

[Priskuranter] - 19

Eskilstuna jernmanufaktur- aktiebolag

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PRICE-LIST
OF
Table-Cutlery

MANUFACTURED BY

ESKILSTUNA JERNMANUFAKTUR-AKTIEBOLAG

ESKILSTUNA, SWEDEN.

PRIZE-MEDALS:

COPENHAGEN . . . 1872, 1888
MOSCOW 1872
VIENNA 1873
BOGOTA 1874
PHILADELPHIA 1876
ESKILSTUNA 1878



BORÅS 1880
MALMÖ 1881
MADRID 1883
PARIS 1889
GOTHENBURG 1891
CHICAGO 1893

ESKILSTUNA 1897.
AKTIEBOLAGET ESKILSTUNA-POSTENS TRYCKERI.

Ta

ESKILST

COPENHAG

MOSCOW

VIENNA .

BOGOTA .

PHILADEL

ESKILSTUN

N:o 15.

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COPENHAGEN 1872, 1888
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PRICE-LIST

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MANUFACTURED BY

ESKILSTUNA JERNMANUFAKTUR AKTIEBOLAG

ESKILSTUNA, SWEDEN

PRIZE-MEDALS

1893	CHICAGO	1893	PHILADELPHIA
1891	GOTHENBURG	1891	PHILADELPHIA
1889	PARIS	1889	PHILADELPHIA
1887	PARIS	1887	PHILADELPHIA
1885	PARIS	1885	PHILADELPHIA
1883	PARIS	1883	PHILADELPHIA



ESKILSTUNA JERNMANUFAKTUR AKTIEBOLAG



No.	
1 A	Table-
1 B	D
1 C	D
2 A	D
2 B	D
2 C	D
3 A	D
3 A	Carve
3 A	Bread
3 A	Table
3 AQ	Table
3 B	I
3 C	I
3 C	Carve
3 C	Bread
3 C	Table
3 CQ	Table
3 E	
3 E	Carv
3 E	Brea
3 E	Tabl
3 EQ	Oyst
3 F	Tabl
3 G	
3 G	Carv
3 G	Brea
3 G	Tab
3 I	Tab
3 I	Car
3 I	Bre
3 I	Tal
3 IQ	Tal
3 K	Car
3 K	Bre
3 K	Tal
3 L	Ca
3 L	Br
3 L	Ta

INDEX.

No.		Group	No.		Group
1 A	Table-knives	V	3 M	Table-knives &c.	I (b)
1 B	Do.	V	3 M	Carvers	XII (a)
1 C	Do.	VII (b)	3 M	Bread-knives	XIII
2 A	Do.	V	3 M	Table-steels	XVIII
2 B	Do. & Dessert-knives	V	3 MQ	Table- & dessert-knives	I (b)
2 C	Do. do.	VIII	3 N	Table-knives &c.	II (e)
3 A	Do. Butter-, Cheese-knives &c.	III	3 NN	Do. »	II (e)
3 A	Carvers	XII (a)	3 P	Do. »	IV
3 A	Bread-knives	XIII	3 Q	Do. »	II (f)
3 A	Table-steels	XVIII	3 QQ	Do.	II (f)
3 AQ	Table-knives &c.	III	3 R	Carvers	XII (a)
3 B	Do. »	III	3 R	Table-steels	XVIII
3 C	Do. »	IV	3 S	Bread-knives	XIII
3 C	Carvers	XII (a)	3 T	Do.	XIII
3 C	Bread-knives	XIII	3 U	Do.	XIII
3 C	Table-steels & knife-sharpeners	XVIII	3 Belge	Do.	XIII
3 CQ	Table-knives &c.	IV	4 A	Table-knives &c.	XI
3 E	Do. »	I (a)	4 B	Do.	XI
3 E	Carvers	XII (a)	4 C	Do.	XI
3 E	Bread-knives	XIII	4 C	Carvers	XII (a)
3 E	Table-steels	XVIII	4 E	Table-knives &c.	XI
3 EQ	Oyster-forks	I (a)	4 EE	Do.	XI
3 F	Table-knives &c.	VII	4 F	Do.	XI
3 G	Do. »	VII	4 FF	Do.	XI
3 G	Carvers	XII (a)	4 Q	Table-, dessert-, fruit-knives & Oyster-forks	II (f)
3 G	Bread-knives	XIII	4 QQ	Table-knives &c.	II (f)
3 G	Table-steels	XVIII	5 A	Do.	IX
3 I	Table-knives &c.	I (b)	5 B	Do.	VI
3 I	Carvers	XII (a)	5 C	Do.	VI
3 I	Bread-knives	XIII	6 A	Do.	IX
3 I	Table-steels	XVIII	6 B	Do.	X (b)
3 IQ	Table-knives &c.	I (b)	7 A	Do.	V
3 K	Carvers	XII (a)	7 C	Do.	VII (b)
3 K	Bread-knives	XIII	7 D	Do.	V
3 K	Table-steels	XVIII	8	Do.	XI
3 L	Carvers	XII (a)	9	Do. &c.	II (a)
3 L	Bread-knives	XIII	9 C	Do. »	II (b)
3 L	Table-steels	XVIII	9	Knife-blades	XVI

No.		Group	No.		Group
10 B	Table-knives &c.	III	32 D	Carvers	XII (a)
10 B	Carvers	XII (a)	32 I	Table-knives &c.	I (b)
10 B	Bread-knives	XIII	32 I	Carvers	XII (a)
10 D	Table-knives &c.	IV	32 P	Table- & Dessert-knives	II (b)
10 D	Carvers	XII (a)	32	Knife-blades	XVI
10 E	Table-knives &c.	I (a)	32	Forks	XI
10 I	Do. »	I (b)	33 A	Table-knives	VIII
10 I	Carvers	XII (a)	33 B	Do.	X (b)
11 A	Table-knives	V	33 C	Do.	V
12 A	Do.	V	33 D	Do.	X (b)
12 A	Carvers	XII (a)	34	Do.	X (b)
12 A	Table-steels	XVIII	34 Belge	Do.	IV
12 B	Carvers	XII (a)	36	Vegetable-knives	XII (b)
12 B	Table-steels	XVIII	37	Cook's knives	XII (c)
13 A	Bread-knives	XIII	38	Butcher's knives	XIV (a)
13 B	Do.	XIII	39	Do.	XIV (a)
14 A	Carvers	XII (a)	44	Do.	XIV (a)
15 A	Bread-knives	XIII	45	Do.	XIV (a)
16	Butcher's knives	XIV (a)	46	Children's knives	VI
17 A	Table-knives &c.	VIII	47	Do.	IX
17 A	Carvers	XII (a)	48 A	Table-knives &c.	III
17 A	Table-steels	XVIII	48 A	Carvers	XII (a)
17 B	Table-knives &c.	V	48 C	Table-knives &c.	IV
17 B	Carvers	XII (a)	48 C	Carvers	XII (a)
17 B	Table-steels	XVIII	48 E	Table-knives &c.	I (a)
18 A	Bread-knives	XIII	48 E	Carvers	XII (a)
18 B	Do.	XIII	48 F	Table-knives &c.	VII (a)
19 A	Carvers	XII (a)	48 E	Do. »	VII (a)
19 B	Do.	XII (a)	48 G	Carvers	XII (a)
20 A	Bread-knives	XIII	48 I	Table-knives &c.	I (b)
20 B	Do.	XIII	48 I	Carvers	XII (a)
21	Peeling-knives	XV	48 M	Table-knives &c.	I (b)
22 A	Carvers	XII (a)	48 N	Do. »	II (e)
22 B	Do.	XII (a)	48 NN	Do. »	II (e)
23 A	Bread-knives	XIII	48 QQ	Do. »	II (f)
23 B	Do.	XIII	48 R	Carvers	XII (a)
24	Kitchen-knives	XII (b)	49 A	Table-knives &c.	V
25 A	Bread-knives	XIII	50 B	Do. »	X (b)
25 B	Do.	XIII	50 C	Do. »	V
25	Beet-root-knives	XV	51	Gill-knives	XV
26	Butcher's knives	XIV	52	Butcher's knives	XIV (a)
27	Bread-knives	XIII	53	Do.	XIV (a)
28	Do.	XIII	54 A	Table-knives	X (a)
29 A	Table-knives &c.	V	54 C	Do.	II (c)
30 A	Do. »	V	54 D	Do.	IV
32 B	Do. »	XI	55	Sailor's knives	XIV
32 C	Do. »	III	56	Peeling-knives	XV
32 C	Carvers	XII (a)	57 A	Table-knives &c.	V
32 D	Table-knives &c.	IV	57 B	Do. »	V

No.	
58	Sailor
59	Bread
60 A	Car
60 A	Bread
61	Kitch
62	Table
63	Cook
64	
65	
66	
67	
68	
69	
70	
71	Corb
71 C	
72 A & B	Carv
73 A & B	Cook
76 A & B	
77	Tab
78 A	Kitc
80	
82	Car
83	Tab
84	
85	Sai
86	
87	
88	Car
89 A	Tab
89 B	
89 C	
90 A	
90 B	
90 C	
91 B	
91 D	
91 D	Ca
91 E	Ta
91 I	
91 I	Ca
92	Ta
92	C
93	T
94 W	C
95 X	
96 Y	
97	
98 A	T

No.		Group	No.		Group
58	Sailor's knives	XIV (b)	98 A	Carvers	XII (a)
59	Bread-knives	XIII	99	Choppers	XIX (a)
60 A	Carvers	XII (a)	100	Fire-wood cleaving-knives	XIX (a)
60 A	Bread-knives	XIII	101 A	Sticking-knives	XIX (b)
61	Kitchen-knives	XII (b)	104	Butcher's knives	XIV (a)
62	Table-knives	X (b)	105	Sugarbox-knives	XIX (b)
63	Cook's knives	XII (c)	106	Knife-blades	XVI
64	Do.	XII (c)	107	Cook's knives	XII (c)
65	Do.	XII (c)	108	Oyster-openers	XV
66	Do.	XII (c)	109	Do.	XV
67	Do.	XII (c)	110 A	Spoons	XX
68	Do.	XII (c)	111	Table-steels	XVIII
69	Do.	XII (c)	112 C	Table-knives &c.	III
70	Do.	XII (c)	112 I	Do.	I (b)
71	Cork-wire breakers	XV	113	Cook's knives	XII (c)
71 C	Do.	XV	114 A	Choppers	XIX (a)
72 A & B	Carvers	XII (a)	115	Cigar-knives	XV
73 A & B	Cook's knives	XII (c)	116	Oyster-openers	XV
76 A & B	Do.	XII (c)	117 A	Sailor's knives	XIV (b)
77	Table-knives &c.	XI	118 A	Do.	XIV (b)
78 A	Kitchen-forks	XII (b)	119 A	Choppers	XIX (a)
80	Do.	XII (b)	120	Cook's knives	XII (c)
82	Carpenter's knives	XIX (b)	123	Grocer's Cheese-knives	XII (d)
83	Table-steels	XVIII	124	Do.	XII (d)
84	Do.	XVIII	125	Do.	XII (d)
85	Sailor's knives	XIV (b)	126	Do.	XII (d)
86	Do.	XIV (b)	127	Gill-knives	XV
87	Do.	XIV (b)	128	Table-knives	XI
88	Carpenter's knives	XIX (b)	129	Do.	XI
89 A	Table-knives	VII (b)	133	Nut-crackers	XXII
89 B	Do.	VII (b)	134	Do.	XXII
89 C	Do.	V	135	Do.	XXII
90 A	Do.	VII (b)	137	Cook's knives	XII (c)
90 B	Do.	VII (b)	139 ES	Table-knives	I (a)
90 C	Do.	V	139	Knife-blades	XVI
91 B	Do.	III	139 A	Table- & Dessert-knives	II (d)
91 D	Do.	IV	139 B	Do.	II (d)
91 D	Carvers	XII (a)	139 E	Do.	I (a)
91 E	Table-knives &c.	I (a)	139 P	Do.	I (c)
91 I	Do.	I (b)	139 E	Carvers	XII (a)
91 I	Carvers	XII (a)	139 P	Do.	XII (a)
92	Table-knives	X (a)	140	Pancake-turners	XV
92	Carvers	XII (a)	141	Fruit-knives	II (d)
93	Table-steels	XVIII	141 MQ	Do.	I (b)
94 W	Carvers	XII (a)	142	Do.	II (d)
95 X	Do.	XII (a)	143	Can-openers	XV
96 Y	Do.	XII (a)	151	Dutch Cheese-knives	XII (d)
97	Do.	XII (a)	152	Do.	XII (d)
98 A	Table-knives &c.	V	153	Do.	XII (d)

No.		Group	No.		Group
155	Pruning-knives	XV	233 EQ	Butter- & Cheese-knives	I (a)
156	Whalecutter's knife-blades	XIX (d)	233 IQ	Do.	I (b)
157	Do.	XIX (d)	233 MQ	Do.	I (b)
158	Cook's knives	XII (c)	235	Bread-knives	XIII
159	Do.	XII (c)	245 C	Potato-forks	IV
160	Do.	XII (c)	250	Bread-knives	XIII
161	Do.	XII (c)	250	Carvers	XII (a)
162	Do.	XII (c)	255	Knife-cleaners	XXI
163	Do.	XII (c)	256	Do.	XXI
164	Do.	XII (c)	257	Sugar-tongs	XXII
165	Do.	XII (c)	262	Asparagus-cutters	XV
166	Do.	XII (c)	267	Beet-root-knives	XV
167	Do.	XII (c)	268	Peeling-knives	XV
168	Do.	XII (c)	269 Q	Lobster-forks	II (f)
169	Do.	XII (c)	279 E	Carvers	XII (a)
170	Do.	XII (c)	282	Small Pancake-turners	XV
171	Do.	XII (c)	283	Nut-crackers	XXII
172	Do.	XII (c)	284	Do.	XXII
173	Do.	XII (c)	285	Do.	XXII
174	Do.	XII (c)	292	Farrier's-knives	XV
178			293 C	Table-knives &c.	IV
182	Rip-knives	XIX (c)	294 C	Do.	V
183 A	Sailor's knives	XIV (b)	303 G	Carvers	XII (a)
188	Butcher's knives	XIV (a)	305	Cook's knives	XII (c)
189	Do.	XIV (a)	307	Fish-knives	XV
190	Do.	XIV (a)	308	Do.	XV
191	Do.	XIV (a)	309	One-hand knives	XV
192	Do.	XIV (a)	318	Butcher's knives	XIV
193	Do.	XIV (a)	319	Do.	XIV
194	Do.	XIV (a)	320	Do.	XIV
195	Do.	XIV (a)	321	Do.	XIV
197	Beet-root-knives	XV	325	Sugar-tongs	XXII
201	Cook's knives	XII (c)	326 E/28	Carvers	XII (a)
202	Do.	XII (c)	327	Dessert-knives	I (c)
203	Do.	XII (c)	327	Fruit-knives	I (c)
204 A Q	Luncheon-forks	III			
204 C Q	Do.	IV			
204 E Q	Do.	I (a)			
204 I Q	Do.	I (b)			
204 M Q	Do.	I (b)			
205	Forks	II (f)			
205	Spoons	XX			
206	Orange-peelers	II (f)			
207	Paper-knives	II (f)			
225 C	Table-knives	IV			
228	Peeling-knives	XV			
232	Carpenter's knives	XIX (b)			
233 A Q	Butter- & Cheese-knives	III			
233 C Q	Do.	IV			

Aluminium . . .
Aluminium-gold
(Gold-steel) . . .
Bone, solid . . .
Do. scales . . .
Britannia-metal . . .
China
Ebonite (Hard)
Ebony, solid . . .
Do. scales . . .
Do. half-sol . . .
Asparagus-cutting
Beet-root-knives . . .
Bread-knives . . .
Butcher's knives . . .
Can-openers
Carpenter's knives . . .
Carvers
Choppers
Cigar-knives
Cook's knives
Cork-wire bread
Crawfish-knives
Dutch Cheese-
Farrier's-knives . . .
Fire-wood claving
Fish-knives
Fruit-knives
Gill-knives
Grocer's Cheese-
Ham-slicers
Kitchen-knives

Table-, Butter- & Cheese-knives with handles of:

	Group		Group		Group
Aluminium	II (e)	German-silver, silverplated	II (a)	Wood, black-dyed, scales	X (b)
Aluminium-goldbronze (Gold-steel)	II (f)	Gold-steel	II (f)	Xylonite	I (b)
Bone, solid	VII (a)	Iron	XI		
Do. scales	VII (b)	Ivory	I (a)		
Britannia-metal	II (c)	Pearl	I (c)		
China	II (d)	Potosi-silver	II (b)		
Ebonite (Hard rubber)	III	Rose-wood, scales	VIII		
Ebony, solid	IV	Do. solid	IX		
Do. scales	V	Stag-horn	VII (a)		
Do. half-solid	VI	Steel	XI		
		Wood, black-dyed, solid	X (a)		
—					
Asparagus-cutters	XV	Knife-blades for hafting	XVI	Sailor's-knives	XIV (a)
Beet-root-knives	XV	Knife-cleaners	XXI	Spoons	XX
Bread-knives	XIII	Knives in cases	XVII	Steels	XVIII
Butcher's knives	XIV (a)	Knife-sharpeners	XIII	Sticking-knives	XIX
Can-openers	XV	Lemon-knives	XIII	Sugarbox-knives	XIX (b)
Carpenter's knives	XIX (b)	Lobster-forks	II (f)	Sugar-tongs	XXII
Carvers	XII (a)	Luncheon-forks	I, III, IV	Vegetable-knives	XII (b)
Choppers	XIX (a)	Norweg. Whale-cutter's knife-blades	XIX (d)	Whittle-knives (Carpenter's knives)	XIX (b)
Cigar-knives	XV	Nut-crackers	XXII		
Cook's knives	XII (c)	One-hand-knives	XV		
Cork-wire breakers	XV	Orange-peelers	II (f)		
Crawfish-knives	I, III, IV,	Oyster-forks	I, II, III,		
	XI		IV, XI		
Dutch Cheese-knives	XII (d)	Oyster-knives	IV		
Farrier's-knives	XV	Oyster-openers	XV		
Fire-wood claving-knives	XIX (a)	Pancake-turners	XV		
Fish-knives	XV	Peeling-knives	XV		
Fruit-knives	I(b), II, XI	Pickle-forks	III		
Gill-knives	XV	Potato-forks	IV		
Grocer's Cheese-knives	XII (d)	Pruning-knives	XV		
Ham-slicers	XII (a)	Rip-knives	XIX (c)		
Kitchen-knives & forks	XII (c)				

Table - Butler & Cheese-knives with handles of

Group	Material	Group	Material
XXIV (a)	Salt-water	XV	Knife-blades for butter
XX	Spoons	XVI	Knife-blades
XXIII	Sticks	XVII	Knives in cases
XIX	Sticking-knives	XVIII	Knife-shapers
XIX (b)	Sagax-knives	XIX	Knives
XXII	Sagax-knives	XIX (a)	Knives
XII (b)	Vegetable-knives	XIX (b)	Knives
XIX (a)	Wattle-knives (Garden)	XIX (c)	Knives
XIX (b)	Wattle-knives	XIX (d)	Knives
XIX	Wattle-knives	XIX (e)	Knives
XIX	Wattle-knives	XIX (f)	Knives
XIX	Wattle-knives	XIX (g)	Knives
XIX	Wattle-knives	XIX (h)	Knives
XIX	Wattle-knives	XIX (i)	Knives
XIX	Wattle-knives	XIX (j)	Knives
XIX	Wattle-knives	XIX (k)	Knives
XIX	Wattle-knives	XIX (l)	Knives
XIX	Wattle-knives	XIX (m)	Knives
XIX	Wattle-knives	XIX (n)	Knives
XIX	Wattle-knives	XIX (o)	Knives
XIX	Wattle-knives	XIX (p)	Knives
XIX	Wattle-knives	XIX (q)	Knives
XIX	Wattle-knives	XIX (r)	Knives
XIX	Wattle-knives	XIX (s)	Knives
XIX	Wattle-knives	XIX (t)	Knives
XIX	Wattle-knives	XIX (u)	Knives
XIX	Wattle-knives	XIX (v)	Knives
XIX	Wattle-knives	XIX (w)	Knives
XIX	Wattle-knives	XIX (x)	Knives
XIX	Wattle-knives	XIX (y)	Knives
XIX	Wattle-knives	XIX (z)	Knives

No.

3 E

Table

Butt

Che

Dess

Craw

Oyst

EQ

10 E

Table

No.	Group I. Knives with handles of Ivory, Xylonite, Celluloid & Mother of pearl.						Per doz.					
							Knives & forks		Knives only			
	s	d.	s	d.	s	d.	s	d.				
	a) Ivory-handles. Balanced.											
3 E	Table-knives, extra fine, oval 4" handles, oval bolsters							39	5			
"	Do. do. » 3 ⁷ / ₈ " » do.							36	—			
"	Do. do. » 3 ³ / ₄ " » do.							32	7			
"	Do. 1:ma » 4" » do.							38	4			
"	Do. do. » 3 ⁷ / ₈ " » do.							35	2			
"	Do. do. » 3 ³ / ₄ " » do.							31	10			
"	Do. 2:da » 4" » do.							36	4			
"	Do. do. » 3 ⁷ / ₈ " » do.							33	8			
"	Do. do. » 3 ³ / ₄ " » do.							30	4			
"	Butter-knives, extra fine, » 3 ³ / ₄ " » do.							32	7			
"	Do. 1:ma » 3 ³ / ₄ " » do.							31	10			
"	Do. 2:da » 3 ³ / ₄ " » do.							30	4			
"	Cheese-knives, extra fine, » 3 ³ / ₄ " » do.							32	7			
"	Do. 1:ma » 3 ³ / ₄ " » do.							31	10			
"	Do. 2:da » 3 ³ / ₄ " » do.							30	4			
"	Dessert-knives, extra fine » 3 ³ / ₈ " » do.							30	—			
"	Do. 1:ma » 3 ³ / ₈ " » do.							27	10			
"	Do. 2:da » 3 ³ / ₈ " » do.							26	5			
"	Crawfish-knives, 1:ma » 3 ³ / ₈ " » do.							27	10			
"	Oyster-forks, 1:ma » 3 ³ / ₄ " » nickel-plated blades, oval bolsters	31	10									
3 EQ	Do. 1:ma » 3 ³ / ₄ " » »gold-steel» blades, do.	37	—									
10 E	Table-knives, extra fine, square 4" » waterloo bolsters							39	5			
"	Do. do. » 3 ⁷ / ₈ " » do.							36	—			
"	Do. do. » 3 ³ / ₄ " » do.							32	7			
"	Do. 1:ma » 4" » do.							38	4			
"	Do. do. » 3 ⁷ / ₈ " » do.							35	2			
"	Do. do. » 3 ³ / ₄ " » do.							31	10			

No.		Per doz.			
		Knives & forks		Knives only	
		s.	d.	s.	d.
10 E	Table-knives, 2:da, square 4" handles, waterloo-bolsters	—	—	36	4
"	Do. do. » 37/8" » do.	—	—	33	8
"	Do. do. » 33/4" » do.	—	—	30	4
"	Butter-knives, extra fine, » 33/4" » do.	—	—	32	7
"	Do. 1:ma » 33/4" » do.	—	—	31	10
"	Do. 2:da » 33/4" » do.	—	—	30	4
"	Cheese-knives, extra fine, » 33/4" » do.	—	—	32	7
"	Do. 1:ma » 33/4" » do.	—	—	31	10
"	Do. 2:da » 33/4" » do.	—	—	30	4
"	Dessert-knives, extra fine, » 33/8" » do.	—	—	30	—
"	Do. 1:ma » 33/8" » do.	—	—	27	10
"	Do. 2:da » 33/8" » do.	—	—	26	5
"	Crawfish-knives, 1:ma » 33/8" » do.	—	—	27	10
48 E	Table-knives, extra fine, oval 4" » curved blades, oval bolsters	—	—	39	9
"	Do. do. » 37/8" » do. do.	—	—	36	4
"	Do. 1:ma » 4" » do. do.	—	—	38	8
"	Do. do. » 37/8" » do. do.	—	—	35	7
"	Dessert-knives, extra fine, » 33/8" » do. do.	—	—	30	4
"	Do. 1:ma » 33/8" » do. do.	—	—	28	2
139 ES	Table-knives, extra fine, oval handles with silver-ferrules, French bolsters	—	—	45	—
"	Dessert-knives, do. do. do. do.	—	—	36	—
204 EQ	Luncheon-forks, extra fine, oval handles, »gold-steel» blades	37	—	—	—
233 EQ	Butter-knives, do. do. do.	—	—	37	—
"	Cheese-knives, do. do. do.	—	—	37	—
91 E	Table-knives, extra fine, square 4" handles, curved blades, waterloo-bolsters	—	—	39	9
"	Do. 1:ma » 4" » do. do.	—	—	38	8
"	Dessert-knives, extra fine, » 33/8" » do. do.	—	—	30	4
"	Do. 1:ma » 33/8" » do. do.	—	—	28	2
139 E/33	Table-knives, extra fine, oval handles and silver-ferrules, French bolsters	—	—	—	—
"	Dessert knives, do. do. do. do.	—	—	—	—
139 E/31	Table-knives, do. do. do. do.	—	—	—	—
"	Dessert-knives, do. do. do. do.	—	—	—	—

No.	
139 E/30	Table
"	Desse
139 E/28	Table
"	Desse
139 E/26	Table
"	Desse
139 E/24	Table
"	Desse
3 I	Table
"	Butter
"	Cheese
"	Desser
"	Crawfi
"	Oyster
10 I	Table
"	Butter
"	Cheese
"	Desser
32 I	Table
"	Desser

No.	Description	Per doz.			
		Knives & forks		Knives only	
		s.	d.	s.	d.
139 E/30	Table-knives, extra fine, oval handles and silver-ferrules, French bolsters				
»	Dessert-knives, do. do. do. do.				
139 E/28	Table-knives, do. do. do. do.				
»	Dessert-knives, do. do. do. do.				
139 E/26	Table-knives, do. do. do. do.				
»	Dessert-knives, do. do. do. do.				
139 E/24	Table-knives, do. do. do. do.				
»	Dessert-knives, do. do. do. do.				
b) Xylonite-handles. Balanced.					
3 I	Table-knives, oval, yellow handles, oval bolsters	—	—	15	9
»	Butter-knives, do. do. do. do.	—	—	15	9
»	Cheese-knives, do. do. do. do.	—	—	15	9
»	Dessert-knives, do. do. do. do.	—	—	13	3
»	Crawfish-knives, do. do. do. do.	—	—	12	6
»	Oyster-forks, do. do. do. nickel-plated	15	9	—	—
10 I	Table-knives, square, white handles, waterloo-bolsters	—	—	15	9
»	Butter-knives, do. do. do. do.	—	—	15	9
»	Cheese-knives, do. do. do. do.	—	—	15	9
»	Dessert-knives, do. do. do. do.	—	—	13	3
32 I	Table-knives, do. do. curved blades, roundish bolsters	—	—	17	2
»	Dessert knives, do. do. do. do.	—	—	14	4

No.		Per doz.							
		Knives & forks		Knives only					
		s.	d.	s.	d.				
112 I	Table-knives,	square,	white handles,	curved blades,	roundish bolsters	—	—	17	2
»	Dessert-knives,	do.	do.	do.	do.	—	—	14	4
91 I	Table-knives,	do.	do.	do.	waterloo-bolsters	—	—	16	1
»	Dessert-knives,	do.	do.	do.	do.	—	—	14	4
48 I	Table-knives,	oval,	yellow handles,	do.	oval bolsters	—	—	16	1
»	Dessert-knives,	do.	do.	do.	do.	—	—	13	7
3 M	Table-knives,	do.	grained handles,	oval bolsters	—	—	15	9
»	Butter-knives,	do.	do.	do.	—	—	15	9
»	Cheese-knives,	do.	do.	do.	—	—	15	9
»	Dessert-knives,	do.	do.	do.	—	—	13	3
48 M	Table-knives,	do.	do.	curved blades,	oval bolsters	—	—	16	1
»	Dessert knives,	do.	do.	do.	do.	—	—	13	7
204 IQ	Luncheon-forks,	do.	yellow handles,	»gold-steel» blades	17	—	—	—
204 MQ	Do.	do.	grained	»	do.	17	—	—	—
3 IQ	Table-knives,	do.	yellow	»	do.	—	—	20	—
»	Dessert-knives,	do.	do.	»	do.	—	—	17	—
»	Oyster-forks,	do.	do.	»	do.	17	—	—	—
»	Do.	do.	do.	»	do.	17	—	—	—
3 MQ	Table-knives,	do.	grained	»	do.	—	—	20	—
»	Dessert-knives,	do.	do.	»	do.	—	—	17	—
»	Oyster-forks,	do.	do.	»	do.	17	—	—	—
»	Do.	do.	do.	»	do.	17	—	—	—
233 IQ	Butter-knives,	do.	yellow	»	do.	—	—	17	—
233 MQ	Do.	do.	grained	»	do.	—	—	17	—
233 IQ	Cheese-knives,	do.	yellow	»	do.	—	—	17	—
233 MQ	Do.	do.	grained	»	do.	—	—	17	—

No.

139 P/5 Table

» Desse

130 P/6 Table

» Desse

130 P/7 Table

» Desser

327 P I

» Fruit-

No.	Group II. Knives with handles of German-silver (silver-plated), Potosi-silver, Britannia-metal, Aluminium, »Gold-steel» and China.	Per doz.			
		Knives & forks		Knives only	
		s.	d.	s.	d.
	a) Silver-plated German-silver-handles. Balanced.				
9	Table-knives, King's, Queen's, or Italian pattern	—	—	25	—
»	Butter-knives, do. do. do.	—	—	25	—
»	Cheese-knives, do. do. do.	—	—	25	—
»	Dessert-knives, do. do. do.	—	—	22	2
	b) Potosi-silver-handles. Balanced.				
9 C	Table-knives	—	—	20	—
»	Butter-knives	—	—	20	—
»	Cheese-knives	—	—	20	—
»	Dessert-knives	—	—	18	7
32 P	Table-knives, curved blades	—	—	21	5
»	Dessert-knives, do.	—	—	19	8

No.

54 C Table

139 A Table

» Desse

139 B Table

» Desse

141 A Fruit-

141 B D

142 A D

142 B D

No.	Description	Per doz.			
		Knives & forks		Knives only	
		s.	d.	s.	d.
48QQ	Table-knives, etched handles, curved blades	—	—	18	7
»	Dessert-knives, do. do.	—	—	15	—
4QQ	Table-knives, entirely forged of »gold-steel», etched handles	—	—	22	11
»	Butter-knives, do. do. do. do.	—	—	22	11
»	Cheese-knives, do. do. do. do.	—	—	22	11
»	Dessert-knives, do. do. do. do.	—	—	20	—
»	Fruit-knives, do. do. do. do.	—	—	13	—
»	Letter-openers, do. do. do. do.	—	—	20	—
»	Small Dessert-knives, do. do. do. do.	—	—	16	—
4Q	Small Dessert-knives, do. do. do. plain handles	—	—	15	6
»	Fruit-knives, do. do. do. do.	—	—	12	6
»	Oyster-forks do. do. do. do.	20	—	—	—
205QQ	Table-forks, do. do. do. etched handles	20	—	—	—
»	Dessert-forks, do. do. do. do.	15	—	—	—
»	Small Dessert-forks, do. do. do. do.	12	6	—	—
*) 205Q	Table-forks, do. do. do. plain handles	19	—	—	—
»	Dessert-forks, do. do. do. do.	14	6	—	—
»	Small Dessert-forks, do. do. do. do.	12	—	—	—
206QQ	Orange-peelers, do. do. do. etched handles	—	—	11	—
207QQ	Paper-knives, do. do. do. do.	—	—	15	—
269Q	Lobster-forks, do. do. do. do.	16	—	—	—

*) Spoons No 205 see Group XX.

No.	Group III. Knives with solid Ebonite-(Hard-rubber)handles.	Per doz.			
		Knives & forks		Knives only	
		s	d.	s.	d.
	Balanced.				
3 A	Table-knives, oval handles and bolsters, 3-prong forks.....	20	8	12	11
»	Do. do. » do. 4- » do.	21	4	12	11
»	Butter-knives, do. » do.	—	—	12	11
»	Cheese-knives, do. » do.	—	—	12	11
»	Dessert-knives, do. » do. 3-prong forks.....	19	3	11	5
»	Do. do. » do. 4- » do.	19	11	11	5
»	Crawfish-knives, do. » do.	—	—	10	—
»	Oyster-forks, do. » do. nickelplated blades.....	12	11	—	—
3 B	Table-knives, square handles, oval bolsters.....	—	—	12	11
»	Dessert-knives, do. do.	—	—	11	5
48 A	Table-knives, oval handles and bolsters, curved blades, 3-p. forks.....	20	8	12	11
»	Do. do. » do. do. 4- » do.	21	4	12	11
»	Dessert-knives, do. » do. do. 3 » do.	19	3	11	5
»	Do. do. » do. do. 4- » do.	19	11	11	5
10 B	Table-knives, square handles, waterloo-bolsters, 3 p. forks.....	20	8	12	11
»	Butter knives, do. do.	—	—	12	11
»	Cheese-knives, do. do.	—	—	12	11
»	Dessert-knives, do. do. 3-p. forks.....	19	3	11	5
»	Crawfish knives, do. do.	—	—	10	—
91 B	Table-knives, do. do. curved blades, 3-p. forks.....	20	8	12	11
»	Dessert-knives, do. do. do. do.	19	3	11	5
32 C	Table-knives, do. roundish bolsters, do.	—	—	15	—
»	Dessert-knives, do. do. do.	—	—	12	6
112 C	Table-knives, do. waterloo-bolsters.....	—	—	15	—
»	Dessert-knives, do. do.	—	—	12	6
3 AQ	Table-knives, oval handles and bolsters, »gold-steel» blades.....	—	—	19	—
»	Dessert-knives, do. » do. do.	—	—	16	—
»	Pickle-forks, do. » do. do.	16	—	—	—
»	Crawfish-forks, do. » do. do. 3-prongs.....	16	—	—	—
»	Oyster-forks, do. » do. do. 4-prongs.....	16	—	—	—
204 AQ	Luncheon-forks, do. » do. do.	16	—	—	—
233 AQ	Butter-knives, do. » do. do.	—	—	16	—
»	Cheese-knives, do. » do. do.	—	—	16	—

No.	Description	Per doz.			
		Knives & forks		Knives only	
		s.	d.	s.	d.
245 A	Table-forks, oval handles and bolsters, 4-prongs (to match knives No. 3 A)	12	11		
"	Dessert-forks, do. do. do. (to match knives No. 3 A)	11	6		
246 B	Table-forks, square-handles, waterloo-bolsters, do. (to match knives No. 10 B)	12	11		
"	Dessert-forks, do. do. do. (to match knives No. 10 B)	11	6		
247 C	Table-forks, do. roundish bolsters, do. (to match knives No. 32 C)	15	—		
"	Dessert-forks, do. do. do. (to match knives No 32 C)	12	6		

Per doz.		
Knives & forks		Knives only
s.	d.	s.
20	8	12
21	4	12
—	—	12
—	—	12
19	3	11
19	11	11
—	—	10
12	11	—
—	—	12
—	—	11
20	8	12
21	4	12
19	3	11
19	11	11
20	8	12
—	—	12
—	—	12
19	3	11
—	—	10
20	8	12
19	3	11
—	—	15
—	—	12
—	—	15
—	—	12
—	—	19
—	—	16
—	—	16
16	—	—
16	—	—
16	—	—
16	—	—
—	—	16
—	—	16

No.	Group IV. Knives with solid ebony-handles. Balanced.	Per doz.			
		Knives & forks		Knives only	
		s.	d.	s.	d.
3 C	Table-knives, oval handles and bolsters, 3-p. forks	12	—	8	—
»	Do. do. » do. 4-p. do.	12	8	8	—
»	Butter-knives, do. » do.	—	—	8	—
»	Cheese knives, do. » do.	—	—	8	—
»	Dessert-knives, do. » do. 3-p. forks	11	6	7	6
»	Do. do. » do. 4-p. do.	12	2	7	6
»	Crawfish-knives, do. » do.	—	—	5	5
»	Oyster-knives, do. » do.	—	—	11	6
»	Oyster-forks, do. » do. nickel-plated blades	8	—	—	—
48 C	Table-knives, do. » do. curved blades, 3-p. forks	12	4	8	4
»	Do. do. » do. do. 4-p. do.	12	11	8	4
»	Dessert-knives, do. » do. do. 3-p. do.	11	10	7	10
»	Do. do. » do. do. 4-p. do.	12	5	7	10
10 D	Table-knives, square handles, waterloo-bolsters, 3-p. forks	12	—	8	—
»	Butter-knives, do. do.	—	—	8	—
»	Cheese-knives, do. do.	—	—	8	—
»	Dessert-knives, do. do. 3-p. forks	11	6	7	6
»	Crawfish-knives, do. do.	—	—	5	5
91 D	Table-knives, do. do. curved blades, 3-p. forks	12	4	8	4
»	Dessert-knives, do. do. do. do.	11	10	7	10
32 D	Table-knives, do. roundish bolsters, do.	—	—	10	—
»	Dessert-knives, do. do. do.	—	—	9	2
225 C	Table-knives, oval handles, oval iron-bolsters, 3-p. forks	10	3	6	4
»	Dessert-knives, do.	—	—	—	—
54 D	Table-knives, do. with white-metal-ferrule, iron-bolsters, 4-p. forks	9	8	6	5
34 Belge	Table-knives, square handles, white-metal-bolsters	—	—	6	4
3 P	Table-knives, oval, long handles, oval bolsters, short blades	—	—	8	—
»	Dessert-knives, » do. do. do.	—	—	7	6
293 C	Table-knives, » handles, oval plain bolsters	—	—	7	3
»	Dessert-knives, » do. do. do.	—	—	—	—
3 CQ	Table-knives, oval handles and bolsters, »gold-steel» blades	—	—	16	—
»	Dessert-knives, do. » do. do.	—	—	13	—

No.	Description	Per doz.			
		Knives & forks		Knives only	
		s.	d.	s.	d.
3 CQ	Oyster-forks, oval handles and bolsters, »gold-steel» blades, 4 prongs	13	—	—	—
»	Crawfish-forks, do. » do. do. do. 3 »	13	—	—	—
204 CQ	Luncheon-forks, do. » do. do. do.	13	—	—	—
233 CQ	Butter-knives, do. » do. do. do.	—	—	13	—
»	Cheese-knives, do. » do. do. do.	—	—	13	—
245 C	Table-forks, do. » do. 4 pr. (to match knives No. 3 C)	8	—	—	—
»	Dessert-forks, do. » do. 4 pr. (do.)	7	6	—	—
»	Potato-forks, do. » do. 3 pr.	—	—	—	—
246 D	Table-forks, square handles, waterloo bolsters, 4 pr. (to match knives N:o. 10 D)	8	—	—	—
»	Dessert-forks, do. do. do. (do. do.)	7	6	—	—
247 D	Table-forks, do. roundish bolsters, do. (do. N:o. 32 D)	10	—	—	—
»	Dessert-forks, do. do. do. (do. do.)	9	3	—	—

Notice. Rivets through solid Ebony-handles extra per doz. 4 pence.

No.	Group V.	Per doz.			
		Knives & forks		Knives only	
		s.	d.	s.	d.
Knives with scale-tang ebony-handles.					
12 A	Table-knives, balanced, oval handles, white metal-bolsters and caps, curved blades,	—	—	8	7
»	Dessert knives, do. do. do. do. do.	—	—	7	10
98 A	Table-knives, balanced, oval handles, white-metal-bolsters and caps	—	—	8	7
»	Dessert-knives, do. do. do. » do.	—	—	7	10
17 B	Table-knives, do. do. do. curved blades,	—	—	7	10
»	Dessert-knives, do. do. do. do.	—	—	7	2
57 A	Table-knives, do. do. iron-bolsters, 3 pins, 4 p. forks, rounded prongs	7	10	5	3
57 B	Table-knives, balanced, oval handles, iron-bolsters, 3 pins, 3-p. forks, rounded prongs	7	10	5	3
»	Dessert-knives, balanced, oval handles, iron-bolsters, 3 pins, 3-p. forks, rounded prongs	7	6	4	10
11 A	Table-knives, balanced, square handles, iron-bolsters, 3 pins, 3-p. forks, rounded prongs	7	8	5	2
1 B	Table-knives, balanced, square handles, white-metal-bolsters, 2 pins, 3-p. forks, rounded prongs	7	8	5	2
29 A	Table-knives, square handles, white-metal-bolsters and caps, 2 pins, 3-p. forks, rounded prongs	7	8	5	2
»	Dessert-knives, square handles, white-metal-bolsters and caps, 2 pins	—	—	4	9
1 A	Table-knives, do. broad white-metal-bolsters, 2 pins, 3-p. forks, rounded prongs	6	10	4	6
2 A	Table-knives, square handles, narrow white-metal-bolsters. 3 pins, 3-p. forks, rounded prongs	6	10	4	6
2 B	Table-knives, oval handles, narrow white-metal-bolsters, 3 pins, 3-p. forks, rounded prongs	6	10	4	6
»	Dessert-knives, oval handles, narrow white-metal-bolsters, 3 pins, 3-p. forks, rounded prongs	6	6	4	2
30 A	Table-knives, square handles, iron-bolsters and caps, 2 pins, 3-p. forks	5	9	3	10
49 A	Table-knives, do. do. 3 pins, 4-p. forks	5	9	3	10
7 D	Table-knives, square handles, iron-bolsters, 3 pins, 3-p. forks	5	9	3	10
7 A	Do. do. » do. do. do.	5	—	3	4

No.		Per doz.			
		Knives & forks		Knives only	
		s.	d.	s.	d.
Group VI.					
Knives with half-solid ebony-handles.					
5 C	Table-knives, square handles white-metal-bolsters and caps, 1 pin, 3-p. forks	6	4	4	2
5 B	Table-knives, square handles, white-metal-bolsters, 1 pin, 3-p. forks	5	7	3	9
46	Children's knives, oval handles, do. do.	4	4	2	10
Group VII.					
Knives with handles of bone and stag-horn.					
a) Solid handles. Balanced.					
3 F	Table-knives, oval bone handles and bolsters, 3-p. forks	23	11	15	4
"	Butter-knives, do. do.	—	—	15	4
"	Cheese-knives, do. do.	—	—	15	4
"	Dessert-knives, do. do. 3-p. forks	21	2	12	6
48 F	Table-knives, do. do. curved blades, 3-p. forks	24	3	15	7
"	Dessert-knives, do. do. do. do.	21	5	12	10
3 G	Table-knives, stag-horn-handles, oval bolsters	—	—	14	4
"	Butter-knives, do. do.	—	—	14	4
"	Cheese-knives, do. do.	—	—	14	4
"	Dessert-knives, do. do.	—	—	11	4
48 G	Table-knives, do. do. curved blades	—	—	14	4
"	Dessert-knives, do. do. do.	—	—	11	4
245 G	Table-forks, do. do. 4-p. forks	—	—	14	4
"	Dessert-forks, do. do. do.	—	—	11	4

Per doz
Knives & forks
s. d. s.

6 4 4
5 7 3
4 4 2

23 11 15
— 15
— 15
21 2 12
24 3 15
21 5 12
14
14
14
11
14
11
14
11

No.	Description	Per doz.			
		Knives & forks		Knives only	
		s.	d.	s.	d.
b) Bone scale-tang handles.					
1 C	Table-knives, square handles, broad white-metal bolsters, 2 pins, 3-p. forks, rounded prongs	10	8	7	2
7 C	Table-knives, square handles, iron bolsters, 3 pins, 3-p. forks	7	10	5	3
89 B	Table-knives, oval handles, iron bolsters and butt plates, 2 pins, 3-p. forks	6	10	4	6
90 B	Table-knives, oval handles, iron bolsters, 2 pins, 3-p. forks	6	6	4	4
89B Congo	Do. as 89 B, but with pointed blades			4	1
90B Congo	Do. as 90 B, » » » do.			3	9
89 A	Do. »Fore-buck» scales, iron bolsters, 3 pins, butt plates, 3-p. forks	6	5	4	3
90 A	Do. »Fore-buck» scales, iron bolsters, 3 pins, 3-p. forks	6	—	4	—
33 B	Do. do. do. do. 3-p. or 4-p. forks	3	4	2	2
33 B	Do. do. do. do. do.	3	10	1	11
not hardened, stamped:					

Per doz		
Knives & forks	Knives only	
s.	d.	s.
—	—	7
—	—	6
6	5	4
3	4	2
4	9	3
4	5	3
3	6	2

No.	Group X. Knives with black-dyed wooden-handles.	Per doz.			
		Knives & forks		Knives only	
		s.	d.	s.	d.
a) Solid handles. Balanced.					
54 A	Table-knives, oval handles, iron bolsters, white-metal ferrules, 4-p. forks, rounded prongs.....	8	7	5	9
34	Table-knives, square handles, white-metal bolsters, 3-p. forks.....	8	7	5	9
»	Butter-knives, do. do.	—	—	5	9
»	Cheese-knives, do. do.	—	—	5	9
92	Table-knives, do. do. curved blades.....			5	9
»	Dessert-knives, do. do. do.			5	3
b) Scale-tang handles.					
6 B	Table-knives, half-solid, square handles, iron bolsters, 1 pin through the handle and 1 pin through the bolster, 3-p. forks.....	3	11	2	8
50 B	Table-knives, oval handles, »no bolster», 3 pins, curved blades, 4-p. forks.....	3	7	2	5
33 B	Do. do. do. do. 3-p. or 4-p. forks.....	3	4	2	2
33 D	Do. do. do. do. do. do.	2	10	1	11
62	Do. do. do. do. do. do., blades not hardened, stamped: ^{E J A B} Eskilstuna.....	2	6	1	8

No.	Group XI. Knives and forks with Steel- and Iron-handles. Balanced.	Per doz.			
		Knives & forks		Knives only	
		s.	d.	s.	d.
32 B	Table-knives, nickel-plated handles, curved blades	—	—	15	9
"	Dessert knives, do. do. do. do. do. do.	—	—	15	9
32	Table-forks, flat, etched	8	4	—	—
"	Dessert-forks, do. do.	8	—	—	—
77 D	Table-knives, hollow, oval, etched and nickel-plated handles	—	—	19	—
"	Dessert-knives, do. do. do. do. do. do.	—	—	18	—
77 B	Table-knives, do. do. plain do. do.	—	—	15	6
"	Dessert-knives, do. do. do. do. do. do.	—	—	14	3
77 F	Table-knives, do. do. etched, silver-plated do.	—	—	28	3
"	Dessert-knives, do. do. do. do. do. do.	—	—	26	—
77 E	Table-knives, do. do. plain do. do.	—	—	24	6
"	Dessert-knives, do. do. do. do. do. do.	—	—	22	—
77 EE	Do. do. do. do. handles, the whole knife silver-plated	—	—	30	—
4 F	Table-knives, all steel, forged in one piece, oval, etched, silver-plated handles	—	—	20	9
"	Dessert-knives, do. do. do. do. do. do. do.	—	—	19	—
4 FF	Fruit-knives, do. do. do. do. handles, the whole knife silver-plated	—	—	20	—
4 E	Table-knives, do. do. do. plain, silver-plated handles	—	—	17	6
"	Dessert-knives, do. do. do. do. do. do. do.	—	—	15	6
"	Small Dessert-knives, do. do. do. do. do. do. do.	—	—	14	6
4 EE	Dessert-knives, do. do. do. do. handles, the whole knife silver-plated	—	—	24	—
"	Small Dessert-knives, do. do. do. do. do. do. do.	—	—	20	—
"	Fruit-knives, do. do. do. do. do. do. do.	—	—	18	7
4 C	Table-knives, do. do. do. etched, nickel-plated handles, 3-p. forks	20	—	11	6
"	Do do do do do do do 4-p. forks	20	8	11	6
"	Butter-knives, do do do do do do do	—	—	11	6
"	Cheese-knives, do do do do do do do	—	—	11	6
"	Dessert-knives, do do do do do do do 3-p. forks	19	7	11	1
"	Do do do do do do do 4-p. do.	20	4	11	1

		Group XII.						Per doz.			
No.	Description					Knives & forks		Knives only			
		s.	d.	s.	d.	s.	d.	s.	d.		
4 C	Small Dessert-knives, all steel, forged in one piece, oval, etched, nickel plated handles	—	—	10	6						
"	Crawfish-knives, do. do. do. do.	—	—	10	—						
"	Fruit-knives, do. do. do. do.	—	—	11	1						
"	Letter-openers, do. do. do. do.	—	—	11	6						
"	Oyster-forks, do. do. do. do.	11	6	—	—						
4 B	Table-knives, do. do. plain, nickel-plated handles,										
	3-p. forks	13	—	7	11						
"	Do. do. do. do. 4-p. do.	13	8	7	11						
"	Butter-knives, do. do. do. do.	—	—	7	11						
"	Cheese knives, do. do. do. do.	—	—	7	11						
"	Dessert-knives, do. do. do. do. 3-p. forks	12	7	7	6						
"	Do. do. do. do. 4-p. do.	13	4	7	6						
"	Crawfish-knives, do. do. do. do.	—	—	7	—						
"	Oyster-forks, do. do. do. do.	7	11	—	—						
4 A	Table-knives, do. do. do. handles, 3-p. forks	8	3	5	6						
"	Butter-knives, do. do. do. do.	—	—	5	6						
"	Cheese-knives, do. do. do. do.	—	—	5	6						
"	Dessert knives, do. do. do. do. 3-p. forks	7	10	5	2						
"	Crawfish-knives, do. do. do. do.	—	—	4	7						
8	Table-knives, oval, riveted iron-handles, 3-p. forks	5	2	3	5						
8 Congo	Do. do. do. do. pointed blades	—	—	3	3						
128	Do. japanned iron-handles, 3-p. forks	4	8	3	1						
129	Do. "patent" with forks and spoons	8	11	—	—						
"	Do. do. " do.	5	7	—	—						
248 B	Table-forks, all steel, forged in one piece, nickel-plated, 4-prongs										
	(to match knives No. 4 B)	7	11	—	—						
"	Dessert-forks, do. do. do. do.										
	(to match knives No. 4 B)	7	6	—	—						
248 C	Table-forks, all steel, forged in one piece, etched, nickel-plated, 4-prongs										
	(to match knives No. 4 C)	11	6	—	—						
"	Dessert-forks, do. do. do. do. do. do.	11	1	—	—						

No.	Group XII. Carvers, Cook's-knives, Kitchen-knives, Grocer's Cheese-knives and Dutch Cheese-knives. a) Carvers.	Per doz.			
		Knives & forks		Knives only	
		s.	d.	s.	d.
3 E	Ivory-handles, extra fine, oval	123	—	61	6
»	Do. 1:ma, do.	108	7	54	4
3 I (M)	Xylonite-handles, yellow, ivory-colored or grained, oval	65	8	32	10
3 K	Staghorn-handles, extra fine, silver-plated German-silver caps	114	4	57	2
3 G	Do. 1:ma	68	7	34	4
3 A	Ebonite- (Hard rubber) handles, oval	48	—	24	—
3 L	Ebony handles, oval, silver-plated German-silver caps	100	—	50	—
3 C	Do. do.	36	—	18	—
3 P	Do. do.	36	—	18	—
3 R	Rosewood-handles, oval	37	2	18	7
10 E	Ivory handles, square, extra fine	123	—	61	6
10 I	Xylonite-handles, square, white	65	8	32	10
10 B	Ebonite- (Hard rubber) handles, square	48	—	24	—
10 D	Ebony-handles, do.	36	—	18	—
32 I	Xylonite handles, do. white, curved blades	68	7	34	4
32 C	Ebonite- (Hard rubber) handles, do. do.	51	5	25	8
32 D	Ebony-handles, do. do.	41	5	20	8
48 E	Ivory-handles, oval, extra fine, curved blades	124	6	63	—
48 I (M)	Xylonite-handles, oval, yellow or grained, curved blades	67	2	34	3
48 G	Staghorn-handles, 1:ma, curved blades	70	—	35	8
48 A	Ebonite- (Hard rubber) handles, oval, curved blades	51	5	26	5
48 C	Ebony-handles, do. do.	39	5	21	5
48 R	Rosewood-handles, do. do.	38	7	20	—
91 I	Xylonite handles, square, white, do.	68	6	34	3
91 D	Ebony-handles, do. do.	38	8	20	8
60 A	Do. oval, silver-plated German-silver caps	102	11	51	5
92	Black-dyed wooden handles, square, white-metal bolsters, curved blades	18	7	11	5
92 Belge	Macassar ebony handles, do. do. do.	22	10	13	7
12 B	Bone »scale tang» handles, oval, white-metal bolsters and caps, blades 23 cm.	54	4	27	2
12 A	Ebony »scale-tang» handles, do. do. do. do.	37	2	18	7

No.	Description	Per doz.			
		Knives & forks		Knives only	
		s	d.	s.	d.
14 A	Ebony »scale-tang» handles, oval, white-metal bolsters and caps, blades 20,5 cm.	—	—	16	5
98 A	Do. do. do. do. do. do.	—	—	16	5
17 B	Do. do. do. blades 24 cm., forks without guards	28	7	15	9
»	Do. do. do. do. forks with guards	31	6	15	9
72 B	Do. do. do. blades 21,5 cm.	—	—	15	4
19 B	Do. do. do. do. 21 »	—	—	12	11
22 B	Do. square, 3 pins, iron bolsters, do. 19 »	14	4	7	2
17 A	Rosewood »scale-tang» handles, oval, white-metal bolsters, bl. 24 cm., no guards	24	4	13	7
»	Do. do. do. do. do. with guards	27	2	13	7
72 A	Do. do. do. blades 21,5 cm.	—	—	13	3
19 A	Do. do. do. do. 21 »	—	—	10	9
22 A	Do. square, 3 pins, iron bolsters, blades 19 cm.	13	7	6	10
4 C	Steel handles, oval, etched and nickelplated	36	—	18	—
4 B	Do. do. plain » do.	30	—	15	—
8	Iron »scale-tang» handles, oval, blades 23 cm.	17	8	10	9
90 A	»Fore-buck» »scale-tang» handles, iron bolsters, blades 8,5 cm.	—	—	8	7
94 W	Rosewood do. white-metal bolsters, blades 20,5 cm.	—	—	—	—
95 X	Do. do. do. and caps, do. do.	—	—	—	—
96 Y	Ebony do. do. » do. do. do.	—	—	—	—
97	Do. do. do. » do. do. 20 cm.	—	—	—	—
250 ²⁶⁵ mm.	Wire-handles, 265 mm. blades with serrated edge, nickel-plated	—	—	18	—
250 C ²⁶⁵ mm.	Macassar ebony-handles, oval bolsters, 265 mm. blades with serrated edge, nickel-plated	—	—	34	—
250 D ²⁶⁵ mm.	Ebony-handles, oval, with ring, oval bolsters, 265 mm. blades with serrated edge, nickel-plated	—	—	42	—
250 G ²⁶⁵ mm.	Staghorn-handles, oval bolsters, 265 mm. blades with serrated edge, nickel-plated	—	—	48	—
3 G	Ham-slicers, staghorn-handles, 37 cm. blades	—	—	51	5
»	Do. do. 30 do.	—	—	42	10

Per doz.

Knives & Forks
Knives only

d. s. d.

16
16
7 15
6 15
15
12 11
4 7
4 13
2 13
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7 6
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8 10
8 7
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42

No.			Per doz.			
			Knives & forks		Knives only	
			s.	d.	s.	d.
3 C	Ham-slicers, macassar-ebony handles, 37 cm. blades				34	3
"	Do. do. do. 30 " do.				27	5
139 E/31	Carving-knives, extra fine, oval, ivory-handles and silver-ferrules, French bolsters					
139 E/26	Do. do. do. do. do. do.					
279 E/30	Do. do. do. do. do. do. curved blades					
279 E/24	Do. do. do. do. do. do.					
326 E/28	Do. do. do. do. do. do.					
139 P	Do. do. do. pearl-handles, silver-ferrules, French bolsters					
303 G	Do. stag-horn handles, oval bolsters, curved blades					

No.		Per doz.			
		Knives & forks		Knives only	
		s	d.	s.	d.
b) Kitchen knives &c.					
24	Kitchen-knives, half solid, wooden handles, 2 pins, 19 cm. blades	8	—	4	—
36	Vegetable-knives, oval handles of black-dyed wood, white-metal bolsters	—	—	4	4
61/24 cm	Kitchen-knives, half-solid, wooden handles, 2 pins, 24 cm. blades	—	—	6	—
61/20 »	Do. do. do. do. do. 20 » do.	—	—	5	4
61/17 »	Do. do. do. do. do. 17 » do.	—	—	4	8
61/12 »	Do. do. do. do. do. 12 » do.	—	—	4	—
178	Vegetable-knives, with plicated blades	—	—	20	—
78 A	Kitchen-forks, big, half-solid, rosewood handles, white-metal bolsters	16	5	—	—
80	Do. do. oval, varnished wooden handles, 3 pins	10	—	—	—

No.

201 Ebony-h

202 Do

203 Do

158 Do

159 Do

160 Do

161 Do

162 Do

163 Do

164 Do

165 Do

166 Do

167 Do

168 Do

169 Do

170 Do

171 Do

172 Do

173 Do

113 Do

63 Do

37 Do

64 Do

65 Do

107 Do

137 Do

66 Do

67 Do

68 Do

69 Do

120 Do

70 Do

No.							Per doz.					
							Knives & forks		Knives only			
							s.	d.	s.	d.		
c) Cook's knives.												
201	Ebony-handles, profilated angular, blades 35×9 cm., white-metal ferules and caps						—	—	60	—		
202	Do.	do.	do.	do.	34×7	»	do.	do.	—	58	—	
203	Do.	do.	do.	do.	30,5×6	»	do.	do.	—	41	—	
158	Do.	do.	do.	do.	30,5×5	»	do.	do.	—	32	2	
159	Do.	do.	do.	do.	28×4,5	»	do.	do.	—	30	—	
160	Do.	do.	do.	do.	25,5×4,5	»	do.	do.	—	28	7	
161	Do.	do.	do.	do.	23×4	»	do.	do.	—	27	2	
162	Do.	do.	do.	do.	20,5×4	»	do.	do.	—	25	8	
163	Do.	do.	do.	do.	18×3,8	»	do.	do.	—	20	—	
164	Do.	do.	do.	do.	15×3	»	do.	do.	—	18	7	
165	Do.	do.	do.	do.	12,5×3	»	do.	do.	—	17	2	
166	Do.	do.	do.	do.	28×3	»	do.	do.	—	22	2	
167	Do.	do.	do.	do.	25,5×3	»	do.	do.	—	21	5	
168	Do.	do.	do.	do.	23×3	»	do.	do.	—	20	9	
169	Do.	do.	do.	do.	20,5×2,8	»	do.	do.	—	20	5	
170	Do.	do.	do.	do.	18×2,8	»	do.	do.	—	20	—	
171	Do.	do.	do.	do.	15×2,5	»	do.	do.	—	16	6	
172	Do.	do.	do.	do.	12,5×2	»	do.	do.	—	13	3	
173	Do.	do.	do.	do.	10×1,8	»	do.	do.	—	11	—	
113	Do.	do.	do.	do.	30×6,5	»	do.	do.	—	41	5	
63	Do.	do.	rounded	do.	32×4,2	»	do.	do.	—	31	6	
37	Do.	do.	do.	do.	27×4,2	»	do.	do.	46	7	28	—
64	Do.	do.	do.	do.	24×4,2	»	do.	do.	—	27	—	
65	Do.	do.	do.	do.	22×4,2	»	do.	do.	—	26	—	
107	Do.	do.	do.	do.	21×3,7	»	do.	do.	—	20	9	
137	Do.	do.	do.	do.	15,5×3	»	do.	do.	—	19	3	
66	Do.	do.	do.	do.	27×3	»	do.	do.	—	21	5	
67	Do.	do.	do.	do.	24×3	»	do.	do.	—	20	9	
68	Do.	do.	do.	do.	20×3	»	do.	do.	—	20	—	
69	Do.	do.	do.	do.	15×2,5	»	do.	do.	—	15	9	
120	Do.	do.	do.	do.	12×2	»	do.	do.	—	13	3	
70	Do.	do.	do.	do.	10,5×1,8	»	do.	do.	—	11	—	

No.	Description	Per doz.	
		s.	d.
d) Grocer's Cheese-knives and Dutch Cheese-knives.			
123	Grocer's cheese-knives, ebony »scale-tang» handles, 3 pins, brass shields, blades 30 cm.	21	5
124	Do. do. do. do. do. do. do. do. 27 »	20	—
125	Do. do. do. do. do. do. do. do. 24 »	18	7
126	Do. do. do. do. do. do. do. do. 21 »	17	2
151 B	Dutch cheese-knives, rosewood »scale-tang» handles, 3 pins, blades 36 cm.	23	11
152 B	Do. do. do. do. do. do. do. do. 30 »	21	1
153 B	Do. do. do. do. do. do. do. do. 26 »	18	3
151 A	Do. varnished wooden »scale-tang» handles do. 36 »	22	10
152 A	Do. do. do. do. do. do. do. do. 30 »	20	—
153 A	Do. do. do. do. do. do. do. do. 26 »	17	2

Per doz.	
Knives only	
s.	d.
22	10
17	2
7	2
5	9
13	7
10	—
5	—
40	—

No.	Group XIII. Bread knives.	Per doz.	
		s.	d.
3 E	Ivory-handles, oval, extra fine, oval bolsters, blades 18 cm.	61	6
"	Do. do. 1:ma do. do.	54	4
10 E	Do. square, extra fine, waterloo bolsters do.	61	6
3 I(M)	Xylonite-handles oval, yellow or grained, oval bolsters, blades 18 cm.	32	10
10 I	Do. white, square, waterloo bolsters do.	32	10
3 K	Staghorn-handles, extra fine, silfverplated caps, oval bolsters do.	57	2
3 G	Do. 1:ma white metal caps do. do.	34	4
3 L	Ebony handles, oval, silverplated caps do. do.	50	—
60 A	Do. do. do. do. do. do.	51	6
3 U	Do. do. carved do. do.	85	9
3 C	Do. do. do. do. do.	18	—
3 Belge	Macassar-ebony handles, oval do. do.	18	7
3 S	Walnut-handles, oval, carved do. do.	74	4
3 T	Do. do. do. do. do.	51	5
3 A	Ebonite- (hard-rubber-) handles, oval do. do.	24	—
10 B	Do. do. do. do. do.	24	—
13 B	Bone »scale-tang» handles, oval, white-metal-bolsters and caps, blades 20 cm.	27	2
13 A	Ebony »scale-tang» handles, do. do. do. do. do.	18	7
15 A	Do. do. do. do. do. 17 cm.	16	5
18 B	Do. do. do. do. do. 21 »	15	9
20 B	Do. do. do. do. do. 17,5 »	12	11
23 B	Do. square, iron bolsters do. do. 18,5 »	7	2
59	Do. oval, curved, no bolster, 3 pins do. 17 »	9	4
18 A	Rosewood »scale-tang» handles, oval, white-metal bolsters, 3 pins, blades 21 cm.	13	7
20 A	Do. do. do. do. do. do. 17,5 »	10	9
23 A	Do. do. square, iron-bolsters do. do. 18,5 »	6	10
27 E	Rosewood-handles, oval and carved, brass cap-bolsters, nickel-plated, do. 22 cm.	17	11
27 B	Do. do. » plain, do. do. do. do.	7	11
27 B	Do. do. » do. do. do. do.	7	6
28 E	Do. do. » carved do. nickel-plated, blades 19 cm.	16	10
28 B	Do. do. » plain do. do. do. do.	6	9
"	Do. do. » do. do. do. do.	6	4
27 G	Wooden handles, carved do. do. do. 22 cm.	35	8
27 F	Do. oval and carved do. do. do. do.	17	5

No.	Group XIV. Butcher's knives and Sailor's knives. a) Butcher knives.						Per doz.	
							s.	d.
44	Rosewood-handles, oval, half-solid, white-metal bolsters, 22 cm. blades						16	6
52	Do. do. do. do. do. do. do.(narrower)						15	—
45	Do. do. do. do. 17 cm. do.						12	11
16	Rosewood »scale-tang» handles, oval, 3 pins, do. 15,5 » do.						10	—
104 A	Do. do. do. do. no bolsters, 22 » do.						9	4
38	Varnished wooden handles, do. 2 pins, do. 22 » do.						9	4
53	Do. do. do. do. 22 » do.(narrower)						8	7
39	Do. do. do. do. 17 » do.						7	11
26	Varnished wooden scale-tang handles, oval, 3 pins, no bolsters, 15,5 cm. blades						6	10
104 B	Do. do. do. do. do. do. 22 » do.						8	7
104 C	Black-dyed scale-tang handles do. do. do. 22 » do.						8	11
188 A	Rosewood do. no bolsters, 30,5 cm. blades						18	—
189 A	Do. do. do. 28 » do.						16	—
190 A	Do. do. do. 25,5 » do.						14	6
191 A	Do. do. do. 22,5 » do.						13	—
192 A	Do. do. do. 20 » do.						11	6
193 A	Do. do. do. 17,5 » do.						9	—
194 A	Do. do. do. 15 » do.						8	—
195 A	Do. do. do. 12,5 » do.						7	—
188 R	Do. do. white-metal bolsters, 30,5 » do.						20	6
189 R	Do. do. do. 28 » do.						18	—
190 R	Do. do. do. 25,5 » do.						16	—
191 R	Do. do. do. 22,5 » do.						14	—
192 R	Do. do. do. 20 » do.						12	6
193 R	Do. do. do. 17,5 » do.						11	—
194 R	Do. do. do. 15 » do.						10	—
195 R	Do. do. do. 12,5 » do.						9	—
295	Varnished wooden handles, flat profilated, 4 pins, 12 inch blades						17	—
296	Do. do. do. do. 11 » do.						16	—
297	Do. do. do. do. 10 » do.						14	—
298	Do. do. do. do. 9 » do.						12	—
299	Do. do. do. do. 8 » do.						10	—
300	Do. do. do. do. 7 » do.						9	—

Per doz.
s. d.

No.

Per doz.

s. d.

Group XV.

Beetroot-knives, Peeling-knives, Gill-knives, Cork-wire
breakers, Oyster-knives, Pruning-knives &c.

267	Beetroot-knives, German shape, wooden handles, 3 pins	5	9
25	Do. do. 2 do.	4	4
197 A	Do. turned wooden handles, curved, broad, ground blades	11	5
197 B	Do. do. do. do. black do.	9	4
"	Do. do. do. do. do. do. extra thick	10	10
228 B	Peeling-knives, oval, solid rosewood-handles, white-metal bolsters	3	6
228 A	Do. do. do. varnished wooden handles, do	2	11
21	Do. do. varnished wooden scale-tang handles, 3 pins	2	2
56	Do. do. do. do. do.	2	2
268	Do. wire-handles		
	Guards for peeling-knives	—	8
127	Gill-knives, square wooden handles, 2 pins, broad blades	2	2
51	Do. do. do. do. narrow do.	2	2
71	Cork-wire breakers, black-dyed wooden handles, white-metal bolsters	5	—
71 C	Do. ebony-handles, pinned	6	5
108	Oyster-openers, black-wood handles, 2 pins, brass shields	6	5
109	Do. wooden handles, do. do.	3	7
116	Do. do. 3 pins	4	6
143	Can-openers, black-japanned iron-handles	2	10
140	Pancake-turners, oval, red wooden handles, brass-ferrules, 23,5 cm. blades	9	—
282	Small Pancake turners, oval, rosewood handles	6	—
155	Pruning-knives, »Forebuck» scale-tang handles, 4 pins	12	11
115	Cigar-knives, half-solid wooden handles, 2 pins	3	3
262	Asparagus-cutters, wooden handles, brass-ferrules, long blades		
292	Farrier's-knives, half-solid bone handles, curved blades		
307	Fish knives, rosewood »scale-tang» handles, brass-shields, 3 pins, thortbed on both sides		
308	Do. do. do. do. do. do.		
309	One-hand-knives, oval, ebony handles and bolsters, curved blades, with 3 prongs		

No.		Per doz.	
		s.	d.
Group XV.			
Group XVI.			
Blades ready for hafting.			
9	Table-knife-blades, straight, twisted tangs, for silver handles	5	9
»	Butter-knife-blades, do. do. do. do.	5	9
»	Cheese-knife-blades, do. do. do. do.	5	9
»	Dessert knife blades, do. do. do. do.	5	3
»	Small Dessert-knife-blades do. do. do. do.	4	4
»	Crawfish-knife-blades, do. do. do. do.	3	7
32	Table-knife-blades, curved do. do. do.	5	9
»	Dessert-knife-blades, do. do. do. do.	5	3
106	Table-knife-blades, do. do. do. do.	5	9
»	Dessert-knife-blades, do. do. do. do.	5	3
139	Table-knife-blades, straight, French bolsters, twisted tangs, for silver-handles	5	9
»	Dessert-knife-blades, do. do. do. do.	5	3
3	Bread-knife-blades, do. do. do. do.	11	1
»	Carver-blades, do. do. do. do.	11	1
10	Do. do. do. do.	11	1

Notice. For crocus polish on Table-, Butter- & Cheese-knife-blades extra pr doz. 2 s. 2 d.
Do. do. on Dessert-knife-blades extra pr doz. 2 s.

No.	Group XVII.							Per set.	
	Knives in cases.							s.	d.
Butter- and Cheese-knives.									
3 E	2	Butter-knives and	1	Cheese-knife, extra fine ivory handles, paste-board case				9	—
»	2	do.	» 1	do. 1:ma do. do.				8	10
»	2	do.	» 1	do. 2:da do. do.				8	5
10 E	2	do.	» 1	do. extra fine do. do.				9	—
»	2	do.	» 1	do. 1:ma do. do.				8	10
»	2	do.	» 1	do. 2:da do. do.				8	5
3 I	2	do.	» 1	do. oval xylonite handles do.				4	9
10 I	2	do.	» 1	do. square do. do.				4	9
233 IQ	2	do.	» 1	do. oval do. blades of »gold-steel», fine case				8	9
»	2	do.	» 1	do. do. blades of »gold-steel», paste-board case				4	9
233 MQ	2	do.	» 1	do. do. celluloid-handles, blades of »gold-steel», fine case				8	9
»	2	do.	» 1	do. do. blades of »gold-steel», paste-board case				4	9
3 F	2	do.	» 1	do. do. bone handles, do.				4	9
9	2	do.	» 1	do. silver plated German-silver handles, paste-board case				7	2
3 A	2	do.	» 1	do. oval, ebonite-handles, paste-board case				3	10
10 B	2	do.	» 1	do. square, do. do.				3	10
233 AQ	2	do.	» 1	do. oval, do. blades of »gold-steel», fine case				8	6
»	2	do.	» 1	do. do. blades of »gold-steel», paste-board case				4	6
3 C	2	do.	» 1	do. do. ebony-handles, do.				2	8
10 D	2	do.	» 1	do. square, do. do.				2	8
233 CQ	2	do.	» 1	do. oval, do. blades of »gold-steel», fine case				7	9
»	2	do.	» 1	do. do. blades of »gold-steel», paste-board case				3	9
4 C	2	do.	» 1	do. all of steel, etched & nickelplated handles, paste-board case				3	8

No.		Per set.	
		s.	d.
4 QQ	2 Butter-knives and 1 Cheese knife, all of »gold steel», etched handles, paste-board case	6	6
3 QQ	2 do. » 1 do. blades of steel, »gold steel» handles, etched, paste-board case	5	4
Spoons and forks &c.			
4/205 QQ	1 Dessert-knife No. 4 QQ, 1 Dessert-fork & 1 Dessert-spoon No. 205 QQ, fine case	9	9
Fruit-knives.			
4 QQ	12 knives, of »gold-steel», etched handles, fine case	19	6
»	6 do. do. do. do.	10	—
4 FF	6 do. of steel, silverplated, etched handles, fine case	13	—
4 EE	6 do. do. do. plain do. do.	12	4
141 A	12 do. blades & ferrules of »gold-steel», china-handles, fine case	23	6
»	6 do. do. do. do. do. do.	11	9
141 B	12 do. do. do. do. do. do.	23	6
»	6 do. do. do. do. do. do.	11	9
142 A	6 do. do. do. do. do. paste-board case	5	—
142 B	6 do. do. do. do. do. do.	5	—

No.		Per set.	
		s.	d.
Carvers &c.			
3 E	Carving-knife, fork & steel, extra fine ivory-handles, case covered with chagrin-cloth & lined with silk (= fine case)	22	11
»	Do. do. 1:ma ivory-handles, fine case	21	—
»	Do. & fork, extra fine ivory handles, fine case	18	2
»	Do » do. 1:ma do. do.	16	11
3 K	Do. fork & steel, extra fine staghorn-handles, silver-plated caps, fine case	22	7
»	Do. do. do. do. do. do.	17	5
3 G	Do. fork & bread-knife, staghorn-handles, paste-board case	9	8
»	Do. do. » steel, do. do.	9	8
»	Do. do. do. do. do.	6	10
48 G	Do. do. do. do. do.	7	—
3 L	Do. do. & steel, ebony-handles, silverplated caps, fine case	19	2
»	Do. do. do. do. do.	15	6
»	Do. do. do. do. paste-board case	9	2
»	Do. do. & bread-knife, do. do. do.	13	6
»	Do. do. » steel, do. do. do.	12	10
60 A	Do. do. » do. do. do. fine case	21	2
»	Do. do. do. do. do. do.	15	9
»	Do. do. do. do. do. paste-board case	9	8
»	Do. do. & bread-knife, do. do. do.	14	—
»	Do. do. » steel, do. do. do. do.	13	6
3 I	Do. do. xylonite-handles, fine case	10	7
»	Do. do. & steel do. do.	13	6
»	Do. do. » bread-knife, do. do.	13	11
»	Do. do. » do. do. paste-board case	8	11
»	Do. do. » steel, do. do.	8	8
»	Do. do. do. do. do.	6	2
48 I	Do. do. do. do. do.	6	6
3 A	Do. do. ebonite-handles, fine case	9	—
»	Do. do. & steel do. do.	11	6
»	Do. do. » bread-knife do. do.	11	9
»	Do. do. » do. do. paste-board case	6	10
»	Do. do. » steel do. do.	6	8
»	Do. do. do. do. do.	4	9

No.		Per set	
		s.	d.
48 A	Carving-knife, fork, ebonite-handles, paste-board case	5	—
3 C	Do. do. & steel, ebony handles, do.	5	2
"	Do. do. » bread-knife, do. do.	5	4
"	Do. do. do. do. do.	3	9
48 C	Do. do. do. do.	4	4
12 A	Do. do. & steel, ebony »scale-tang» handles, paste-board case	5	5
"	Do. & fork, do. do.	3	10
12 & 13A	Do. fork & bread-knife, do. do.	5	5
14 A	Do. & fork No. 12 A, do. do.	3	8
14 & 15A	Do. » do. & bread-knife, do. do.	5	—
17 B	Do. » fork do. do.	3	4
17 & 18B	Do. » do. & bread-knife, do. do.	4	8
19 B	Do. » do. do. do.	3	2
72 B	Do. » do. do. do.	3	8
12 B	Do. » do. & steel, bone »scale-tang» handles, do.	7	6
"	Do. » do. do. do.	5	3
12 & 13B	Do. » do. & bread-knives, do. do.	7	6
17 A	Do. » do. rosewood »scale-tang» handles, do.	3	—
17 & 18A	Do. » do. & bread-knives, do. do.	4	2
19 A	Do. » do. do. do.	2	9
72 A	Do. » do. do. do.	3	3
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Notice. Cases containing-knives 10 B, 10 D & 10 I same price as 3 A, 3 C & 3 I, but the knives have square handles.

No.	Group XVIII.		Pr doz.	
	Steels &c.		s.	d.
3 E	Table-steels, oval, extra fine ivory-handles, 16 cm. steel		50	—
"	Do. do. 1:ma do do		44	—
3 I	Do. do. xylonite-handles, yellow, do		27	—
3 M	Do. do. do. grained, do		27	—
3 K	Do. extra fine staghorn handles, silver-plated caps, 16 cm. steel		35	—
3 G	Do. prima do do		28	—
3 L	Do. oval ebony-handles, do do		30	—
3 A	Do. do. ebonite- (hard-rubber) handles, do		21	—
3 C	Do. do. ebony-handles, do do		16	—
3 R	Do. do. rosewood-handles, do do		18	7
10 B	Do. square ebonite- (hard-rubber) handles, do		21	—
10 D	Do. do. ebony-handles, do		16	—
12 B	Do. oval bone »scale-tang» handles, white-metal bolsters & caps, 16 cm. steel		26	—
12 A	Do. do. ebony do do do do do		18	7
17 B	Do. do. do do do do do do		15	9
17 A	Do. do. rosewood do do do do do		13	7
3 C	Knife-sharpeners with 2 bevelled cutters		25	8
83 Gn	Butcher's steels, staghorn-handles, nickel-plated brass mountings, 25 cm. steel		33	4
83 G	Do. do do do		32	2
83 Fn	Do. turned & polished macassar-ebony handles, nickel-plated brass mountings, 25 cm. steel		29	—
83 F	Do. handles as the above, do do		27	11
83 Hn	Do. turned & polished rosewood-handles, nickel-plated brass mountings, 25 cm. steel		29	—
83 H	Do. handles as the above, brass mountings, do		27	11
83 An	Do. turned & polished rosewood-handles, nickel-plated brass mountings, 25 cm. steel		29	9
83 A	Do. handles as the above, brass mountings, do		28	7
83 I	Do. turned & polished handles of spotted wood, shape as 83 An, nickel-plated brass mountings, 25 cm. steel		29	9
83 K	Do. turned & polished handles of spotted wood, shape as 83 Fn, nickel-plated brass mountings, 25 cm. steel		29	—

No.	Group XIX.		Pr doz.			
			s.	d.		
	Choppers, Fire-wood cleaving-knives, Carpenters-knives, Sticking-knives (butcher's), Sugarbox-knives, Rip-knives &c.					
	a) Choppers &c.					
114 A	For Butchers, great, turned & polished wooden-handles, brass caps			60	—	
119 A	Rosewood »scale-tang» handles, 3 pins & brass-shields, 25 × 7 cm. blades			21	6	
»	Do.	do.	do.	20 × 7	» do. 17 1	
99 A	Do.	do.	do.	19,5 × 4,5	» do. 12 2	
»	Do.	do.	do.	25 × 4,5	» do. 15 9	
99 B	Do.	do.	do.	19,5 × 4,5	» do. 11 5	
119 C	Wooden »scale-tang» handles,			25 × 7	» do. 18 8	
»	Do.	do.	do.	20 × 7	» do. 14 4	
99 C	Do.	do.	do.	19,5 × 4,5	» do. 9 4	
100	Fire-wood cleaving-knives, 2-handles, 3 pins through each handle			8	7	
b) Carpenters-knives &c.						
82 A	Birch handles, oval, polished, brass caps, 11 cm. blades, polished			4	4	
82 B	Do.	do.	ground,	do.	do.	4 —
82 C	Do.	do.	do.	do.	do.	3 8
82 D	Do.	do.	polished,	soft-metal caps, do.	polished	4 10
88 A	Do.	do.	do.	brass caps, 9,2 cm. blades, do.		4 4
88 B	Do.	do.	ground,	do.	do.	4 —
88 C	Do.	do.	polished,	soft-metal caps, do.	polished	4 10
88 D	Do.	do.	black varnished,	do.	do.	4 10
101 A	Sticking-knives (butcher's), handles as 82 A, 17,5 cm. blades, polished			5	—	
105	Sugarbox-knives			14	4	
232 C	Sloyd-knives, oval, black-dyed wooden handles, polished blades			9	—	

No.		Per doz.	
		s.	d.
232 E	Sloyd-knives, oval handles of spotted wood, blades polished	9	—
232 R	Do. do. » rosewood do.	11	—
c) Rip-knives.			
182 A	Ebonite- (hard-rubber) handles, 3 pins, German-silver sheath	8	9
182 B	Xylonite-handles, do. do. do.	9	—
182 C	Nickelplated knives, do. do.	7	—
182 D	Plain do. tin sheath	4	6
d) Norwegian Whale-cutter's knife-blades, curved.			
156 A	45 × 6,2 cm. blades, ground, two-edged points, 2 rivet-holes	47	2
156 B	45 × 6,2 » do. black varnished, do. do.	32	8
157 A	45 × 7 » do. ground, do. 3 rivet-holes	47	2
157 B	45 × 7 » do. black varnished, do. do.	32	8

No.			Per doz.	
	s.	d.	s.	d.
Group XX.				
Spoons.				
205	QQ	Table-spoons of »gold-steel», etched handles	20	—
»		Dessert spoons do. do.	16	—
»		Tea-spoons do. do.	13	—
»		Coffee spoons do. do.	11	—
»		Small Coffee-spoons do. do.	9	—
205	Q	Table-spoons do. plain handles	19	—
»		Dessert-spoons do. do.	15	6
»		Tea-spoons do. do.	12	6
»		Coffee-spoons do. do.	10	6
»		Small Coffee-spoons do. do.	8	6
»		Brandy-spoons do. do.	13	—
110	A	Table-spoons of steel, tin-electroplated	4	4
»		Tea-spoons do do.	2	7

Per doz.
s. d.
38
9
12
5

No.	Group XXII.				Per doz.	
	a) Nut-crackers.				s	d.
133 A	Forged of steel, turned ornaments, nickel-plated, gilt handles				22	10
133 B	Do. do. do. do. studs				19	8
133 D	Do. do. do. do. rings & studs				22	10
133 C	Do. do. do.				17	7
283 C	Do. polished, nickel-plated, reversible				18	—
283 CC	Do. etched, do do.				20	—
134 A	Cast iron, polished, do. large size				14	—
134 B	Do. ground, do. do.				8	6
135 A	Do. polished, do. small size				12	10
135 B	Do. ground, do. do.				7	10
284 A	Do. polished, do. reversible				15	—
285 A	Do. do. do.				13	6
285 B	Do. ground, do.				7	6
b) Sugar-tongs.						
257 A	Forged of steel, polished, nickelplated, gilt shanks and eyes				34	—
257 B	Do. do. do. do. gilt eyes				29	4
257 C	Do. do. do.				24	—
325	Do. do. do.					

Per set.
s. d.

No.

Pr doz.

s. d.

9 8
6 8
8 10
6 2
9 8
6 8
8 4
5 10

Per doz.
s. d.

No.

Per doz.

s. d.

