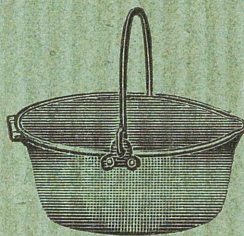
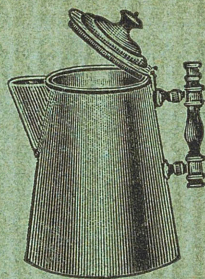
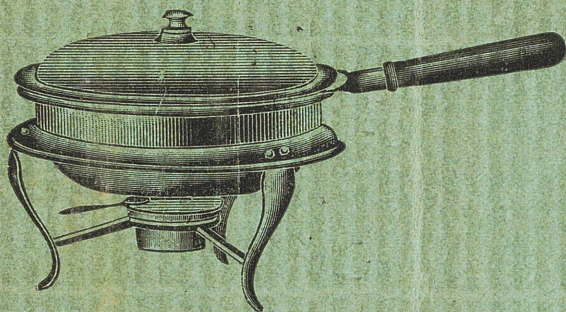


Established 1894.



PURE

Aluminum Ware

C.T. CHRISTIE & CO.

MONTREAL

WE REPRESENT
THE PITTSBURGH REDUCTION CO.
PITTSBURGH, PA.
MANUFACTURERS OF

Pure Aluminum Ingots,
Sheets, Tubing and Wire.

THE
ALUMINUM MANUFACTURING CO.
TWO RIVERS, WISCONSIN.

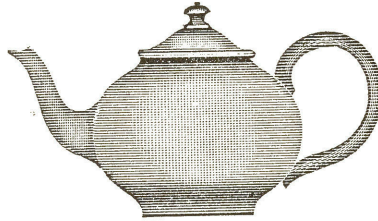
MANUFACTURERS OF

The "Meteor" Brand and other
Aluminum Combs.

ALUMINUM CASTINGS.
CAMP COOKING OUTFITS.

C. T. CHRISTIE & CO.

IMPORTERS AND MANUFACTURERS OF



ALUMINUM COOKING UTENSILS

—AND—

Household Furnishing Inventions.

OFFICE AND SAMPLE ROOMS:

1889 NOTRE DAME STREET,

IMPERIAL MEASURES

AND FUNNELS.

Tea Kettles, Tea Pots, Coffee Pots,
Sauce Pans, Fry Pans, Baking Pans, Pie
Plates, Cups, Pitchers, Sugar and Cream
Sets, Trays, Preserving Kettles, Chafing
Dishes, Crumb Trays and Scrapers,
Oyster Dishes, Soup and Dinner Plates,
Spoons and Forks, &c.

Ether Inhalers, Pus Basins, Medicine
Cups, Railway and Electric Reflectors.

SPECIALTIES TO ORDER.

Montreal, 14th April 1900

E. L. Weatherheads Esqr.

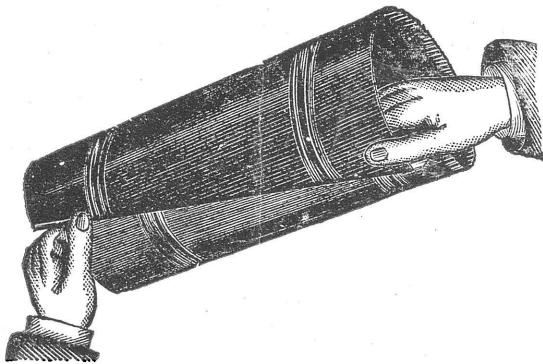
Royal Insurance Co., Box 645.
Brockville, O.

Dear Sir,

Thanks for your enquiry of the 14th inst.
just received. We have a catalogue of
our general goods for the trade but we presume
you want only camp goods, we however send
the catalogue under separate cover by this mail.
You will see on last page the details of the
camp sets for 6 and 8 persons. The latter we will
place at ~~\$7.00~~ ^{\$7.00} and the 6 persons sets at \$9.00 each.
This is rather a lower figure than former rates
and will be pleased to get your orders.
We can of course make up other sets or furnish
such plates or dishes as may be wanted.

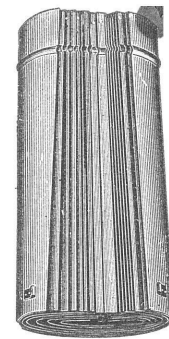
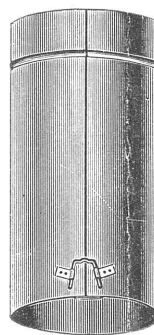
Yours very truly
C. T. Christie & Co.

ADJUSTABLE STOVE PIPES



STANDARD

Diameter.....	5	6	7 inch.
Per 100 lengths.....	\$8.33	8.33	9.00

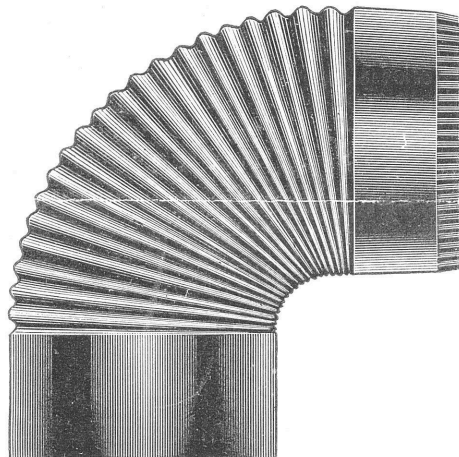


TRIUMPH

Diameter.....	5	6	7 inch.
Per 100 lengths.....	\$8.65	8.65	8.65

Nestled, 25 Joints in a crate.

ONE-PIECE ELBOWS



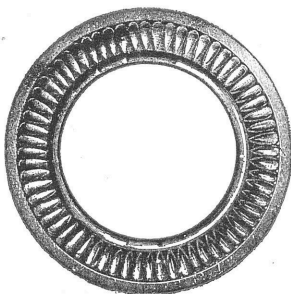
No. 2, STANDARD

Diameter.....	6	7 inch.
Plain.....per doz.	\$1.15	1.15
Polished.....“	1.35	1.35

No. 1, EXTRA HEAVY

Diameter.....	5	6	7 inch.
Plain.....per doz.	\$1.15	1.50	1.50
Polished.....“	1.35	1.70	1.70

GEM STOVE PIPE COLLARS



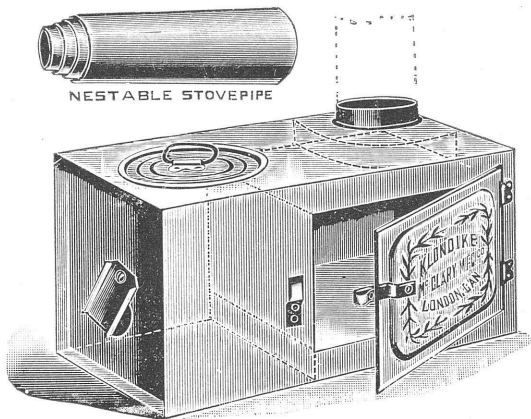
Inches.....	5	6	7
Per gross.....	\$4.50	5.25	6.00

GEM FLUE STOPPERS

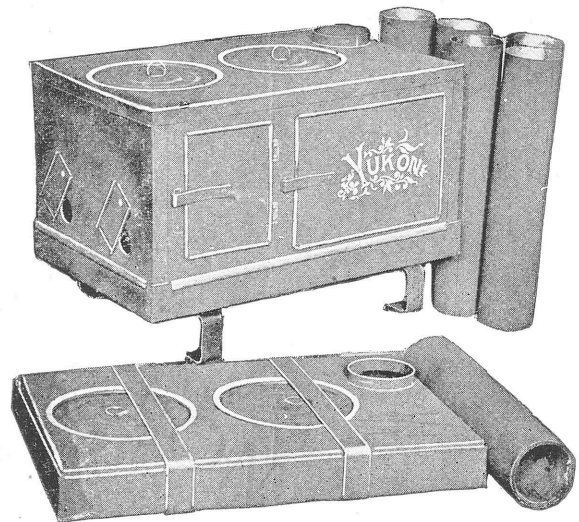


Inches.....	8 3/16
Per gross.....	\$7.50

CAMP COOK STOVES



No. 1



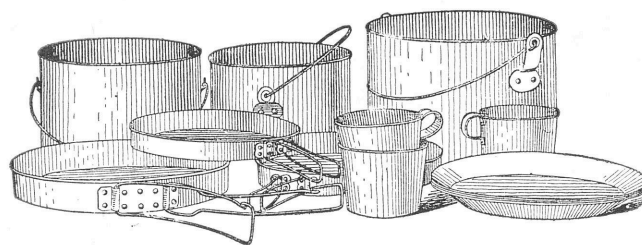
No. 2

STOVE SET UP AND FOLDED FOR SHIPPING

	Size of Stove.	Size of Oven.	Pot Holes.	Weight.		
No. 1	24 x 12 x 12 inches	11½ x 12 x 8½ inches	One 8¼ inches	16½ lbs	each	\$2.30
" 2	25 x 16 x 14 "	16 x 12 x 8½ "	Two 8¼ "	43 "	"	6.30
" 4	27 x 21½ x 14½ "	21½ x 13½ x 8½ "	Four 8¼ "	63 "	"	8.10

No. 2 folds into 25½ x 17 x 3 inches, No. 4 into 27 x 21½ x 3½ inches. No. 1 supplied with 4 lengths of Telescope Pipe, which will extend 3½ feet; Nos. 2 and 3, 5 lengths, which will extend 9½ feet; also Damper for Pipe and Thimble for Tent.

ALUMINUM CAMPING OUTFITS



No. 1	Set for 3 persons	each	\$ 9.90
" 2	" 6 " Weight 3½ lbs	"	11.70

Each Set consists of one 8 quart Pail, 10½ inches diam. x 6½ inches deep; one 6 quart Pail, 9 inches diam. x 5½ inches deep; one 4 quart Pail, 8 inches diam. x 5 inches deep; three or six Cups, 3¾ inches diam. x 3 inches deep; three or six Plates, 9 inches diam. Each Set packs inside large Pail. Covers for all the Pails are suitable for Fry Pans, etc., and are supplied with Folding Handles.

ENCLOSURE



ADDRESS ALL COMMUNICATIONS TO THE COMPANY.

Rice Lewis & Son, Limited.
ARTHUR B. LEE, PRESIDENT. A. BURDETT LEE, V. PRES. & TREAS.
Hardware & Iron Merchants,
Toronto,

March 24th, 1900.

W. J. R.

Mr. E. L. Weatherhead,
Brockville, Ont.

Dear Sir,

In reply to your enquiry.

We enclose sheet descriptive of Aluminum Camping Outfits and quote you for sets suitable for three persons \$7.50 each and sets suitable for six persons \$9.00 each.

If prices are satisfactory, we will be glad to have your order.

Yours truly,

RICE LEWIS & SON, Limited,

Per,

Catalogue and Price List.



ALUMINUM.

The electrical process of producing Aluminum in large quantities at a reasonable price has brought this beautiful and wonderful metal into general use as a substitute for Silver, Brass, Iron and Tin. Its usefulness is proving so satisfactory that its praise is sounded everywhere.

The chief characteristics of Aluminum are:—its extreme lightness, being three times lighter than iron, three and a half times lighter than copper, and four times lighter than silver; its remarkable durability, being practically indestructible; its ability to withstand corrosion,—it will never tarnish.

Muriatic acid is the only solvent of Aluminum, and strong, caustic alkalies will in time gradually consume it; all the other strong acids, including Nitric and Sulphuric, fruit and vegetable acids, have no effect upon it.

Aluminum takes and retains a very high polish, equal in brilliancy to silver; it stands third in the order of malleability, being exceeded only by gold and silver.

Aluminum is not poisonous in any degree.

ALUMINUM COOKING UTENSILS.

Although much has been said and written about this wonderful metal, we propose, for the information of those not acquainted with its uses, to submit a few reasons why Aluminum is so peculiarly suitable for Cooking Utensils, and that it possesses every qualification necessary to make it the most perfect metal for this purpose that has ever been discovered.

Prices subject to change without notice.

With the existing facilities for the production of the metal, and the experience of manufacturers in its manipulation, Aluminum ware will continue to grow in popular favor. Its superior advantages have only to be made known to be appreciated.

Due to its high heat conductivity, as well as to its non-tarnishing qualities, its lightness and durability, Aluminum is far superior to Tin, Copper or Agate ware for Cooking Utensils.

An Aluminum utensil accomplishes the same results as the complicated double rice boiler and at half the cost. It is remarkable that while the metal conducts the heat so readily, it never under any circumstances imparts a burnt taste to the food. Rice, milk, custards, oatmeal, cracked wheat and all farinaceous food, oysters, tomatoes, fruit of any kind, vinegar and lemons, may all be cooked in Aluminum without fear, and for successful fruit preserving an Aluminum utensil is indispensable.

Aluminum utensils are particularly adapted to Gas and Oil Cooking Stoves. They stand the heat of a red hot plate, so there is not the slightest danger to the vessel in coming in contact with a hot fire. They will never break or crack. They will not tarnish and are easily cleaned. They are practically everlasting. We know an instance of one kitchen having been stocked with them five years, and some six years ago, and they show no signs of wearing out, the tear and wear on them being hardly noticeable. They cook nicer and in one-third less time than other utensils. This gratifying result is therefore accompanied by economy of time and fuel and better tasted food.

ENTIRELY FREE FROM POISON.

The poisonous nature of copper, lead and tin is known by every one.

With Aluminum no one need have any fear, for the metal is in no degree poisonous, and in proof of this it may be stated that the metal is now being extensively used for dental plates, where it successfully resists a combination of powerful acids.

Orders Promptly Executed.

DURABILITY.

We have no hesitation in stating that Aluminum provides us with Cooking Utensils, which are practically everlasting.

We have personal knowledge of Utensils of our own manufacture in daily use, since we commenced business, over two years ago, and they do not show the least sign of wear. We have also the authority of Professor Joseph W. Richard, author of "Aluminum and its uses," for stating that the Aluminum Cooking Utensils in his house, for five years in daily use, show no signs of wearing out.

DIRECTIONS FOR CLEANING.

We have much pleasure in expressing our indebtedness to Professor Joseph W. Richards, author of "Aluminum and its uses," Professor of Metallurgy, Lehigh University, Bethlehem, Pa., than whom there is no greater authority on Aluminum, for much information with which he has furnished us of the various characteristics of Aluminum and of cleaning the Cooking Utensils. We give the following extracts from a letter recently received from him about cleaning them :

"We stocked our kitchen with them five years ago, and, although in daily use, not one has yet worn out or threatens to do so. Mrs. Richards expresses her surprise that any one should find them difficult to keep clean, and I give below her simple directions for cleaning them."

"After using, wash as usual with soap and warm water, if anything sticks to the bottom, do *not* use a chain dish-cloth and do *not* scrape with a knife, but scrape with a sharp edge of *wood*. If anything adheres obstinately, which will not happen unless it has been positively burnt on, pour boiling hot water on it and let it stand to soak. Never boil soda in the vessels to clean them. If, after washing free from particles of food, grease, etc., it is desired to scour the Utensil, take out of the wash water, and, without drying it, apply to the inside a rag carrying *dry bath brick dust*. Scour vigorously for a

No Poisonous Metal to Endanger Life.

moment, and then rinse again and dry. The above treatment scours the Utensil bright and perfectly clean. If it is desired to give it a polish, the vessel, after drying, is polished by a dry rag with bath brick dust. Whiting can be used also, but is no better, or any of the silver polishes. Mrs. Richards uses only the bath brick dust, *plus elbow grease*.

"In ordinary use, Mrs. Richards has the Utensils scoured every time they are used and polished once a week. The only secret, if there is any, about keeping Aluminum Utensils clean, is merely to *keep* them clean, that is to give a light scouring every time they are washed after using, and thus give no chance for *dirt to accumulate*. The scouring in this way does not take half a minute each time, and the result is that the Utensils are continually clean and presentable.

"It is to be conceded that Aluminum Utensils are not quite so easy to clean as Enamelled Ware, but they cook easier and last several times as long, while they are not as difficult to keep clean as tin, iron or copper utensils, outlast them many times and are not poisonous in any degree.

"You are quite at liberty to incorporate the above directions in your circulars.

"Hoping you will have the success with Aluminum Cooking Utensils which they really merit,

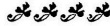
"I remain,

"Very sincerely yours,

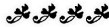
"JOSEPH W. RICHARDS, Ph.D."

Prices and Estimates furnished on Application.

Established 1894.



ANNOUNCEMENT.



TO THE TRADE. •

It is now more than **Two Years** since we introduced our **Pure Aluminum Cooking Utensils** to the public of the Dominion of Canada.

In presenting our Catalogue and Price List, we take this opportunity of thanking our many friends and patrons for past favors, and for the kindly interest increasingly manifest in our manufactures.

We assure you that the employment of the best skilled workmen, and the modes of highly finishing our goods, to make them the most attractive and saleable Utensils in the market, will have our daily attention.

All our goods are highly polished, or with a beautiful white satin finish, and are easily cleaned.

C. T. CHRISTIE & CO.

Montreal, October, 1896.



N.B.—Our Utensils are gauged by the *Imperial Measure*, which is one-fourth larger than the Wine measure used by the United States manufacturers. *i.e.* 4 imperial gallons equals 5 gallons Wine measure.

This fact should be noted in comparing our prices.

DISCOUNTS TO THE TRADE ON APPLICATION.

We use Pure Metal only.

TESTIMONIALS.



WE have many evidences of the high quality of our Pure Aluminum Goods, and we submit the following testimonials certifying to their superior advantages. We feel that a trial order will convince dealers of the justice of our claims.

MELVILLE'S RESTAURANT, 1752 NOTRE DAME STREET,
MONTREAL, 6th May, 1895.

MESSRS. C. T. CHRISTIE & Co.

Dear Sirs,—After giving an aluminum stew pan a fair trial, I can only say that I found it all it was said to be. It stands the heat of a red-hot plate equal to copper pan, is much easier kept clean, requires no scouring but washing, and is as easily cleaned as a plate or dish.

I feel satisfied, when it becomes better known, it will be universally used in hotels and restaurants.

GORDON MELVILLE.

HOTEL RIENDEAU, PLACE JACQUES CARTIER,
MONTREAL, 13th May, 1895.

MESSRS. C. T. CHRISTIE & Co.

Dear Sirs,—I have been using your aluminum sauce pans and frying pans for the past four months, and I can safely say they are the best I have ever used. They stand the heat well, they cook nicer, they do not burn the contents and are easily cleaned. Being so durable and do not tarnish, I consider them the best, and more economical in the long run than any others.

I can safely recommend your goods, and believe that they will come into general use for hotels and restaurants.

Yours truly, JOS. RIENDEAU.

MONTREAL, October 12th, 1896.

MESSRS. C. T. CHRISTIE & Co., MONTREAL.

Dear Sirs,—My wife is very much pleased with the Aluminum articles which she has in use, finding them easier to handle on account of being lighter, also easily cleaned, always having a good appearance and requiring less time to boil or cook.

Yours truly, H. R. IVES.

Correspondence Solicited.

ST. LAWRENCE HALL,

MONTREAL, 7th Oct., 1896.

MESSRS. C. T. CHRISTIE & Co., Montreal.

Dear Sirs,—I have been using your pure aluminum sauce pans for over a year, and I have pleasure in stating that I am well pleased with them. They are clean, light and durable; they do not impart a burnt taste to the food; they are far superior to agate or tinware; there is nothing poisonous about the metal; and there is no tinning required as in copper vessels. It is economy to use them.

I consider that you are conferring a boon to the people of Canada by your introduction of cooking utensils made of a metal which is not poisonous in any degree.

I hope you will have the success which your manufactures really merit.

Yours faithfully,

S. MONTGOMERY,

Manager St. Lawrence Hall.

MONTREAL, 9th Oct., 1896.

C. T. CHRISTIE & Co.

Dear Sirs,—Replying to your enquiry, it gives me pleasure in saying the aluminum ware I purchased from you some time ago has given every satisfaction; in fact, it has far exceeded our expectations, and answers better than anything we have previously used.

Our *chef* in the culinary department says she never had anything in her line that pleased her so well.

Respectfully yours, JOHN PARSLow.

WESTMOUNT, October 10th, 1896.

C. T. CHRISTIE & Co.

Dear Sirs,—I purchased from you several articles of Aluminum Ware some time ago, among which were Preserving Pans, Sauce Pans, Frying Pans, etc. On making enquiries of my wife as to how they were liked, I find that they have given entire satisfaction, and I have no doubt your wares are appreciated wherever they have been used.

Wishing you all success,

I am, yours truly,

WM. GREIG,

Member of Westmount Mun. Council.

Orders Promptly Executed.

ST. CATHERINE STREET,

MONTREAL, Sept. 2nd, 1896.

MESSRS. C. T. CHRISTIE & Co.

Dear Sirs,—I have much pleasure in giving my testimony to your Aluminum Cooking Utensils, which I have been using daily in our kitchen for nearly two years. They are so light and easily cleaned. There is nothing poisonous in the metal. They cook easier and quicker than other utensils. They do not burn, and the result is that we have better tasted food. They are just the very thing for gas cooking stoves as they save time and fuel.

Although they are more expensive than the ordinary utensils, they are so durable that they are the cheapest goods in the market.

I can recommend your Pure Aluminum Utensils, as they are made of the best material for the purpose that has ever been discovered.

Yours truly, WILLIAM SCLATER.

SAULT ST. MARIE, ONT.,

October 1st, 1896.

MESSRS. C. T. CHRISTIE & Co., MONTREAL.

Dear Sirs,—Having used some of your Aluminum Cooking Utensils for the past few years, I consider them superior in every way to anything of the kind I have hitherto used.

Yours truly, C. McDOWALL.

MONTREAL, le 10 Novembre, 1896.

C. T. CHRISTIE & CIE., MONTREAL.

Chers Messieurs,—Je suis si satisfait des Ustensiles de Cuisine en Aluminum que je puis les recommander aux ménagères. Depuis deux ans que je m'en sert, ils ne paraissent pas avoir la moindre usure, ils ont tous les qualités désirables, ils ne brûlent pas, sont aisés à nettoyer, ne donnent aucun mauvais goût aux aliments et d'un poids très léger qui les rends indispensables à la femme de ménage.

E. L. ETHIER,

Gérante de l'Académie Nationale de Coupe de Robes.

Prices and Estimates furnished on Application.

MONTREAL, le 11 Novembre, 1896.

MESSIEURS C. T. CHRISTIE & CIE., MONTREAL.

Chers Messieurs,—Nous saisissons avec plaisir l'occasion qu'ils nous est donner de pouvoir recommander au public les Ustensiles de Cuisine et autres objets en Aluminum fabriqués par vous.

Tous ceux à qui nous en avons vendus s'accordent à dire que pas un autre métal n'en approche pour la durée, la propreté, la légèreté, l'aisance avec laquelle on les nettoie, etc., etc.

LETOURNEUX FILS & CIE., Limité.

ALUMINUM CASTINGS

and other Specialties made to order.

We can make as sound castings as are made in any other metal. The shrinkage of Aluminum is somewhat greater than in Brass Castings, being $\frac{1}{8}\frac{1}{4}$ in. to the foot.

Aluminum in Ingots, Sheet, Rods, Wire and Tubing.

ALUMINUM SPOONS AND FORKS.

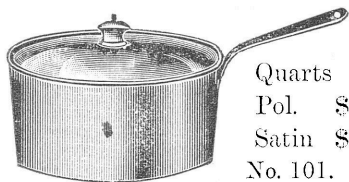
Fiddle Pattern.

Tea Spoons	-	-	-	-	-	\$ 8.40 per gross.
Dessert Spoons	-	-	-	-	-	13.60 "
Table Spoons	-	-	-	-	-	14.70 "
Dessert Forks	-	-	-	-	-	12.70 "
Table Forks	-	-	-	-	-	14.70 "

Plain Pattern.

Tea Spoons	-	-	-	-	-	\$ 7.70 per gross.
Dessert Spoons	-	-	-	-	-	11.20 "
Table Spoons	-	-	-	-	-	13.50 "
Dessert Forks	-	-	-	-	-	10.60 "
Table Forks	-	-	-	-	-	13.50 "

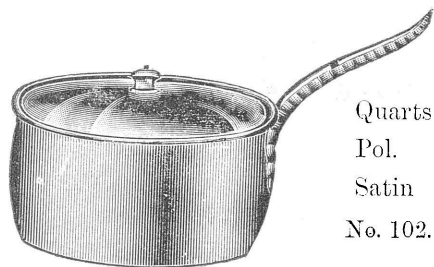
No Poisonous Metal to Endanger Life.

**WINDSOR SAUCE PANS.**

Quarts	1	2	3	4	6	
Pol.	\$9.60	14.40	16.80	24.00	36.00	per doz.
Satin	\$9.00	13.20	15.50	22.00	33.50	"
No. 101.						Windsor Kettles same price.

No. 103. LIPPED SAUCE PANS.

Quarts	1	2	3	
Pol.	\$7.20	9.60	12.00	per doz.
Satin	\$6.50	3.70	11.00	"

**BERLIN SAUCE PANS.**

Quarts	1	2	3	
Pol.	\$10.80	15.60	18.00	per doz.
Satin	\$ 9.50	14.20	16.50	"
No. 102.				Berlin Kettles same price.

No. 105. PRESERVING KETTLES.

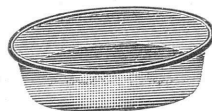
Quarts	-	6	10	
		\$19.20	\$30.00	per doz.

**No. 104. FRYING PANS.**

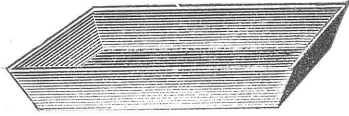
Inches	6½	8	9½	10½	11½	14	
Pol.	\$4.80	7.20	9.80	12.00	14.40	24.00	p. doz.
Satin	\$4.20	6.00	8.50	10.75	13.00	22.00	"

No. 106. ROUND BAKING PANS.

9 in. diameter × 3 in. deep - \$6.60 per doz.



Full Imperial Measure—not Wine Measure.

**OBLONG BAKING PANS.**

Made to Order.

No. 107.

No. 108. **NAPKIN RINGS.**

\$3.00 - - - - per doz.



No. 109.

TEA CUPS.

Bell Shape - - - - \$4.50 per doz.

No. 110. **COLLAPSING CUPS.**

- - - - - \$4.00 per doz.

No. 111. **INDIVIDUAL JELLY MOULDS.**

Stamped Corn Pattern - - - - - \$2.20 per doz.

Satin finish, $2\frac{1}{4}$ in. high - - - - - 1.30 "

" 2 in. " - - - - - 1.00 "

" $1\frac{3}{4}$ in. " - - - - - 1.00 "" $1\frac{5}{8}$ in. " - - - - - 1.00 "No. 112. **PIE PLATES.**

9 inches - - - - - \$4.00 per doz.

10 inches - - - - - 4.50 "

No. 113. **JELLY PLATES.** $9 \times 1\frac{1}{4}$ in. - - - - - \$4.50 per doz. $10 \times 1\frac{1}{4}$ in. - - - - - 5.00 "**Correspondence Solicited.**

No. 114.	CUSTARD PANS.					
6 × 1 $\frac{1}{4}$ in.	-	-	-	-	-	\$3.20 per doz.

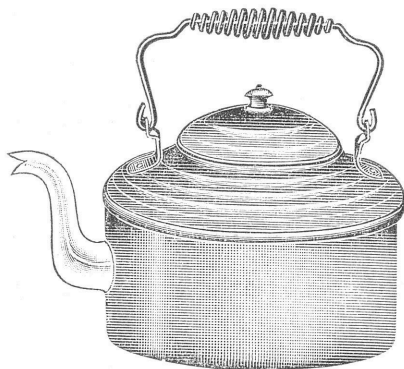
No. 115.	SOUP AND DINNER PLATES.					
8 inches in diameter	-	-	-	-	-	\$4.20 per doz.

No. 116.	SOUP BOWLS.					
1 Quart	-	-	-	-	-	\$6.00 per doz.

No. 117.	TUMBLERS.					
1 Pint	-	-	-	-	-	\$4.00 per doz.

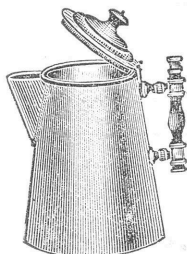
No. 118	CIRCULAR CAKE CUTTERS.					
$\frac{1}{2}$ in. to 2 $\frac{1}{2}$ in. diameter.	7 pieces	-	-	-	-	\$2.50 per set

No. 119.	ROUND PUDDING DISHES.					
8 $\frac{1}{2}$ × 2 $\frac{3}{4}$ in.	-	-	-	-	-	\$6.60 per doz.



No. 120. **TEA KETTLE.**

4 Quart or No. 8 - \$3.25 each.
 6 " " " 9 - 3.75 "



No. 121. **COFFEE POT.**

3 Pint - - - \$2.50 each.

Orders Promptly Executed.



No. 122.

DRINKING CUPS. $\frac{1}{2}$ Pint

-

-

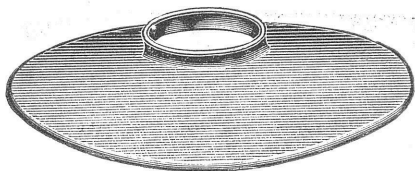
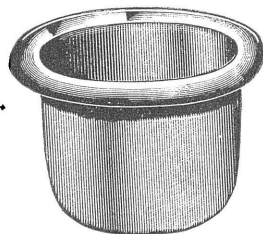
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-

\$3.50 per doz.

No. 123. **INSANE ASYLUM CHAMBER.**

Made to Order.

No. 124. **REFLECTORS.**

Made to Order.

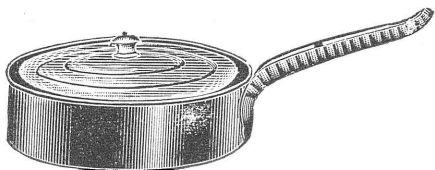
No. 125.

CUSPIDOR.

Popular pattern, loaded - \$18.00 per doz.

" " with cap - 21.00 "

Palace Car Cuspidors - - 30.00 "

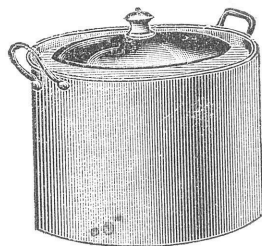
**OYSTERS and BRAIZING
No. 126. PAN.** $8\frac{1}{2}$ in. diameter $\times$ $2\frac{3}{4}$ in.

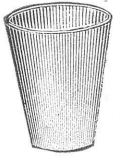
\$18.00 per doz.

No. 128.

STOCK POTS.

Made to Order.

**No Poisonous Metal to Endanger Life.**



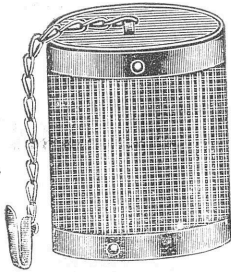
No. 127.

LEMONADE SHAKERS.

4	$4\frac{1}{2}$	$5\frac{3}{4}$	8 inches.
\$9.50	\$9.50	\$10.00	\$20.00 per doz.

No. 129. **IMPROVED STEAM PIE FUNNEL.**

- - - - - \$4.20 per doz.

**COFFEE PERCOLATOR WITH CHAIN.**

No. 130.

- - - - - \$6.00 per doz.

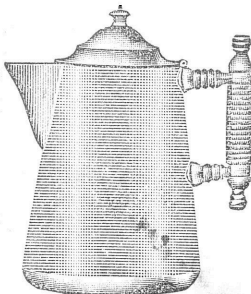
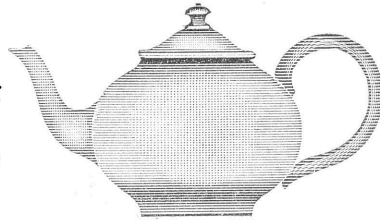
CAST ALUMINUM.No. 131. **TEA POT.**

2 Pint	- - -	\$3.00 each
3 "	- - -	3.50 "

Cast all in one piece including Spout and Strainer.

Polished inside and outside as fine as silver.

Very handsome. Will last for ever.



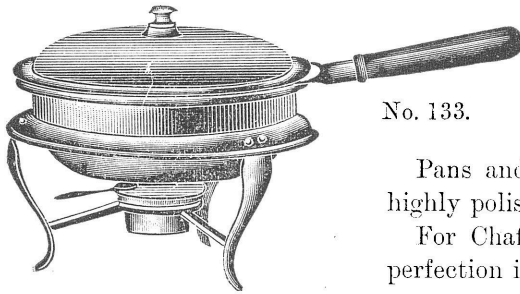
No. 132.

COFFEE POT.

2 Quart - - - - - \$3.50

Cast all in one piece, very handsome.

We use Pure Metal only.

**CHAFING DISH.**

No. 133. Capacity, 3 pints. Complete with hot water bowl - \$7.50

Pans and stand cast Aluminum, highly polished.

For Chafing Dish Cooking it is perfection itself.

No. 134. CHAFING DISH AND COOKING SPOONS.—Cast.

11 in. long, fine Ebony handle - - - - 50 cents each.
13 in. " " - - - - 60 "

No. 135. SOUP LADLES.—Cast.

$3\frac{3}{4}$ in. diameter, fine Ebony handle - - - 75 cents each.

No. 136. 5 O'CLOCK TEA KETTLE.—Cast.

3 Pint - - - - - \$6.00 each.

This Tea Kettle is cast in one piece and finished same as the Tea Pot No. 131.

With Cast Aluminum stand and latest improved Asbestos Lamp. Complete.

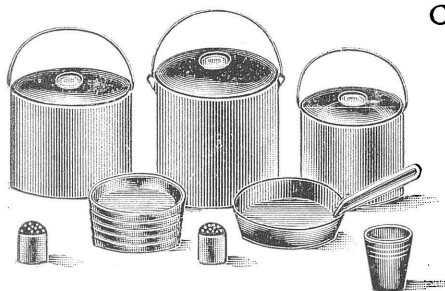
We will make to order the following, viz :—

- | | |
|---|--------------------------|
| No. 137.—MEAT COVERS. | No. 138.—TRAY COVERS. |
| No. 139.—CULLENDERS. | No. 142.—FISH KETTLES. |
| No. 140.—EVAPORATORS FOR HEATING COILS. | |
| No. 141.—HOT WATER URNS. 4 gallons and upwards. | |
| No. 143.—OBLONG ROASTING PANS. | |
| No. 145.—PHOTOGRAPHERS' DEVELOPING PANS. | |
| No. 144.—LIQUOR MEASURES. | No. 149.—ETHER INHALERS. |
| No. 146.—ANTISEPTIC DISHES. | No. 151.—MEDICINE CUPS. |
| No. 147.—TONGUE DEPRESSERS. | No. 148.—PUS BASINS. |
| No. 150.—SPIT CUPS FOR HOSPITALS. | |
| No. 152.—SANITARY PAILS. | No. 155.—BICYCLE CUPS. |
| No. 153.—CONFECTIONERS' TRAYS. | |
| No. 154.—CONFECTIONERS' FUNNELS. in 1 piece without seam. | |
| No. 156.—MINERS' CUPS. Extra Strong. | |
| No. 157.—GOLD MINERS' PANS. | No. 158.—PIGION RINGS. |

Prices and Estimates furnished on application.

SUGAR BOWL, CREAM JUG, SPOON HOLDER AND TRAY

\$3.50 per set.

BUTTER DISHES - - - - - **\$1.25.****CAMP COOKING OUTFIT.****For Six Persons.**

Outside Sauce Pan	9½ x 6½ in.
Second	8 x 5½ in.
Third	7 x 4½ in.
Frying Pan	8½ x 2 in.
6 Plates	6¼ x 1½ in.
6 Cups	3 x 3 in.
Salt and Pepper Holders	2 x 2½ in.

23 Pieces including covers.

Each piece is spun from a single sheet of metal, all pure Aluminum.
Will never rust, always pure, healthful and clean, and will last a lifetime. All contained in Outside Sauce Pan.

Total weight, 5 lbs. - - - - - Price, \$15.00

MONTREAL, November 7th 1896.

MESSRS. C. T. CHRISTIE & Co., MONTREAL.

Dear Sirs,—Replying to yours of 28th inst. asking my opinion respecting your Aluminum Camp Cooking Outfit, I have much pleasure in testifying from experience to its merit as to portability, quick heating, easy cleaning, and durability, and if put on the market in the shape in which you made one for me after my own ideas, I can suggest nothing better for practical camp use. Yours truly, SAMUEL M. BAYLIS.

CAMP COOKING OUTFIT.**For Three Persons.**

Outside Sauce Pan	9½ x 6½ in.
Second	8 x 5½ in.
Frying	8½ x 2 in.
3 Plates	7½ x 1½ in.
3 Cups	3 x 3 in.
Salt and Pepper Holders	2 x 2½ in.

All contained in Outside Pan.

The covers are made so that they can be used as plates.

Total weight, 4 lbs. - - - - - Price, \$12.00

Correspondence Solicited.

We have lately introduced the
Cast Aluminum Ware. in the shape
of Sauce pans, frying pans, Gridles,
Large Spoons. Soup Ladles &c.
these are suitable for Hotels and
Restaurants. We have a fine assortment
of all sizes of Sauce pans. They are
very much better and cheaper than
copper or any other goods.

C. T. Christie

Montreal 17 April 1900

C. T. Christie & Co.
1889 Notre Dame St.

