

No

ILLUSTRATED CATALOGUE

90

MAY 1905.

ALL PREVIOUS CATALOGUES CANCELLED.

THOMAS WILLIAMS

Butcher's Cutler, Shop & Slaughterhouse
Engineer. Fitter.



HIGHEST

London

1879, 1880.

1881, 1890.

Derby

1885, 1888.

AWARDS

Liverpool

1886.

Adelaide

1888.

Melbourne

1889.

CHIEF RETAIL ESTABLISHMENT,
No. 8, (THE CORNER) WEST SMITHFIELD.

No. 8, (The Corner) WEST SMITHFIELD,

OPPOSITE THE CENTRAL MEAT & POULTRY MARKETS,

& 79, CHARTERHOUSE STREET,

LONDON, E.C.

PLEASE HANG THIS BOOK UP FOR FUTURE REFERENCE.

TELEGRAPHIC ADDRESS—"TENTHMETRE, LONDON."
NATIONAL TELEPHONE NO. 1953, HOLBORN.

8, WEST SMITHFIELD,
LONDON, E.C.

May, 1905.



N inviting the attention of the Butchering Trade to the following Revised CATALOGUE, I beg to acquaint them with the fact that I am the actual manufacturer of most of the goods illustrated and priced therein.

This Business was established in the eighteenth century, when the Old Cattle Market was held in Smithfield.

The policy of my predecessors was always to make articles used by the Butchering Trade of the best quality only, and at the present time I can assure the trade, without fear of contradiction, that the same policy is still adhered to.

I warrant all articles I manufacture, and all goods betraying a fault will be exchanged, and that is the best guarantee I can give of good faith towards my customers.

My Trade Mark, a "Tobacco Pipe," with the added words "T. Williams, Smithfield," is well known throughout the British Empire, and it has a great reputation, for this has been proved, and at all the leading Exhibitions in London, the Provinces, and Australia my goods have never been excelled in competition by any other manufacturer in the world, although the leading manufacturers have exhibited.

All the Articles in this Catalogue are Up-to-Date, and from time to time, as improvements suggest themselves to me, I shall introduce same to the trade.

All Orders receive prompt attention, and thanking the trade for their continued kind patronage.

I am, yours obediently,

THOMAS WILLIAMS.

Established 1765 in Old Smithfield Cattle Market.

TERMS.

To prevent delay please forward Cash with Order or approved London reference.

Great promptness is given to the forwarding of all goods. I hold a large stock and can generally forward the same day as the order is given.

No charge is made for packing.

Packing cases are charged, but the amount is refunded after the case is received here in good condition and carriage paid.

I have no agents, being the actual manufacturer of the goods, I prefer to do a direct business with the trade, so please send your order to 8, WEST SMITHFIELD, LONDON, E.C.

Goods, carriage paid per Goods train in England on orders to the value of £2, excepting Liquid Meat Preservative, Ice Safes and Blocks, which must be paid by purchaser.

THOMAS WILLIAMS.



Highest Awards for Butchers' Cutlery and Sausage Machinery at the following Exhibitions:
 London, 1879, 1880, 1881, 1890. Derby, 1885, 1886.
 Liverpool, 1886. Australia-Adelaide, 1888. Melbourne, 1889.

WILLIAMS' CELEBRATED "PIPE BRAND" BUTCHERS' CUTLERY.

This Cutlery has world-wide reputation and is manufactured of the highest class steel obtainable by experienced and reliable workmen. It is a well-known and established fact that the "Pipe Brand" Cutlery will carry a cutting edge much longer than its rival and will long outlast the common Cutlery now being sold.

Knowing full well that Butchers require a Chopper, Knife, or Saw for constant use, I have made it an invariable rule to make Cutlery of the highest class only, and which will always give satisfaction. I can warrant every article with entire confidence, and my standing offers to exchange any tool that shows a fault, is the best guarantee I can give of good faith towards my customers.

I make only one quality—the best; and I do not attempt to compete with the common Cutlery that is now being sold, feeling fully convinced that cheap Cutlery is useless to the Butchering Trade.

KNIVES.

No.		4½	5	5½	6	6½	7	8 in. blade
1	Working Knife	10d.	1/-	1/-	1/-	1/4	1/4	1/8 each.
2	Sticking Knife	10d.	1/-	1/-	1/-	1/4	1/4	1/8 "
3	Siding Knife	10d.	1/-	1/-	1/-	1/4	1/4	1/8 "
4	Shop Knife			9	10	11	12	14 in. blade
5	Dagger-pointed Shop Knife			2/-	2/3	2/6	3/-	4/- each.
				2/-	2/3	2/6	3/-	4/- "

BLOCK SCRAPERS.

38	...	1/- each.
----	-----	-----------

BEEF KNIVES.

42	With Rosewood Rivetted Handle	12	14	16 in.
		3/-	3/6	4/6 each.

HAM KNIFE.

43	Same prices as above, No. 42.
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CARVING FORK.

44	With Guard	...	1/6 & 2/- each.
44	Without guard	...	1/3 & 1/6 "

BUTTER SCRAPERS.

62	...	1/- each.
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BUTTER STABBERS.

No.		7	8	9 in. blades.
63	...	2/-	2/3	2/6 each.

CHEESE TASTERS.

64	...	3/6 & 5/- each.
----	-----	-----------------

HAM TRIERS.

65	...	1/- & 1/3 each.
----	-----	-----------------

EGG CHEST OPENERS.

66	Black with Steel ends	...	2/- each.
66	Burnished Bright with Steel ends	...	3/- "

STEELS.

		10	11	12	14 in. blades.
	With Rosewood Handles	...	3/-	3/6	4/- each.
7	Horn Handles	...	3/6	4/-	4/6
7A	Twisted Horn Handles and Fancy Swivel	...	5/6	6/6	7/6
8	White Bone Handles	...	4/6	5/-	5/6
9	Handsome Ivory Handles, Silver Ferrules	...			6/6
					from 12/- to 18/- "

CHOPPERS.

	Nos.	1	2	3	4	5	6
Wide as No. 10 or long as No. 11	...	3/-	4/-	5/-	6/-	7/-	8/- each.
If with Rivetted Handle as No. 11, 6d. each size extra.							

SAWS.

		12	14	16	18	20	22 in.
Butchers' Saws	...	4/6	5/6	6/6	7/6	8/6	9/6 each.
Butchers' Bow Saws	...	5/6	6/6	7/6	8/6	9/6	"

CLEAVERS.

...	1/2 per lb., any weight.
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SCRAPER (Dress Steel Blades).

Hook, 1/6	Without Hook, 1/3
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POLE AXE.

54	With Chopper, 5/-	With Hook, 5/-
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PIG SCUD.

57	...	7d. each.
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THOMAS WILLIAMS, Manufacturer, 8, West Smithfield, London.
 Orders so large for my capacity. None too small for my best attention.

BEST PORK SAUSAGE SKINS.

The choicest Brands only.

A Stock kept.

In 4 and 7 lb. Tins
 28 and 56 lb. Kegs

2/- per lb.

1/9



CART BASKETS

(Best London-made.)

1/-

1/3

1/6 each.



ARM BASKETS

(Best London-made.)

Cane Handle and Bottoms.

1/6

2/-

2/6

3/- each.



Best Quality White China

WINDOW

DISHES.

12 x 8½

2/6

15 x 12

3/6

17 x 14

4/3

19 x 15½ inches.

5/- each.



JAPANNED

CASH BOXES.

Fitted with best Lever Locks and 2 Keys

8-in

6/-

9-in.

7/-

10-in.

8/-

11-in.

9/-

12-in.

10/- each

Steam Factory—Smithfield Works, Gee Street, Goswell Road, London

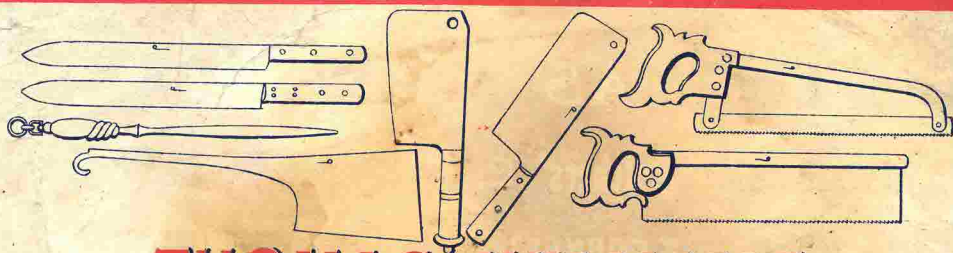
BRITISH MADE BY BRITISH LABOUR.

THOMAS WILLIAMS

MANUFACTURER OF THE CELEBRATED PIPE BRAND.
TRADE MARK. T. WILLIAMS. SMITHFIELD.

BUTCHERS' CUTLERY TOOLS, SCALES & SAUSAGE MACHINERY.

HIGHEST AWARDS AT THE FOLLOWING EXHIBITIONS:-
LONDON, 1879, 1880, 1881, 1890, DERBY, 1885, 1888, LIVERPOOL, 1886,
ADELAIDE, 1888, MELBOURNE, 1889.



THOMAS WILLIAMS

MANUFACTURING BUTCHERS CUTLER, ENGINEER & PATENTEE,
Nº 8, (THE CORNER) WEST SMITHFIELD,
SMITHFIELD IRON WORKS: } GEE STREET, GOSWELL ROAD,
GEE STREET WORKS.- }
LONDON, ENGLAND.

Cheapest & Best House in the Trade for Butchers' BRACKETS, RAILS, &c.

DEPARTMENTS.

MANUFACTURING (IRON AND STEEL.)

PATENTED SAUSAGE MACHINERY.
BUTCHERS' CUTLERY, TOOLS & SCALES.

WOODWARE.

BUTCHERS' SHOP FRONTS, OFFICES,
GENERAL ALTERATIONS AND ALL KINDS
OF SHOP FITTINGS.

Importer of Sectional Blocks and Skewers.

ENGINEERING.

GAS ENGINES AND ELECTRIC MOTORS.

REPAIRS.

ANY MAKERS' MACHINES REPAIRED.

THOMAS WILLIAMS,

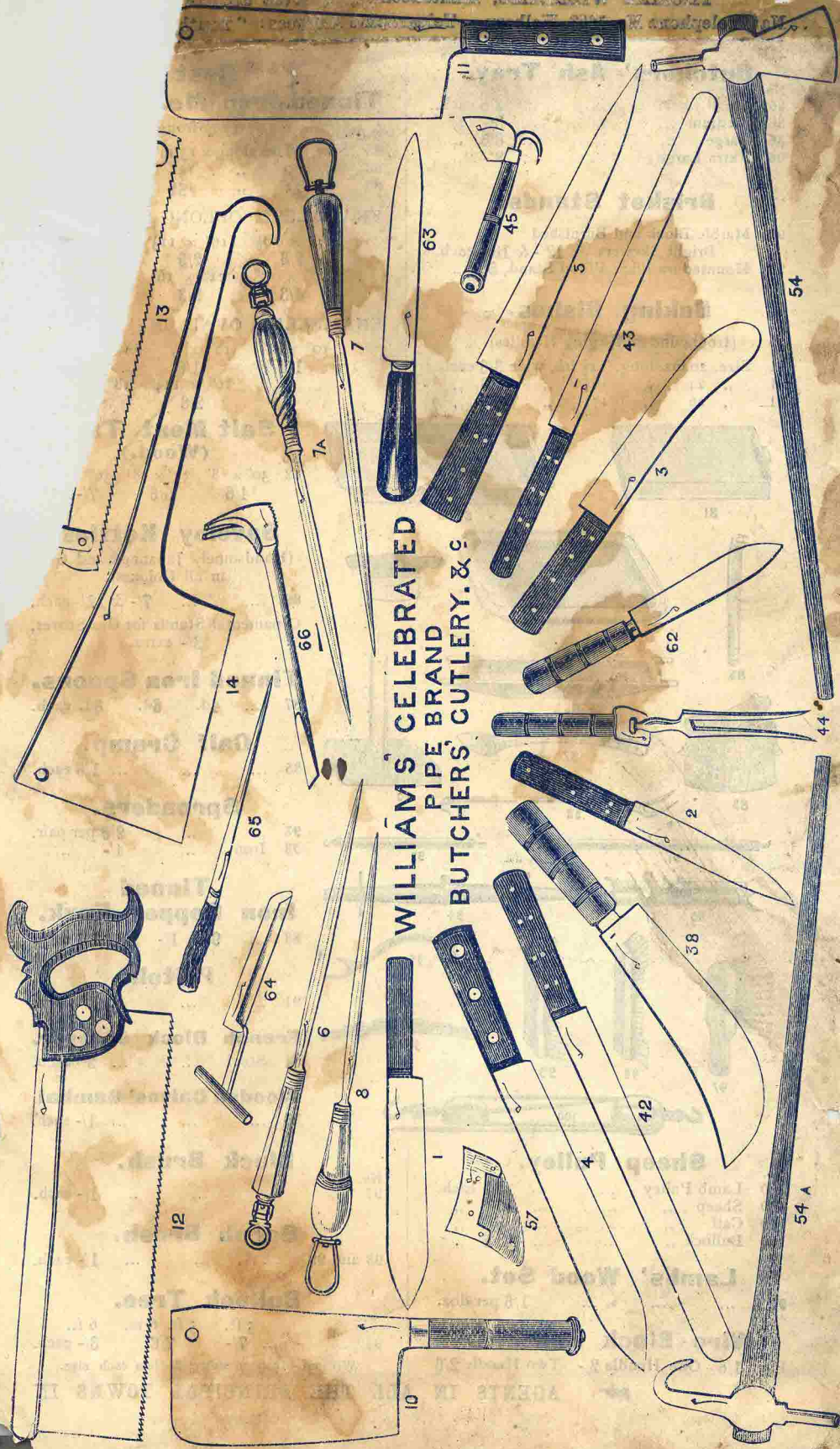
Manufacturing Butchers' Cutler, Engineer and Patentee,

NO. 8 (THE CORNER), WEST SMITHFIELD,

 LONDON, ENGLAND.

MARBLE WALL TILES, and all descriptions of SHOP and OFFICE FITTINGS.

5' "PIPE BRAND" BUTCHERS' CUTLER



WILLIAMS' CELEBRATED
PIPE BRAND
BUTCHERS' CUTLERY. & C.

Butchers' Ash Tray.

No.				
86	Small	3/6 each.
86	Medium	5/- "
86	Large	6/6 "
86	Extra Large	8/- "

Brisket Stands.

90	Marble Block and Burnished			
	Bright Skewers	12/-	& 16/-	each.
90	Mounted on Plain Wood Stand,	5	6	"

Baking Dishes.

(Ironbound and strong Handles).

81	Size, 20 ins. long, 14½ ins. wide	3/6	each.
81	" 24 "	16/4	" 4/6 "
81	" 26 "	17/4	" 5/6 "



81



82



85



83



84



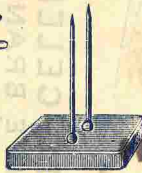
86



89



87



90



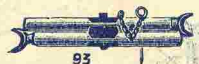
88



91



92



93



94



97



98



99



95



96



100

Sheep Pulley.

No.				
100	Lamb Pulley	5/- each.
100	Sheep "	6/6 "
100	Calf "	8/- "
100	Bullock "	13/6 "

Lambs' Wood Set.

92	1/6 per doz.
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Wire Block Brushes.

Plain 1/6	One Handle 2/-	Two Handle 2/6
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Best

Tinned-Iron Me.

(Very Strong)

No.	Size, 18 ins. long x 13 in	
83	" 20 "	14
83	" 22 "	15½

ENAMELLED OBLONG

14" x 10½"	16" x 11½"
2/6	2/9
20" x 15"	22" x 16"
4/3	5/3

ENAMELLED OVAL DISH

10" x 8"	12" x 9"	1
1/2	1/6	
	16" x 11½"	18"
	2/6	

Salt Meat Ti

(Wood.)

No.	30" x 18"	33" x 18"	36"
82	4/6	5/6	7/-

Saveloy Kettles

(Handsomely Japanned and G. in all Colours).

89	...	7/- & 12/-	each.
	Ornamental Stands for Gas Stoves,	2/-	extra.

Tinned Iron Spoons.

87	...	4d.	6d.	8d.	each.
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Calf Cramp.

85	1/6	each.
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Spreaders.

93	...	2/6	per pair.
93	Iron	...	4/- "

Tinned

Iron Copper Fork.

88	...	9d.	1/-	1/3	1/6	each.
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Pritch.

91	1/-	each.
----	-----	-----	-----	-------

French Block Scraper.

84	Steel	...	2/-	each
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Wooden Calves' Gamba

96	1/-	ea
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Block Brush.

No.				
97	1/- each.

Scrub Brush.

98 and 99	1/-	each.
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Bullock Tree.

	5 ft.	5 ft. 6 in.	6 ft.
94 ...	7/-	7/6	8/- each.

Without Strap in centre, 2/- less each size.

BEST QUALITY HOOKS.

S Hooks (Tinned).

No.	4	4 (Stout)	5	6 ins.
1	... 4d.	5d.	7d.	10d. per doz.
2	1 3/4 2/- per doz.
3	1 3/4 2/- "
4	...	9 12 15 18 21 ins.
	3/-	4/-	4/9	6/- 7/6 per doz.
These are made specially heavy for beef.				
4	...	24 27 30 33 36 ins.
	8/-	9/-	10/-	11/- 12/- per doz.

Rail Hooks (Tinned).

No.	5	9d.	1/6 per doz.
6	(very strong)	3/-	"
7	Tinned, from	3/-	"
8	(Loin Pork Hooks)	9d.	"

Nail-up Hooks (Tinned).

9	1/-	1/3	1/6 per doz.
10	2/-	2/6	3/- "

Chine Hooks (Black).

11	1/6 per doz.
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Double Hooks (Tinned).

12	7/- per doz.
12	(Extra Strong)	8/- "

Gambals (Tinned).

14	(8-in. for Lambs)	...	9/- per doz.
14	(10-in. for Lambs)	...	10/- "
14	(13-in. for Sheep)	...	12/- "
16	(10-in. for Lambs)	...	8/- "
16	(13-in. for Sheep)	...	10/- "

Swivel Hooks (Tinned).

17	1/- each.
18	1/3 "
19	...	12 15 18 21 24 ins.
	1/3	1/6	1/9	2/-	2/3 each.
19	...	27 30 33 36 ins.
	2/6	2/9	3/-	3/3	each

Pluck Hooks (Tinned).

20	1/6	2/-	2/6 each.
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Long Arm.

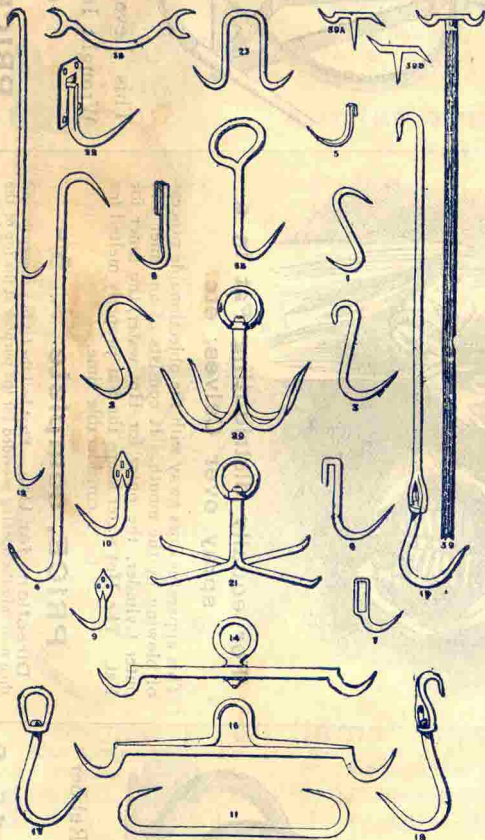
39	...	5 6 7 8 feet.
	1/6	2/-	2/6	3/-	...
Can be fitted with Hooks 39a, 39b, same prices.					

Breast Iron.

56	1/6 each.
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Hand Hook.

58	1/- each.
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Sausage Hooks (Tinned).

21	1/6 each.
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Door Hook and Plate.

...	1/3 per pair.
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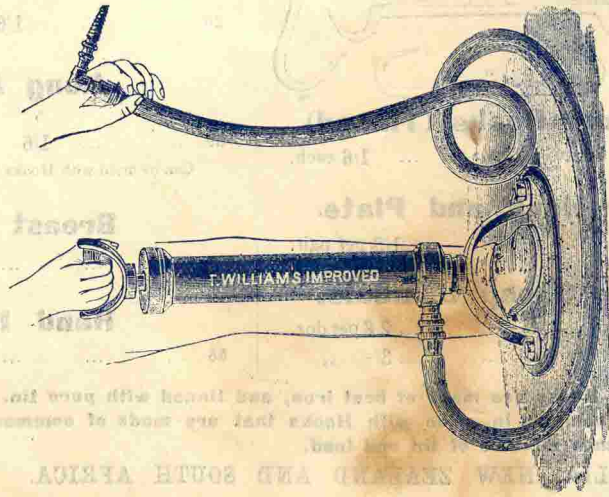
Close Sheep Gambals.

(Tinned)	2/6 per doz.
(Extra strong).	3/- "

All Hooks are made of best iron, and tinned with pure tin. I do not attempt to compete in price with Hooks that are made of common iron and coated with a mixture of tin and lead.

OSTRALIA, NEW ZEALAND AND SOUTH AFRICA.

THE "WILLIAMS" CALF & LAMB BLOWER.



Brass Pump, and Best India Rubber
Tubing.

PRICE, complete £1 15 0

WILLIAM'S IMPROVED FAT BLOWER



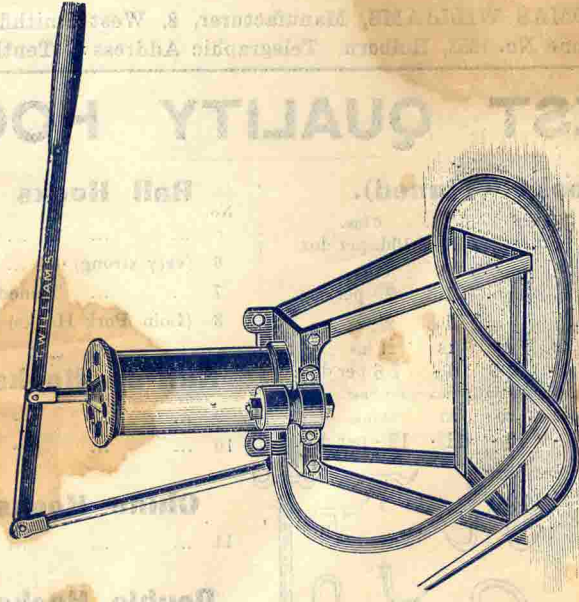
**For equally distributing Fat in a
spray over Calves, etc.**

This apparatus does away with the objectionable process of blowing by the mouth. It consists of an inner and outer Cylinder, the outer for Hot water, the inner for Fat. The Hot water keeps the Fat properly melted for a considerable time.

PRICE, complete .. 5/-

Directions for Use.—First boil the fat in a saucepan, and then pour into the opening provided for the purpose at the top of the cylinder, then blow through tube as shown in the above engraving.

THE "WILLIAMS" Improved Lever CALF AND LAMB BLOWER.



This Lever Air Pump is made of Brass, with Wrought Iron Stand; it gives a powerful blast and can be highly recommended.

PRICE, complete .. £2 10 0

THIS Preparation has now been used for many years by the Butchering Trade, and has given entire satisfaction. It gives a dry appearance to the meat, flies will not settle on it, and it will keep meat fresh in the hottest weather for days.

"Williams' Preservative" can always be relied on, it being made in large quantities by men who thoroughly understand its manufacture. It can be depended upon for its equal strength and fresh quality.

Price **1/6** per gallon.

1 Gallon, in a Wickered Bottle **2/9**

A detailed illustration of a glass bottle of T. Williams' Liquid Malt Preservative. The bottle has a long neck with a cork stopper and a label that reads "T. WILLIAMS' LIQUID MALT PRESERVATIVE". The bottle is nestled inside a large, round, woven wicker basket. The basket is filled with a dark, textured material, possibly malt or hops, which is visible around the base and sides of the bottle. The illustration is in a classic, engraved style with fine lines and cross-hatching for shading.



In 4½ and 9 Gallon Casks per gallon 1/-

4½ Gallons, in Cask	..	9/-
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9 1/2 " 15/6

4/6 will be allowed for the 4½ Gallon, and 6/6 for the 9 Gallon Cask if returned Carriage Paid.



For Preserving Meat, Poultry, Sausages, &c.

Harmless, Tasteless and unfailing. Its action is immediate and effective.

Prices—1-lb. in a box.. .. 1/- per lb.

7-lbs. „ „ „ 1 Od. „

14-lbs. „ „ „ 9d. „



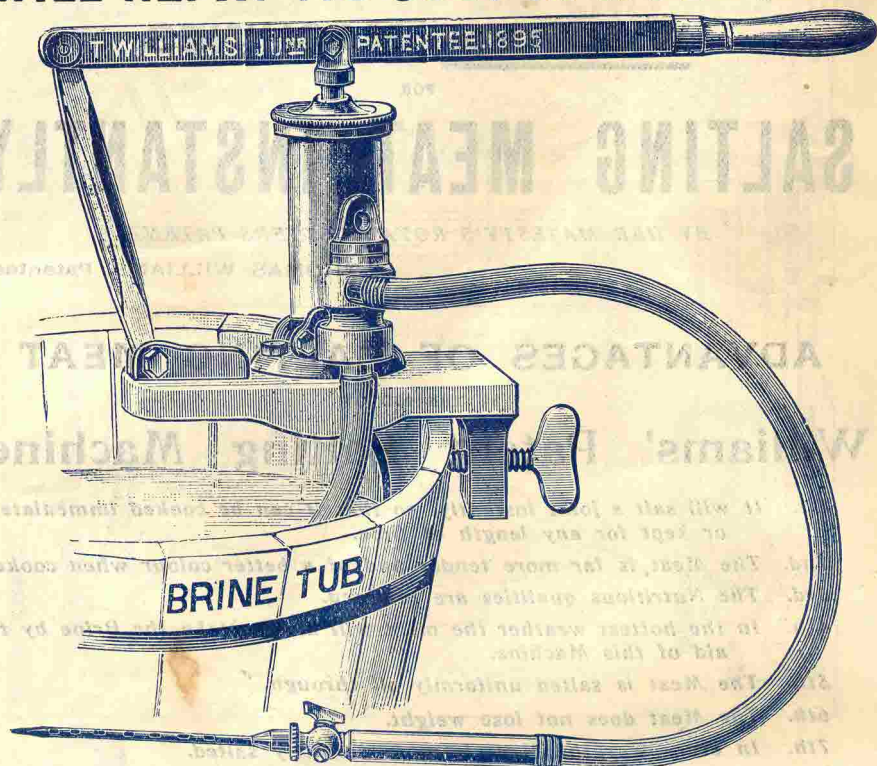
MEAT.—Dust over from a Dredger.

SAUSAGES and PORK PIES.—1-oz. of Preservative to 15-lbs. or 20-lbs. of Chopped Meat, mixing thoroughly with the seasoning. This will keep the Goods sweet for some time.

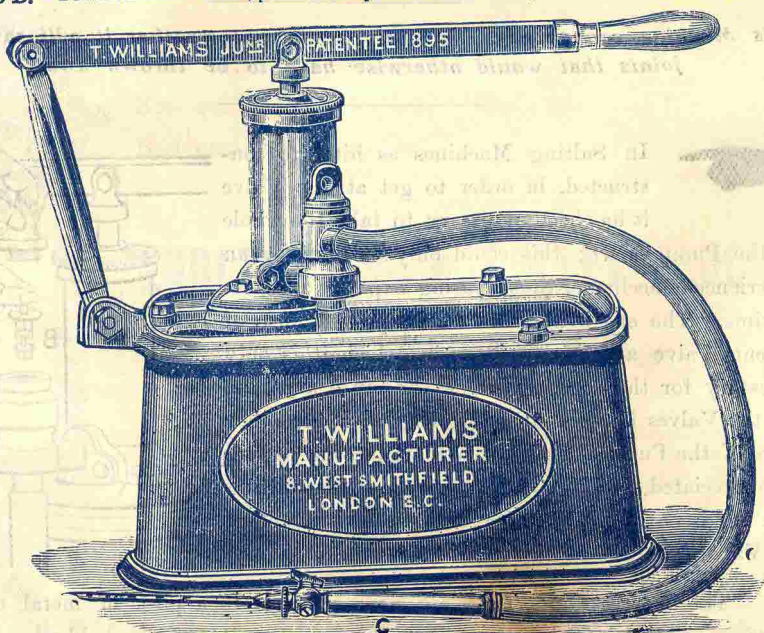
Carriage Paid on 7 and 14 lbs. of Preservative Powder.

Carriage on LIQUID PRESERVATIVE to be PAID BY PURCHASER.

WILL REPAY ITS COST IN A FEW DAYS



Mark O.B.—To fix on a Brine Tub, patent Pump and all recent improvements. Price **£1 5 0**

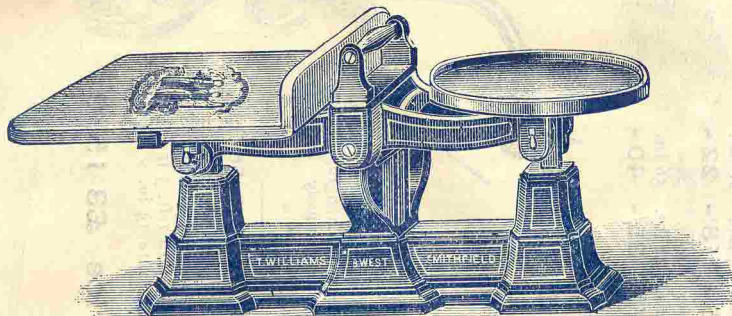


- | | | |
|---|----------------|----------------|
| No. 1 B.—Fixed on a strong Galvanized Iron Tank holding 2 gallons of Brine, patent Pump, and all recent improvements. | Price complete | £1 10 0 |
| No. 2 B.—With Enamelled Iron Tank holding 2 gallons of Brine, extra large and powerful Pump, and all recent improvements. | Price complete | 2 5 0 |
| No. 3 B.—Ditto, holding 4 gallons of Brine. | Price complete | 2 15 0 |

Steam Factory—Smithfield Works, Gee Street, Goswell Road, London.

THE "EMPIRE" HIGH-CLASS BUTCHERS' BALANCE SCALES.

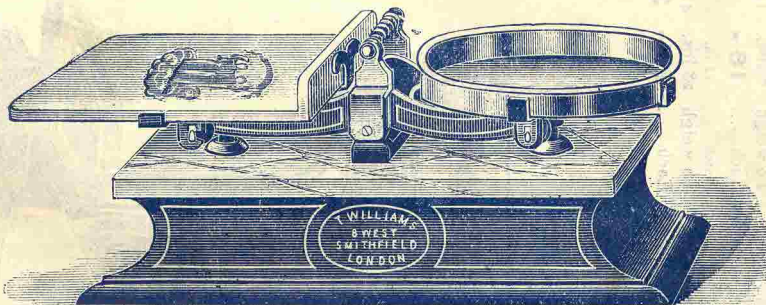
These Scales are now generally used by Butchers where quick and accurate weighing is essential. They take up a small space and are highly recommended.



No. 50.

IRON Stand, handsomely japanned and gilt. IRON weight scale and square china plate.

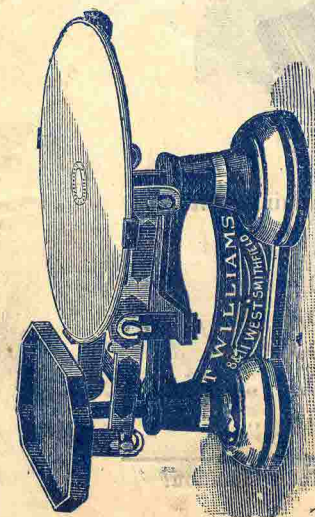
10 lbs.	28/- each.
20 lbs.	35/- „
30 lbs.	45/- „
40 lbs.	55/- „



No. 51.

Ebonized Box, gold lined, strong marble top; square china plate.

With <u>IRON</u> weight scale	..	20 lbs.,	45/- each.
Ditto	30 lbs.,	50/- „
Ditto	40 lbs.,	60/- „
With <u>SOLID BRASS</u> weight scale	..	20 lbs.,	50/- „
Ditto	30 lbs.,	60/- „
Ditto	40 lbs.,	70/- „



No. 9.

TO WEIGH 28-lbs.

Height 1-ft. 10-ins. Length 2-ft.
Width 1-ft. 1-in.

China Plate 11-in. x 12-in.

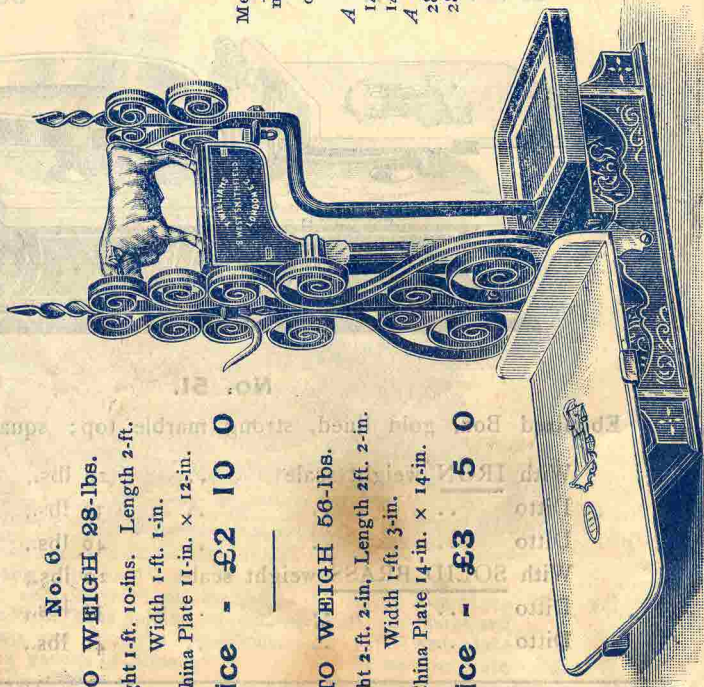
Price - £2 10 0

TO WEIGH 56-lbs.

Height 2-ft. 2-in. Length 2ft. 2-in.
Width 1-ft. 3-in.

China Plate 14-in. x 14-in.

Price - £3 5 0



No. 10.

TO WEIGH 28-lbs.

Height 1-ft. 10-ins. Length 2-ft.
Width 1-ft. 1-in.

China Plate 11-in. x 12-in.

Price - £2 10 0

TO WEIGH 56-lbs.

Height 2-ft. 2-in. Length 2ft. 2-in.
Width 1-ft. 3-in.

China Plate 14-in. x 14-in.

Price - £3 5 0

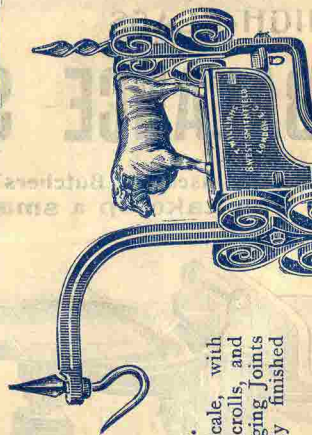
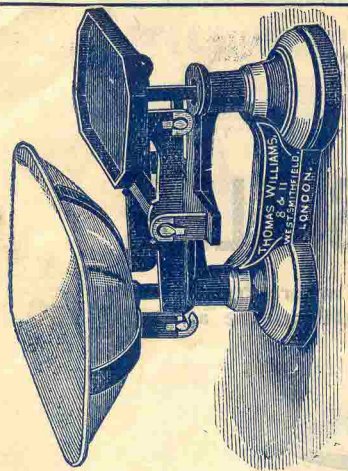
HIGH-CLASS BUTCHERS' SCALES

No. 9.—Counter Scale, Round China Plate, handsomely japanned Black and Gold.

Plates ...	9 in.	10 in.	11 in.
To weigh	7 lbs.	14 lbs.	21 lbs.
Each ...	16/-	17/6	21/-
Plates ...	12 in.	13 in.	14 in.
To weigh	28 lbs.	42 lbs.	56 lbs.
Each ...	25/-	30/-	38/-

No. 10.—Counter Scale, with strong oblong tin Scoop, handsomely japanned in Black and Gold.

Scoop ...	12 in.	13 in.	15 in.
To weigh	7 lbs.	14 lbs.	21 lbs.
Each ...	16/-	18/-	22/-
Scoop ...	18 in.	20 in.	22 in.
To weigh	28 lbs.	42 lbs.	56 lbs.
Each ...	27/6	35/-	40/-



No. 8.

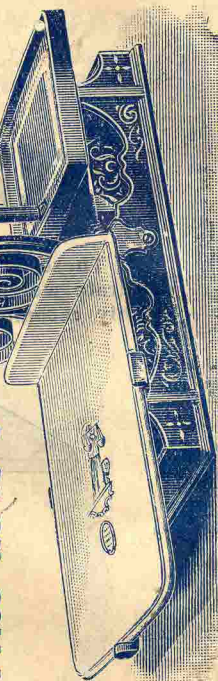
A Strong Scale, with Wrought-Iron Scrolls, and long arm for hanging joints on. Very nicely finished and japanned.

TO WEIGH 56-lbs.

Height 2-ft. 3-in.
Length 2-ft. 2-in.
Width 1-ft. 3-in.

China Plate 14-in. x 14-in.

Price £3 15 0



HIGH-CLASS BUTCHERS' SCALES.

THOMAS WILLIAMS' SPECIALITÉ.

No. 15.

No. 20.

Handsome Scale, with
Pink and Gold China
Pillars, Japanned Cream
Lined with Pink and Gold,
quite an ornament to any
shop.

Height 3-ft.

Length 2-ft. 5-in.

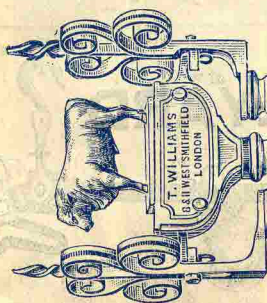
Width 1-ft. 2-in.

To weigh 56-lbs.

China Plate 14-in. x 14-in.

Price £5 0 0

This Scale can be
supplied with handsome
polished brass pillars at
the same price, if desired.



WEIGHTS.

—

Square Iron
Weights with
Ring.

—

7-lbs. to $\frac{1}{2}$ -oz.

7/-

—

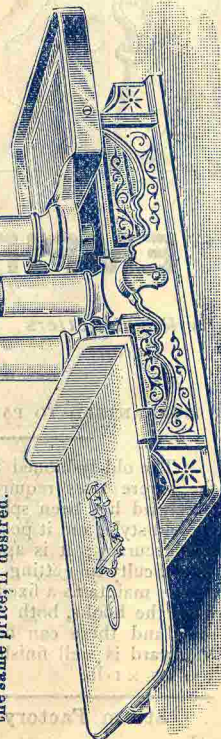
14-lbs. to $\frac{1}{2}$ -oz.

8/6

—

28-lbs. to $\frac{1}{2}$ -oz.

12/6



WEIGHTS.

—

Solid Brass Bell
Shape.

—

4-lbs. to $\frac{1}{2}$ -oz.

15/-

—

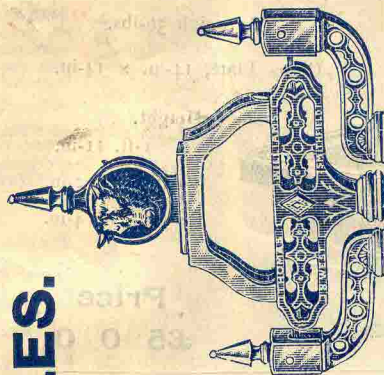
7-lbs. to $\frac{1}{2}$ -oz.

24/-

—

14-lbs. to $\frac{1}{2}$ -oz.

42/-



This scale is quite an
ornament to a shop.
The Pillars, Mounts, and
Weight Scale are of
Polished Brass, and very
tastefully finished.

It is acknowledged
by the trade to be the
most handsome and best
scale manufactured.

To weigh 56 lbs.

China Plate 14-in. x 14-in.

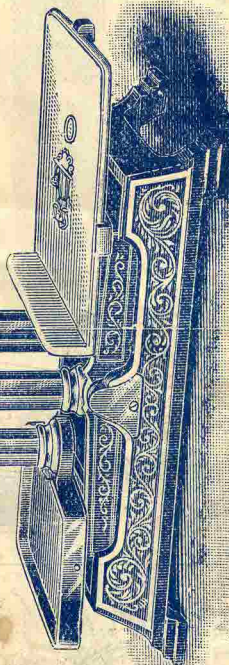
Height 3-ft. 8-in.

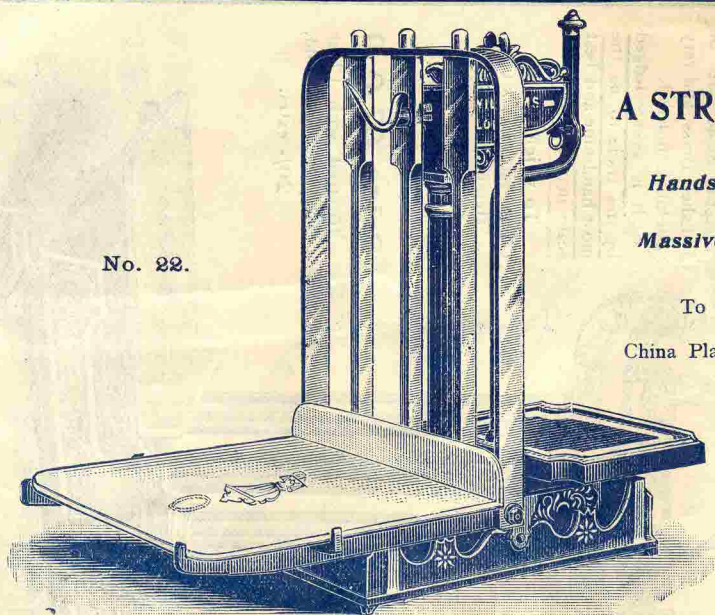
Length 2-ft. 6-in.

Width 1-ft. 4-in.

Price £7 0 0

If fitted with China
Pillars, Pink and Gold,
20/- extra.





No. 22.

A STRONG SCALE

*With
Handsome Polished
and
Massive Brass Front.*

To weigh 56-lbs.

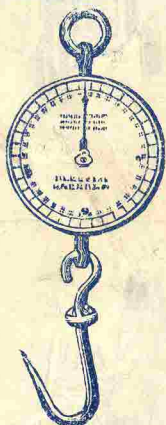
China Plate, 14-in. x 14-in.

Height,

1-ft. 11-in.

Width, 1-ft. 2-in.

Length, 2-ft. 4-in.

Price**£5 0 0****SPRING BALANCES,**

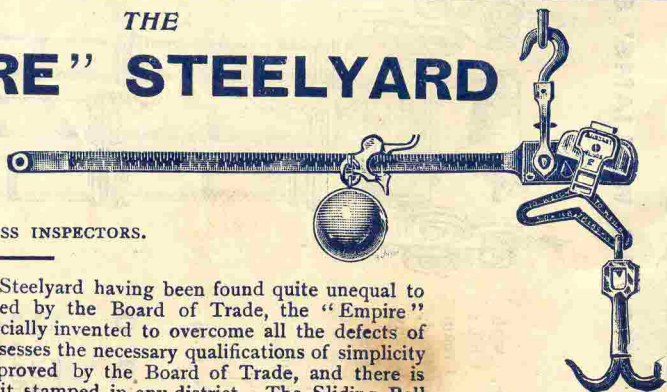
STAMPED BY OFFICIAL INSPECTOR.

30-lb. x ozs., Round Tin Scale and Chains	14/-
30-lb. x ozs., Iron Arm and Oblong Tin Scale	15/-
200 x 1-lb., with Hook	15/-
300 x 1-lb. „	22/-
25 stone (8-lb.), Double Marked, with Hook	16/-
36 „ „ „ „	24/-
50 „ „ „ „	34/-

THE
“EMPIRE” STEELYARD

*By Royal Letters
Patent*

GUARANTEED TO PASS INSPECTORS.



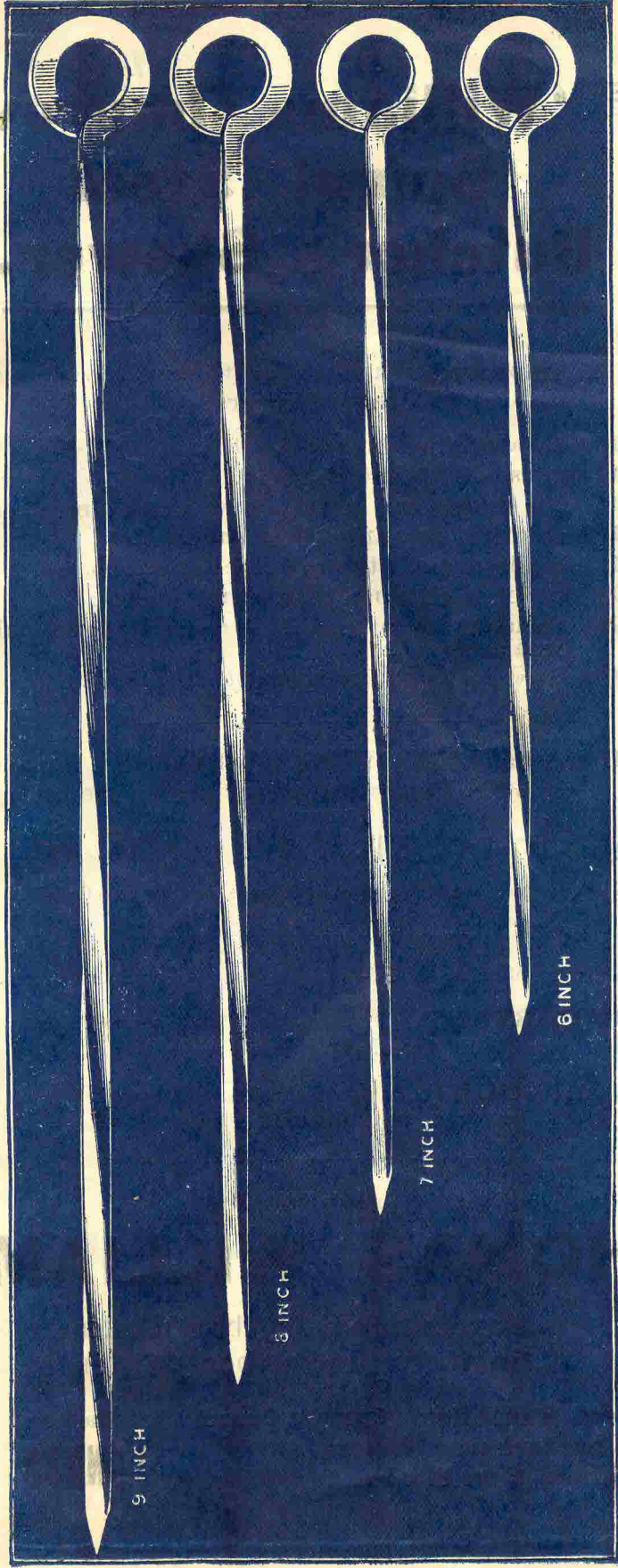
The old-fashioned Steelyard having been found quite unequal to the severe tests required by the Board of Trade, the “Empire” Steelyard has been specially invented to overcome all the defects of the old style, and it possesses the necessary qualifications of simplicity and accuracy; it is approved by the Board of Trade, and there is no difficulty in getting it stamped in any district. The Sliding Ball always maintains a fixed position when the meat is suddenly removed from the hooks, both the light and heavy denominations are on one side, and there can be no error in reading off the weight. This Steelyard is well finished throughout. To weigh 75-lbs. x $\frac{1}{4}$ -lb. and 300-lbs. x 1-lb.

Price £3 0 0

Steam Factory—Smithfield Works, Gee Street, Goswell Road, London.

THE WILLIAMS' IMPROVED "SPIRAL" STEEL BUTCHERS' SKEWERS.

PRACTICALLY UNBREAKABLE. STRONGER THAN WOOD.












Sold only by **THOMAS WILLIAMS.**


BEWARE OF USELESS IMITATIONS [MADE OF IRON.]



THE 'Williams' Improved 'Spiral' Steel Butcher's Skewer.

 This improved shape has the following advantages over all other Skewers:—


-  It makes a smaller hole in the Meat.
-  It enters the Meat more freely.
-  It can be pulled out of the Meat when cooked most easily.
-  It is stronger than any other shape.
-  It is made of good Steel and tinned in pure tin.
-  For Price it is cheaper than other makes.
-  No accident can occur to the user for it is practically unbreakable.
-  Each Skewer is carefully tested in the twisting.


 If you have not yet used Steel Skewers give them a trial, you will find your customers prefer them.

SIZES—6 in., 7 in., 8 in., 9 in. **PRICE**, 5d. per lb.

 The drawings on the preceding page show the exact size of Skewers.

Sample Orders of 7 lbs. for 3/- will be sent to your address carriage paid.

 **IMPORTANT.** Orders for 7 lbs. assorted sizes are not forwarded carriage paid.

 **DISCOUNT.** Order for 56 lbs. and upwards, five per cent.

 **CARRIAGE PAID.**

Sold only by

THOMAS WILLIAMS,

Manufacturing Butchers' Cutler,
Engineer and Shop Fitter,

8, West Smithfield (Opposite Central Meat Markets),
79, Charterhouse Street,
Smithfield Iron Works, Gee Street, **LONDON, E.C.**

THOMAS WILLIAMS, Expert Butchers' Shop Fitter, 8, West Smithfield, E.C. 17

UP-TO-DATE AND SPECIALLY DESIGNED

Butchers' Shop Fittings

A SPECIALITY.

SUPERIOR WORKMANSHIP. ORIGINAL DESIGNS.



I supply every requisite, including

WALL TILES, PLAIN AND COLOURED

Marble Slabs, Side Counters, Stall Boards,

MARBLE, SLATE AND GLASS FACIAS, &c., &c.

References allowed to Butchers whose shops I have fitted with every requisite.

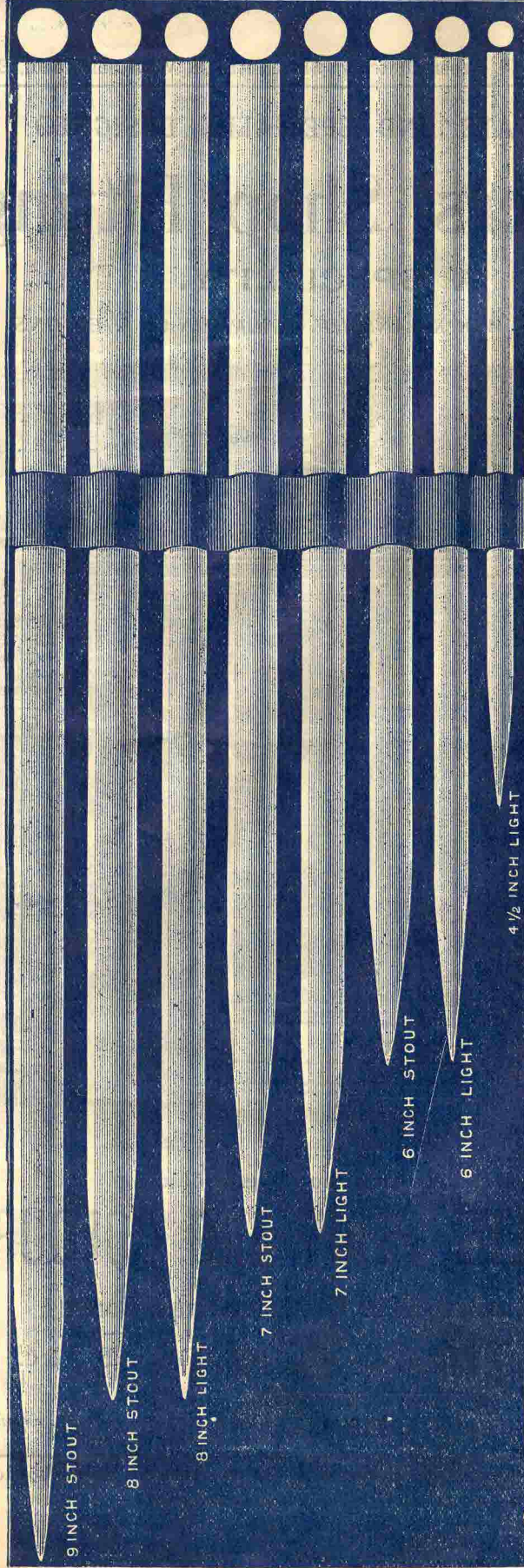
Steam Factory—Smithfield Works, Gee Street, Goswell Road, London,
Effective Designs at reasonable prices.

A COMPETENT PERSON SENT TO, TAKE PARTICULARS FREE OF CHARGE.

DESIGNS AND ESTIMATES FREE.

THOMAS WILLIAMS, BUTCHERS' OUTLER, 8, WEST SMITHFIELD, E.C., ETC. **ENGINEER ETC.,** **BEST QUALITY BUTCHERS' MACHINE-MADE SKEWERS.**

REVISED PRICES. (These Prices are subject to alteration without notice.)



MAPLE SKEWERS.

Size	Price per 1000	Average in Barrel	Size
4 1/2 in. Marking Skewers	1/9 ..	60,000	8 inch light
6 " "	2/9 ..	35,000	8 " stout
7 " light	3/6 ..	15,000	9 " "
7 " stout	5/- ..	12,000	

HICKORY SKEWERS.

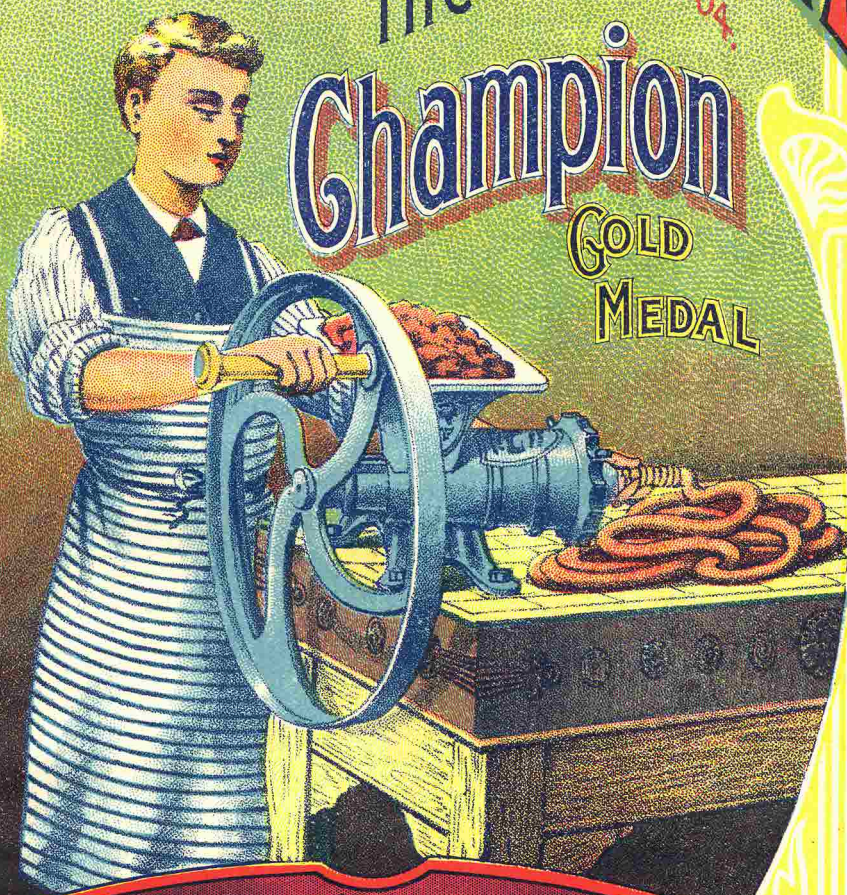
Size	Price per 1000	Average in Barrel	Size	Diameter	Price per 1000	Average in Barrel
4 1/2 inch	2/- ..	68,000	8 inch	X 1 5/8 stout	6/- ..	11,000
5 1/2 " "	2/9 ..	35,000	9 " "	X 1 5/8 " "	6/3 ..	10,000
6 " "	3/3 ..	30,000	10 " "	X 1 5/8 " "	6/6 ..	9,000
7 " "	4/- ..	18,000	12 " "	X 3/8 " "	14/- ..	6,000
7 " "	5/9 ..	13,000	14 " "	X 3/8 " "	15/- ..	5,000
8 " "	4/8 ..	14,000	16 " "	X 3/8 " "	16/- ..	4,000

SKEWERS.—On Orders amounting to £1 a Discount of 5% (1/- in the £) is allowed, and Carriage Paid per Goods Train to any town in England. No charge is made for packing.

WILLIAMS'S PATENT

WITH IMPROVEMENTS, PATENTED 1904.

The
Champion
GOLD
MEDAL



**MEAT CHOPPER
AND
SAUSAGE FILLER**

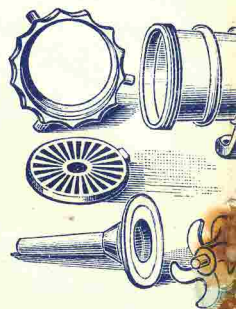
Nº 45 Will cut and fill into skins
at one operation, 4 lbs. per minute,

PRICE COMPLETE £ 2 10 0.

BY HIS MAJESTY'S
ROYAL LETTERS PATENT.

UPWARDS OF 8

The 1904 "Champion" Combined Meat Chopper and Sausage Filler.



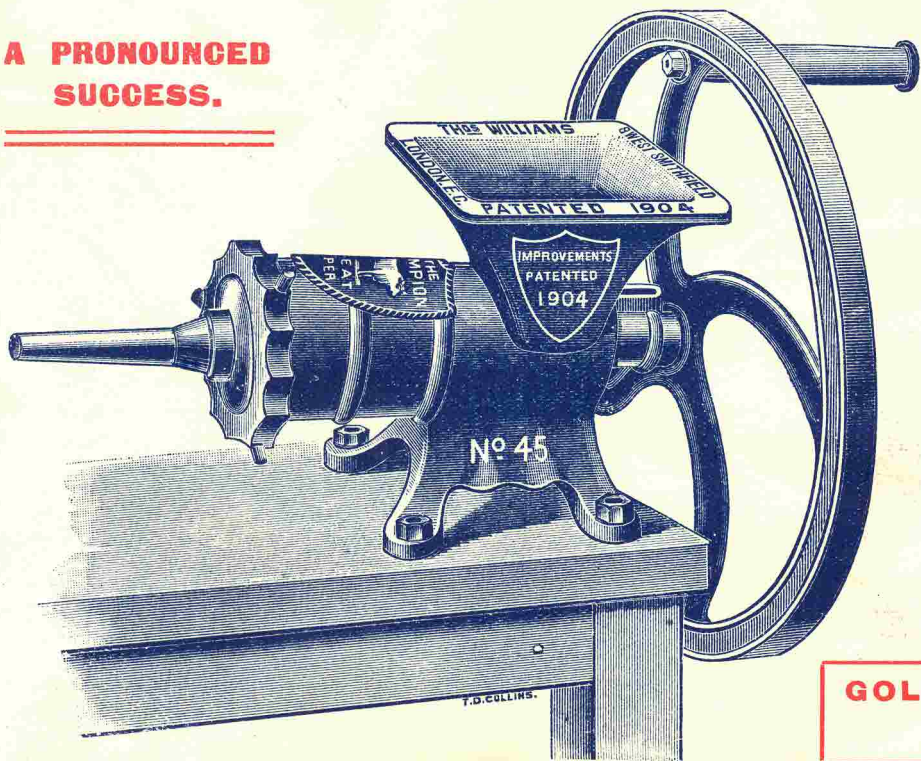
VIEW OF MACHINE WHEN TAKEN



Important Warranty.

I manufacture these Ma
materials. The Machin
the broken part display

**A PRONOUNCED
SUCCESS.**



UNBRE
CUT
PL

and p
hardene
knife,
the cutti
last

GOLD MEDAL

The Highest Aw
England for Sat

No. 45. Will chop and fill into
Skins at the rate of 4 lbs.
per minute .. Price **£2 10 0**



CARR
TO A
OF E

THOMAS WILLIAMS

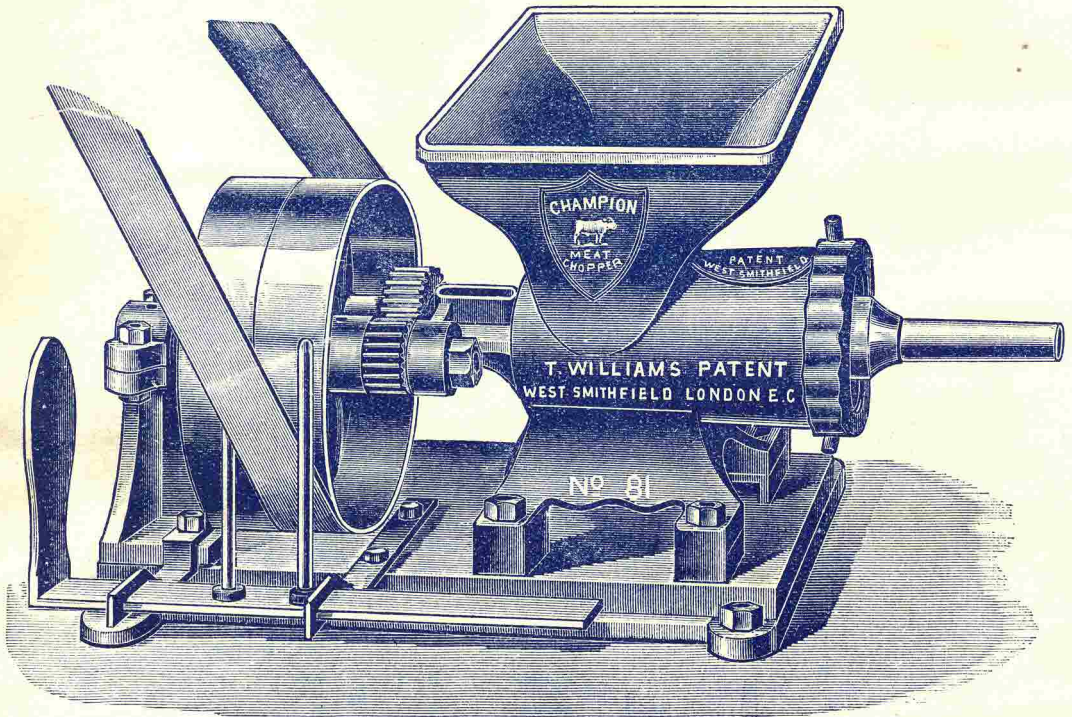
8, WEST SMITHFIELD,
SMITHFIELD WORKS, GEE ST

79 ~~77~~ CHARTERHOUSE STREET,



THE "CHAMPION" Gold Medal SAUSAGE MACHINE,

Fitted with the LATEST IMPROVEMENTS.



No. 81a.

THIS MACHINE has been specially designed to be driven by a small
Gas Engine or Electric Motor.

It will cut about 550 lbs. per hour.

It will cut and fill into skins about 450 lbs. per hour.

It is fitted with fast and loose pulley and striking fork.

PRICE complete, as shown in the engraving, **£8 10 0**

If fitted on a Strong Iron Stand, 30/- extra.

THE "EMPIRE" LONDON-MADE Portable Ice Safes & Rooms

MADE IN SECTIONS.

Being made in sections they can be easily removed and re-erected in another position when required.

MATERIAL USED.

They are made of seasoned Timber, well planed and varnished, and the finish is all that can be desired. They have a nice appearance in the shop.

DIRECT CIRCULATION OF COLD DRY AIR.

In these Safes there is a direct circulation of Cold Dry Air, thus economising Ice and preventing all moisture. The consumption of Ice is considerably reduced owing to this Dry Air circulation, in fact, these Safes are acknowledged to be the coolest Safes that are made.

PRICES.

The prices are as reasonable as is consistent with good quality of material and workmanship.

SAFES TO SPECIAL ORDER.

If you do not find illustrated and priced the Safe that you want, please let me know your requirements, or I will send a competent person to take particulars (free of charge) and quote you price.

EXPERIENCE.

The Safes are the outcome of thirty years' experience in the construction of Ice Safes.

"WILLIAMS" PERMANENT DRY AIR COLD ROOM.

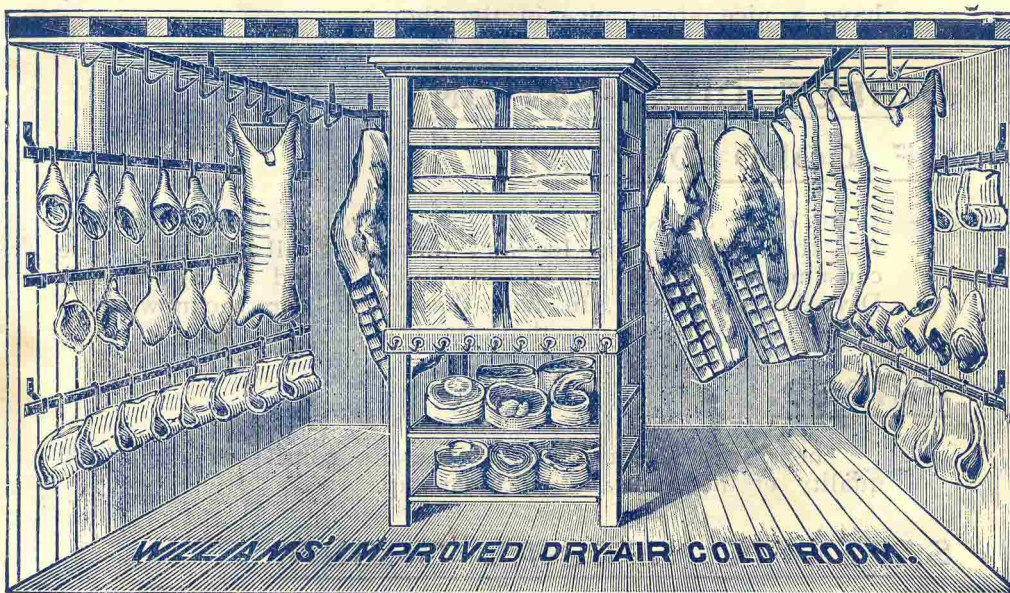
Acknowledged to be the Most Perfect Cold Room
yet introduced to the Butchering Trade.

ADVANTAGES.




Perfect and unequalled preserving properties.

Great economy in the consumption of Ice.

Low and equal temperature.



The above engraving represents a Room built under a shop, these
Rooms can be built to suit any position.

-  An efficient staff of carpenters kept who are accustomed to this class of work.
-  None but thoroughly seasoned Timber used, a large stock of which I hold.
-  Estimates given. A competent person sent to any part of the country to take particulars, free of charge.

Steam Factory—Smithfield Works, Gee Street, Goswell Road, London.

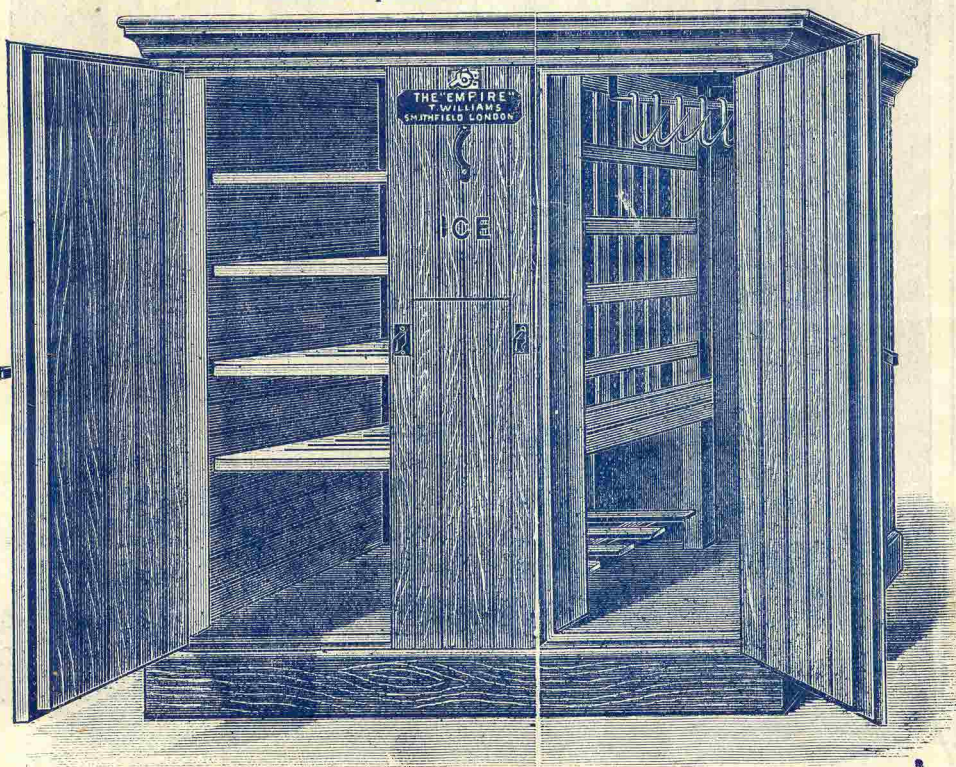
IN STOCK.

THE "EMPIRE" PORTABLE ICE SAFES,

FITTED WITH

WILLIAMS' LATEST IMPROVEMENTS.

Made in Sections, so that it can be easily removed and re-erected in another position when required.



No. 70.

This Safe is made in sections. It has two Meat Compartments, one of which is fitted with four removable shelves, and the other with bars and hooks, the Ice Box is in the centre and Door at front.

The finish of these Safes is unequalled. The outer casing is of selected and well-seasoned Pitch Pine, well planed and varnished. They are so superior in appearance that they form quite an ornament in a shop.

PRICE.

No.	Width Over Cornice.	Depth Over Cornice.	Height Over Cornice.		
70	5 ft. 6 in.	3 ft. 0 in.	6 ft. 0 in.	..	£15 0 0

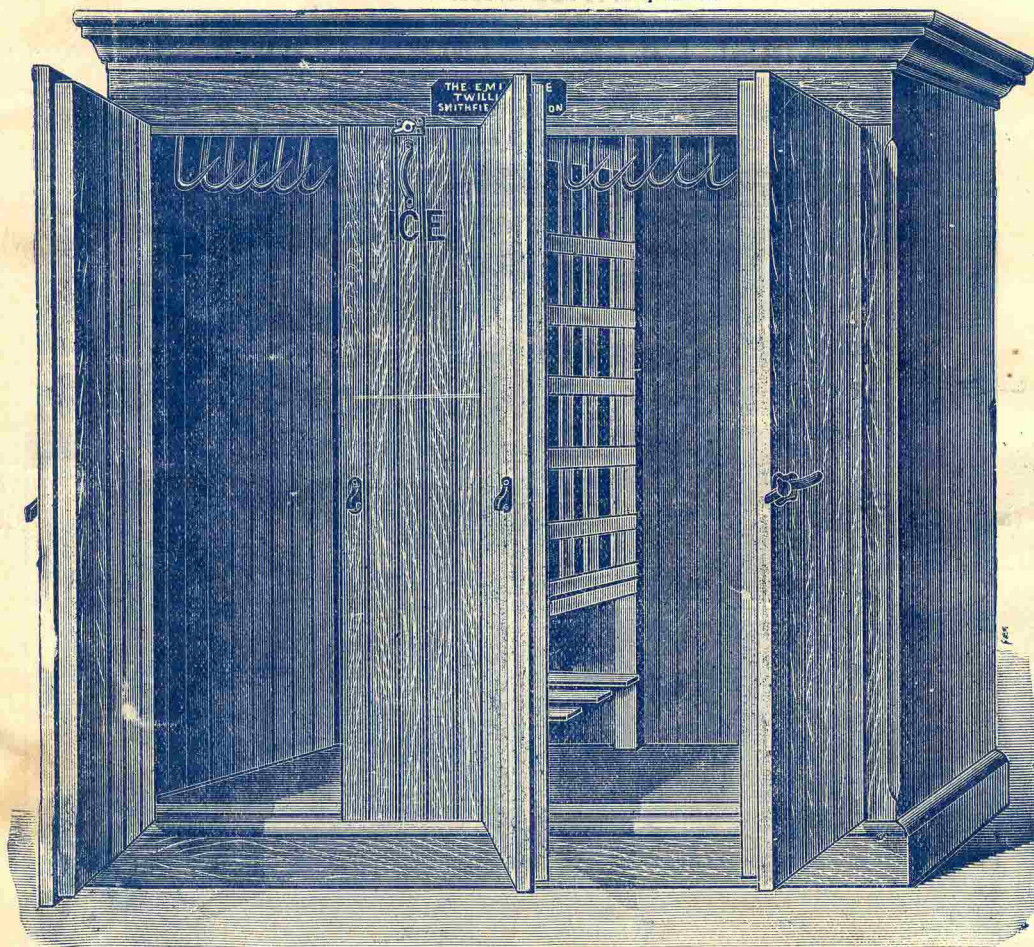
Steam Factory—Smithfield Works, Gee Street, Goswell Road, London.

IN STOCK.

THE "EMPIRE" PORTABLE ICE SAFES,

FITTED WITH
WILLIAMS' LATEST IMPROVEMENTS.

Made in Sections, so that it can be easily removed and re-erected in another position when required.

**No. 71.**

This Safe is made in sections. It has two Meat Compartments, single door on left-hand side and double door on right-hand side. There are four removable shelves in one compartment, and hooks and bars fixed in the other, the Ice Box is in the centre, and Door at front.

The finish of these Safes is unequalled. The outer casing is of selected and well-seasoned Pitch Pine, well planed and varnished. They are so superior in appearance that they form quite an ornament in a shop.

PRICES.

No.	Width Over Cornice.	Depth Over Cornice.	Height Outside Cornice.		
71	6 ft. 6 in.	3 ft. 4 in.	6 ft. 9 in.	..	£19 0 0
No.	Height Over Cornice.	Width Over Cornice.	Depth Over Cornice.		
72	7 ft. 0 in.	7 ft. 2 in.	4 ft. 0 in.	..	£27 0 0

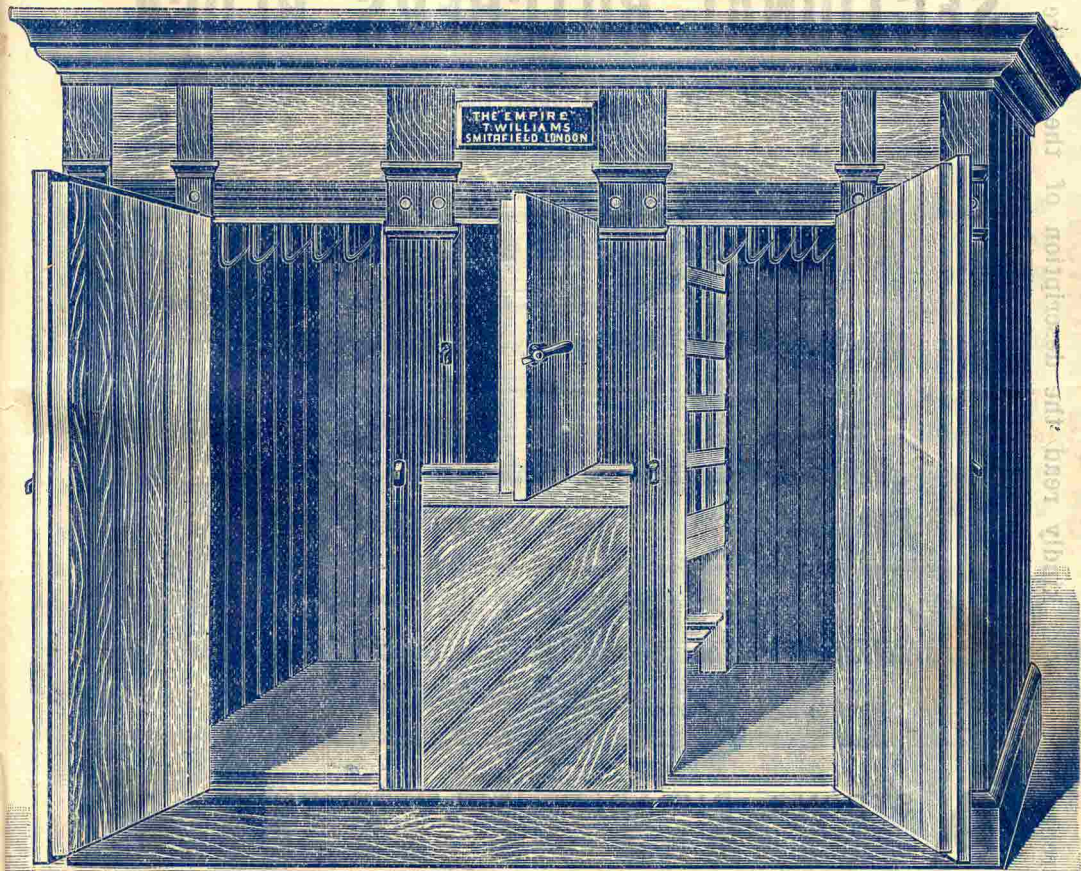
Steam Factory — Smithfield Works, Gee Street, Goswell Road, London.

IN STOCK.

THE "EMPIRE" PORTABLE ICE SAFES,

FITTED WITH
WILLIAMS' LATEST IMPROVEMENTS.

Made in Sections, so that it can be easily removed and re-erected in another position when required.



No. 73.

A roomy Safe, with two large Meat Compartments, fitted with rails and hooks. The wood used for the outer casing is best Pitch Pine, well planed and varnished. The Pilasters and ornamental work in front are stained to imitate Walnut, which gives the Safe a handsome appearance.

PRICE.

	Width	Depth	Height	PRICE
No.	Over Cornice.	Over Cornice.	Outside Cornice.	Complete.
73	8 ft. 0 in.	4 ft. 4 in.	7 ft. 0 in.	£30 0 0

Special sizes to order. Prices on receipt of size required.

The Latest and Best Invention in Sectional Blocks.

THE "EMPIRE"

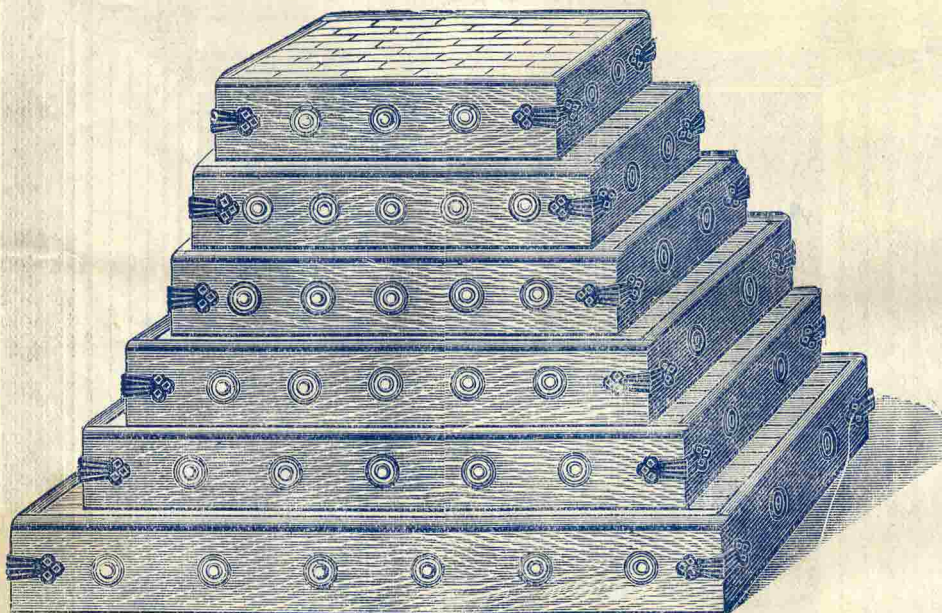


REVERSIBLE



SECTIONAL BUTCHERS' BLOCK.

Has no equal. It will last longer than three solid blocks.



STRONG, DURABLE, WELL FINISHED.

These Blocks are a great improvement on all other Sectional Blocks. They are made so that either side can be used; when one side is worn down the Block can be turned over and practically a new Block is ready for use. They are made of selected and kiln-dried hard wood, each section is planed and bolted to its neighbour (as shewn in the engraving on next page) in such a manner that the Block is as solid as if it were one piece of wood. Each section is thoroughly examined before being fixed in position, knotty and imperfect pieces are thrown out. One section will not sink down from another owing to the strong bolts which pass through each section. NO OTHER BLOCK HAS THIS ADVANTAGE, and these Blocks are the cheapest and best Reversible Block, and can be highly recommended.

PRICES of The "Empire" Butchers' Blocks.

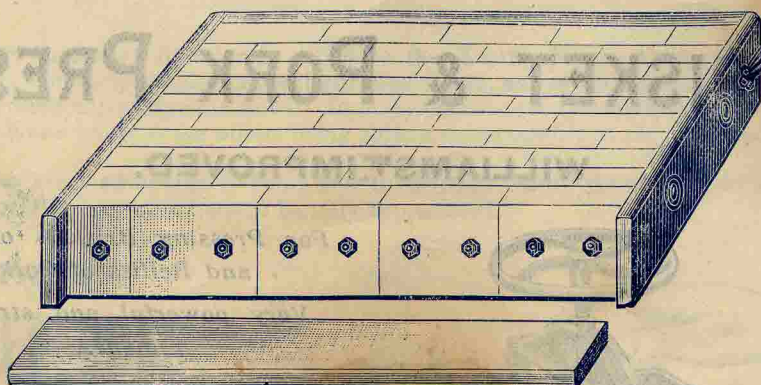


THESE SIZES ARE IN STOCK.
SPECIAL SIZES TO ORDER.

A BOLT THROUGH EACH SECTION.

Block.			Block and Open Stand.			Block and Stand with Drawers.		
ft.	in.		£	s.	d.	£	s.	d.
1	6	×	1	4	6	2	6	6
2	0	×	1	11	0	2	14	6
2	0	×	2	1	0	3	5	6
2	6	×	2	9	6	3	15	0
3	0	×	2	5	0	3	10	6
3	0	×	2	11	0	3	17	6
3	6	×	3	2	0	4	10	0
4	0	×	4	4	0	5	16	0
4	6	×	4	10	0	6	6	0
5	0	×	5	5	0	7	5	0
5	6	×	6	0	0	8	4	0
6	0	×	7	4	0	9	12	0
6	6	×	8	2	0	10	14	0
7	0	×	9	0	0	11	16	0

THE SECTIONS DO NOT GET LOOSE.



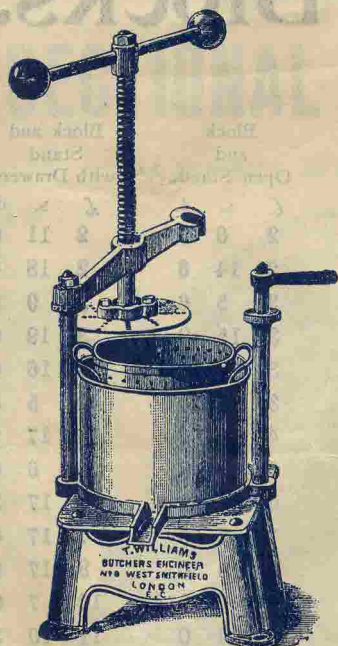
The above illustration explains how the Bolts hold each section together.

**NO OTHER BLOCK MADE HAS THIS
IMPORTANT ADVANTAGE.**

THOMAS WILLIAMS'

IMPROVED

LARD & BREAD PRESS

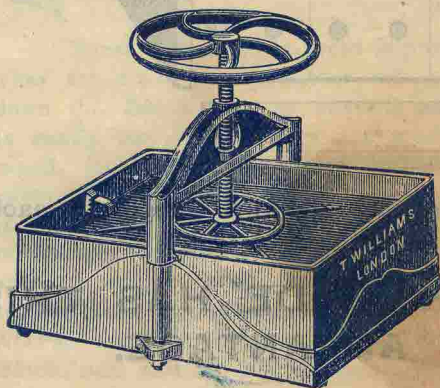


The Bridge and Standards are in Wrought Iron. It is fitted with a very powerful Screw, extra strong Cullender made out of stout Sheet Iron galvanized, and finished in the best style.

		PRICE.
Mark A	Cullender 9-in.	£2 0 0
„ B	„ 12-in.	3 0 0
„ C	„ 15-in.	4 10 0

BRISKET & PORK PRESS.

WILLIAMS' IMPROVED.



For Pressing Briskets of Beef and Bellies of Pork.

Very powerful and strongly made.

SIZE OF PAN.

No.	Wide	Deep	Long	Price.
1	8-in.	4½-in.	12-in.	15/-
2	10-in.	6½-in.	13-in.	25/-
3	10-in.	6½-in.	18-in.	35/-

THE "PERFECT" "SILENT" SAUSAGE MACHINE.

THOMAS WILLIAMS, PATENTEE.

For many years these celebrated Machines have been known as the **most efficient and lightest running** Machines for cutting Meat. Thousands are in daily use in England and the Colonies.

The principle of this Machine was first introduced by THOMAS WILLIAMS in 1879, and its superiority over all others is so generally known and acknowledged as to scarcely require being here set forth and re-stated. In the course of years, however, experience has led to various improvements being devised and patented, the whole forming the perfected machines, which are now offered to the trade as the **Cheapest, strongest and most efficient** Machines in the Market.

The following points of superiority may be briefly indicated:—

There being an absence of vibration, no special foundation is required.

They cut Meat faster, better, and with less power than others.

They do not throw out the Meat.

They save the juices of the Meat, and make better Sausages.

They cut all classes of Meat into uniform fine Sausage.

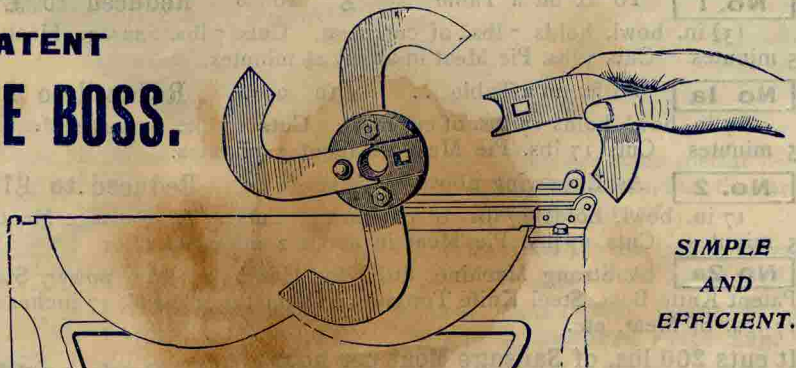
They act as Mixers, and mix the Seasoning, etc.

They are the cheapest and, in every particular, the best.

~~No~~ Particular attention is called to the **Knife Boss arrangement**, which is extremely simple, as the illustration shows, and by which the Knives can be separately adjusted to the Bowl. In many machines of this class, the disturbing of one Knife tends to the others being shifted unnecessarily at the same time.

The great advantage of being able to adjust each Knife separately needs only to be pointed out to be fully appreciated.

PATENT
KNIFE BOSS.



Steam Factory Smithfield Works, Gee Street, Goswell Road, London.

The 'Perfect' Silent Sausage Machine

**REDUCED
PRICES.**



No. 2.

These improved Machines are made from new patterns. They are strong, and simply constructed, and contain all recent improvements. They are the easiest running machines made.

No. 1 To fix on a Table £7 10 0 Reduced to £7 0 0

13½ in. bowl, holds 7 lbs. of cut meat. Cuts 7 lbs. Sausage Meat in about 5 minutes. Cuts 7 lbs. Pie Meat in about 2½ minutes.

No. 1a To fix on a Table .. £10 0 0 Reduced to £9 0 0

17 in. bowl, holds 17 lbs. of cut meat. Cuts 17 lbs. Sausage Meat in about 5 minutes. Cuts 17 lbs. Pie Meat in about 2 minutes.

No. 2 As Engraving above £12 0 0 Reduced to £10 0 0

17 in. bowl, holds 17 lbs. of cut meat. Cuts 17 lbs. Sausage Meat in about 5 minutes. Cuts 17 lbs. Pie Meat in about 2 minutes.

No. 2a A Strong Machine, fitted for Hand or Steam power, Steel Legs, Patent Knife Boss, Steel Knife Tongues. Diameter of Bowl, 17 inches; it holds 17-lbs. of Meat, etc.

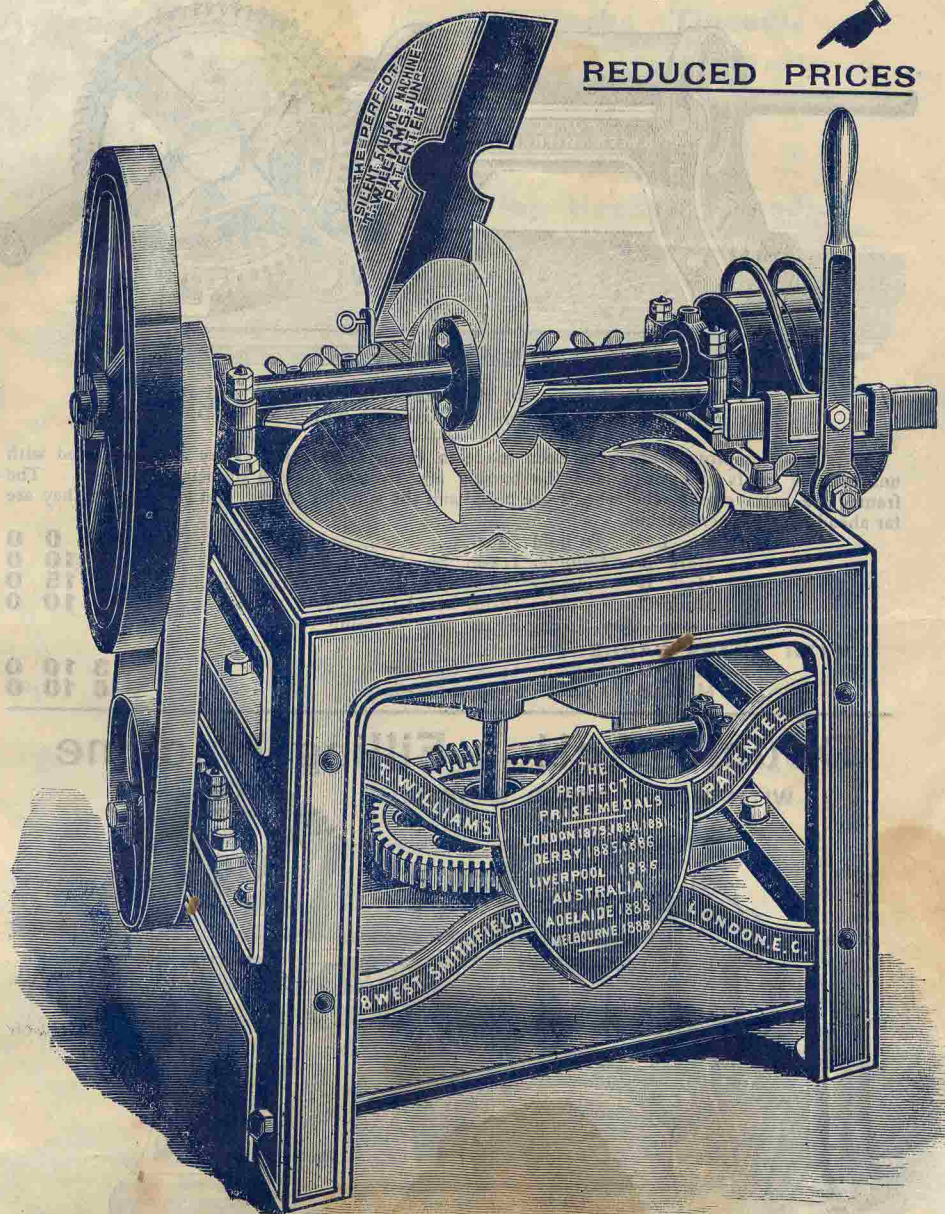
It cuts 200 lbs. of Sausage Meat per hour } £14. Reduced to £13
 " 300 " Pie " }

Can be easily driven by 1-h.p. Gas Engine.

The 'Perfect' Silent Sausage Machine

(WILLIAMS' PATENT)

REDUCED PRICES



These Machines are made from new patterns. They are made specially strong for the wholesale trade. They contain all recent improvements, and they are the simplest, strongest, and easiest running Machines made.

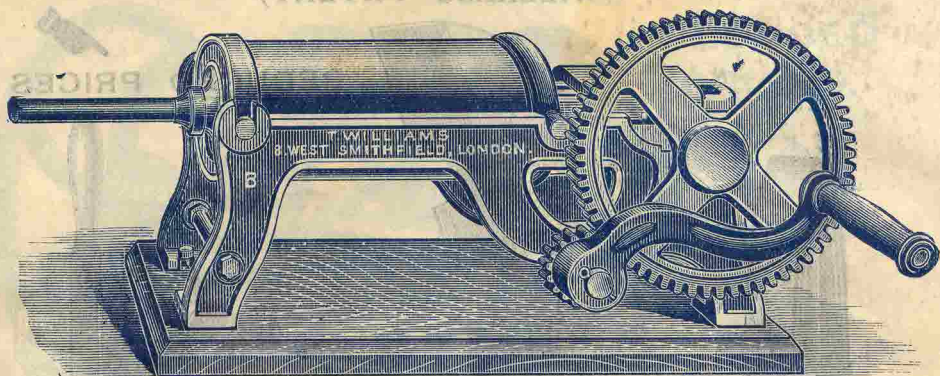
No. 2b 20 inch bowl, holds 25 lbs. cut meat. Cuts 300 lbs. Sausage Meat per hour. Cuts 400 lbs. Pie Meat per hour. £18 10s. **Reduced Price £16 10s.**

No. 3 22 inch bowl, holds 40 lbs. cut meat. Cuts 480 lbs. Sausage Meat per hour. Cuts 580 lbs. Pie Meat per hour. £30 **Reduced Price £25.**

No. 4 28 inch bowl, holds 65 lbs. cut meat. Cuts 650 lbs. Sausage Meat per hour. Cuts 750 lbs. Pie Meat per hour. £40 **Reduced Price £35.**

Steam Factory—Smithfield Works, Gee Street, Goswell Road, London.

THE "ADVANCE" SAUSAGE FILLING MACHINES.



- 1 Pipe for Beef and 1 for Pork sent with Nos. 1, A and B.
1 Pipe each for Beef, Pork and Germans with Nos. C, D. and E.

Great improvements have been made in these Machines. They are now fitted with unbreakable fronts and rings, and the barrels are rivetted instead of being soldered. The frames are extra strong, the wheels are bored and the spindles turned, and at the price they are far ahead of any other machine

No. 1	To hold 7-lbs. ...	£1 0 0
Mark A	Cylinder 11½-in. by 5½-in. to hold 10-lbs. ...	1 10 0
Mark B	Cylinder 14-in. by 5½-in. to hold 12-lbs. ...	1 15 0
Mark C	Cylinder 16-in. by 6½-in. to hold 18-lbs. ...	3 10 0

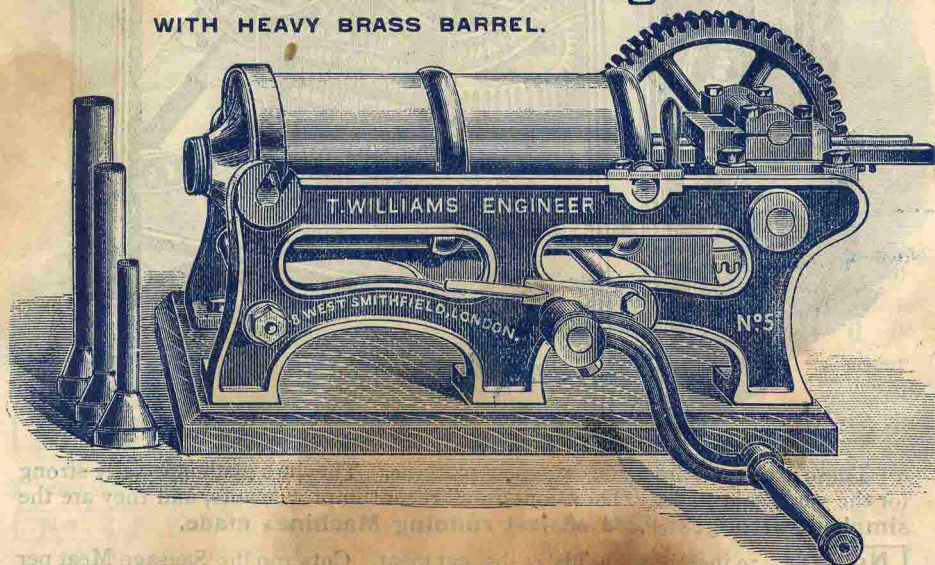
Very Strong Frame and Wearing Parts.

WITH BRASS BARREL:

Mark D	Cylinder 14-in. by 5½-in. ...	£3 10 0
Mark E	Cylinder 16-in. by 6½-in. ...	6 10 0

Double-Action Filling Machine

WITH HEAVY BRASS BARREL.



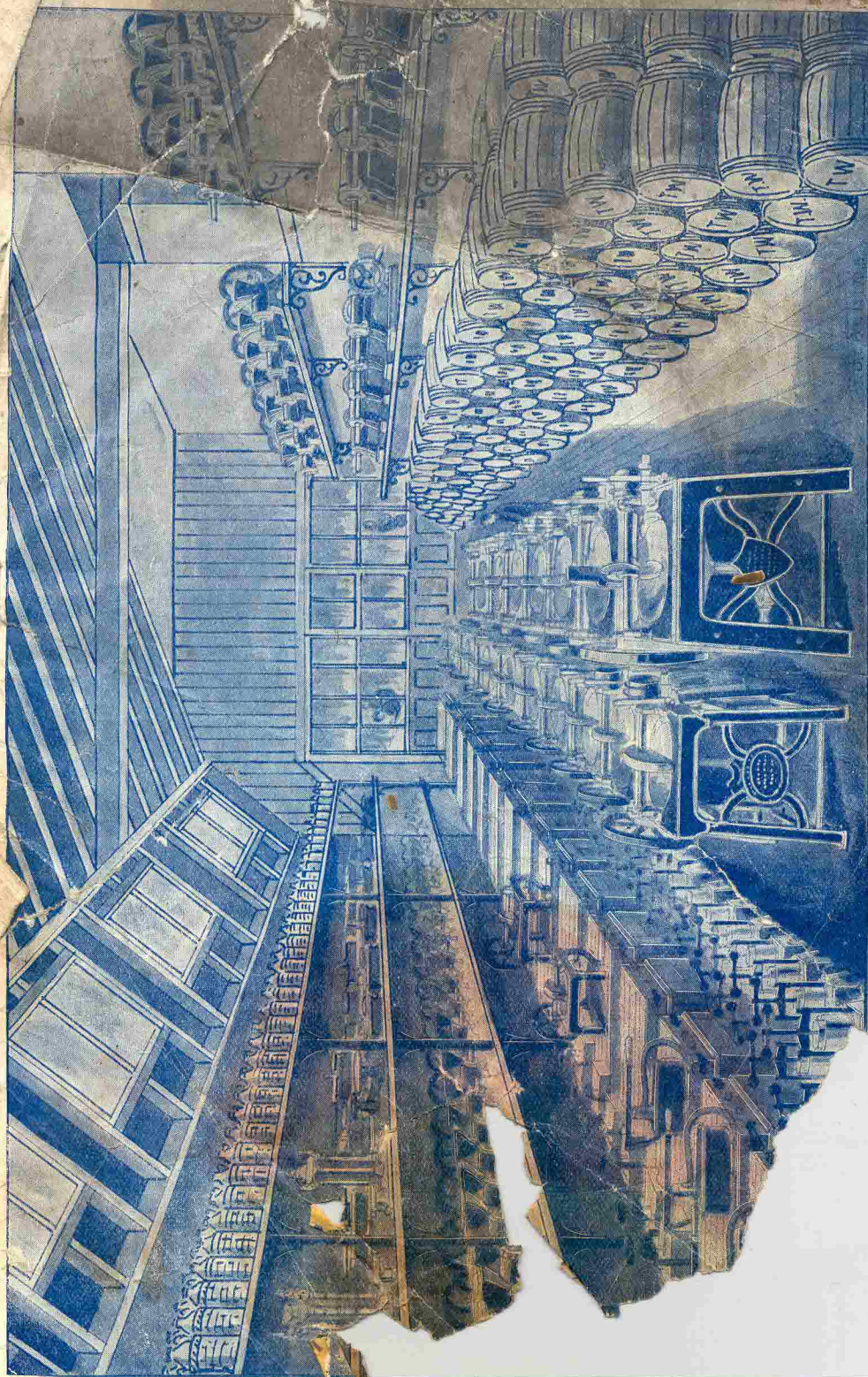
This is a very powerful Double-gearred Filling Machine, and is very easy to work. The rack and spindles are very heavy and unbreakable; the brass barrel is made especially strong, and the rack can be reversed in three turns of the handle. The workmanship throughout is of the best, and without exception this filling machine is the strongest and best value yet introduced to the Butchering trade.

PRICES.

No. 5 Brass Barrel holds 20-lbs.	£9 0 0	No. 6 Brass Barrel holds 30-lbs.	£14 0 0
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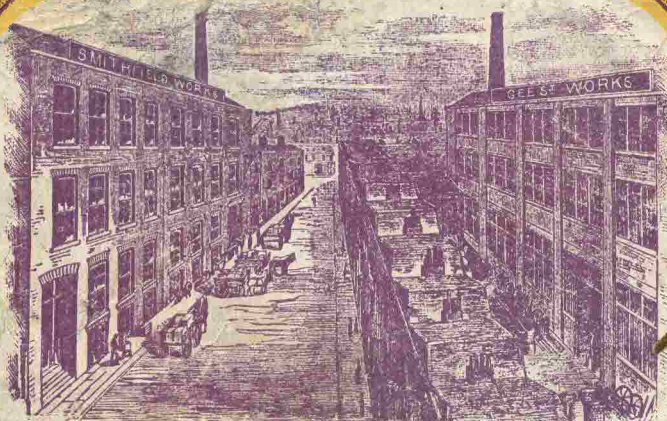
Steam Factory—Smithfield Works, Gee Street, Goswell Road, London.

The Largest and Best Manufacturer of J. CHERS' TOOLS,
SCALES AND MACHINERY in the World.



Established 1765

Thomas Williams



FACTORIES

SMITHFIELD IRON WORKS,
& GEE STREET WORKS, LONDON, E.C.

Chief Retail Establishment
8, WEST SMITHFIELD,
OPPOSITE THE CENTRAL MEAT & POULTRY MARKETS

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