



EC1 50P

S 6 02

SALMON
Camera Colour
Post Card

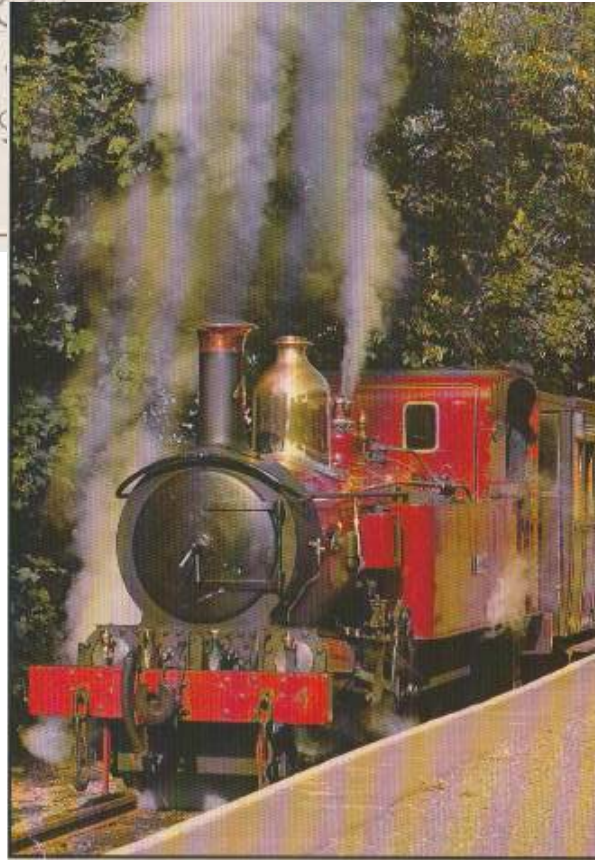
Dear Jean and John

Thank you for your
b.v. Card of 16.0.82. you
must have had a lovely
time, what an experience!
Tomy and I are fine! he
has grown into a lovely
kid. I have been on several
sea coast trips although the
weather has not been very
settled. End of month there is
my own air service at Redish
Towers with the friendship of
Qinetiq hope it is day, want last
week to Liphinst Palace, would
worth a visit nice to exchange
news in Sept. Love from
Redish

Mr & Mrs J. Klomp
'Field Cottages'
Old Ludon Rd

West

2 - 05 - 09 - 03



EC1 50P

Legends

Isle of Man

24
ISLE OF
MAN

YOUR
MAIL
CONNECTING
0824
891661

Dear John + Jean,

Hotel v. comfortable, weather
fine although slightly chilly
Have been all around the
island on train, tram + bus -
no need to hire a car.
Yesterday went on a boat
trip across to the Gulf of Me
a small island off the side
coast which is a nature
reserve - saw many species
of seabirds and a solitary
seal.

Jackie + Bill

STEAM TRAIN - The "Loch" getting all steamed
up at Port St. Mary station.

Mr + Mrs J Klomp
38 Lois Drive
Shepperton
Middlesex
England

Photograph - Tony Lakin, AIPS
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Ref. No. 21







EC1 50 P

Directions for using your
SPONG "301"
NO-CLAMP MINCER
(WITH STAINLESS STEEL CUTTERS)



This stationary disc with the side projection must always go on first, with the projection in the corresponding slot on the barrel of the machine so that it cannot revolve.

One other cutter only must then be used, and the wingnut which keeps them in place screwed up.



For raw or cooked meats, suet, candied peel, all kinds of vegetables etc., use this cutter.



For posset meats, oven-dried bread, nuts, mint, parsley, etc., use this cutter. Put them through twice if required very fine. To make castor sugar, chop a few lumps in a clean machine.

The three Stainless Steel cutters supplied with this mincer are sufficient for all ordinary purposes.

Spare parts for your Spong machine can always be obtained through your local Ironmonger.

SEE OTHER DIRECTIONS OVERLEAF.

An advertisement for Ovaltine. It features a central illustration of a woman and a child in a domestic setting. The text is arranged around the illustration. At the top, it says 'From the makers of St. J. Lemon & Co. No. 10, New St. London, E.C. 4'. Below the illustration, it says 'Perfect health is life's greatest treasure. Nothing is so conducive to good health as the wonderful energy-giving properties contained in ripe barley malt, creamy milk and fresh eggs. All these vitalizing and reconstructive elements which are needed to nourish the system are contained in OVALTINE'. At the bottom, it says 'One cup of this delicious beverage contains more nourishment than 12 cups of beef tea, 7 cups of cocoa or 3 eggs. Drink it daily for health.' There are handwritten notes 'Blotter' and 'EC1' on the right side of the advertisement.



THE
SPONG "301"
NO-CLAMP MINCER

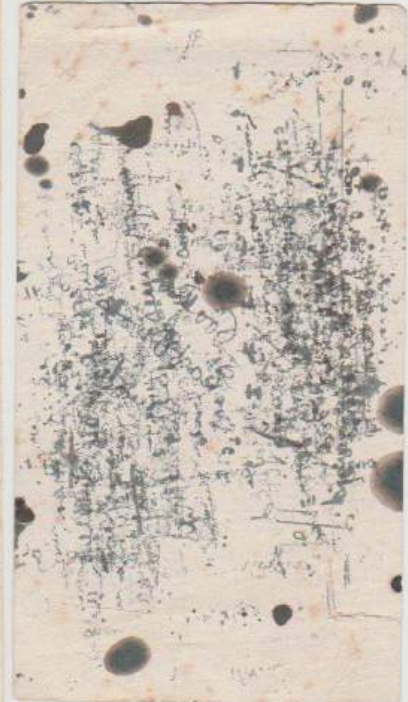
Before using this new machine thoroughly wash all the parts in boiling water to remove the grease. Dry the parts and reassemble the body according to the instructions overleaf. Then fix the body to its no-clamp base using the wingscrew provided, making sure that this is tightly screwed home. The illustration overleaf shows it set up.

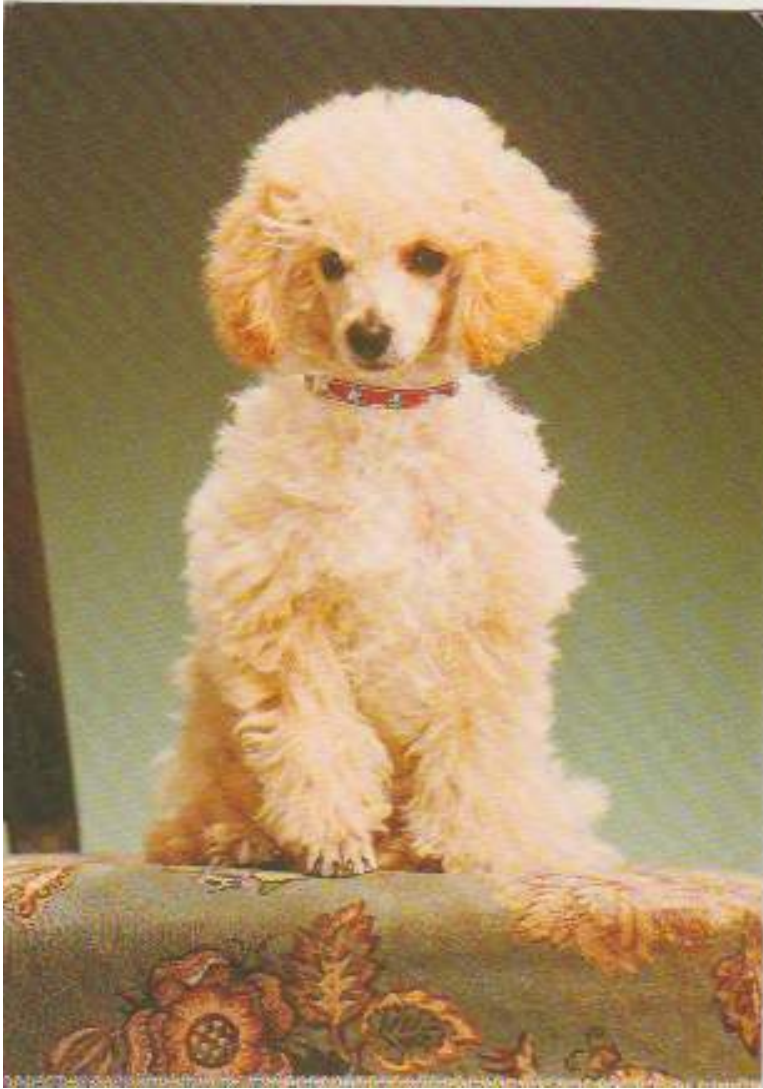
Screw up the wingnut which keeps the cutters in place until there is a slight resistance when you turn the handle. Hold the machine firmly down on to the table by the base, so that the handle clears the edge. The rubber feet will prevent the machine from slipping.

After first washing and reassembling a new machine chop a few oven-dried crusts with it to make sure that all working parts are perfectly clean. Oven-dried crusts are most useful when mincing. Pop odd bits of bread in the oven to crisp while cooking and keep them handy. Put them through the mincer when you need bread crumbs. Meat and suet chop far more easily if a few of these crumbs are used with them. And chopping a few dried crusts after use will also make the machine much more easy to clean. Wash it in hot water and dry thoroughly before putting away.

When chopping meat cut it first into strips that will go easily into the hopper.

SEE OTHER DIRECTIONS OVERLEAF









Where next?