

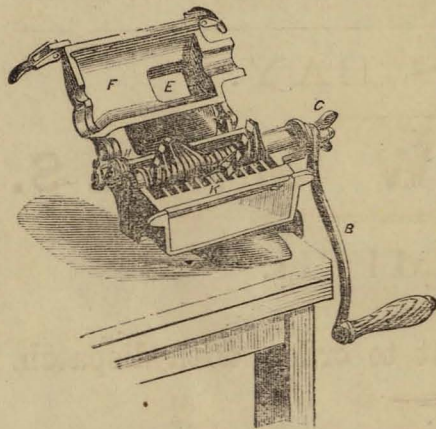
BY HER MAJESTY'S

ROYAL LETTERS PATENT,
No. 17.

CHARLES TOPHAM,

Patentee and Sole Manufacturer of the

New Regulating, Mincing, Sausage Making, & Suet Cutting Machine.



The patented arrangement in this Machine is a longitudinal opening in the side of the Cylinder, fitted with a Sliding Door, so as to allow the meat to pass through cut as fine as butter for Potted Meats; or by enlarging the opening, it can be cut various sizes for Mincing purposes, or coarser for Hashes, Pies, &c. It will cut Vegetables for Soups, also Mash Potatoes, Cut Fruit and Suet.

No. 10.	No. 11.	No. 12.
30s.	42s.	63s.

ARCHER'S PRIZE MEDAL MINCING AND SAUSAGE MAKING MACHINE.

These Machines will Mince and Mix the Seasoning at the same time, Force the Meat into the Skins for Sausages, Make Potted Meat, Cut Vegetables for Soups, also Mash Potatoes, &c.

No. 1—12s. 6d.	No. 2—16s.	No. 3—21s.
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MASTICATORS FOR THE DINING TABLE

Are adapted to Mince small quantities of Cooked Meat for persons who are unable to Masticate their Food properly, also for Invalids, Children, &c., 15s.

A KNIFE SHARPENER IS SUPPLIED WITH EACH MACHINE—1s. EXTRA.

Manufactured and supplied Wholesale only by

CHARLES TOPHAM,
4, DUCKSFOOT LANE, UPPER THAMES STREET, LONDON.

TUBE BRUSHES FOR BOILER. TUBES OF EVERY DESCRIPTION MADE TO ORDER.

BY ROYAL  COMMAND.

JOSEPH GILLOTT'S CELEBRATED STEEL PENS.

Sold by all Dealers throughout the World.

Important Notice to those Residing in the Bush.

BORWICK'S BAKING POWDER

Makes Bread light and digestible in a few minutes without the use of yeast. Pastry and Puddings should never be made without it, as it renders them light and easy of digestion.

Testimonials.

In answer to your request, I am happy to say I have tested Borwick's Baking Powder, and it proves to be very good, when properly used.

Government House, Sydney, N.S.W., 19th March, 1867.

BORWICK'S

I hereby certify that I have made a careful analysis of BORWICK'S BAKING POWDER. The ingredients are all of the purest description, perfectly wholesome, well and proportionably mixed, and will keep good in any climate. Indeed, I consider it a beautiful farinaceous Powder, and well qualified for raising Bread, Pastry, &c.

CHARLES WATT, Analytical Chemist.

I have used BORWICK'S BAKING POWDER for the last twelve years, and consider it to be an invaluable help to thrifty housewives who delight in making home happy, as they can thereby make Cakes and Puddings for their families at a much less cost than with eggs.

M. ROBERTS, Matron to the Female Refuge, Sydney.

BAKING

Panama, New Zealand, and Australian Royal Mail Steamship "Kaikoura."

MR. BORWICK,

Dear Sir,—Having been Chief Pastry-cook at the Royal Hotel, Sydney, for the period of eighteen months, and for the last sixteen months Pastry-cook and Baker on board the above ship, I have great pleasure in recommending your Baking Powder to the notice of the public. During the above periods I have constantly used it, and consider it the best preparation of the kind that ever came under my notice.

I have the honour to remain, yours truly,
RICHARD ADAMS.

POWDER.

Having tried BORWICK'S BAKING POWDER, we consider it invaluable, especially in passenger and emigrant ships, as it makes Bread and Pastry light and digestible, effecting a great saving in time and labour, as the Bread is prepared in a few minutes, instead of the ordinary slow process of fermentation by yeast.

Captain's Name.	Ship.	Captain's Name.	Ship.
James G. Gibbon	Barque "King Oscar."	W. P. Hammond	Barque "Princess Beatrix."
Josh. G. Grange	" " "Recoree."	J. B. Brown	Brig "Miss Kilmansegge."
John H. Cluton	" " "Sorata."	James Buttry	" " "Hopeful."

Sold by all Chemists, Druggists, and Storekeepers throughout the Colonies, and Wholesale at the Manufactory, Chiswell Street, London.