipment.

No. 10,	Weight 200 lbs.,	7 ft. high,	3 ft. wide,	2 ft. deep,	\$20.00
" 20,	" 250 "	8 "	3 "	2 "	25.00
" 30,	" 350 "	8 "	3 "	3 "	28.00
" 40,	" 400 "	8 "	4 "	3 "	30.00

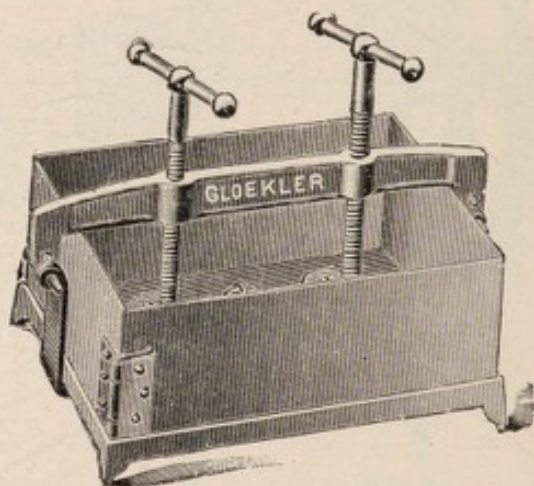
Special sizes to order.

Boiled Meat Press.

This Press, as will be seen, is constructed so that the meat can be easily taken out after pressing—which is the great defect with the other Press heretofore manufactured.

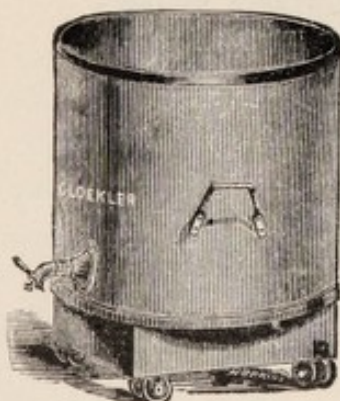
Size, 10 x 14 in.; 6 in. deep.

Price \$8.00



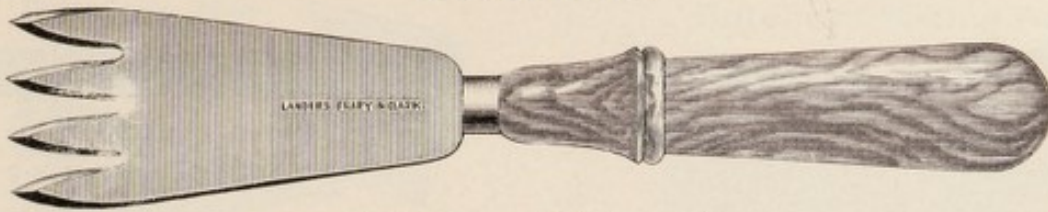
Lard Coolers.

Manufactured of the best galvanized iron, with strong iron rims and straps; has cover with strainer. All Coolers have extra wooden bottom.



No.	Capacity.	Size.	Without Truck.	With Truck.
1	30 gallons	21 x 24	\$ 7.50	\$ 9.50
2	45 "	21 x 30	8.50	10.50
3	60 "	24 x 30	9.00	11.00
4	80 "	28 x 30	11.00	13.00
5	90 "	30 x 30	13.00	15.00

Ice Chisels.



For Hotels and Restaurants.

No. 1008.	Blade, 6 inches; handle, 8 inches	\$.50
No. 1009.	" 8 " " 10 "75
No. 1010.	" 10 " " 12 "	1.00

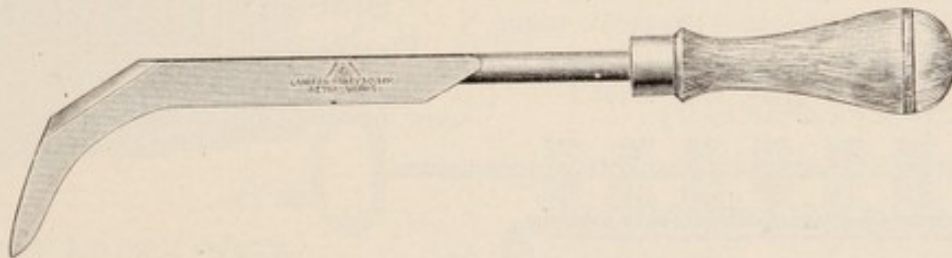


Forty-two inches long. Heavy forged steel blade. Hickory handle.

No. 1005	\$2.00
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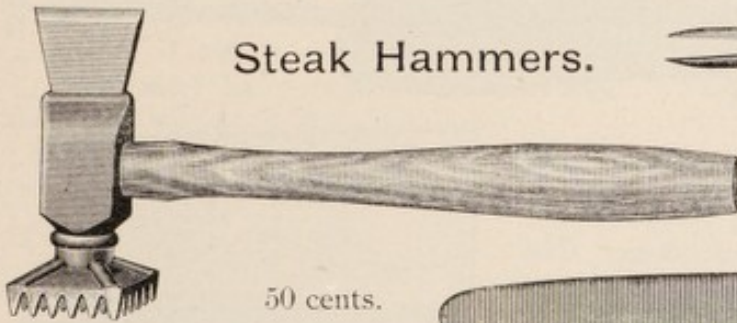
Banana Knives.

For cutting bananas neatly from the stem without injury to the fruit.



Price	40 cents
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Steak Hammers.



50 cents.



Saltpetre Tongs.

\$2.50 each.

Oyster Knives.



35 cents.

No. 1 Fish Scalers.

One knife edge and one saw edge.



6 Inches	50 cents
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Fish Scalers.



15 cents each.

Clam Knives.

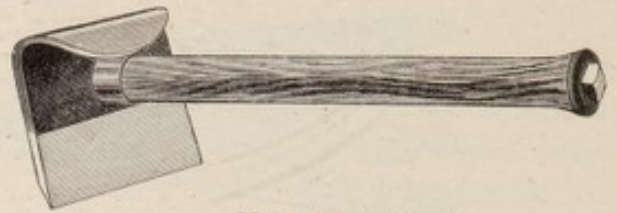


25 cents each.

Block Scrapers.

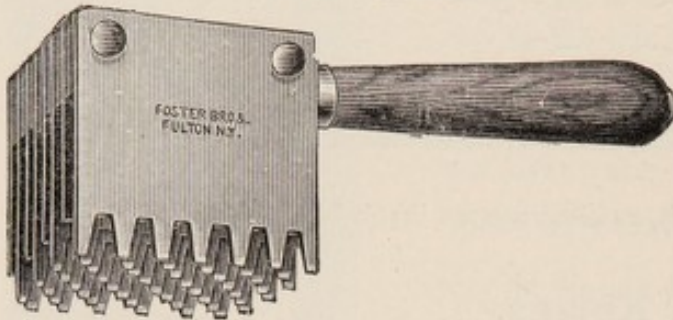


No. 2. Price, 75c.



No. 2 1/2. Price, 75c.

Masticators.

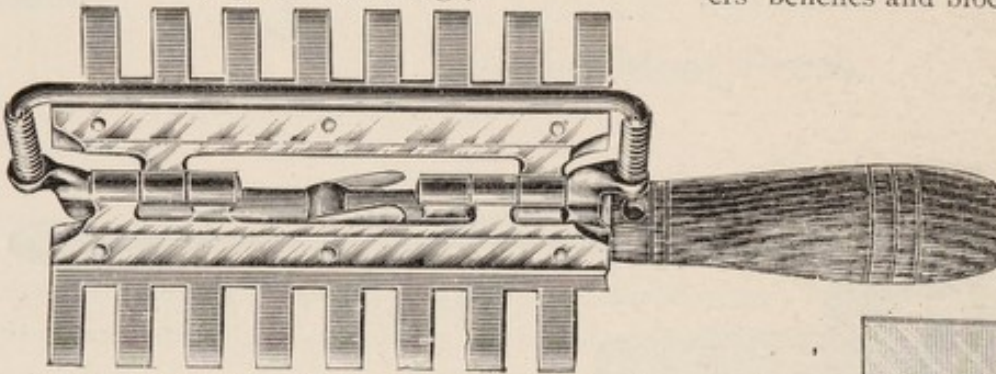


Price ----- \$1.00

Does not bruise, but cuts the tough fibre, and having no consecutive cut, leaves the steak whole.

Peerless Meat Tenderer.

(Open for cleaning.)



Easily opened. Easily cleaned. Easily sharpened.

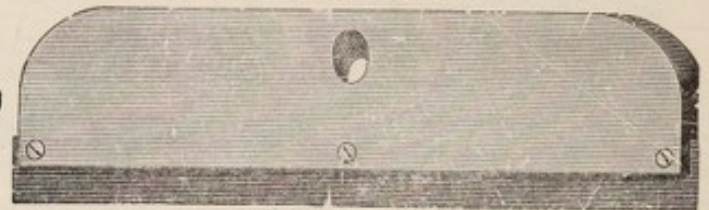
For use in meat markets, restaurants and hotels. Can be opened and cleaned at a moment's notice by merely pressing the catch aside. This cannot be done with any other tool of its kind. Price, \$1.00.

Rubber Window Cleaner.



12 inch ----- 50 cents

Rubber Scrubber.



18 inches long.

Price ----- 75 cents

Steel Wire

Butcher Block

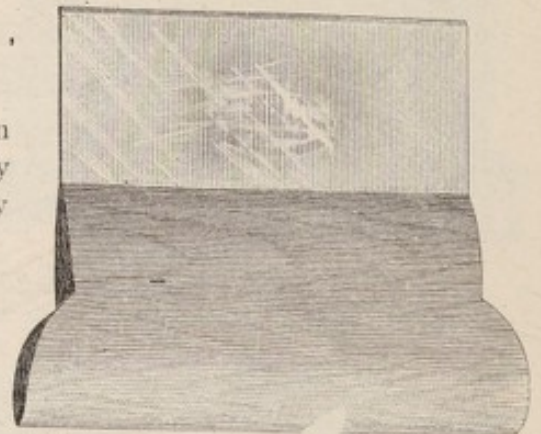
Brushes.



These Brushes are used for cleaning butchers' benches and blocks. Per doz., \$3.00.

Block Scraper.

No. 5.



Price ----- 50 cents

No. 3.

No. 4.

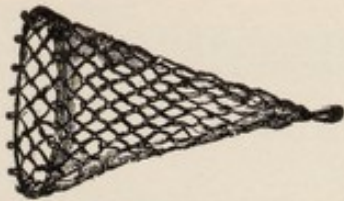


Price ----- 50 cents



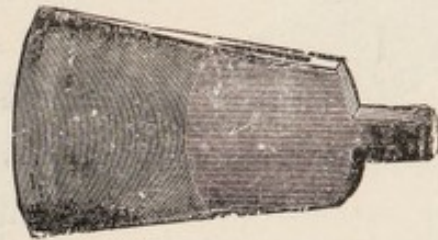
Price ----- 40 cents

Pudding Net.



No. 1, Small, best twine	-----	\$.75
" 2, Medium, "	-----	1.00
" 3, Large "	-----	1.25
" 4, Extra heavy	-----	1.50

Butchers' Killing Axes.

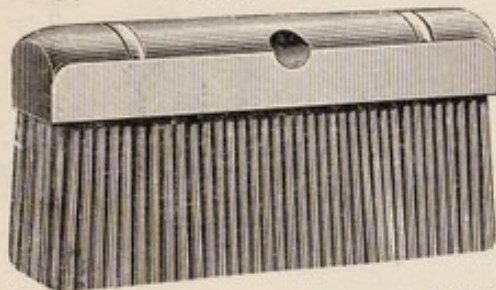


4 to 5 lbs.	-----	each, \$2.25
5 to 6 "	-----	" 2.50
Handled	-----	extra, .25

Flesh Forks.



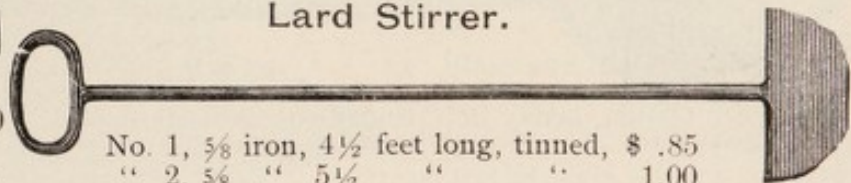
Slaughter House Broom.



Steel ----- \$1.50

18 inch, 2 prongs, tinned	-----	\$.30
24 " 2 " "	-----	.50
30 " 2 " "	-----	.70
30 " 3 " "	-----	.80
36 " 3 " "	-----	1.00

Lard Stirrer.



No. 1, 5/8 iron, 4 1/2 feet long, tinned,	\$.85
" 2, 5/8 " 5 1/2 " " "	1.00

Tallow and Lard Tryers.



Solid steel, hand forged. The only tool made that will stand in hard tallow.

30 in. long ---- \$3.50 36 in. long ---- \$4.00

Hog Hooks.



No. 1, All steel ----- \$.50

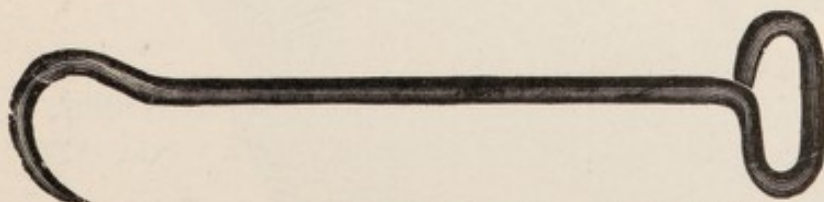
Wood Lard Dishes.



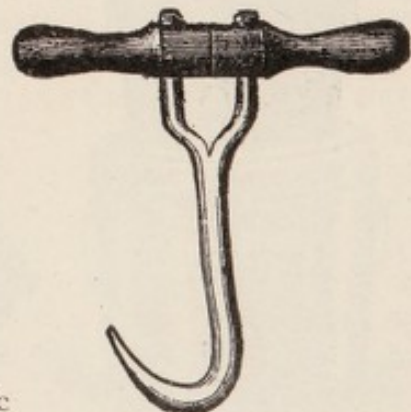
Packed, 250 in crate.

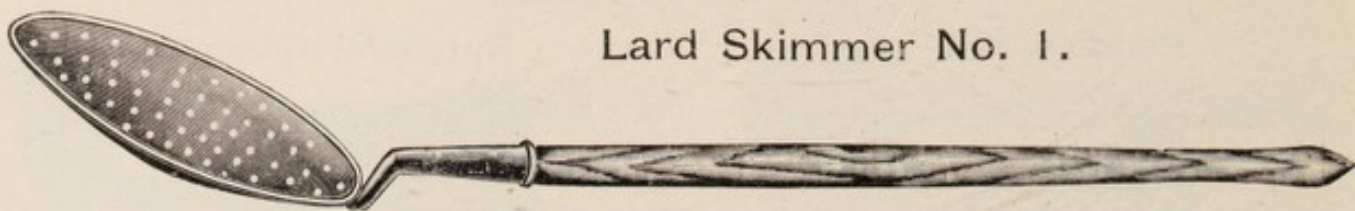
No. 1, per crate	-----	\$.60
" 2, " "	-----	.70
" 3, " "	-----	.80

Selecting Hooks.



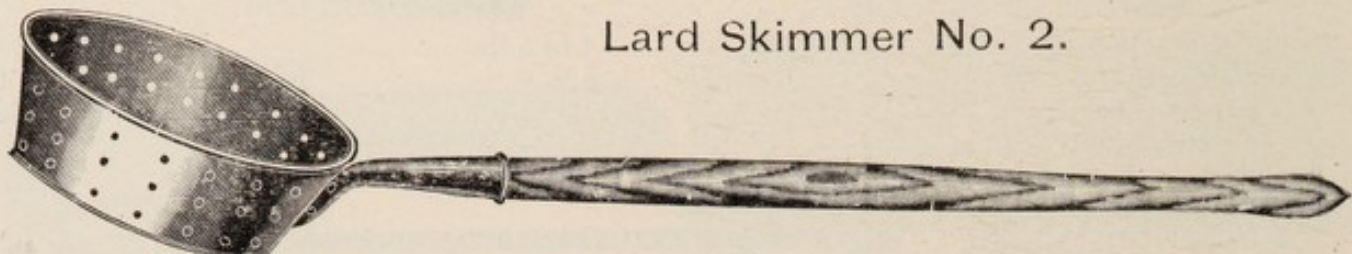
No. 1, 10 inches long, 25c; 12 inches long, 30c; 14 inches long, 35c
 16 inches long, 30c; 18 inches long, 35c; 20 inches long, 40c. No. 2 Extra heavy, \$1.00





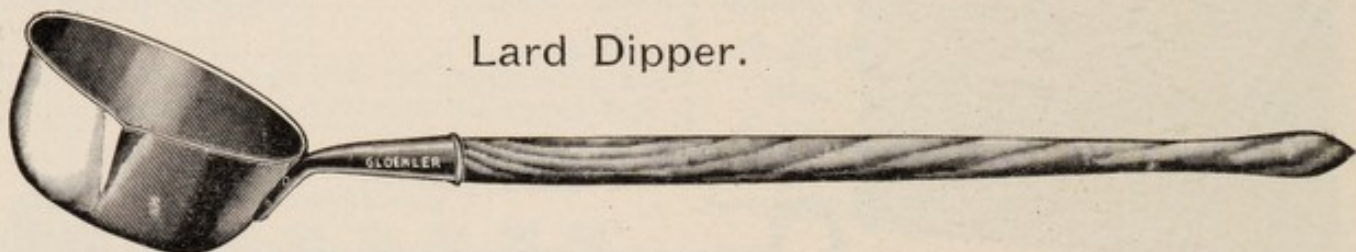
Lard Skimmer No. 1.

Heavy iron tinned, 12 inches diameter, wood handle. Price, each, \$.90.



Lard Skimmer No. 2.

With Rim 12 inches diameter, wood handle. Price, each, \$1.00.



Lard Dipper.

No. 1.	1	Gallon, heavy iron, tinned long wooden handle	-----	\$.90
" 2.	1	" extra heavy iron, tinned, long wooden handle	-----	1 00
" 3.	1½	" " " " " " " " " " " "	-----	1.25
" 4.	2	" extra " " " " " " " " " "	-----	1.50

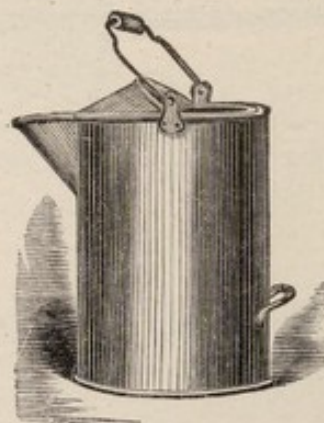


Lard Pails.

Plain Tin.

	Per 100
3-lb. Pails, flaring	\$6.00
5-lb. " "	7.00
10-lb. " "	12.00
20-lb. " "	18.00
25-lb. Cans	25.00
50-lb. " "	33.00

Special prices quoted on
Lacquered and Stencilled
pails.



Lard Buckets.

Galvanized Iron.

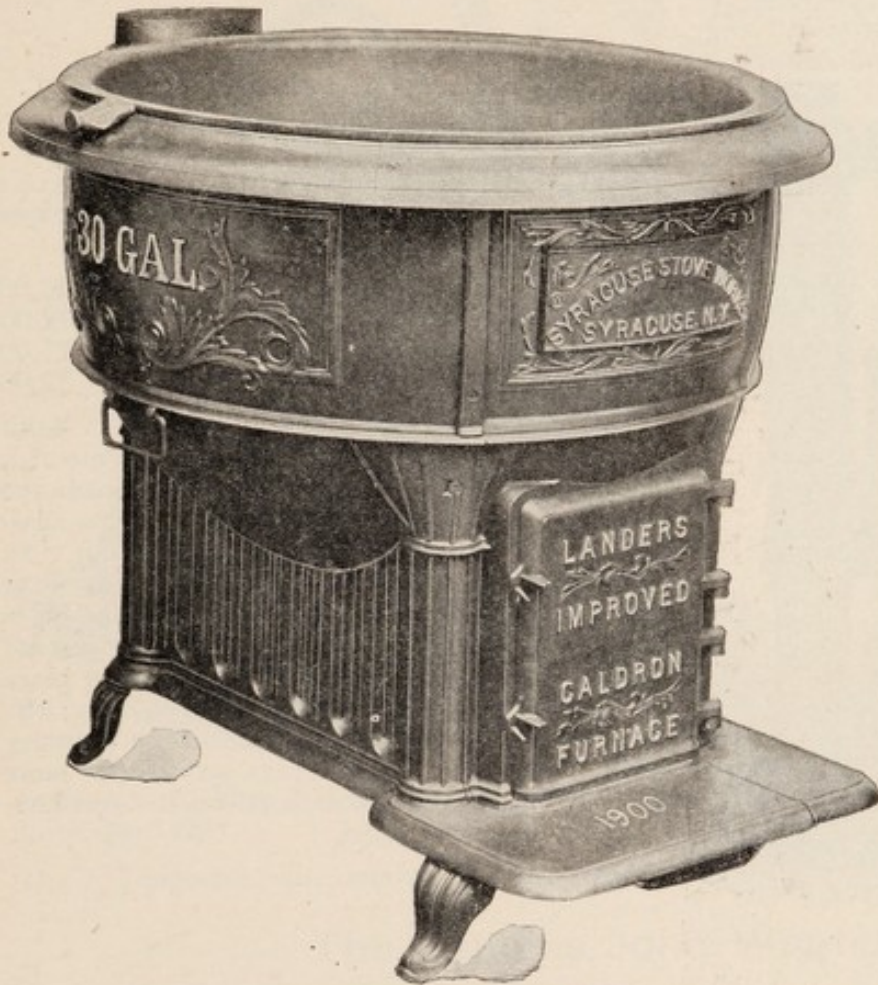
4 Gallon	-----	\$1.50
6 " "	-----	2.00



Lard Swimmers.

Extra heavy tin. Price, 1.00.

Landers' Improved Caldron Furnaces. FOR COAL AND WOOD.

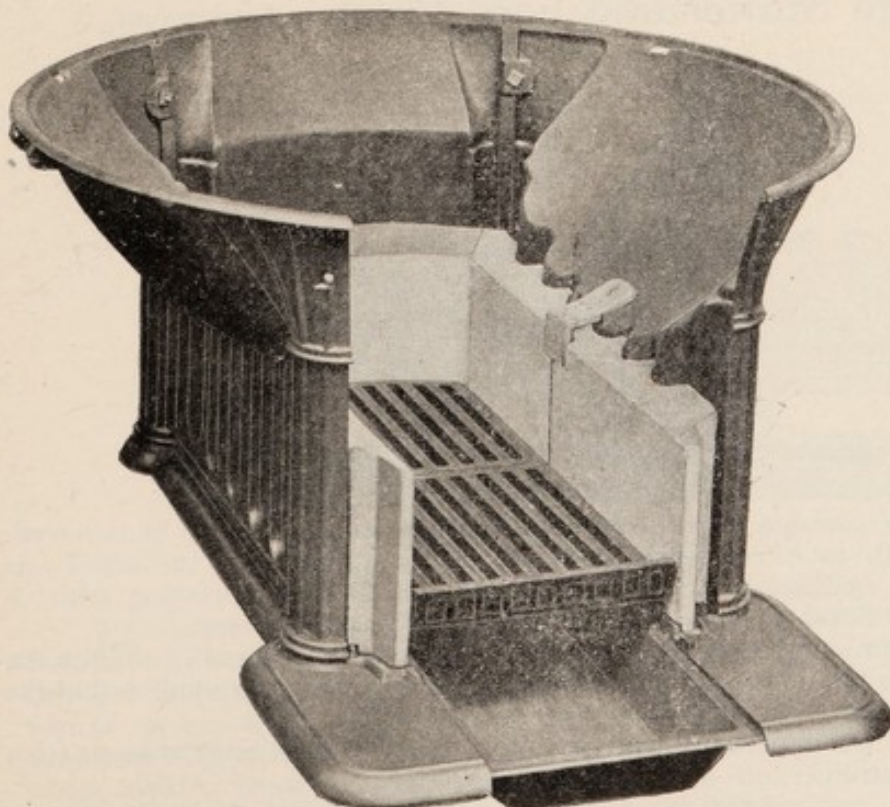


Points of Merit.

Modern in design, perfect in proportion, made with sectional body, sides and top, provides for expansion and repairs; large double front doors, direct and indirect draught, flue strip which compels all the heat to cover the entire surface of Caldrons; acknowledged by experts the best ever made.

Caldrons are cast from new and perfect patterns by modern machinery, producing them of uniform thickness and smoothness.

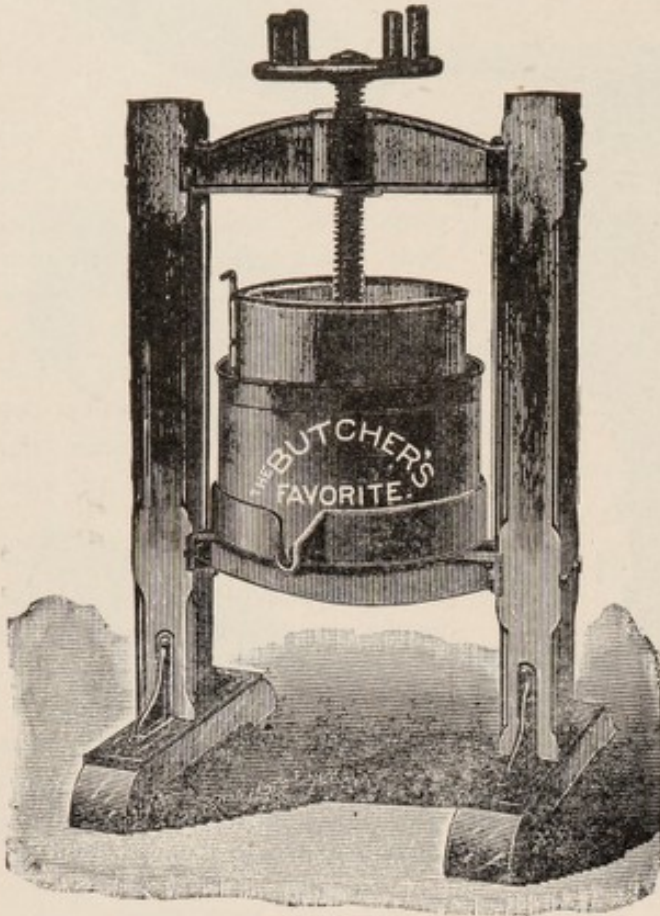
Doors and brick are heavy and substantial. Brick are corrugated and fill sides—making a perfect fire-box.



PRICES.

15 gal., for wood	-----	\$15.00
22 " " "	-----	18.00
30 " " "	-----	22.00
45 " " "	-----	28.00
60 " " "	-----	33.00
15 " Caldron only	-----	5.00
22 " " "	-----	6.00
30 " " "	-----	8.00
45 " " "	-----	9.00
60 " " "	-----	11.00
15 " coal fixtures	-----	3.00
22 " " "	-----	4.00
30 " " "	-----	5.00
45 " " "	-----	6.00
60 " " "	-----	7.00

Lard Press--Butchers' Favorite.



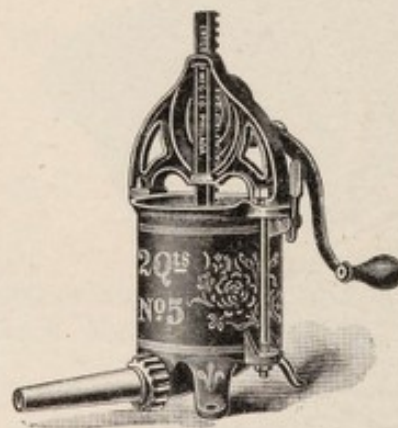
Over 20,000 in use. Wood frame.

Several parties manufacturing this press are making an inferior press and selling them cheaper in order to effect a sale.

No. 1,	Cylinder 12 in. diam.,	weight 75 lbs.,	\$6.00
" 2,	" 14 "	" 150 "	12.00
" 3,	" 16 "	" 300 "	17.00
" 4,	" 20 "	" 350 "	22.00

This style has always been a favorite. Radical defects in other makes we have remedied. The cylinder and strainer had been made too light and was easily broken; the curb too shallow, allowing the lard to spurt over the rim. In the above the strainer and cylinder are made of several gauges heavier iron, and the cylinder is closely fitted to the curb. The strainer, instead of resting loosely on the bed-plate is held in place by a rim, forming a part of the bed-plate; the curb is double the height of that in the ordinary press. The whole is in every way better, more strongly made and more handsomely finished. Inside cylinder is tinned.

Sausage Stuffer and Lard Press.



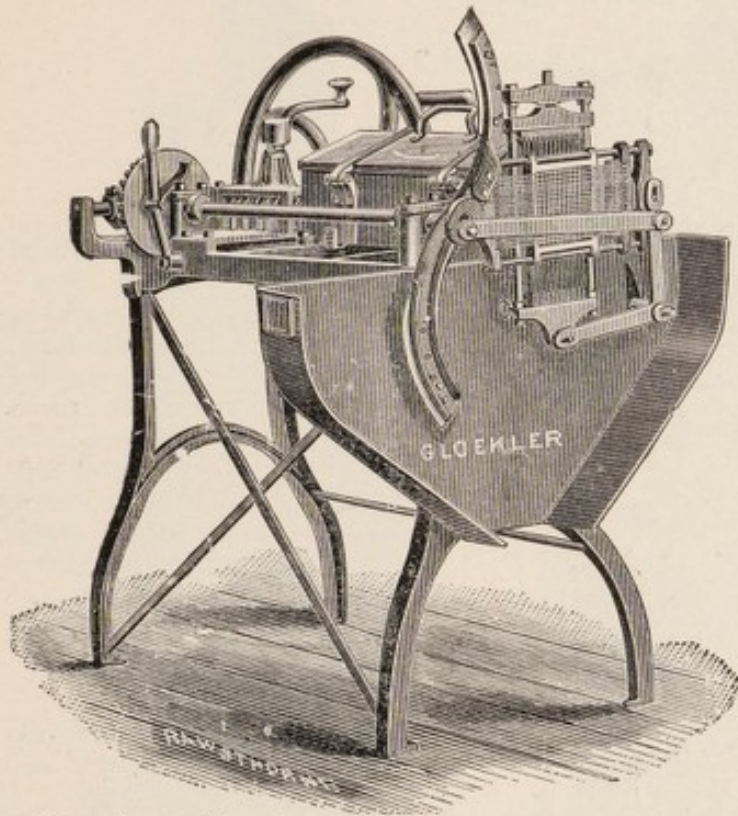
DIRECTIONS—For stuffing sausages, the tin strainer and bottom-plate are to be removed. There are two plunger-plates with each machine—the large one for stuffing and the small one for pressing. They can be easily exchanged by screwing them on or off. For pressing fruit or lard, the perforated cylinder and bottom (as shown in cut) are to be placed in press.

When in operation, the pressure applied will remain without holding the crank. When the plunger is raised so as to clear the top of the cylinder, it can be readily swung around so that the press can be filled or emptied.

A cloth bag should be used when pressing fruit or jelly, to prevent the pulp or seeds from passing through the holes in the strainer.

4 Quart	-----	\$5.00	8 Quart	-----	\$6.50
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Pork Fat Cutter.



No first-class sausage maker should be without one.

Any size can be cut in the horizontal shape; four sizes in length, from $\frac{1}{4}$ to 1 in.

This is the only perfect fat cutting machine made.

The Pork Fat Cutter is becoming more a favorite with butchers; over 2,000 of these machines are now in use. By loosening one nut on the top of the upright knives and pulling out the cross-pin below, which holds the knife in place, allows every knife to be taken out. The horizontal knives can also be taken out in the same manner. All the knives can be taken out to be cleaned or sharpened in less than three minutes.

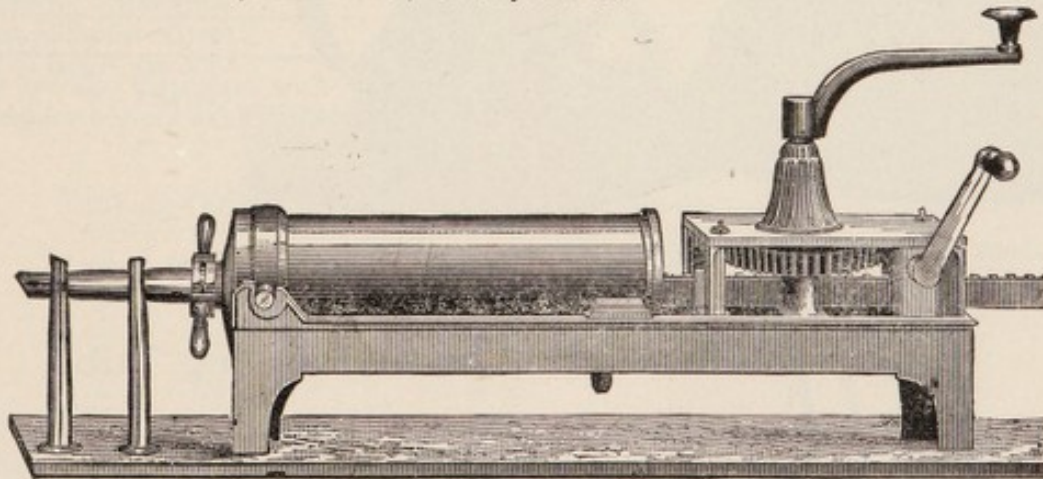
The other, and a most important improvement, is the double gear wheel, to change the motion of the cut-off knives. By shoving out the bevel gear wheel or worm-shaft to connect with the outside teeth of the double gear, screwing off one of the wings or rotary knife, and by taking out all the knives required it will cut blocks large enough for rendering purposes. The large

or No. 1 machine has the above improvement; the small or No. 2 machine has the improved knife-head only.

No. 1, Large Machine, weight 375 lbs. --\$80.00 No. 2, Small Machine, weight 175 lbs. --\$45.00

The Genuine John Wagner Stuffer.

Cylinder made of heavy sheet steel, heavily tinned.

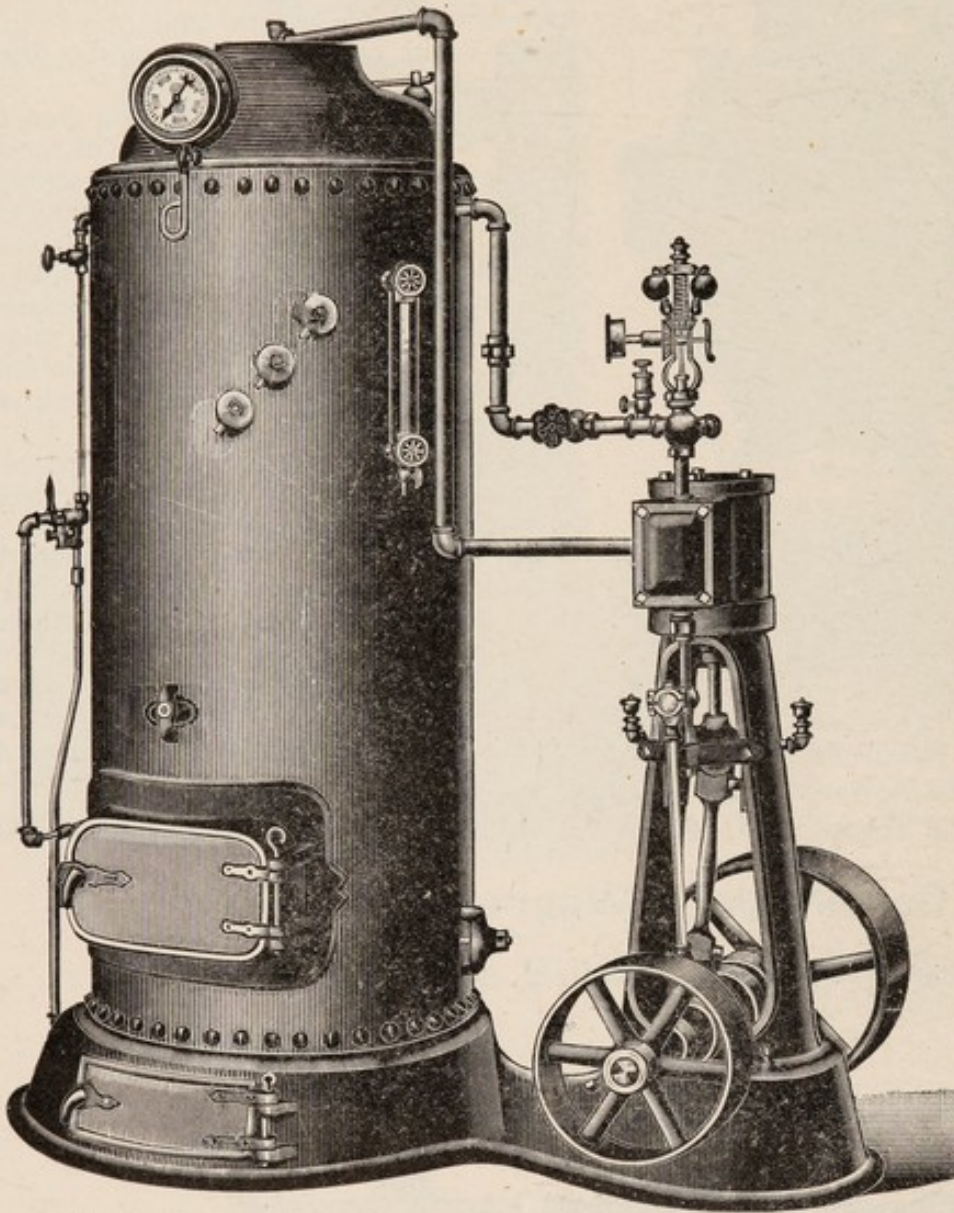


No. 1.	Capacity, 38 lbs.	Price, \$25.00	Weight, 200 lbs.
No. 2.	18 lbs.	" 15.00	" 125 lbs.
No. 3.	10 lbs.	" 8.00	" 65 lbs.

We wish it understood that these Stuffers are the GENUINE JOHN WAGNER STUFFERS; are well known, having been made for years. To explain to those who have not used them: The cylinder is heavy tinned and strongly riveted to stand the pressure. Take the cylinder out or turn it on end to fill. The plunger is moved in by the side crank, making a double gear. It is very powerful and easy to run. The top crank reverses the plunger and brings it out in three turns, making them the most complete stuffer in use. Imitations are made of them as near as can be and not infringe the patent, which speaks well for this machine.

Semi-Portable Engines.

Furnished either combined or independent base.



Dimensions and prices on application.

Boilers.

The boilers are made of Homogeneous Steel, stamped 60,000 tensile strength to the square inch, with the best lap welded wrought iron flues, ornamental base and hood; and all fixtures complete, consisting of safety valve, check and blow-off valves, steam and water gauges and three try cocks and injector.

Engines.

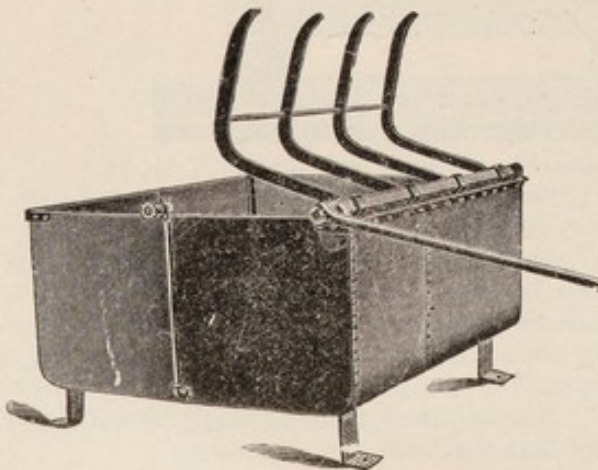
Engines are of new design, thoroughly built and of the best materials.

Every point that could add to their durability has been carefully considered.

We have a large number in use in various parts of the country with best possible results. They are made with either plain or automatic governor, perfectly reliable and for service are equal to any in the market.

Scalding Tub.

This tub is made of heavy sheet iron, with heavy cast iron ends and an angle iron frame, and is mounted on legs which can be bolted to the floor. The water is heated by a perforated pipe, extending the entire length on the bottom, which heats quickly and evenly. The tubs are furnished with a valve for letting out the water.

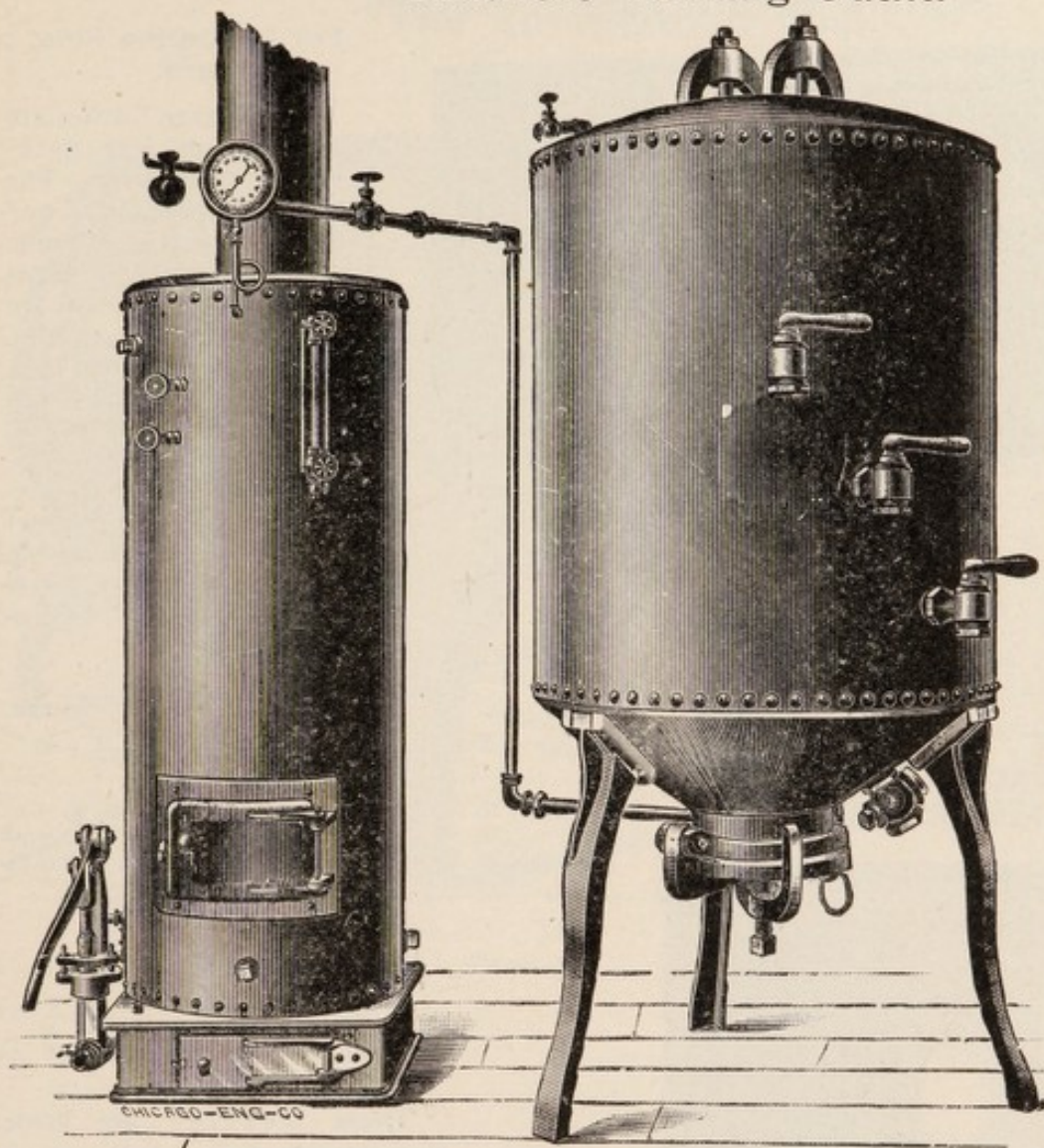


Scalding Tubs—with Pipe.

For one hog, 60 x 30 x 24 inches	\$35.00
For two hogs, 60 x 48 x 24 inches	45.00
Arms and lever throwing out hogs (extra).....	20.00

Butchers' Tanking Outfit.

Made of Steel Plate.



These outfits are used for rendering lard, tallow and grease of all kinds; bones, hoofs, tails, trimmings, etc., can be tanked and everything greasy in them put in the best possible shape to sell.

The profits in the butchering business are getting closer from year to year, and the time is at hand when every butcher who wishes to get ahead must provide methods to save his offal and turn it into saleable stuff.

With a comparatively small outlay for a Tanking Outfit every part can be made valuable. All the grease, bones, etc., can be turned into money, and at a very small expense. The operation is simple, and full printed directions are furnished with each outfit. No press is needed.

Tanks are also furnished with side opening if desired. Purchasers who have steam boilers available can buy tanks only.

PRICE LIST.

Tanking Outfits complete. Boiler, tank, pump and pipe connections.

NO.	GALS.	WEIGHT.	PRICE.	NO.	GALS.	WEIGHT.	PRICE.
1	150	1995 lbs.	\$150.00	5	500	3300 lbs.	\$280.00
2	225	2145 "	170.00	6	600	4490 "	305.00
3	300	3110 "	200.00	7	700	4740 "	375.00
4	400	3210 "	225.00	8	800	4850 "	400.00

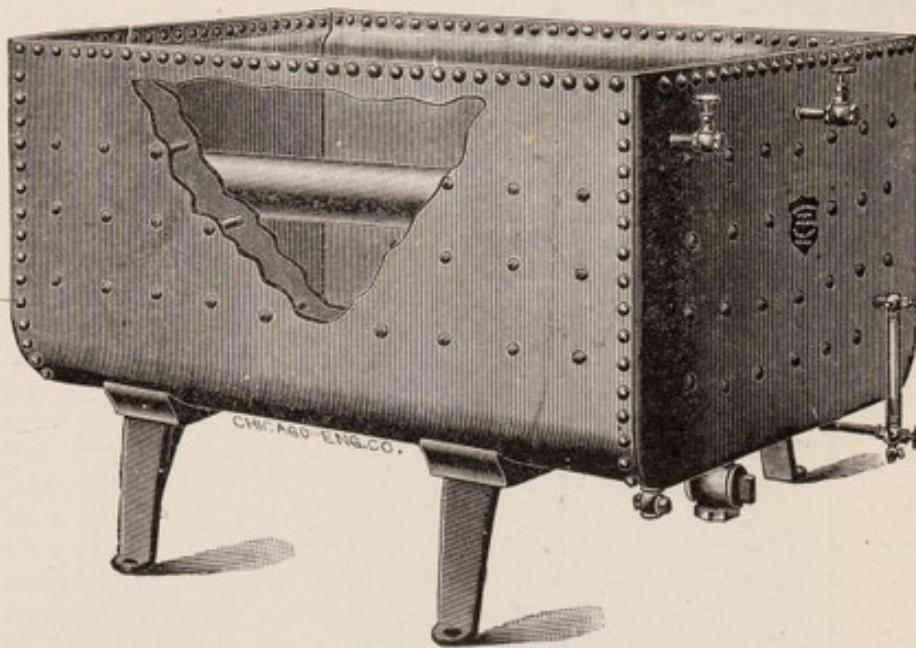
TANKS ONLY.

NO.	GALLONS.	DIAMETER.	HEIGHT.	WEIGHT.	PRICE.
1	150	30 in.	42 in.	975 lbs.	\$ 65.00
2	225	30 "	66 "	1125 "	85.00
3	300	42 "	48 "	1735 "	100.00
4	400	42 "	64 "	1835 "	125.00
5	500	42 "	80 "	2050 "	150.00
6	600	48 "	76 "	2740 "	175.00
7	700	48 "	89 "	2890 "	200.00
8	800	48 "	102 "	3000 "	225.00
9	900	48 "	115 "	3200 "	250.00
10	1000	48 "	128 "	3400 "	275.00

Special prices on application.

Square Steam Jacket Kettles.

For Rendering Fine Lard.



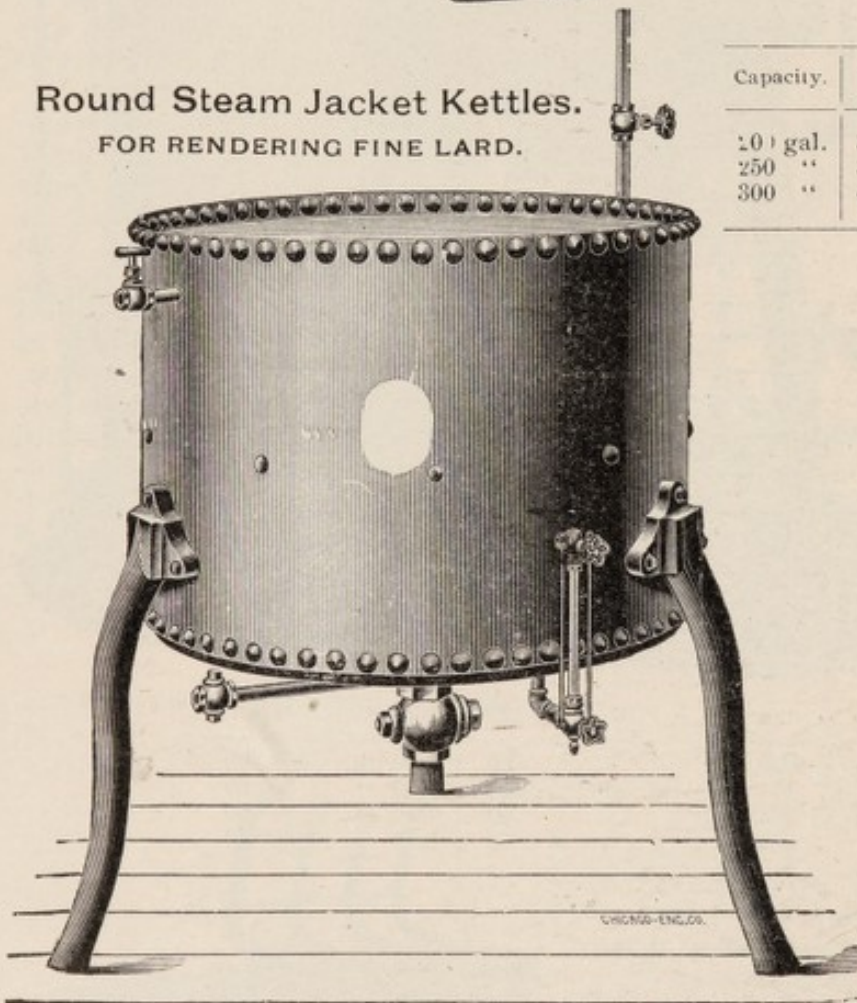
These Square Kettles are preferred by the large packers and lard renderers. The double shell extends around the bottom, sides and ends, and the steam circulates through this space and the large flue in the middle, thus insuring an equal distribution of heat through the contents of the kettle, and quick rendering. The material used in their construction is steel boiler plate, and the workmanship is first-class. Every kettle is tested at 150 lbs. hydrostatic pressure.

INSIDE DIMENSIONS.

Capacity.	Width.	Depth.	Length.	Weight.	Price.
200 gal.	36 in.	24 in.	55 in.	1300 lbs.	\$175.00
250 "	36 "	29 "	56 "	1550 "	190.00
300 "	43 "	28 "	60 "	1710 "	210.00

Round Steam Jacket Kettles.

FOR RENDERING FINE LARD.



These Kettles are made throughout of steel boiler plate, with double shells and bottoms, and ample steam space between. They are of full capacity as rated, and are supplied with the fittings shown in the cut.

Every Kettle is tested with 150 lbs. hydrostatic pressure before it leaves the shop.

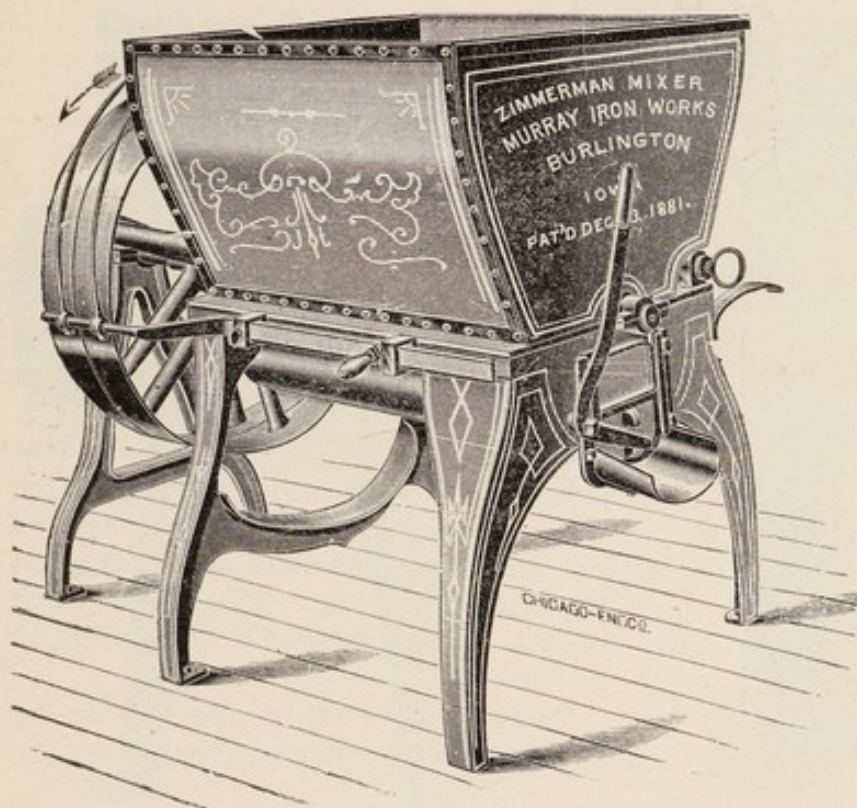
INSIDE DIMENSIONS.

Capacity.	Diameter.	Depth.	Weight.	Price.
50 gal.	28 in.	19 in.	465 lbs.	\$ 70.00
75 "	28 "	29 "	570 "	85.00
100 "	34 "	26 "	655 "	105.00
150 "	38 "	32 "	875 "	140.00
200 "	44 "	32 "	1250 "	175.00

Special prices on application.

The Zimmerman Mixer.

PATENTED.



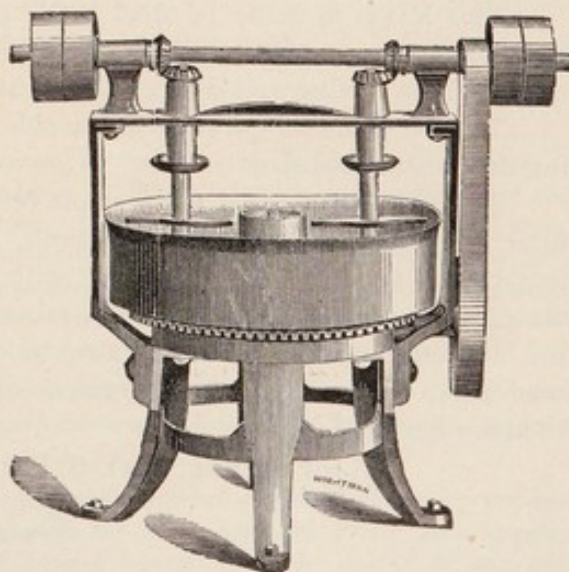
This Mixer thoroughly works and mixes the meat, and discharges it when done. The hopper on No. 1 holds 125 lbs. of meat, No. 2, 250 lbs., and at 100 revolutions will mix 1,600 lbs. per hour. The No. 3 holds 500 lbs. of meat.

Construction: The Mixer is made of iron, with steel shaft; the hopper is hinged so it can be opened; the mixing arms are spirally arranged on the shaft, and at one end of the cylinder is a gate which is opened by a lever; through this gate the meat is discharged when the mixing is done. Also furnished to discharge through the bottom.

No. 1.	Weight,	600 lbs.	Price	-----	\$100.00
No. 2.	"	800 "	"	-----	150.00
No. 3. (Geared)	"	1200 "	"	-----	250.00

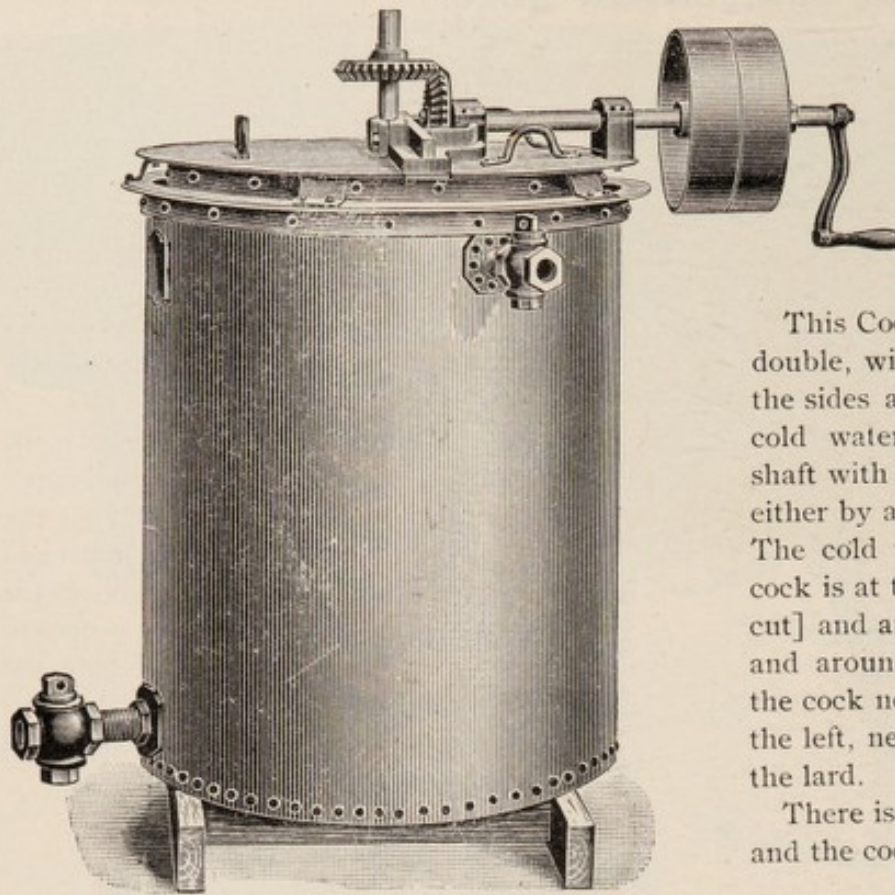
The National Meat Mixer.

This cut represents our National Meat Mixing Machine. It is for the purpose of mixing sausage meat after being cut. These machines are made entirely of iron—strong, simple and durable; cannot get out of order. These Mixers have two sets of mixing arms or spindles, one on each side of the tub. While these arms are turning and working through the meat the tub revolves the same time, continually bringing the meat toward the arms, so that every bit of meat is mixed thoroughly. The arms can easily be taken out. All gears have oil dishes.



No. 1 will mix	300 lbs. in five minutes.	Price	-----	\$200.00
No. 2	" 150-200 "	"	-----	150.00
No. 3	" 100-125 "	"	-----	125.00

Double Jacket Lard Cooler.



WITH AGITATOR.

This Cooler is made of galvanized steel, double, with a two inch water space around the sides and bottom for the circulation of cold water. In the middle is a vertical shaft with agitating arms which is revolved either by a belt on the pulleys or by hand. The cold water enters at the bottom [the cock is at the back and does not show in the cut] and after circulating through the shell and around the hot lard, is discharged at the cock near the top. The larger cock at the left, near the bottom, is for drawing off the lard.

There is a close fitting cover over the top and the cooler is well made in every respect.

PRICE LIST.

No. 1.	50 gallons,	26 inches diameter,	26 inches high	-----	\$ 75.00
No. 2.	75 "	26 "	40 "	-----	90.00
No. 3.	100 "	26 "	48 "	-----	100.00
No. 4.	150 "	32 "	44 "	-----	140.00
No. 5.	200 "	32 "	60 "	-----	175.00

Buffalo Lard Mixer.

This Mixer is made of steel boiler plate, side and bottom jacketed, so that steam and cold water can be run through, for cooling and drying; tested at 100 lbs. pressure.

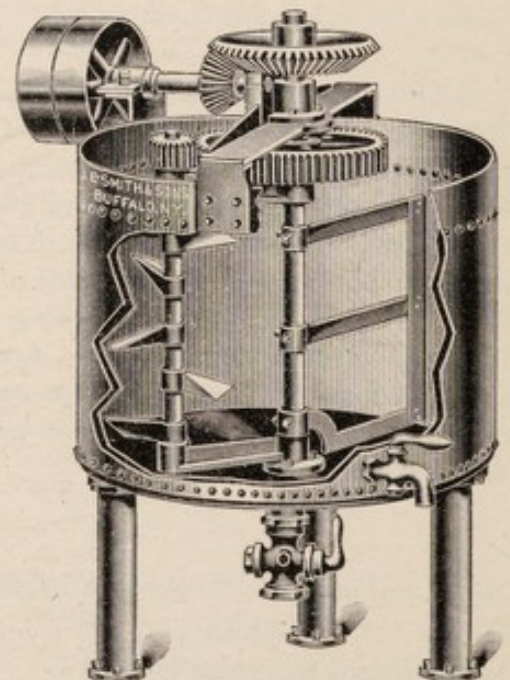
The flat arms scrape close to the side and bottom, scraping the lard as cooled.

The shaft with small paddles on revolves quickly, the same time moving all around the tank, close to the sides; this brings the paddles in contact with every part of the tank, and, as they revolve quickly, mixes every particle of the lard thoroughly. It could also be used for a dryer or renderer. Every butcher who renders lard should have one to make fine lard.

Mixer Prices, F. O. B. Factory.

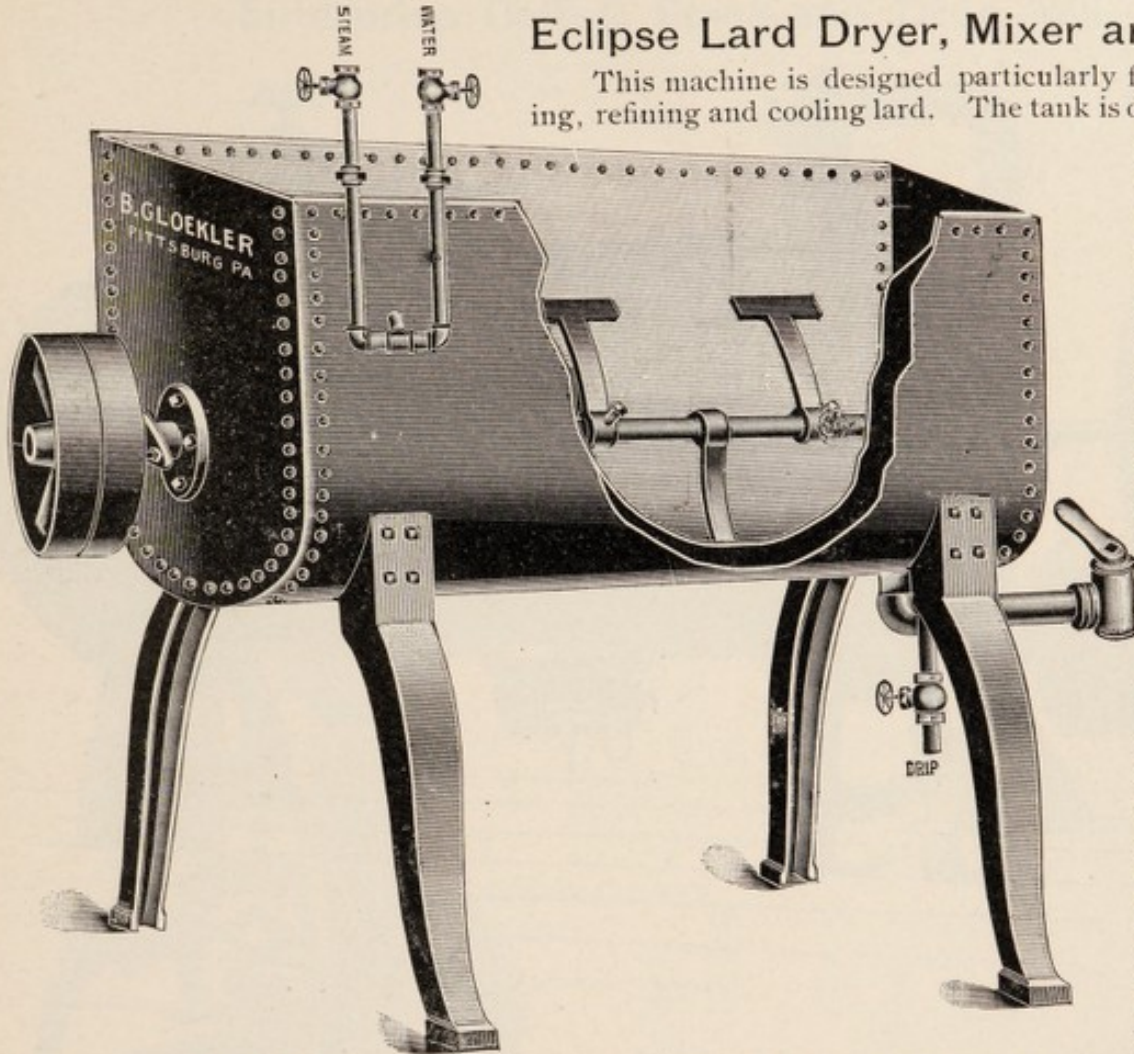
Capacity.	Weight.	Dimensions Inside.	Price.
		Dia. Hight.	
75 gal.	700 lbs.	28 x 29	\$ 90.00
100 "	800 "	34 x 26	115.00
150 "	1200 "	38 x 32	150.00
200 "	1400 "	40 x 42	175.00
5 tierce.	1800 "	40 x 48	200.00
6 "	2100 "	44 x 48	225.00

Special prices on application.



Eclipse Lard Dryer, Mixer and Cooler.

This machine is designed particularly for drying, mixing, refining and cooling lard. The tank is double jacketed,



made of heavy boiler steel, and warranted to stand any ordinary boiler pressure. The shaft is steel and paddles can be adjusted to stand alternately. It is provided with a draw-off cock, drippipe, steam and water connections.

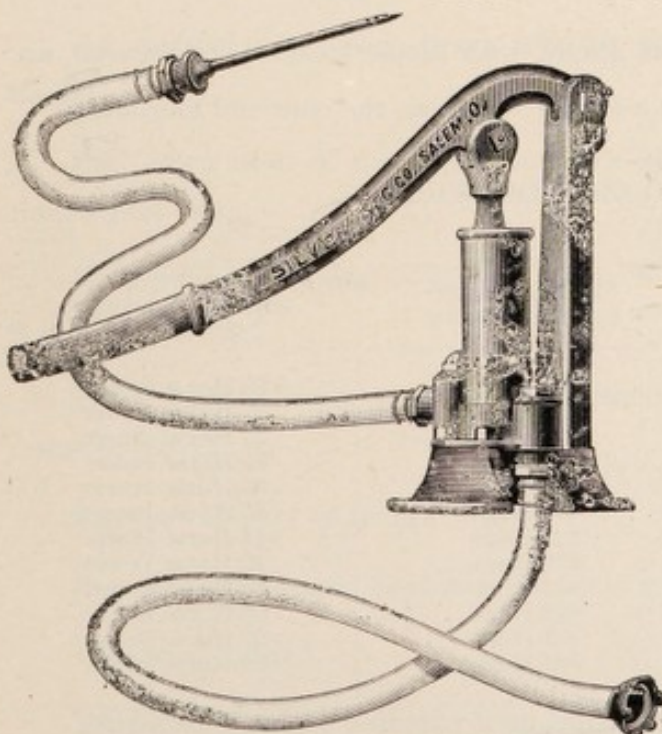
For drying lard, steam is let into the jacket, which will dry the water out of the lard in a short time. For mixing or cooling lard, steam is stopped off and water let into jacket and

comes out on opposite side; the paddles come close to sides and bottom, so they scrape the lard away from the walls, thus insuring quicker time. Capacity 150 gallons and up. Price on application.

Ham Preserving Pump.

Price.....\$10.00

Extra points or needles, each..... 1.00

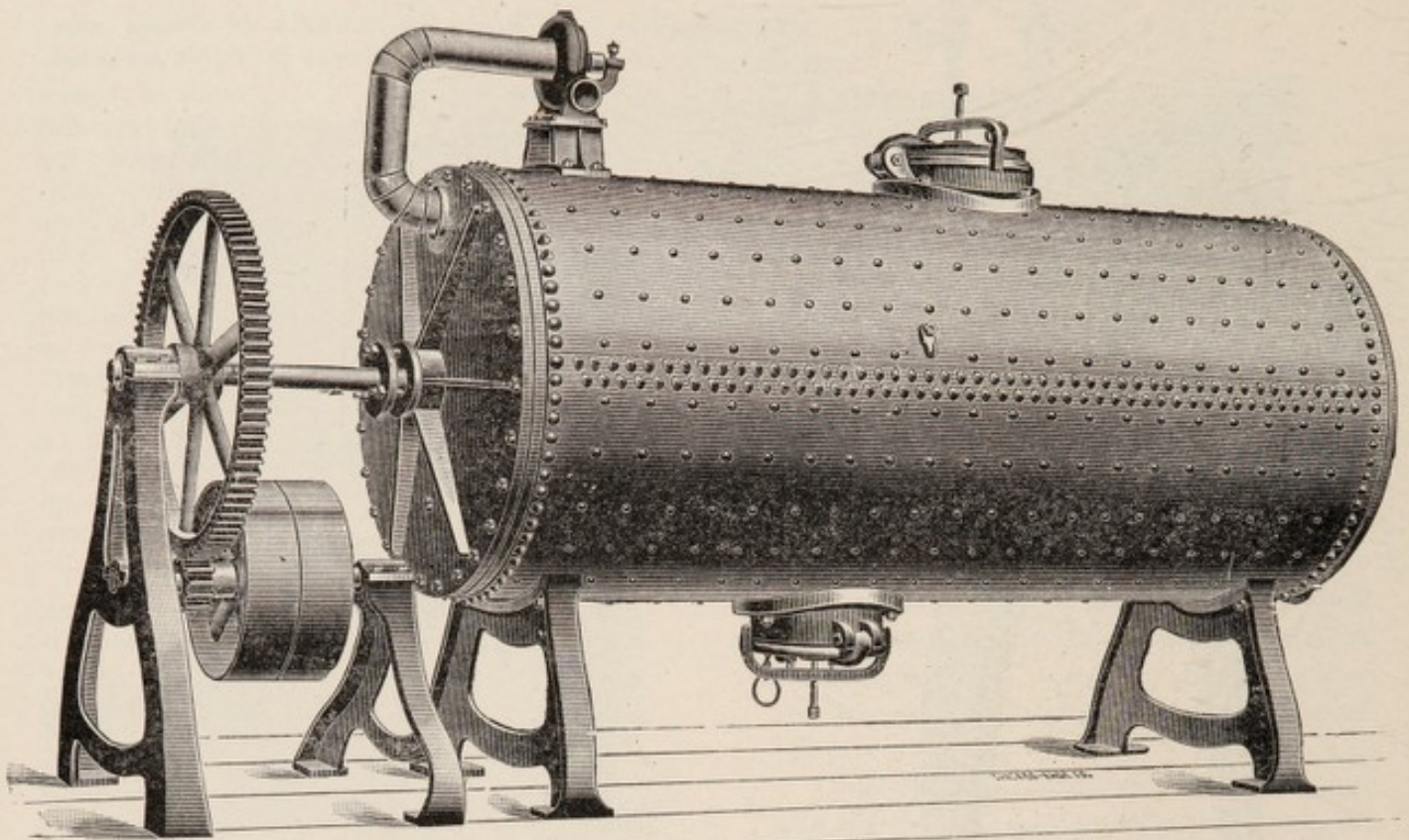


This make of Pump is used by nearly all packers. It has great force, sending the pickle into ever part of the ham at once. Hams may be cured this way in 21 days, summer or winter. The pickle forced in should be fully as strong as that in which the legs are afterward placed. This is the safest way to cure a ham; and the pump will save a butcher more than its cost in one season.

By use of the Ham Pump, summer curing of hams is made perfectly sure and safe, and the process hastened about one-half.

The needle is injected into the fleshy part of the ham, alongside the bone, and the pickle forced gently into it. The pickle permeates every part of the ham and will cure it in a very short time in any season of the year.

The Pump is compact, and complete in its operation. The working parts are made of brass, and the injecting needle is nickel-plated.



Fertilizer Dryer.

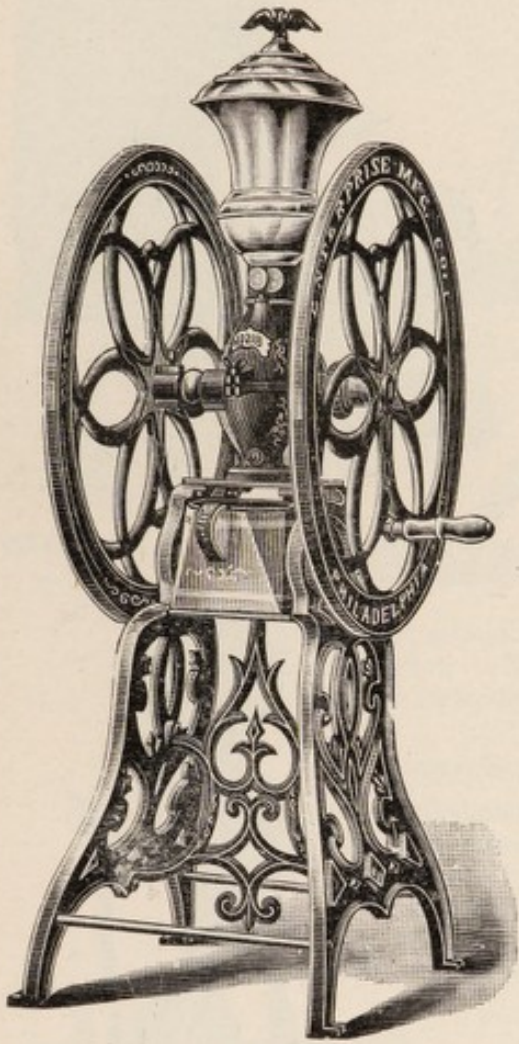
These Dryers are made with double boiler steel shells, with ample steam space between, and are fitted with an agitator, driven by gearing, and a fan for removing the odor and moisture.

PRICES OF FERTILIZER DRYERS.

SIZE.	LIST PRICE.	APPROXIMATE DAILY CAPACITY.	BOILER REQUIRED.
No. 1—30'' x 4'	\$274.00	35 Hogs	20 Horse Power
No. 2—30'' x 6'	307.00	52 Hogs	25 Horse Power
No. 3—36'' x 6'	354.00	76 Hogs	25 Horse Power
No. 4—36'' x 8'	387.00	101 Hogs	30 Horse Power
No. 5—42'' x 8'	454.00	138 Hogs	30 Horse Power
No. 6—42'' x 10'	500.00	172 Hogs	40 Horse Power
No. 7—48'' x 10'	594.00	225 Hogs	45 Horse Power
No. 8—42'' x 12'	634.00	270 Hogs	45 Horse Power
No. 9—60'' x 12'	754.00	423 Hogs	50 Horse Power
No. 10—60'' x 14'	800.00	493 Hogs	60 Horse Power
No. 11—60'' x 15'	840.00	529 Hogs	60 Horse Power
No. 12—60'' x 16'	880.00	564 Hogs	70 Horse Power

Special prices on application.

Enterprise Coffee, Spice and Drug Mill.



Complete Catalogue
and
Special Prices.
on Application.

Self Priming and Measuring Pump.

For measuring molasses, heavy oils, tar and other thick liquids.

Each revolution of the crank pumps a gill, four revolutions a pint, etc.

No priming is necessary—simply insert in the barrel and it is ready for use.

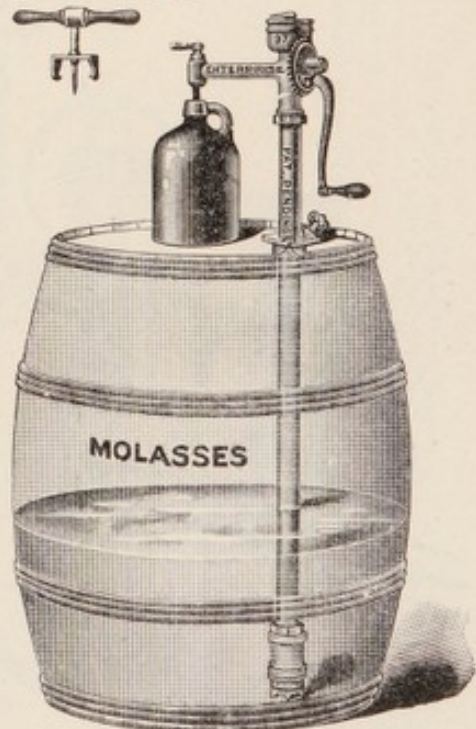
Has a Patent Clamp, operated by a thumb screw only, to fasten to barrel.

Extreme length, 54 inches.

Special 3-inch auger, as shown, 75 cents extra.

Packed as desired.

Extended tube, for pumping from cellar, per foot, 50c.



NO. 97, \$5.00.

Power Spice Mill.

Especially adapted for butchers to grind spices.

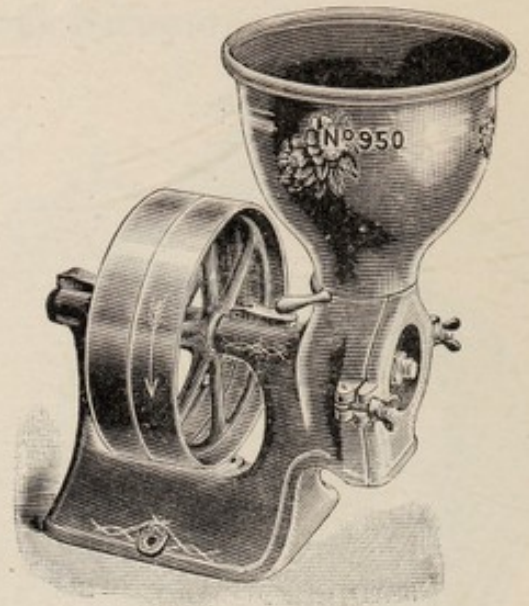
Capacity of iron hopper, 5 lbs.

Height, 20 inches.

Length, 15 inches.

Weight, 60 lbs.

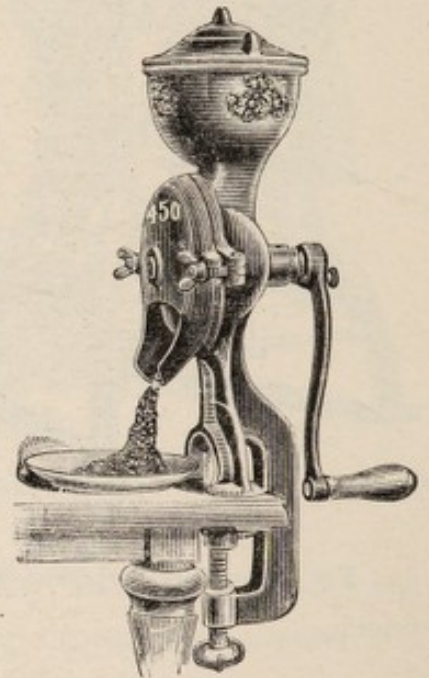
This mill is a pulverizer.



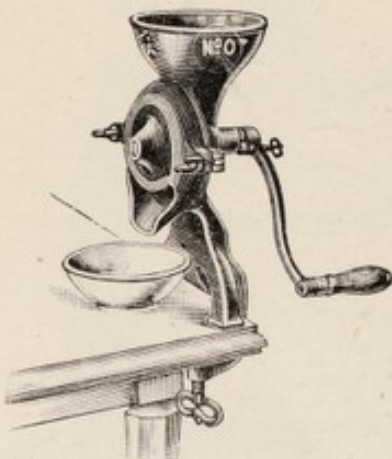
No. 950. \$15.00



No. 350 Price, \$3.50



No. 450 Price, \$4.50



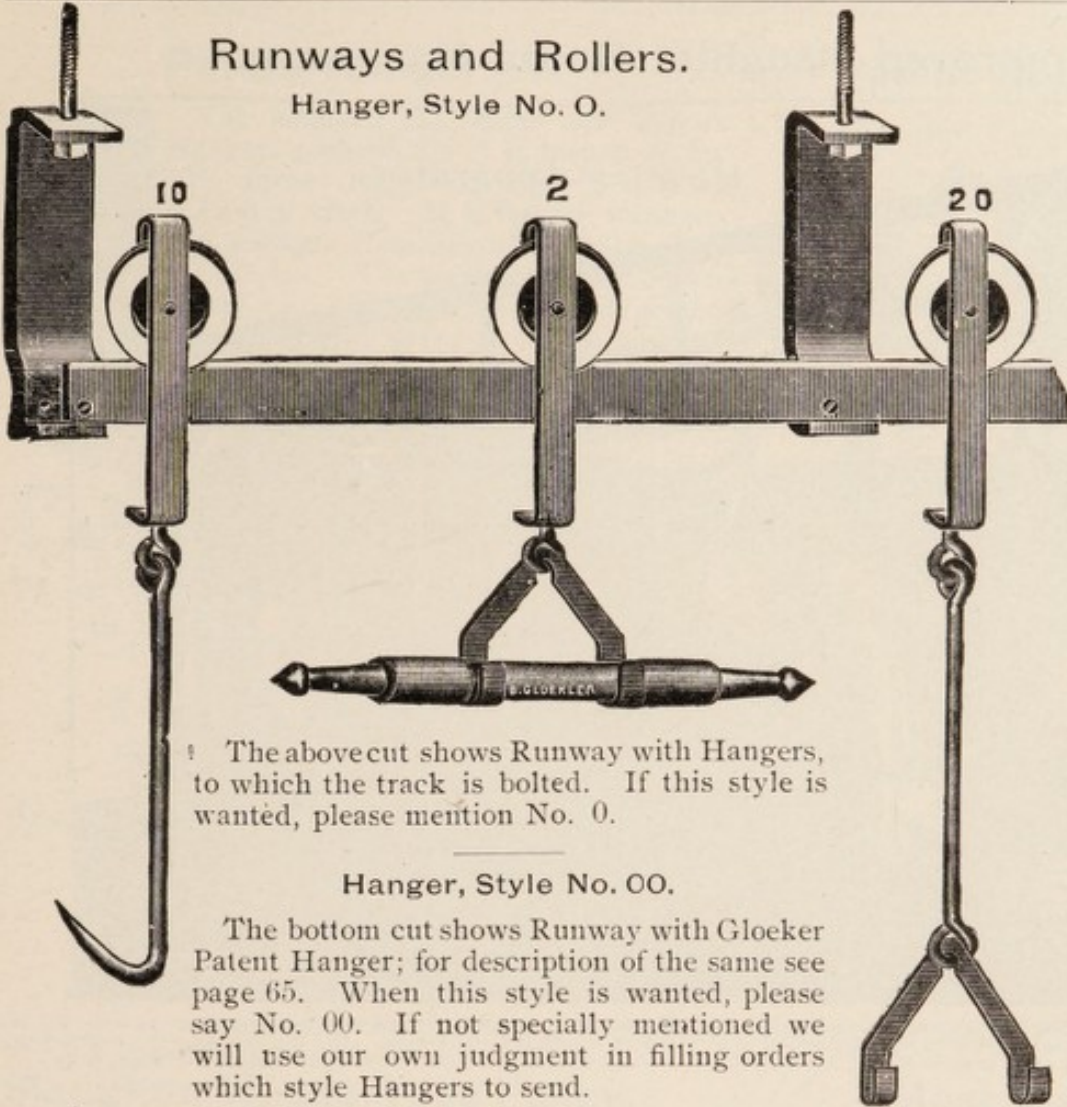
No. 0 \$1.50
 Weight, 6 lbs,
 Height, 11½ inches.



No. 00 \$1.25
 Weight, 6 lbs.
 Height, 9 in.

Runways and Rollers.

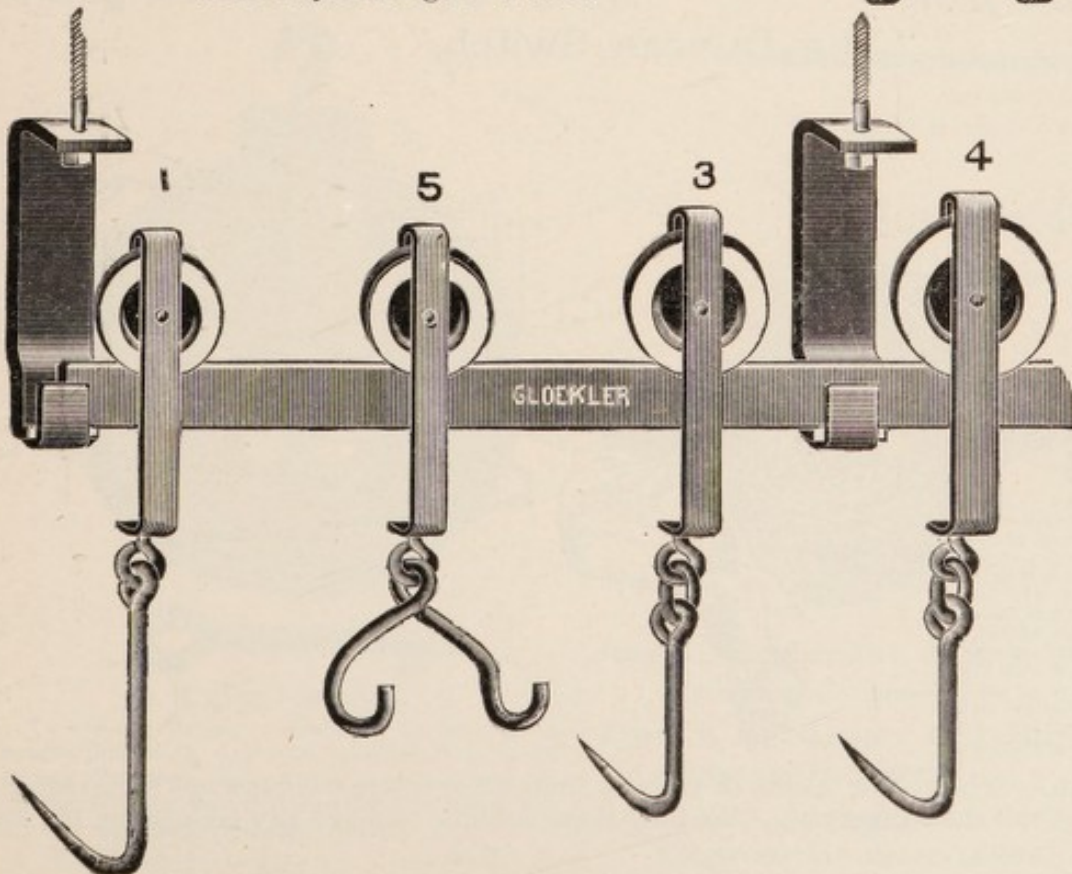
Hanger, Style No. O.



The abovecut shows Runway with Hangers, to which the track is bolted. If this style is wanted, please mention No. 0.

Hanger, Style No. OO.

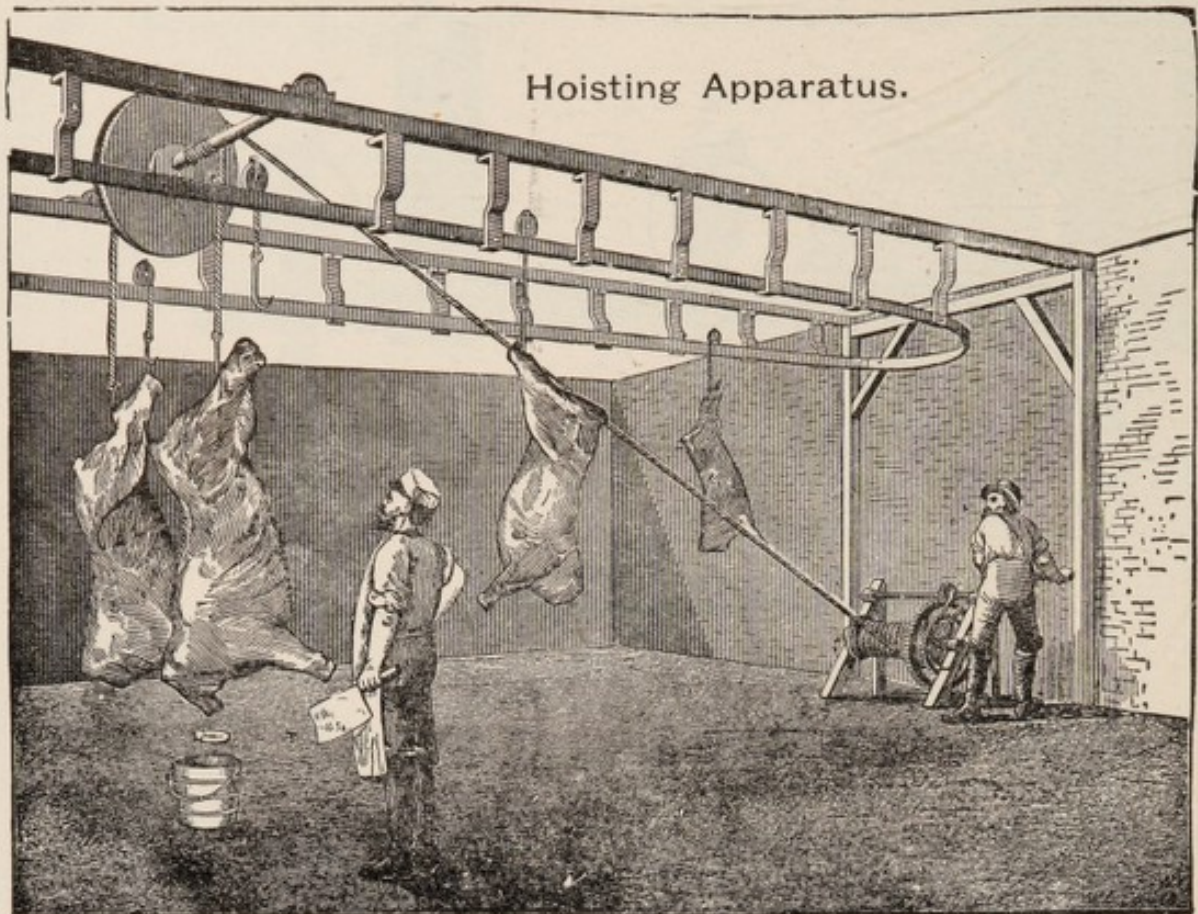
The bottom cut shows Runway with Gloekler Patent Hanger; for description of the same see page 65. When this style is wanted, please say No. 00. If not specially mentioned we will use our own judgment in filling orders which style Hangers to send.



Price List of Runway and Rollers.

No. 1—For hind-quarters of beef, hooks 10 in. long, 3½ in. wheel, weight 5 lbs., all tinned	each	\$.75	No. 4—For sides of beef, with 5 in. wheels, hoops tinned only, weight 7½ lbs.	each	\$.85
No. 10—For fore-quarters of beef, hooks 24 in. long, weight 6 lbs., all tinned	“	.85	No. 5—For hogs, weight 5 lbs.	“	.80
No. 2—For hogs (with gambrel), weight 6½ lbs.	“	.90	Runway with 10½ in. steel hangers spaced about every 30 inches (either style hanger), rail ¾ x 2 in., bent according to drawings, including bolts to put up, per foot	“	.45
No. 20—Same as No. 2, for beef track, hooks 3 feet long	“	1.10	Hangers ONLY, style No. 0	“	.45
No. 3—For sides of beef, 4 in. wheels, hooks tinned only, weight 6 lbs.	“	.75	Hangers ONLY, style No. 00	“	.50

Improved Slaughter House Machinery.



Hoisting Apparatus.

The spindle or shaft is 8 feet long; wheel 42 inches diameter, which can be placed on shaft wherever suitable; the windlass furnished may be used for drawing cattle in, thereby saving cost of extra windlass for bull rope. Any boy can hoist the heaviest beef with ease. Complete, with ropes to hoist 15 feet, hooks, bolts, etc., ready to put up, \$25.00. No runway included in above price.

"The Duncan Switch,"

For Overhead Tramways.

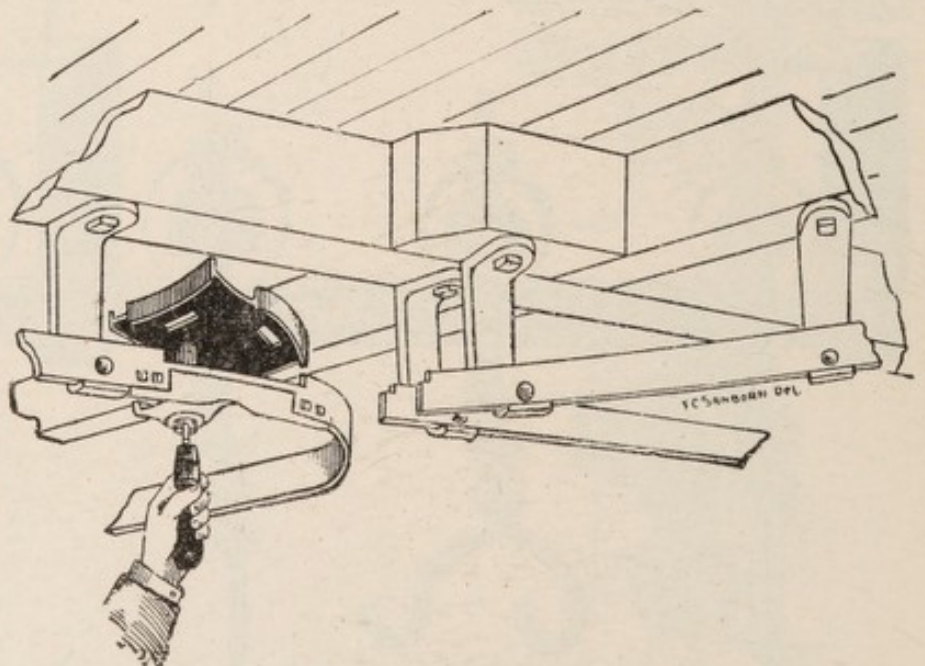
Durable,
Efficient,
Economical.

For $2\frac{1}{2}$ in. x $\frac{3}{8}$ in. rail only.

Three throw	-----	\$6.00
Two	-----	5.00

Reasons for Using This and No Other.

The Duncan Patent Switch is the simplest and most complete Switch that has ever been put on the market, and is the least liable of any to get out of order, and, if it is properly applied, it becomes part of the track itself, and will last as long as the track does. It has stood the test of actual use. It is the easiest applied and cannot with any reasonable use ever require any repairs. All that is necessary in this direction is to see that the hangers in the vicinity of the switch do not get loose, as the shrinking of timber sometimes causes in new tracking.



HOW TO ORDER.—Send rough sketch of runway, indicating where switches are to be placed, and also on which of the rail the hangers are. We have them suitable to make any connection but for only $2\frac{1}{2}$ in. x $\frac{3}{8}$ in. runway.

Patent Hanger.



The annexed cut shows our Patent Hanger, made of $2\frac{1}{2}$ x $\frac{3}{8}$ inch steel, by $10\frac{1}{2}$ inches long, from top of same to bottom of track. It is lighter, stronger and cheaper than any other hanger on the market. The clamping plate is two inches wide and edges chamfered, so the rollers will not strike it. Two ends of track can be clamped together and held firmly.

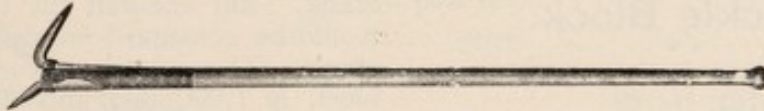
The clamping plate being rough, as shown in cut, prevents slipping of the track. Runway with this style hanger can be put up in one-third of the time required for the old style. The use of this hanger does away with drilling the track and saves considerable time in fitting.

Bull Ring.



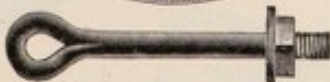
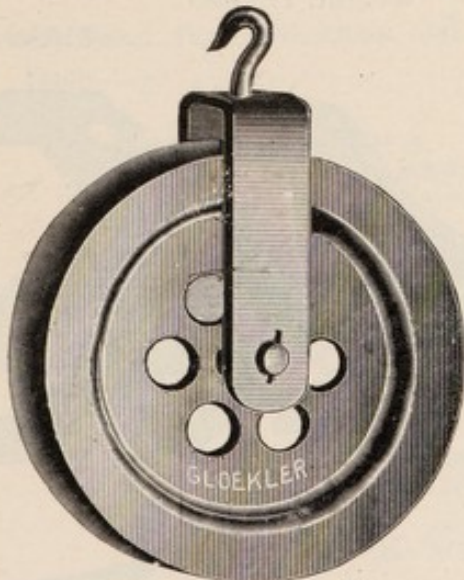
Ring 7 in. long, Bolt 18 in. long. Price, \$1.00

Roller Pole.



For lifting the Quarters on and off the Runway. Price, \$1.00 each.

Slaughter House Rope Pulley.



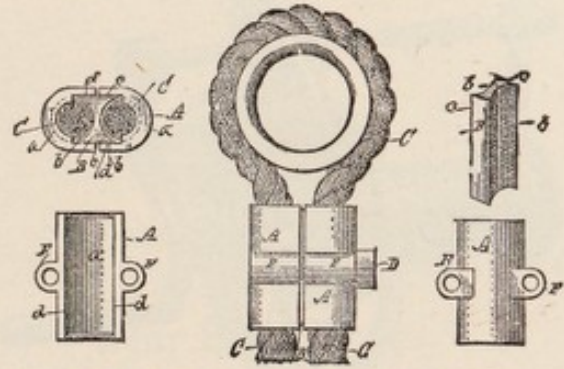
Extra Heavy.

This Rope Pulley is intended to be used in connection with our iron windlass. It is 14 inches diameter, very strong and will not cut the rope. Eye bolt 6 inches long to hang pulley on, sent with each one.

Price.....\$4.00

Patent Rope Clamp.

Patented November 15th, 1887.



Used for Splicing the Ends of Rope Together.

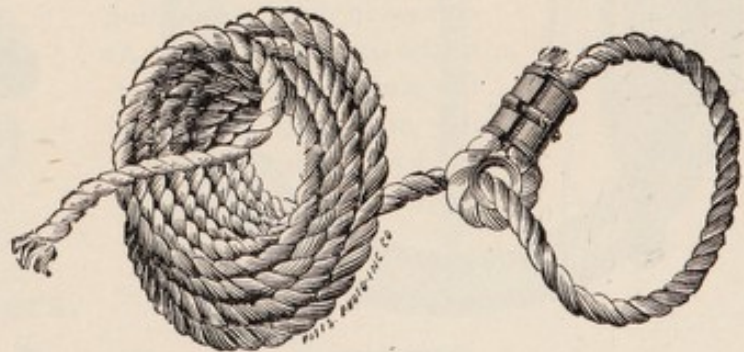
No. 1, for $\frac{1}{2}$ and $\frac{3}{8}$ rope, each	\$.35,	\$ 4.00 per doz.
" 2, " $\frac{3}{4}$ " $\frac{1}{2}$ " "	.45,	5.25 "
" 3, " 1 " $1\frac{1}{2}$ " "	.60,	6.50 "
" 4, " $1\frac{1}{4}$ " $1\frac{3}{8}$ " "	.70,	8.00 "
" 5, " $1\frac{1}{2}$ rope only,	.85,	10.00 "

Meat Pole.



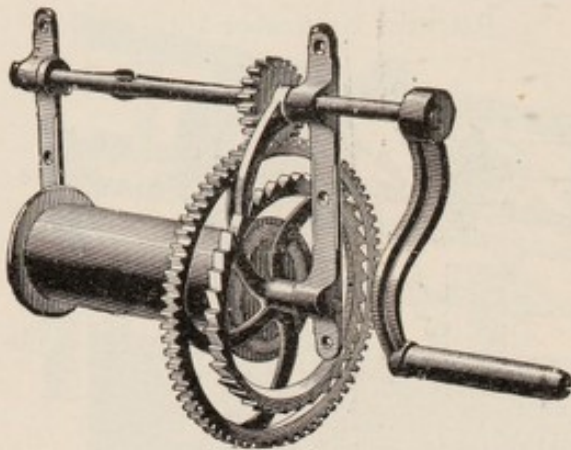
Tinned Steel Hooks, 5 to 6 feet long, \$.50

Bull Rope.



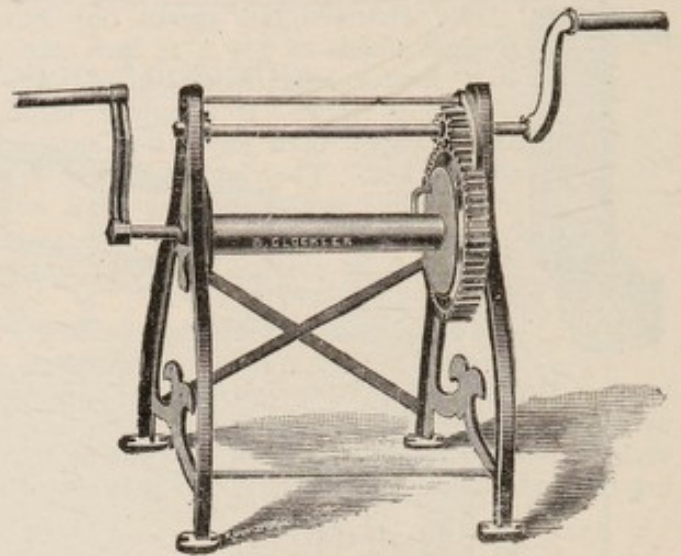
Rope $1\frac{1}{4}$ in. diameter, 30 ft. long, with Patent Clamp and Grommet.....	\$5.00
Rope $1\frac{1}{4}$ in. diameter, 45 ft. long, with Patent Clamp and Grommet.....	6.00
Rope $1\frac{1}{4}$ in. diameter, 60 ft. long, with Patent Clamp and Grommet.....	7.00

Slaughter House Windlasses. NEW IMPROVED.



NO. 1.

Can be used either single or double geared.
Drum is 15 inches long and 5 inches in diameter. Weight, 65 lbs.
Price----- \$7.50



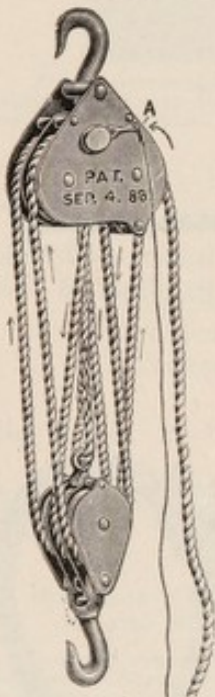
NO. 2.

Can be used either single or double geared.
The winding drum is 20 inches long; height of machine is 32 inches, and total weight is 135 lbs. It is a single and double geared Windlass, and as a result of this arrangement a light load can be raised quickly by the use of the single gear crank. But one-half the time is required that would be consumed in using the double-gear crank. The capacity in connection with a single block is 1,000 lbs., and with a double block is 2,000 lbs. The Windlass is recommended for use where some hoisting machine cheaper than an elevator is desired; also for hoisting dressed beef to runways. Weight, 110 lbs.

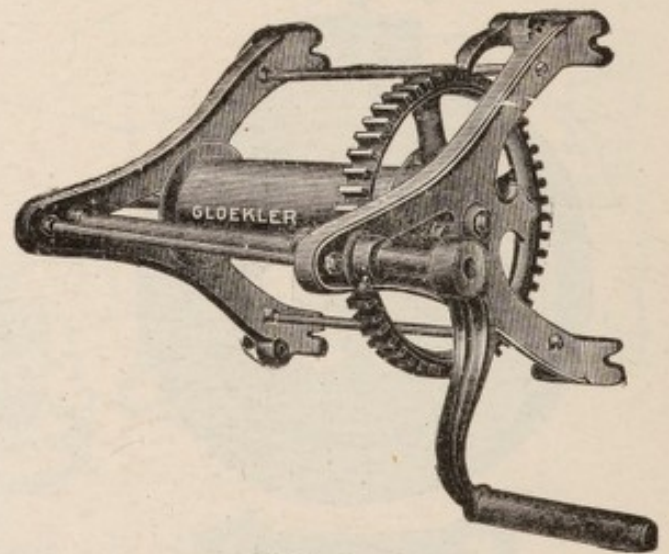
Price----- \$15.00

THE "SURE GRIP"

Steel Tackle Block.



It will hold at any point without backward slip, thus enabling a man to hoist with one-half the usual amount of exertion. The wedge-shaped brake has a double grip and is absolutely automatic and very positive. Its efficiency increases in direct proportion to the increase of load. At the same time it is susceptible of being disengaged by very slight pressure. Prices do not include rope.



NO. 3.

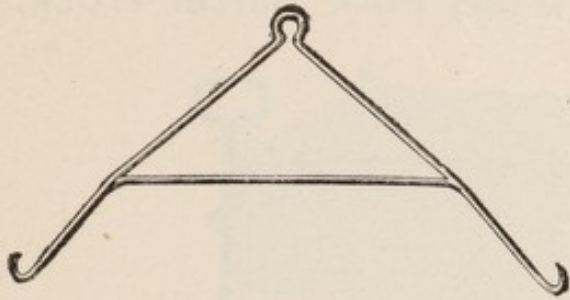
Can also be used either single or double geared.
Is strongly made.
Drum same size as No. 1.
Weight, 100 lbs.

Price----- \$10.00

	Capacity. (lbs.)	One Man Can Lift (lbs.)	Price
No. 3, for 3/8 in. rope	600	300	\$ 3.00
" 4, " 1/2 "	1,000	350	5.50
" 5, " 5/8 "	1,800	400	7.00
" 6, " 3/4 "	2,500	450	8.50
" 6 1/2 " 3/4 "	4,000	850	14.00

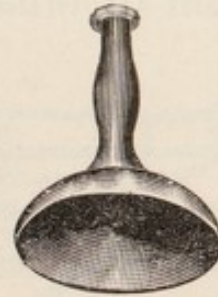
When ordering rope state how high to hoist.

Hog or Calf Gambrels.



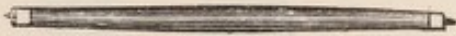
No. 2. Price, \$1.00.
Used for splitting down on runway.

Hog Scrapers.



No. 1, Wood Handle, tinned-----\$.40
No. 2, Iron handle, tinned----- .50

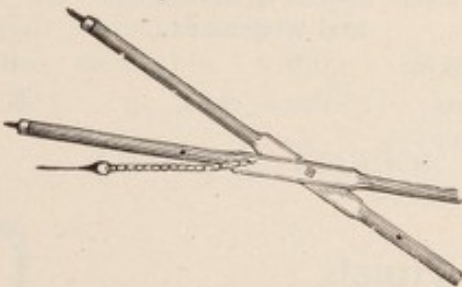
Pritch.



Steel Pins at each end.

Price ----- 35c

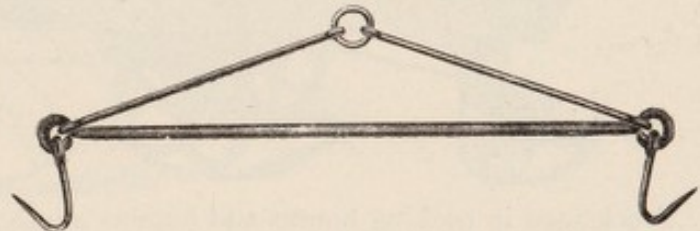
Spreader.



Hickory wood, steel pins, chain and stay pin.

Price ----- 75c

Iron Beef Tree.

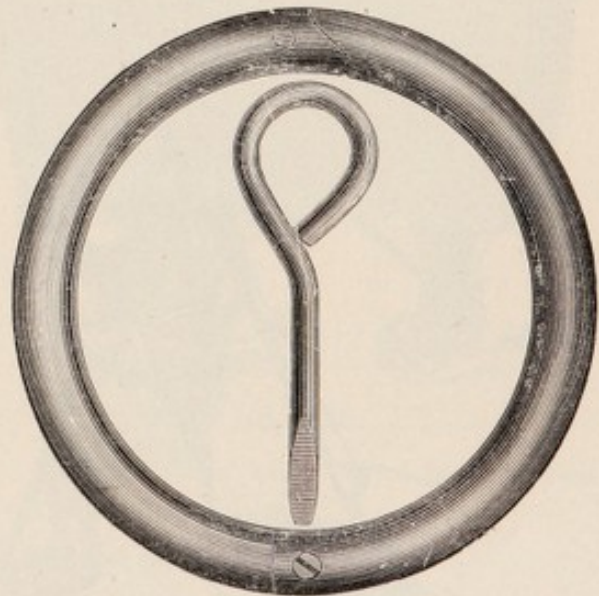


When using track, it is necessary to have above Beef Tree, in order to hang the carcass when dressed on hooks of rollers, which is done with a pole hook.

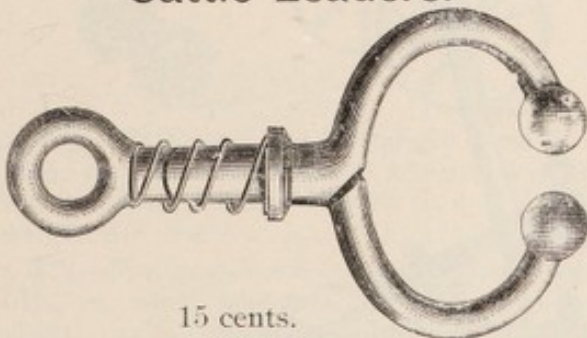
Price ----- \$4.00

Bull Rings.

25 cents.

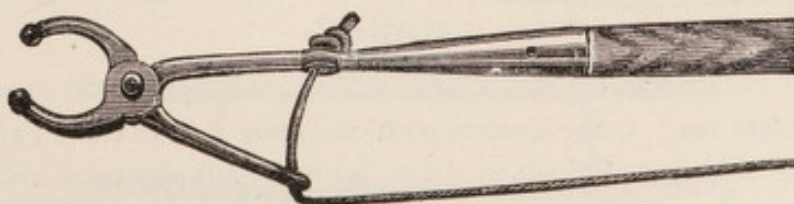


Cattle Leaders.



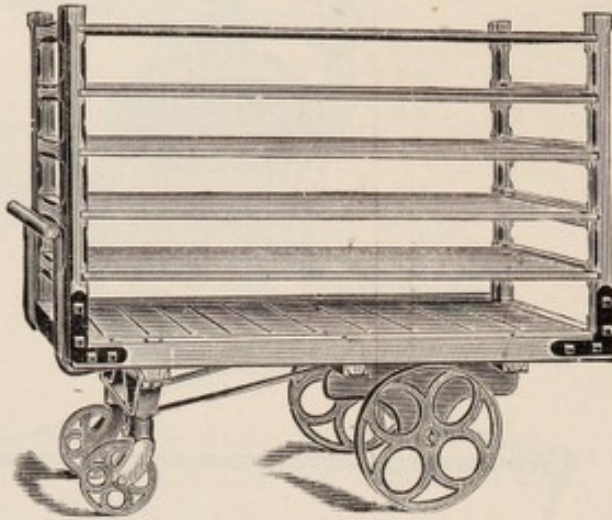
15 cents.

Hog Gatchers.



Price, without handle or rope-----\$1.00
" with handle and rope ----- 1.50

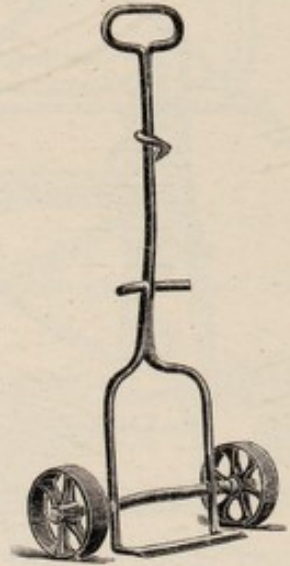
Loin or Meat Truck.



Truck used in packing houses and butcher shops for keeping meat in shape in handling. The truck with load can often be run into the refrigerator and meat left on truck while it is cooling.

Decks are made very strong, of one inch oak, either stationary or adjustable, to suit purchaser. Same sizes as Grocery Trucks. To obtain list price, add to price of Grocery Truck \$1.20 for each shelf.

Pork Barrel Truck.



An extremely useful truck for handling barrels. Heavy, strong and well made.

Price, each.....\$7.00

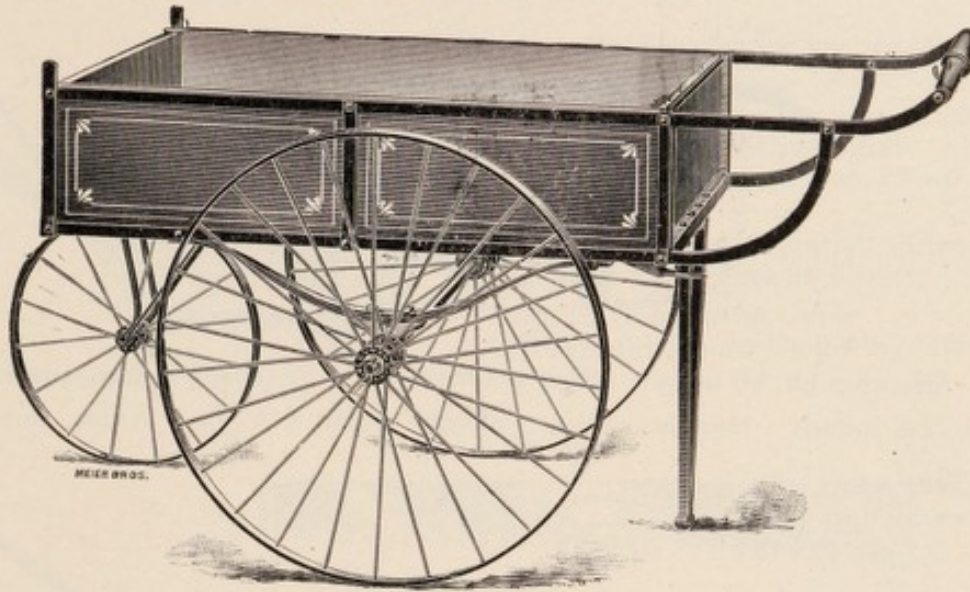
The Peerless Beef Hoist.



Specially adapted to field and country killing. With this Hoist one man can easily handle any beef weighing, 2,000 lbs. Large dealers with slaughter houses cannot afford to be without one. Many cattle are wild and difficult to drive; with this Hoist they can be slaughtered in the field, without the usual inconvenience.

Price.....\$15.00

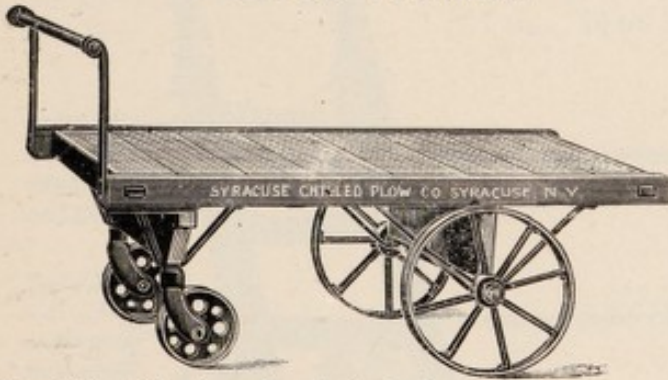
Handy Push Carts.



Steel wheels of improved pattern, which do not project above box. Furnished with three leaf springs. Box well ironed and the leg folds up to handle if desired. Box painted olive and wheels red. Handsomely striped and varnished. Will carry 400 lbs. and can be handled by a boy. Box 10 inches deep.

A Box, 39 x 20 in. -- \$10.00 B Box, 39 x 24 in. -- \$11.00 C Box, 40 x 26 in. -- \$12.00

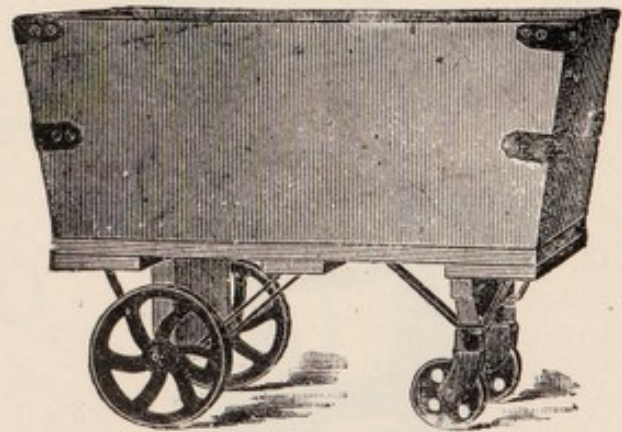
Grocery Trucks.



No. 228—Platform 5 x 3 ft. height from floor 19½ in., steel wheels 18 x 2 in., 1¼ in. square axle, caster wheels 6 x 1¼ in., weight 213 lbs. ----- \$20.00

No. 232—Platform 5 x 3 ft., height from floor 16½ in., steel wheels, 12 x 2 in., 1⅞ in. square axle, caster wheels, 6 x 1¼ in., weight 200 lbs. ----- \$18.00

Sausage or Pickle Truck.

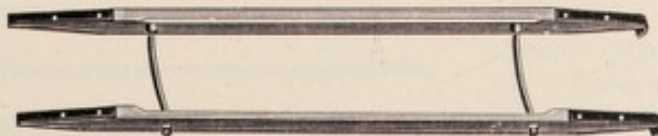


No. 308.

Made to order only. Can be furnished with zinc lining.

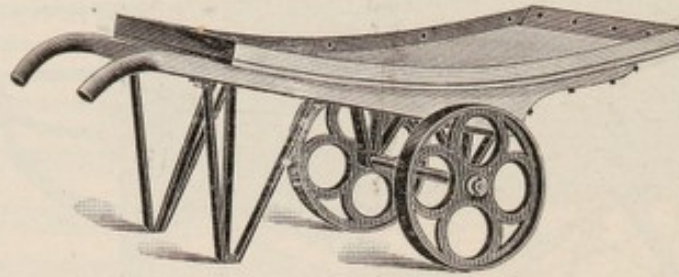
Special prices on application.

Skids.



Made from best quality oak or ash lumber, and heavily ironed at each end; sizes 6 to 14 feet.
Price per foot ----- \$1.00

Ham and Bacon Truck.



No. 61.—Size over all, 80 inches. Size platform, 35 x 62 inches. Size wheels, diameter 20 inches. Face, 2½ inches. Handles, bent. Weight, about 210 lbs. Axles, turned. Wheels, bored and faced.

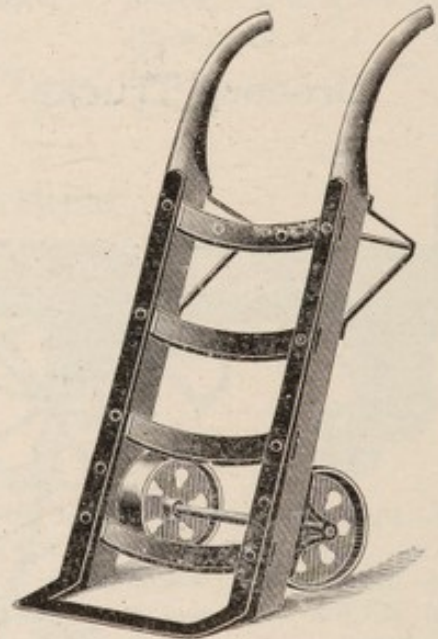
Price, each \$12.00

New York Pattern.



Nos. 50A-50E.

Western Pattern.

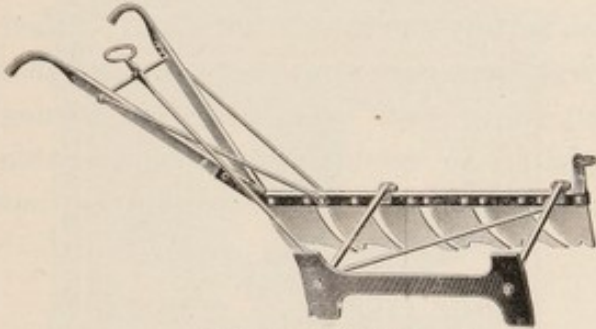


Nos. 18A-18C.

	Length of Handles.	Width at Top.	Width at Base.	Wheels.	Weight.	Each.
No. 50A—	49 in.	18 in.	13 in.	6 in.	50 lbs.	\$ 7.00
No. 50B—	54 "	21 "	14 "	7 "	65 "	9.50
No. 50C—	58 "	22 "	16 "	8 "	90 "	10.00
No. 50D—	62 "	22 "	17 "	9 "	100 "	12.00
No. 50E—	68 "	24 "	18 "	10 "	120 "	13.00
No. 18A—	48 "	19 "	19 "	7 "	55 "	9.00
No. 18B—	52 "	20 "	20 "	8 "	75 "	11.00
No. 18C—	56 "	22 "	22 "	9 "	95 "	16.00

All Truck wheels have chilled bearings and run on steel axles.

High Grade Ice Tools.



"THE ICE KING."

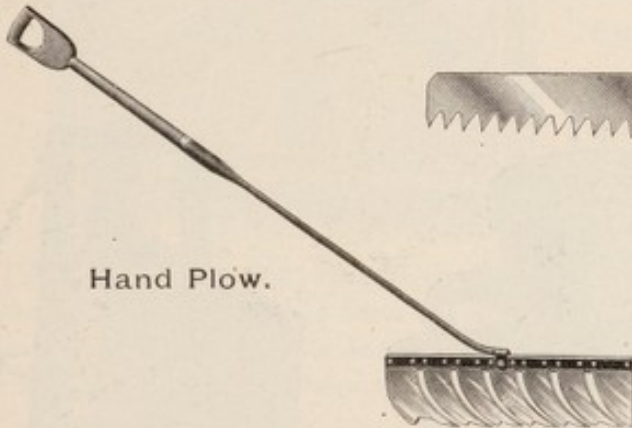
This excellent leader for the use of small ice harvesters, only \$25.00

A first-class fast-cutting Ice Plow, with either fixed or adjustable Swing Guide. Made after the style of the high priced Ice Plows used by large ice harvesters.

The Ice King is substantial, stiff, always in order and will cut two inches at a draft.

With 22 inch Swing Guide \$25.00

With patent adjustable Swing Guide \$26.00



Hand Plow.

No. 21—Cast Steel Hand Plows 6 in. — \$15.00
 No. 22— " " " " 7 in. — 16.00

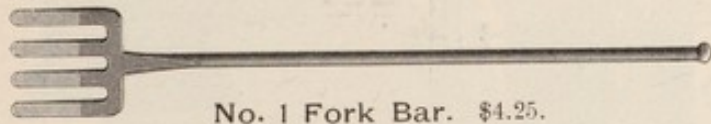


Ice Saws.

4 ft \$4.50
 4½ ft 4.75
 5 ft 5.00



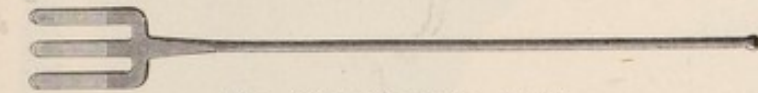
New York Ice Axe \$1.50.



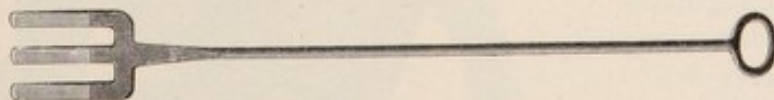
No. 1 Fork Bar. \$4.25.



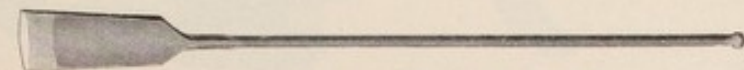
No. 2 Fork Bar. \$4.60.



No. 3 Fork Bar. \$4.00.



No. 4 Fork Bar. \$4.35.



No. 42 Bar Chisel. \$3.25.



No. 1 Market Tongs. \$3.00



No. 2 Market Tongs. \$3.75

Ice Tongs.

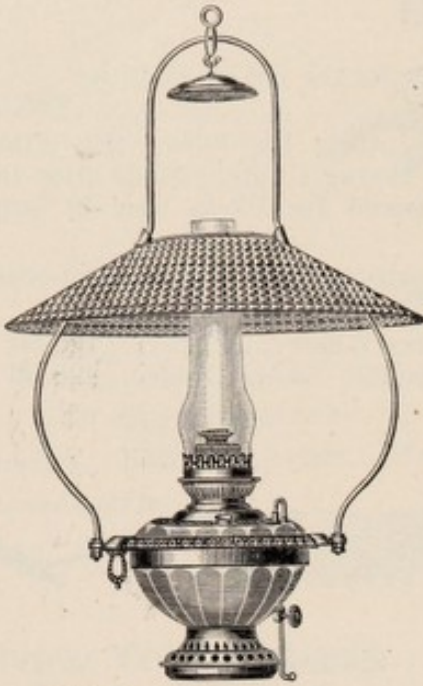
Span 13 in. \$1.00
 " 17 " 1.25
 " 24 " 1.50

Complete catalogue of Ice Tools on application.

Radiant Mammoth Shop Lamp.

No. 98 Shop Lamp. Length 29 Inches.

Without exception the best Mammoth Fount made. Capacity nearly one gallon. Will burn more than twelve hours without refilling, giving a very strong white light, with small consumption of oil. Has lift burner for lighting without removing chimney; and ratchet wick adjuster, simple in construction and most efficient in operation.



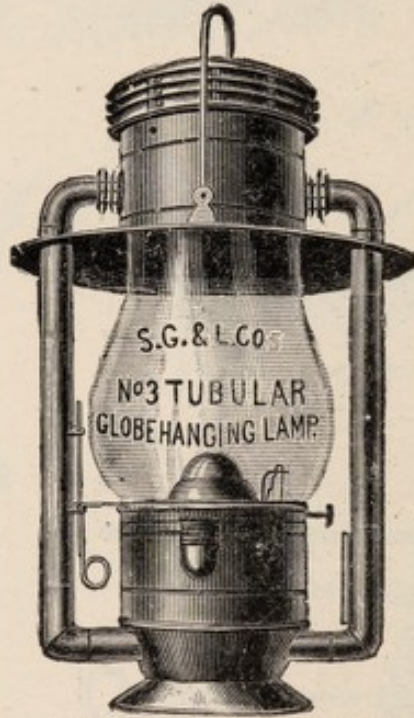
No. 98 Shop Lamp.

PRICE LIST.

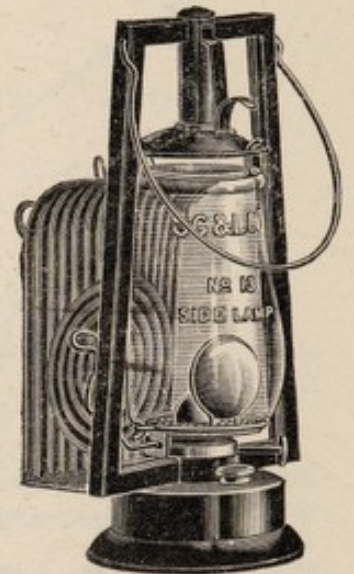
Polished Brass.....	\$5.50
Nickel Finished	6.00



No. 3 Post Lamp.



No. 3. Hanging Lamp.



No. 13 Dash Board Lamp.

Price.....\$1.00

No. 3 Tubular Globe Street Lamp.

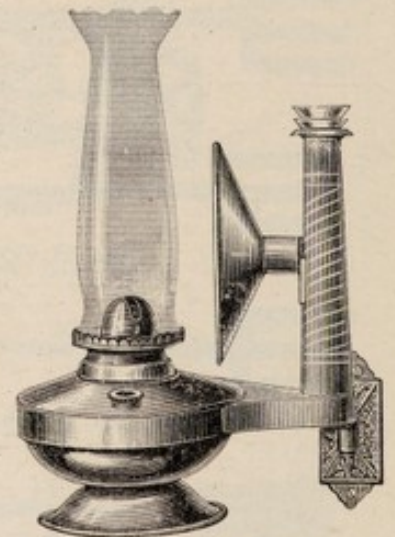
1½ inch wick. 3 inch flame.

No chimney. Light equal to the best gas light.
 Automatic extinguisher. Outside wick regulator.
 New globe lifter. Casts no shadow.
 Does not smoke. Will not freeze.
 Will not blow out in the strongest wind.
 Can be regulated to burn 8, 12 or 16 hours.

Height 25 inches.

Will burn four hours for one cent.

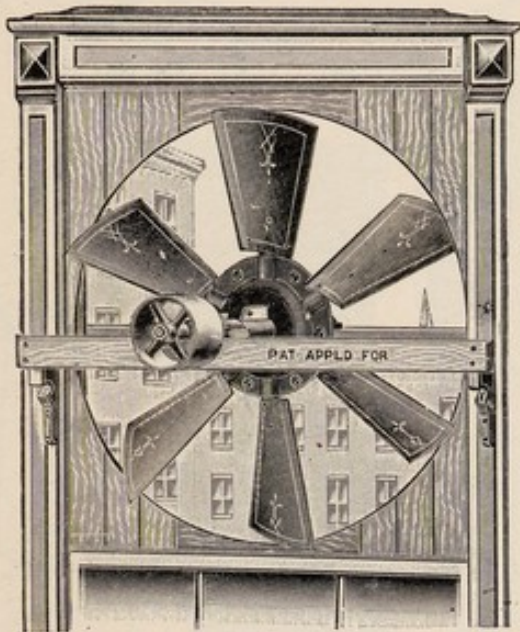
Post Lamp.....	\$5.50
Hanging Lamp	5.50



No. 2 Socket Lamp.

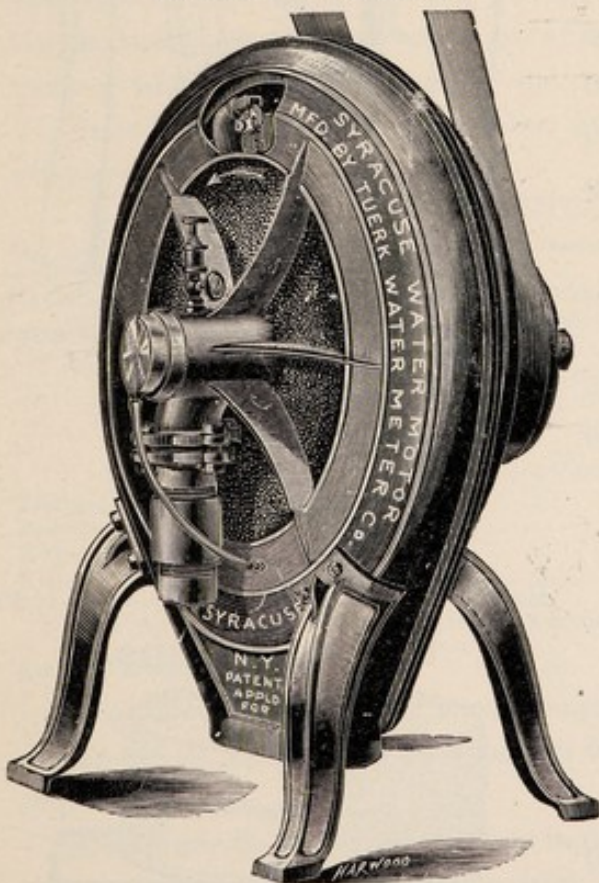
5-in. silvered glass reflector.
 Price.....\$1.50

Changeable Blade Ventilating Fans.



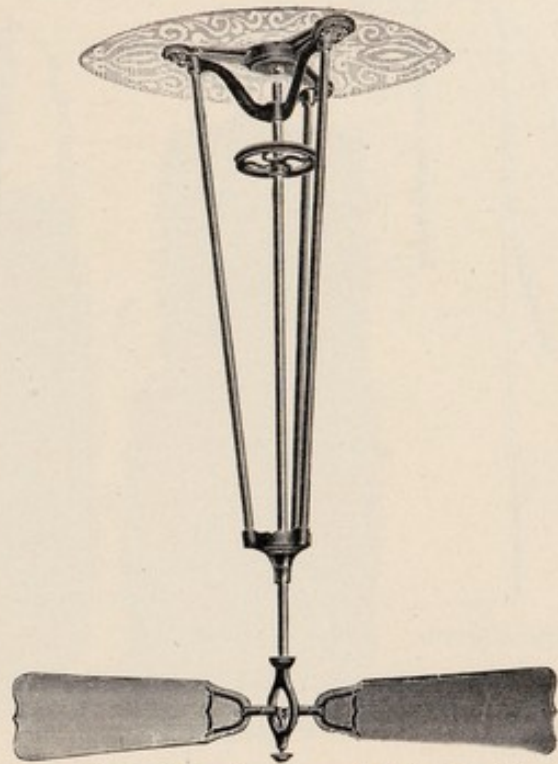
The easiest running Fan in the market. The blades can be set to drive air in either direction. Indispensable to exhaust steam from sausage rooms. Prices on application.

Water Motors.



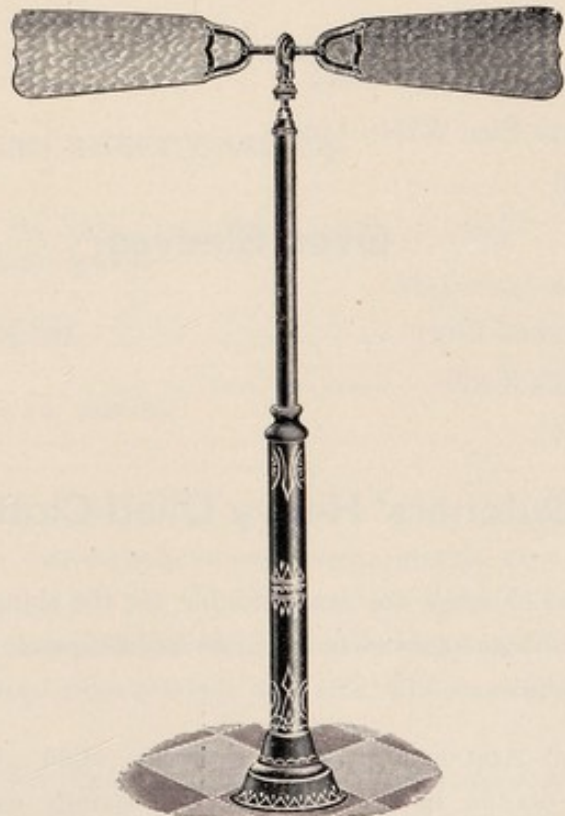
Full description and prices on application.

Ceiling Fans.

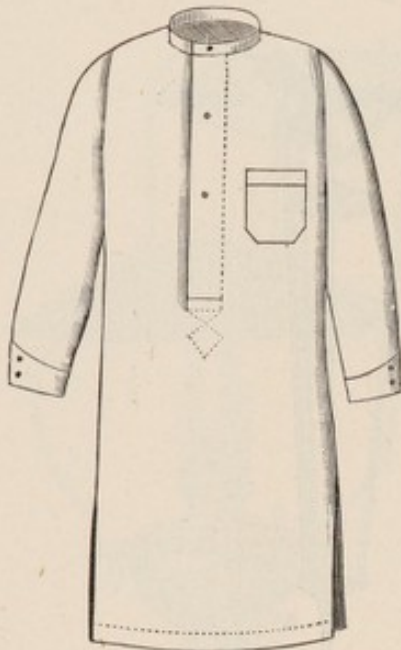


In writing for prices, send height of ceiling and sketch of market, showing where Fans are to be located.

Floor Column Fans.



Beef Lugger.



White Canvas ----- \$2.00

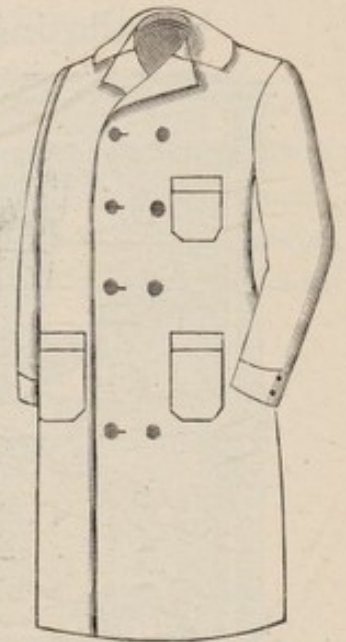
Short Coats.



Sizes 34 to 44 inches.

White Duck ----- \$1.25
 " Twill ----- 1.00
 Checked Linen ----- 1.25
 Trimmed Collar and Cuffs ----- 1.25

Butcher Frocks.



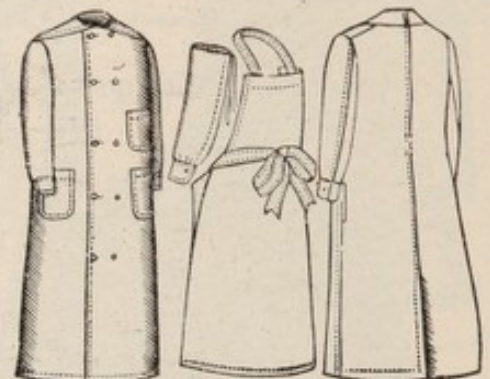
Sizes 36 to 48 inches.

Linen, barred ----- \$2.25
 Cheviot, striped ----- 1.75
 Cheviot, barred ----- 1.75
 Duck, striped ----- 1.75

Aprons.

Sizes, 44, 48 and 52 inches long.

Checked Linen ----- per dozen, \$5.00
 White Twill ----- " 3.50
 Heavy Bleached Duck ----- " 4.50
 Extra Fine White Linen ----- " 5.00



In ordering frock or coat give size in inches around the chest under the arms.

Over Sleeves.

Checked Linen ----- per pair, .35
 White Twill ----- " .25

Cooks' Caps.



Each ----- 25 cents

Butchers' Heavy Oiled Clothing.

Oiled Overalls are made double for the slaughter house, waist size 34 to 44 inches, price, with bib ----- \$1.25

Oiled Aprons are made of heavy oiled goods, double, have neck bands and strings, each, 1.00

Rubber Ice Aprons ----- each, 1.75

Butchers' Caps.



White Duck, with extra cover, each ----- \$1.00

Casings.



OUR SELECTED PRIME SAUSAGE CASINGS.

All of our Casings are guaranteed to be fresh unmixed goods. One trial of our Casings will convince any sausage maker that they can place their orders with us in perfect confidence of obtaining the best goods that can be bought at the lowest prices for first-class stock. We do not try to compete with heavily salted, mixed and worthless Casings.

If reliable good and honest dealing counts for anything, we will have your trade on Casings after one trial.

PRIME IMPORTED ENGLISH SHEEP CASINGS.

Per keg of 50 bundles, extra wide, wide and medium ----- \$

Per $\frac{1}{2}$ keg of 25 bundles -----

They are all selected, Genuine English Sheep Casings. Try them. None better sold at any price.

We can furnish cheaper Casings of the medium and Narrow grades.

Our prime selected narrow Hog Casings ----- per pound, \$

“ “ “ Beef Rounds ----- “

“ “ “ Beef Middles ----- “

“ “ “ Beef Bungs ----- “

“ “ “ No. 1 Hog Bungs ----- “

Above Casings sold in any quantity.

Tierces, containing about 550 pounds ----- \$

Barrels, “ “ 300 “ -----

Kegs, “ “ 100 “ -----

Kits, “ any less quantity -----

Owing to frequent fluctuations, we omit prices, but we believe we can give you the best value for the money invested.

NOTE.—In order to pack goods compactly, so they will not be injured in shipment, we will in many cases have to ship a few pounds more or less than ordered, but will, whenever possible, ship less.

Our prime Casings are not cheap in price, but are cheap in actual use to any sausage maker. To convince you, we only ask one trial. You will not regret an order given us for our prime Casings.

Never Equalled.

Never Excelled.



Trade Mark Registered.

Preservaline.

The Greatest Food Preservative.

Reliable compound for curing, corning and preserving beef, pork, sausages, sausage meat, tongues, tenderloins, poultry, tripe, etc., and preventing flies and skippers on meats.

Preservaline is the oldest preparation of its kind and the only one which is patented; it is scientifically made and is a true chemical compound. All other SO-CALLED preservatives, by whatever name they may be known, are merely mechanical mixtures, and on that account are unreliable; their uniform working can never be depended upon.

Preservaline is used by all the pork and beef packers, sausage makers, butchers, meat dealers, provision dealers, etc., throughout the world. It is the *best, most economical, always reliable and constantly effective* preservative in existence. Every butcher and packer who consults his own interests will buy only the GENUINE PRESERVALINE.

All packages of the GENUINE PRESERVALINE have the BOAR'S HEAD Trade Mark and RED SEAL on them. Take no other; none other is genuine.

We can recommend Preservaline unhesitatingly. It always gives satisfaction. Once tried permanently adopted. If you have not yet used Preservaline, write us for circular, prices and samples. You will not regret making a beginning.

“A” Preservative

For fresh pork and liver sausages, sausage meat, head cheese, white puddings, brawn, tenderloins, fresh meats, poultry, game, etc.

WILL KEEP FRESH pork and liver sausage when exposed on your counter, and in the hottest weather, for at least one week, and retain their freshness and natural color. This is more than your ice box will do. Prevents slime and mould on fresh meats, poultry, etc.

“B” Preservative.

For bolognas, Frankfurter, summer sausage, red puddings, and all kinds of smoked sausages.

Gives smoked sausage a cherry red color; prevents it from turning sour and mouldy.

Every wide awake sausage maker knows the value of Preservative, for when the weather is warm and murky, such as would make sausages spoil, he feels safe, for by using “B” Preservative his sausages remain sound and sell well.

“C” or Curing Preservative

For curing, corning and preserving hams, bacon, shoulders, pork, tongues, pigs' feet, and beef of every kind.

Keeps your PICKLE FROM TURNING SOUR OR SLIMY; gives meat a bright, red color; makes it tender and juicy.

“AB” Preservative.

For fresh pork, sausages, etc.

Gives to pork sausage a delicate flesh color—besides keeps it. Particularly valuable for frozen meat.

“CC” Preservative.

For protecting smoked, salted, and fresh meats against flies and skippers.

“XXX” Preservative.

For fresh chopped meat and Hamburger steak.

Keeps chopped meat sweet, firm, fresh and with that bright, appetizing red color, for several days. Is not a coloring material, yet gives the meat a handsome bright red color. A big money maker for the butcher.

RUDOLPH GEBHARD'S Berliner Konservirungs-Salze.

The famous German meat preserving salt.

It is the best and enjoys the highest reputation of all preserving preparations. The only preservative manufactured that can be at all times relied upon.

It never fails when properly used.



Rudolph Gebhard's White Berliner Konservirungs-Salze.

Is a preservative that will, under the *severest test*, prevent decomposition and fermentation. It is especially adapted for pork and liver sausage, sausage meat, chopped beef, dressed beef, pork, mutton, veal, game, poultry, tenderloins, fish, oysters, clams, lobsters, shrimp, lard, sausage casings, butter, oleomargarine, cheese, milk, cream, salt, codfish, eggs, buttermilk, ice cream, etc.



Red Konservirungs-Salze.

Is used as a substitute for saltpetre for curing hams, bacon, corned beef, dried beef, mess pork, tongues, pigs' feet, head cheese meat, boneless hams, and for salting meat for bologna and frankfort sausage. Red Konservirungs-Salze curdles the albumen in the meat and makes it thick like jelly, so that the natural flavor is not drawn out of the meat. It being a strong preservative, there are no losses from sour meat. The meat is cured in a shorter time, thereby insuring a milder cure. The meat will keep better after it is smoked. It will not mould and does

not shrink as much as it does when cured with saltpetre, because the albumen remains in the meat and for this reason the brine won't sour or get thick, but will remain sweet for many months. It also gives meat a redder color than saltpetre does.



Rosaline

Is a German invention, It is a preparation for curing, preserving and at the same time coloring the meat of bologna, frankforts, summer, pork sausage, etc.

Rosaline works on principles entirely different from any other color, therefore so many advantages are gained by its use.

When meat is short and will not bind ROSALINE KONSERVIRUNGS-SALZE will remedy it, as it thickens the albumen in the meat, making it like glue or jelly, and the meat of grass cattle will work up like good bull meat. It will cure and preserve bologna, etc., as well as color it.

One principal reason why all packers and sausage makers give it the preference to other colors is that it makes a NATURAL, BRIGHT, FRESH MEAT COLOR, and when used properly an expert can not tell that the color in the sausage is artificial. It prevents mould on bologna frankforts, etc.

All the genuine Rudolph Gebhard Berliner Konservirungs-Salze is sold in these packages only and not in bulk. All goods sold as Berliner Konservirungs-Salze in bulk and in other packages than these are not the genuine goods.

15 lb. cases	-----	27c per lb.
25 " "	-----	27c " "
50 " "	-----	27c " "

Freeze-Em for Chopped Beef.



The cause of chopped meat turning dark and gray and losing its nice, fresh, natural appearance shortly after it is chopped, is due to the action of minute organisms known as bacteria. These bacteria get into the meat with the air that becomes mixed with the meat while it is being chopped or ground.

To find a means of overcoming this great annoyance to those who sell chopped beef, we have spared no expense in making extensive experiments in our laboratory, and have been rewarded by discovering a compound that will have the same effect on bacteria that freezing does (making them perfectly harmless) without lowering the temperature of the meat.

This compound keeps chopped beef just the same as if it were frozen, which holds it as fresh as when first chopped, and causes it to retain its fresh, appetizing appearance and flavor from one to three weeks if necessary, without the use of ice or cold storage. Chopped beef can be kept exposed on the counter, so that customers can see it, even in the hottest weather, and it will remain perfectly fresh. Any butcher selling chopped beef cannot afford to be without this wonderful invention, for it also prevents the meat from shrinking, which is an advantage, as this alone saves double its cost.

We have named the discovery "FREEZE-EM," as this is explanatory of its action.

Freeze-Em is a preparation that will not destroy the natural, sweet flavor of the meat; it preserves the meat, as well as its fine, natural fresh color. Freeze-Em is tasteless, healthful and convenient to use. It is just as harmless as common salt.

Freeze-Em can also be used to great advantage on
Pork and Beef Tenderloins.

PRICE LIST.

1 pound bottles	each,	75c
5 pound bottles	per lb.,	50c
30 pounds (½ dozen 5-lb. bottles)	"	48c
60 pounds (1 dozen 5-lb. bottles)	"	46c
120 pounds (2 dozen 5-lb. bottles)	"	44c

FREEZE-EM is put up in one and five pound sealed bottles only, and is not sold in bulk or in any other size packages.

Zanzibar Carbon.

For Coloring Smoked Sausages Meats and Fish.

ZANZIBAR CARBON is a vegetable color, which is as pure as it is harmless. If you want to make your goods popular, if you want to give them a handsome appearance, if you want to save shrinkage, and bother in general, if you want to use an article that is not poisonous and dangerous to handle, then give ZANZIBAR CARBON a trial. You will never want anything better, or anything different, after you have once used it. You will find it as represented—no better, no poorer. Try a can as a sample.

PRICE LIST.—Net, no discount.

Packed in 20-ounce cans, net weight	per can,	\$ 1.50
Cases of ½ dozen 20-ounce cans	per case,	8.00
Cases of 1 dozen 20-ounce cans	per case,	15.00
5-pound cans, net weight	per lb.,	.90
10-pound cans, net weight	per lb.,	.85
25-pound cans, net weight	per lb.,	.80
50-pound cans, net weight	per lb.,	.70
Bbls., 150 pounds and more	per lb.,	.50

Send for sample and 50-page book treating on coloring meats and sausages, FREE.



20-Oz. Net Weight.
Price, \$1.50.

Sausage Room Supplies.

Ground and Whole Spices.

Good sausage needs above all else, fresh, strong and pure spices. In our Own Brand we aim to furnish sausage makers ground and whole spices that we guarantee absolutely pure. To our old customers our guarantee, we believe, is sufficient; to new customers we only ask to be favored with a trial.

NOTE.—Ground Spices are nicely packed in 6, 10 and 25 pound boxes. We would request customers to order original packages where possible, but we will ship any quantity wanted.

Sage, prime selected leaf, whole.	Black pepper, prime, sifted, Singapore, whole.
“ “ “ rubbed.	“ “ “ ground.
Cinnamon, prime Batavia, whole.	White pepper, “ whole.
“ “ “ ground.	“ “ “ ground.
Cloves, prime, whole.	Red pepper, ground.
“ “ ground.	Allspice, prime garden grown, whole.
Mace, “ “	“ “ “ ground.
Nutmegs, prime, whole.	Coriander, prime bleached, whole.
Sweet marjoram, prime, rubbed.	“ “ “ ground.
Mustard Seed, whole.	Garlic, genuine Italian, strings.

Special prices on pepper, coriander and allspice in original sack lots to large sausage makers.

The Best Sausage Seasoning.

A complete seasoning for all kinds of sausage, is put up in 25 and 50 pound tin cans. No other spices needed except salt. A uniform and popular flavoring from choice, pure spices.

Pork sausage seasoning-----	18c per lb.
Bologna “ “-----	18c “
Frankfort, sausage seasoning-----	18c “
Liver and head cheese “-----	18c “

DIRECTIONS—Use three-fourths of a pound to 100 lbs. of sausage.

Pure Refined Saltpetre.

Crystals-----	per pound, \$.08
Granulated-----	“ .09

Potato Flour.

DOMESTIC.	OUR ABSOLUTELY PURE IMPORTED.
In barrels, about 300 pounds----- per pound \$.04	In sacks, 200 pounds----- per pound, \$.06
In small lots----- “ .05	In small lots----- “ .07

Pansitose.

Pansitose is an entirely new substance for use as a filier in all kinds of sausage, combining in itself all the qualities of binder, blender and absorbent. Send for pamphlet giving full scope of its merits.

Rope, twine, paper, books, etc. Prices on application.

Sausage and Meat Recipes.

BOLOGNA SAUSAGE, No. 1.—Use lean, fresh meat—trimmings and cheek meat. Hearts may be added if they do not exceed one-fourth of the rest. Chop together very fine. While chopping, add spices and seasoning, and from 32 to 36 oz. of American salt, or 6 oz. less of Liverpool. To every 100 lbs. of beef add 5 lbs. of pure fat, either fresh or salted pork. When the beef is nearly chopped, add from 1 to 1½ lbs. of the best potato flour and sufficient water to suit. Mix thoroughly. Stuff in beef rounds, middles or bungs, though the rounds are generally used. Tie the ends together into rings 24 inches long. Smoke with hickory wood and hickory sawdust, if possible, as that gives a better color and flavor. Remove when well colored. Cook in boiling water. When the bologna is done it will rise to the top. Season with McArthur, Wirth & Co.'s best seasoning, using ¼-lb. to every 100 pounds of meat. This contains no salt.

EXTRA BOLOGNA SAUSAGE.—Use equal parts of fresh beef and fresh pork. Add to this one-tenth of the amount of bacon. Chop together finely, adding seasonings to suit. To every 3 lbs. of meat use 1 oz. of good salt. In adding potato flour use 2 oz. of the best flour to 1 lb. of meat; and instead of using water take the broth used in cooking beef bologna or in cooking meats for bologna. Stuff into middles from 10 to 12 inches long and hang up to be smoked. Smoke from 2 to 12 hours, according to fire and taste. If made right this bologna will keep two weeks in any ordinary weather. Season with McArthur, Wirth & Co.'s best seasoning, using ¼-lb. to every 100 lbs. meat. This contains no salt.

HEAD CHEESE.—Have the head nicely cleaned and boiled until tender. Chop fine and season while hot with McArthur, Wirth & Co.'s best seasoning, using ¼-lb. to every 100 lbs. of meat. Put in a deep dish. Cover with a plate that is smaller than the dish, that it may rest on the meat. Place on the plate a very heavy weight, and let it stand 4 hours.

BEEF SAUSAGE.—Chop 1 lb. of uncooked beef and ½-lb. of suet. Mix and add a teaspoonful of salt, ¼-teaspoonful of white pepper and ½-teaspoonful of sage; mix again, make into small cakes and dredge with flour. Put 2 tablespoonfuls of drippings in a frying pan, add a slice of onion, cook until the onion turns a delicate brown, then fry the cakes quickly on both sides and serve very hot.

BEEF SAUSAGE.—Take 6 lbs. of lean beef and 3 lbs. of suet; chop together and season with sage, allspice, pepper and salt. Stuff in beef rounds.

PORK SAUSAGE.—Take two parts of lean and one part of fat pork; chop together fine, season with ¼-lb. McArthur, Wirth & Co.'s best seasoning to every 100 lbs. of meat; add salt to suit taste, make in a large loaf, placing same on clean flat dish. It is then ready for sale.

PORK SAUSAGE.—To make a good pork sausage, use about 45 lbs. of lean pork and 12 lbs. of fat pork; chop together fine; mix together thoroughly and stuff in narrow hog casings. The proper way to cook them for the table is to fry brown in butter, which can be done in about three minutes. Pork sausages are very apt to burst in cooking; to avoid this, dip them in boiling water before frying. Season with McArthur, Wirth & Co.'s best seasoning, using ¼-lb. to every 100 lbs. of meat, adding salt to suit taste.

WEINERWURST, or VIENNA SAUSAGE No. 3.—To 5 lbs. of lean pork add 2½ lbs. of beef and 1 lb. of fat pork; chop finely and add ½-lb. of veal to every 100 lbs. of meat. Add from ¾ to 1 lb. of seasoning and 2 to 5 lbs. of best German Potato flour, which will allow the addition of considerable water. Mix well and stuff into best English sheep casings. Divide the sausages into equal parts and hang in an airy place for half an hour to dry. Smoke half an hour over a light fire, and, finally, an additional hour over a strong, hot fire. Boil five minutes before being eaten. Wiener sausages will not keep long without becoming dry and unpalatable.

SALAMI.—11 lbs. good lean beef, freed from all sinews, 3½ lbs. of lean pork, 3½ lbs. of fat pork; chop all together fine and add 8 oz. of salt, 2 oz. ground white pepper ½-oz. of powdered saltpetre, and one glass of Rhine wine in which four pieces of garlic have been soaked for twenty-four hours. Mix together thoroughly and stuff in large casings, bungs or bladders. Hang in the open air for two or three weeks and then smoke from 10 to 12 days. [NOTE—If Rhine wine is not obtainable, good rum will answer.]

SUMMER SAUSAGE.—To equal parts of good beef and lean pork add one fourth the amount of fat pork. Trim the beef free from sinews and beef fat; chop fine, then add the lean pork; chop again, and add the fat pork in small squares; chop until well mixed, adding salt and pepper to suit the taste. Stuff into hog bungs or beef middle casings very tightly and hang in the open air four or five days. Smoke very slowly three to five days. To remove the white appearance that they sometimes have after being kept awhile, rub with a cloth saturated with fat. This sausage may be kept from four to six weeks in winter time. By making summer sausage the same as above, but allowing the meat to be very coarse, it is called Salami. It will remain good perhaps a greater length of time. Care should be taken not to allow any unfilled places in the sausage casing, and no water should be added. Casings to be used for summer sausage should be thoroughly washed and soaked in water 24 hours before using, to entirely remove the salt.

HEAD CHEESE.—Take 28 lbs. of side and 28 lbs. of fat and lean neck meat from a hog, 28 lbs. pickled veal cut from the leg, 12 pickled calves' or hogs' tongues, all of which is to be cooked and cut into strips and mixed with 10 lbs. of lean and 6 lbs. of fat chopped pork, 20 slices of onion which has previously been fried in butter, 1 ground lemon peel. Stuff in hogs' bladders, boil an hour and treat as in head cheese No. 1. Season with McArthur, Wirth & Co.'s best seasoning, using ¼-lb. to every 100 lbs. of meat, adding salt to suit taste.

LIVER SAUSAGE.—Take 2 pig livers (to this 1 veal liver may be added without harming the quality), cut into slices, removing all the blood veins; pour boiling water on the livers and repeat the process until the liver is freed from all blood and looks white and clean; usually three times would be sufficient; now chop the livers quite fine, then add all the fat obtained from the intestines of one pig after it has been boiled one-half hour and chopped fine; then add 2½ lbs. of fat pork cut in small cubes, previously boiled one-half hour. Place in the hot meat broth used in preparing it; keep there 30 minutes over a moderate fire without boiling. Large sausages will have to be kept longer. Unless clear broth or water is used the sausages will not be white. While boiling they must be continually lifted to the surface, and pricked with a fork to prevent fat from gathering. After removing them from the hot water place them in cold water, allowing them to remain long enough to thoroughly cool. After cooling they are placed upon a clean board to give them the proper shape. They are then hung up for a day in summer and from two to three days in winter before being smoked, which requires about six days. [NOTE—Livers can also be boiled whole and grated upon a grater. When this is done the veins are all taken out. To increase the quantity of sausages, a little veal, especially from the head, is sometimes added. The kidneys may also be used. Season with McArthur, Wirth & Co.'s best seasoning, using ¼-lb. to every 100 lbs. of meat, adding salt to taste.]

FRANKFORT SAUSAGE.—11 lbs. of lean, 5½ lbs. of flank, and 2½ lbs. of very fat pork. Chop together moderately fine, adding 1 lb. of finely chopped veal. Mix together well and stuff in sheep casings. These sausages are divided every five inches and twisted there, thus forming links. They are dried in an airy place and then smoked for 48 hours. Before eating they are placed in boiling water for five minutes. If kept too long they become too dry for boiling, but in that case they are quite good eaten raw with bread. Season with McArthur, Wirth & Co.'s best seasoning, using ¼-lb. to every 100 lbs. of meat, adding salt to suit the taste.

VEAL HAM.—From a fat calf, which should be at least eight weeks old, a leg and a ham is taken (the bones being removed) and is rubbed with a mixture of 1 lb. of salt and 2 oz. sugar, then placed in a dish and covered with brine. After remaining in this brine two weeks it is taken out, washed and smoked for 24 hours. The veal ham is then boiled and left in the broth to cool. In taste it surpasses the best of pork ham. The ox tongue may be pickled and smoked in the same manner.

RECIPE FOR MAKING SPICED CORNED BEEF.—Take 20 lbs. of corned beef (or its proportion), fat and lean mixed, boil until nearly done, then add 2 oz. of each of the following named spices: Allspice, coriander, pepper, and 1 oz. of cloves (spices must all be whole); boil half an hour and then take out the meat, leaving the spices in the pot liquor, as the meat will be sufficiently flavored.

CORNED BEEF, TONGUES AND PICKLED PORK.—Use 1 lb. of **Preservative** to every 100 lbs. of meat. First place a small quantity of **Preservative** on the bottom of the barrel, and then between each layer of meat until the barrel is full. Let this stand two to four hours. Make your pickle of salt and water (sugar or molasses), but **without saltpetre**, strong enough to float a potato, and add same in such a way so as not to wash off the **Preservative**.

When the same pickle is used over again, use only one-half the quantity of **Preservative**, and only one half the quantity of sweetening is necessary. Add sufficient salt to bring the pickle to full strength again, or dissolve the **Preservative** in hot water at the rate of 1 lb. of **Preservative** to one gallon of hot water; stir thoroughly, and when cold add this solution to four gallons of sweet pickle, made full strength, but **without saltpetre**. After meat has been cured with this pickle, stir and skim same; then add salt enough to bring it to full strength again, adding only one-half the quantity of **Preservative** used the first time. Do not forget that it is the old pickle that makes the best flavored and best looking meats, and the oftener you can use the same the better the color, quality and flavor of the meat.

BLOOD PUDDING.—Use the belly and cheek meat of one pig (about 28 lbs.), fat and lean mixed, adding the heart. Boil, according to the age of the pig, from one to two hours being careful not to cook too soft. Remove and cut into small cubes. Pour enough broth over to cover it, so that the fat which has gathered upon the surface can be removed. When the meat is cleaned of all fat add to it 16 ounces of salt, 2 ounces ground marjoram, 2 ounces of ground allspice, 3 ounces of ground pepper, ½-ounce of ground cloves, ½-ounce of ground ginger. To this preparation add all the blood obtained from the pig after it has been pressed through a sieve to expel any lumps. Mix all together thoroughly; pour into casings, using a blood pudding funnel, and tie. Then place them in boiling water or, better still, the broth in which the meat has been boiled; keep them in constant motion until they begin to swim, which is caused by the expansion of air enclosed in them. They are then to be pricked with a fork to allow this air to escape. If this is neglected, the fat, which should be equally distributed through the whole sausage, will gather, in cooling off, at those places where the air was. The sausages are boiled until clear, transparent fat issues from them when pricked. They are then removed, immediately washed in cold water, and placed upon a clean board to cool and dry. These sausages are now ready for use and may be eaten while still warm. They will not keep long in warm weather, therefore if they are to be kept any length of time they should be smoked about eight days and then kept in a cool place until eaten.

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