

STANDARD

EQUIPMENT FOR LOCATING PARTIES

1	Range (steel or wrought iron)	1	Hotel egg whip
6	joints pipe for range	1	colender
1	stove pot ground	3	funnels 1-pt.
3	bast spoons	1	potato masher
1	meat saw	4	Granite wash pans
3	Acme fry pans	4	drippers
4	drip pans 13 x 19	1	water keg 2 gal.
2	3 prong flesh forks 19"	1	hand saw
3	Sprague can openers	6	standard lamps complete
$\frac{1}{2}$	doz. pie plates	12	lamp chimneys for above
1	coffee mill	1	oil stove (medium size)
2	butcher knives	1	box copper rivets
$\frac{1}{2}$	doz. gal. pails	1	grindstone and fixtures
1	Butcher's steel 3-12	1	jacket oil can 10 gal.
3	milk pans 6-qt.	1	drawing knife
3	milk pans 4-qt.	1	L.C. Mattock
3	milk pans 3-qt.	1	pick handle
3	milk pans 2-qt.	1	alarm clock
2	rinse pans 14-qt.	4	chopping axes
30	Granite pie plates	1	broad hatchet
30	Granite cups No.6	2	brush hooks
5	sets knives and forks	1	doz. cut tacks 10 oz.
30	tea spoons	1	pr button plyers
2	doz. table spoons	1	claw hammer
4	peper boxes	1	monkey wrench 12"
4	salt boxes	1	rivet set No.4
1	coffee boiler No.9	1	doz. sail needles
1	teapot 4-qt.	1	sail palm
2	teapot 2-qt.	6	yds. oil cloth
2	molasses pitchers	1	spade
1	flour sifter	1	gross-cut saw
1	rolling pin	4	Sibley stoves, five joints pine for each, damper in first joint.