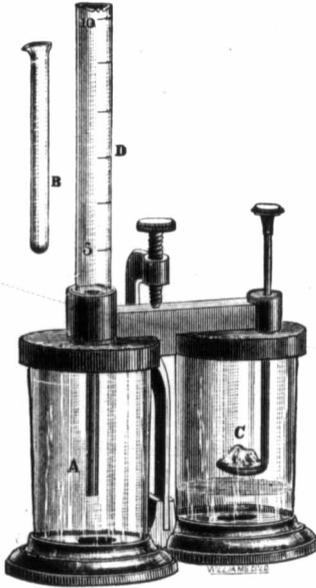


Twitchell's Acidometer

The want of an instrument to determine the strength of vinegar has been felt by vinegar dealers ever since this condiment has been obtained from other processes than the natural or artificial souring of wines or cider, the strength of which could be easily ascertained by the use of the Hydrometer. Since the introduction, however, of wood chips, sulphuric and other acids as factors of vinegar, a test based on specific gravity has become as absolute as genuine vinegar.



No. 1862

No. 1862.—Twitchell's Acidometer being applicable to all kinds of vinegar, supplies this want, and being easily handled and correct, fully deserves the popularity it is acquiring daily with vinegar dealers, each \$17.50

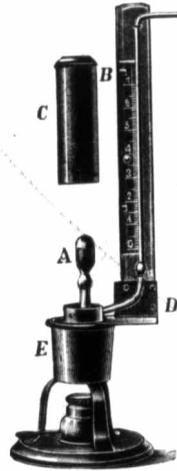
Full directions how to use the Acidometer accompany every instrument.

No. 1863.—Acidometer for the gauging of the acidity of vinegar, complete with acidometer tube, pipette, and one bottle of acidometer liquor, with instructions 3.50

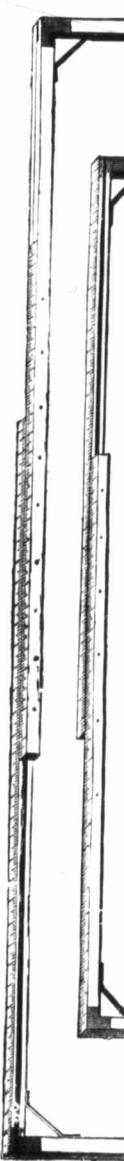
Patent Still

This apparatus is of great value to manufacturers and dealers of wines and liquors to accurately determine the percentage of alcohol contained in wine, cider, beer, etc., full instructions with each apparatus.

- No. 1864.—No. 1, with 2 alcoholmeters, complete \$ 9.50
- No. 1865.—No. 2, with 2 alcoholmeters, large size, complete 12.50
- No. 1866.—Ebulliometer for the rapid analysis of alcohol in wines, complete with scale and instructions. 20.00
- No. 1867.—Vapormeter, with thermometer for testing promptly and accurately the alcohol contained in vinegar, complete with instructions 7.50
- No. 1868.—Scale and tube with mercury bottle for above. 5.00
- No. 1869.—Scale and tube with 6 mercury bottles, for above 7.50



No. 1867



No. 1878.—