

McAvity's Messenger

**Don't Delay
Order Today**
Tomorrow is the
Mother of Regret

*We Will Ship by Pre-
paid Express or Regis-
tered Mail Any Cutlery
in This Advertisement
on Receipt of Price—No
Matter Where You Live
in Canada*

Electro-Plated and Steel Table Ware

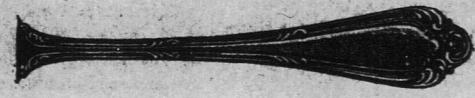
CUTLERY—The real value of cutlery lies in the serviceability of the article, its cutting qualities and the manner in which it holds its edge, which depends upon the tempering and grinding, and the quality of the material used. The cutlery we sell is made in Sheffield—by the best manufacturers—there is nothing better on the market and we guarantee every article to give satisfaction to the purchaser.

SILVERWARE—For variety of patterns, quality and range of prices we believe our assortment of silverware is as good as any in Canada. We think you will agree with us that cheap silverware is dear at any price.



"Avon" Spoons and Forks

1847 Rogers Bros.
Tea Spoons, small Per dozen \$3.50
Tea Spoons, large Per dozen 3.50
Dessert Spoons and Forks... Per dozen 6.25
Table Spoons and Forks... Per dozen 7.00



"Astoria" Spoons and Forks

1835 R. Wallace.
Tea Spoons Per dozen \$3.25
Dessert Spoons and Forks... Per dozen 5.50
Table Spoons and Forks... Per dozen 6.00



Electro Plated Knives and Forks

1847 Rogers Bros.
Dessert Knives, 12 dwt. ... Per dozen \$4.75
Medium Knives, 16 dwt. ... Per dozen 5.00
Dessert Forks, 12 dwt. ... Per dozen 4.75
Medium Forks, 12 dwt. ... Per dozen 5.00
Ontario Silver Co.
Dessert Knives, 12 dwt. ... Per dozen \$3.50
Dessert Knives, 8 dwt. ... Per dozen 2.50
Medium Knives, 12 dwt. ... Per dozen 3.75
Medium Knives, 8 dwt. ... Per dozen 2.75



Steel Table Knives

Square Handle Knives.
No. E7J—Best grained celluloid handles, silver steel blades, hand forged.
Dinner Size Per dozen \$6.50
Dessert Size Per dozen 5.50
No. R3—Best grained celluloid handles, round ends; best hand forged steel blades.
Dinner Size Per dozen \$4.00
Dessert Size Per dozen 3.50
No. 012H—Best grained celluloid handles, round ends; best quality steel blades.
Dinner Size Per dozen 3.50
Dessert Size Per dozen 3.00



Round Handle Knives.

No. D5J—Best grained celluloid handles, silver steel blades; hand forged.
Dinner Size Per dozen \$6.50
Dessert Size Per dozen 5.50
No. R3J—Best grained celluloid handles, hand forged blades of best quality steel.
Dinner Size Per dozen 4.50
Dessert Size Per dozen 4.00
No. 11H—Best grained celluloid handles; best quality steel blades.
Dinner Size Per dozen \$3.50
Dessert Size Per dozen 3.00
No. X142—White celluloid handles with good quality steel blades.
Dinner Size Per dozen \$2.75
Dessert Size Per dozen 2.25
No. H31—White celluloid handles; good quality Sheffield steel blades.
Dinner Size Per dozen \$2.50
Dessert Size Per dozen 2.00
No. C10—Celluloid handles; steel blades.
Dinner Size Per dozen \$2.00
Dessert Size Per dozen 1.75



Steel Kitchen Knives.

No. 157S—Rosewood handles, two pinned, white metal bolster, curved blades.
Per dozen 90c.
No. 157H—Ebony handles, two pinned, white metal bolster, curved blades.
Per dozen \$1.00
No. 152N—White bone handles, two pinned, white metal cap and bolster, curved blades.
Per dozen \$1.10

Carvers in Pairs



No. 1 Cav.—Real stag handles, 9 in. silver steel, hand forged blades, curved; rest guard on fork. Fully warranted.

Per Pair, in cardboard box \$2.25

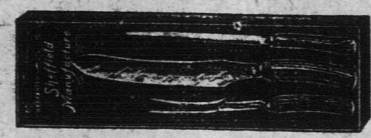
No. 221R—Real stag handles, 8 in. curved blades of best steel, patent guard on fork.
Per Pair, in cardboard box \$1.50

No. D5J—Same as No. 1 Cav., but with ivory grained celluloid handles, round or square.
Per Pair, in cardboard box \$3.00

No. R3J—Best grained celluloid handles, round or square, 9 in., hand forged blades.
Per Pair, in cardboard box \$2.25

No. 011H—Grained celluloid handles, round or square, 8 in., curved blades.
Per Pair, in cardboard box \$1.25

Carvers in 3-Piece Sets



No. 209N—As illustration, Stag handles good steel blades, curved.
Set complete in cardboard box \$1.25

No. X10—Square celluloid handles, good steel blades.
Set complete in hinged cardboard box. \$1.75

Bread Knives



No. 1—"Etna" Bread Knife, blade 10 in. long, polished wood handle.
Each 20c.

No. 127X—Narrow curved blade, boxwood handle, carved "Bread."
Each 25c.

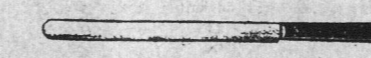
Cooks' Knives



This is a most useful knife and should be in every well regulated kitchen. It serves as a carver, bread, cake or butcher knife. Especially suitable as a carving knife only. Blade of finest steel, ebony handle.

No. 10H—Size ... 6 in. 8 in. 10 in. 12 in.
Each 30c. 40c. 60c. 75c.

Ham Slicers



This knife is made especially for slicing cold cooked meats. Blades 10 inches long, narrow and very thin square point.

No. 42K Each 75c.

Palette Knives



A most useful knife for scraping mixing bowls and removing hot pastry from pans, etc.

No. 12N—Size ... 5 in. 6 in. 7 in. 8 in.
Each 25c. 30c. 35c. 50c.

Knife Sharpeners



Plain wood handle, solid emery sharpener.
No. C172 Each 15c.

"Carborundum" octagonal solid shaft sharpener, fitted with a finely finished wood handle.
Each 50c.

Paring Knives



The "Lincoln" Paring Knife.

This handy kitchen article pares potatoes and other vegetables, removes the eyes from potatoes, pineapples, etc.
Each 15c.



The "Acme" Paring Knife.

This utensil is unexcelled for paring potatoes, apples, turnips, pears, etc. It can be used with either hand, with or without guard.
Best quality steel, nicely finished wood handle.
Each 10c.

Shoe Knives



These knives, while known to the trade as "shoe knives," make an excellent kitchen knife for paring and other purposes.

F.W.C.—Best quality steel, stained wood handle, brass ferrule, straight or curved blade.
Length of blade 3 in. 4 in.
Each 20c. 25c.

No. X2C—3½ in. straight blade, stained wood handle, brass ferrule.
Each 15c.

Butcher Knives



No. 23R—Rosewood handle, best quality steel blade, three rivets, brass washers, metal bolsters.
Size, inches 6 8 10
Each 25c. 35c. 50c.

No. 8E—Ebony handle, 6 in. narrow taper pointed blade. A very serviceable kitchen knife.
Each 20c.

Cleavers



No. 570C—6 in., polished wood handle, steel ferrule, weight 18 ozs.
Each 45c.

Universal Knife Cleaner



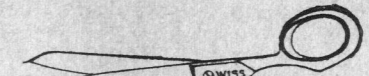
Keeps Steel Blades Bright.

A machine for any kitchen. Does away with the old fashioned knife and polishing brick. Does the work better in one-quarter the time, and with infinitely less labor. With the "Universal" Knife Cleaner you can always set your table with bright, clean, sharp, steel bladed knives.
Each 2.50

Sunflower Knife Polish

Put up in neat packages with perforated tops.
Each 15c.

Shears



Renowned Wiss Shears; steel laid, large bevelled bows. Every pair warranted.

Length, inches 6 7 8
Full Nickel Plated 70c. 80c. 90c.
Jap'd H'dles, N. P. Blades 60c. 65c. 75c.

No. 503E-N—Solid steel, large bevelled bows, full nickel plated.
Length, inches 7 8
Per Pair 50c. 60c.

No. 502E-AN—Solid steel, large bevelled bows.
Jap'd H'dles, N. P. Blades 7 in. 8 in.
Per Pair 30c. 40c.

Straight Scissors



No. 44D—Finest quality solid steel, fully nickel plated, bevelled bows.
Length, inches 4 5 6
Each 40c. 50c. 60c.

No. 22H—Same style as above, but cheaper quality.
Length, inches 5 6 7
Each 35c. 40c. 50c.

No. 010J—Solid steel, plain finish.
Length, inches 6
Each 20c.

Embroidery Scissors



No. 22D—3¼ in. Finest quality steel, bevelled bows. Each 50c.

No. 22H—3¼ in., good quality steel, bevelled bows. Each 35c.

No. 45D—2½ in., good quality steel, plain bows. Each 25c.

No. 053H—2½ in., cheap grade steel, plain bows. Each 15c.

Button Hole Scissors



No. 7D—4¼ in., good quality steel, with inside adjusting screw to cut button holes any desired size. Full nickel plated. Each 60c.

No. 83E—4¼ in., good quality steel, with outside adjusting screw. Full polished. Each 50c.

Bent Nail Scissors



No. 22R—3¼ in. Full polished bevelled bows. Each 70c.

No. 7D-BN—3¼ in. Full polished, plain bows. Each 50c.

No. 176R—4 in. Polished, plain bows. Each 35c.

Bent Manicure Scissors



No. 64J—4 in. Full polished, plain bows. Each 60c.

No. 34E—3¼ in. Full polished, plain bows. Each 50c.

Pocket Scissors



No. 19J-P—4¼ in. Full polished, bevelled bows. Each 50c.

No. 22H-P—4¼ in. Full polished, bevelled bows. Each 35c.

No. 162K-P—4 in. Nickel plated, plain bows. Each 25c.

T. McAVITY & SONS, LTD., - - ST. JOHN, N. B.