

THE RETAIL MEAT TRADE

A PRACTICAL TREATISE
BY SPECIALISTS IN THE MEAT TRADE

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A GOOD EXAMPLE OF CONVERSION FROM ANCIENT TO MODERN:
"NEW SHOPS FOR OLD"

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CONSTRUCTION OF RETAIL
PREMISES

BY

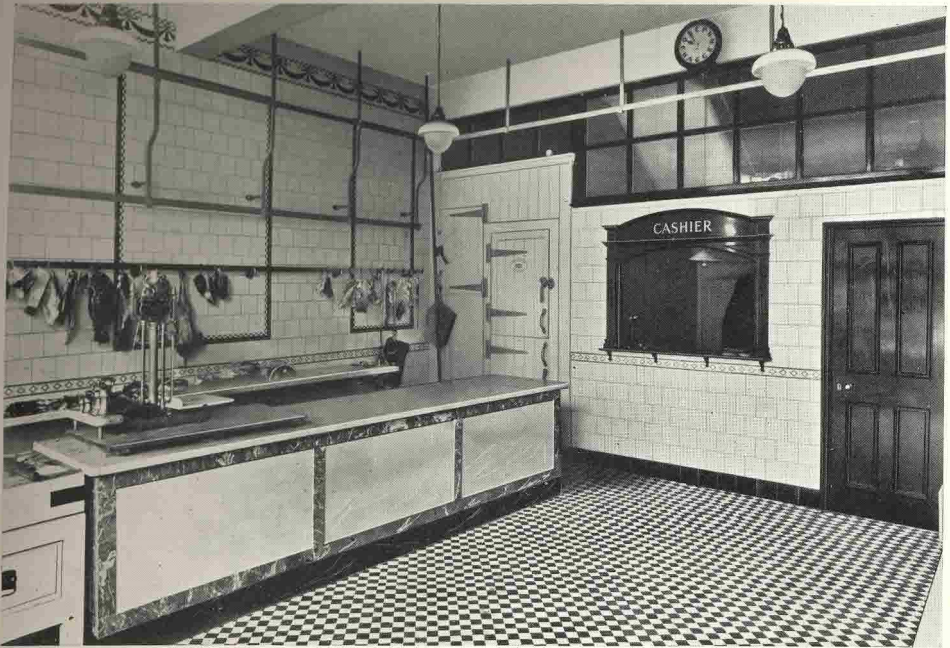
A. F. HERBERT

IN COLLABORATION WITH

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INTERIOR SHOWING DIVIDED MARBLE COUNTER WITH BLOCK. ENTRANCE TO CUTTING-ROOM IN REAR



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