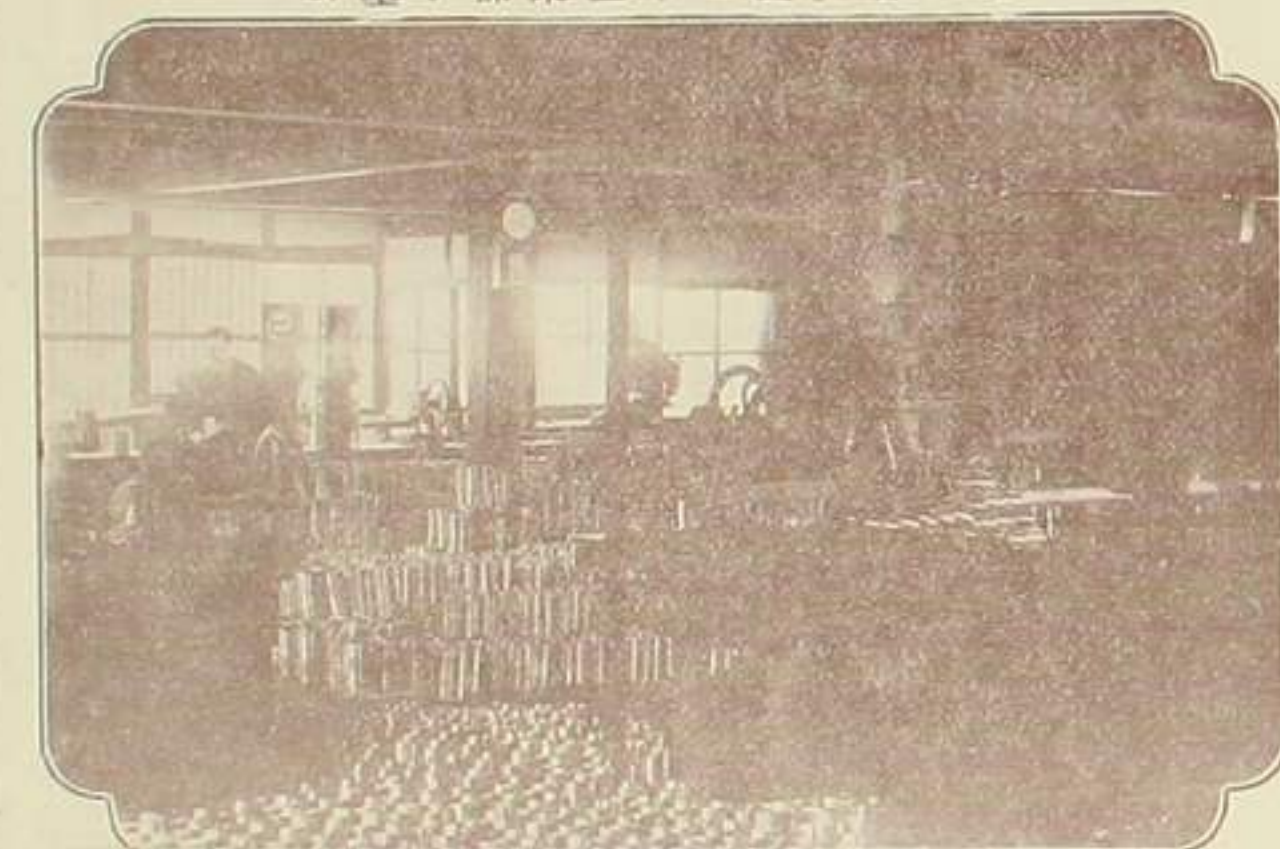


謹賀新禧

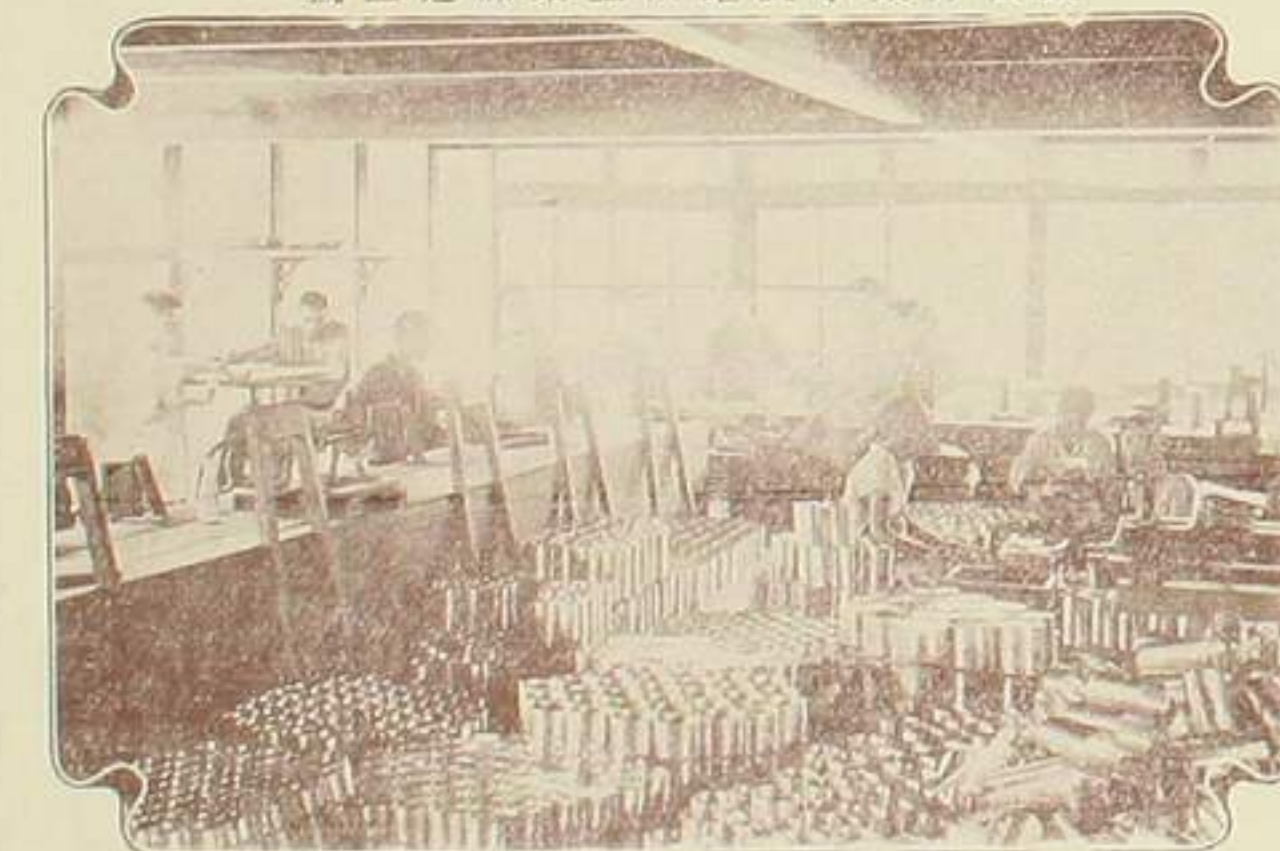
明治三十七年一月一日



△望ナ部業工リヨ園庭部業營



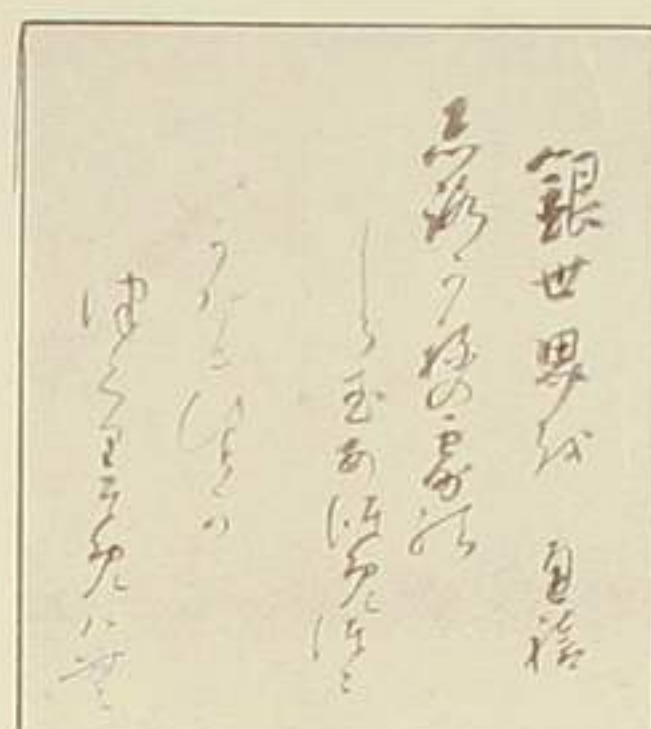
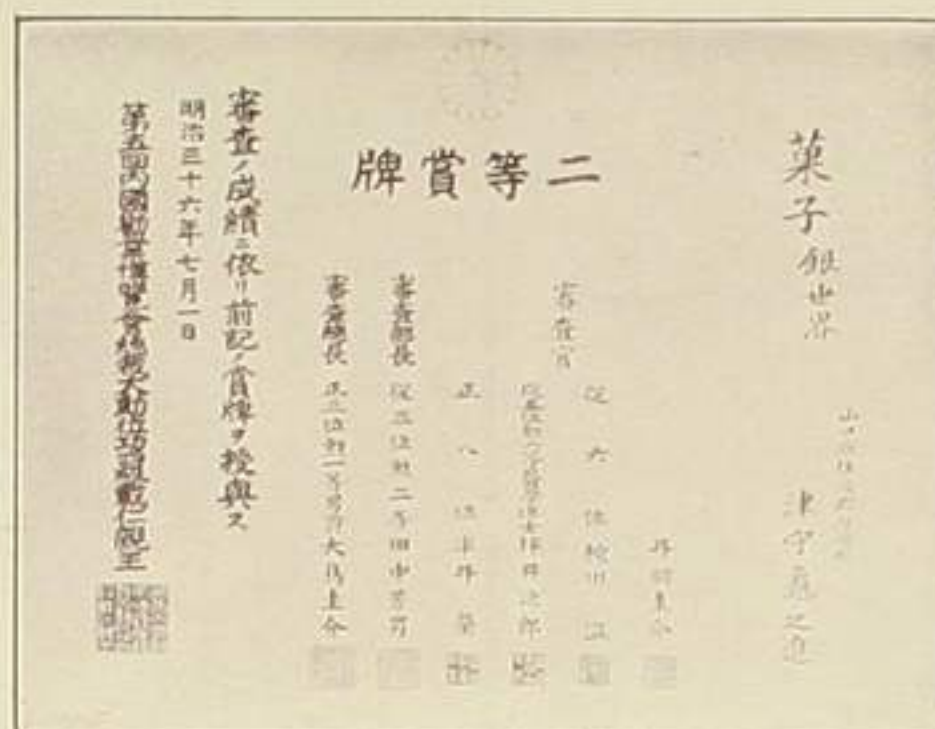
一號五之部業工所謹製子菓界世銀



二之號五同

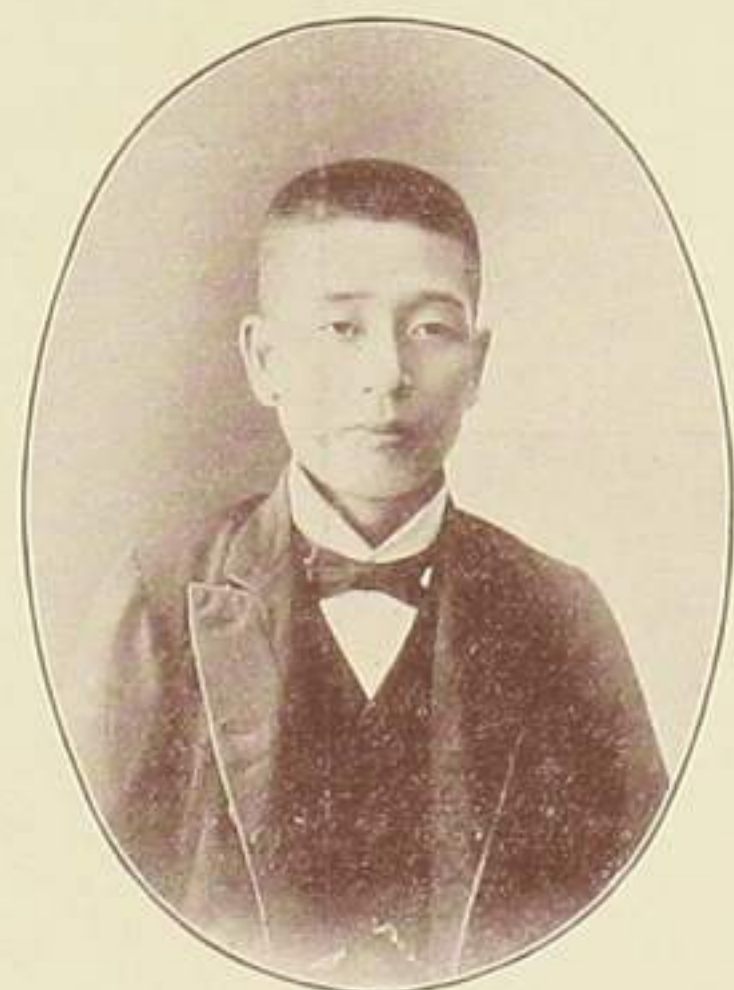


尙高載体詰袋及種七詰罐界世銀菓製

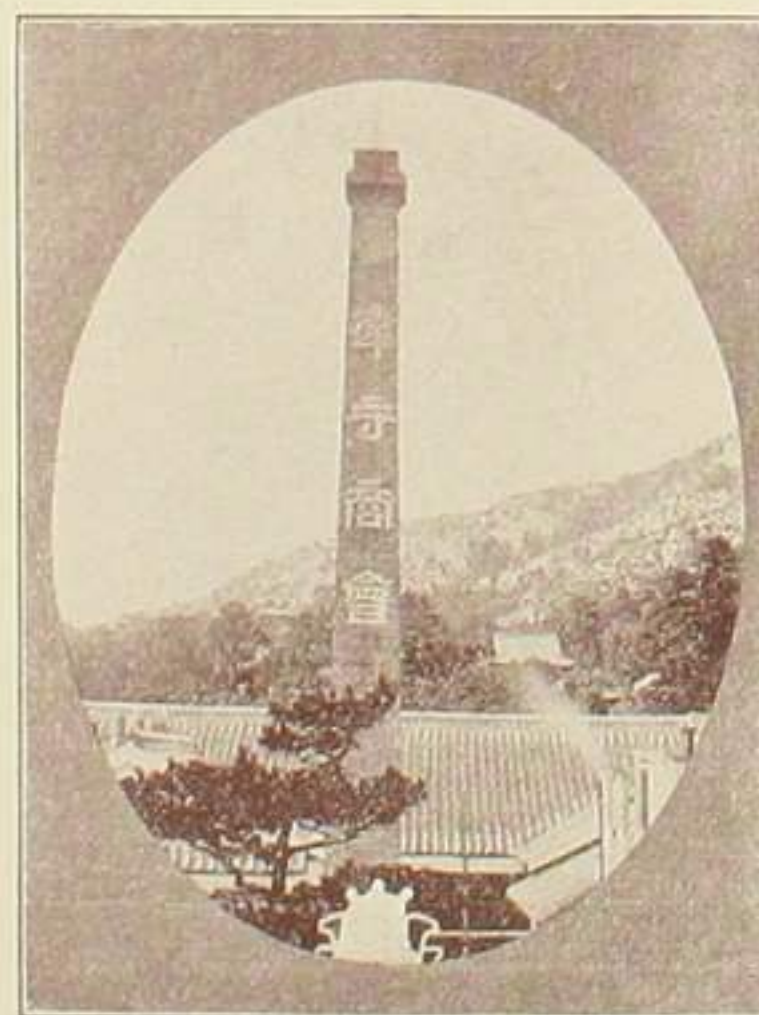


GINSEKAI
This newly invented cake "Ginsekai" is produced by a clever chemical process, discovered after long years of experiments and painstaking investigation. The chief ingredient is vegetable albumen, obtained by a delicate mechanical apparatus, the other materials employed being of a nourishing character. Most cakes of the kind for sale, containing too much unrefined sugar, cause the teeth, stomach and other digestive organs to become weak and unhealthy, likely to end in incurable disease; even the cakes of foreign style, such as we frequently find, can hardly be said to be healthful and good to the taste: some are like wax and others like clay; and not only do they stick to the teeth in a disagreeable way, but, absorbing a great quantity of saliva, exhaust our digestive organs and injure our health. This cake is, in reality, free from all these disagreeable and unhealthy defects, and is manufactured with minute care, and skilful attention to good taste and graceful appearance. It will, of course, keep for a long time, without the least changes; the colour is pure white, delightful even to the eye; the form is rectangular and stamped with an elegant design; the flavour, being quite delicate, is very delightful undoubtedly it will be praised and not forgotten by every one who has once eaten and tasted it. And besides, the can containing the cakes, being gracefully prepared, makes an attraction present both in cases of congratulation and condolence. Indeed I venture to declare that the cake "Ginsekai" is the king of all confections. Gentlemen and ladies, pray try the cake and see how true and faithful my advertisement is.

The manager of Tsumori & Co.
Head office: Miyaichi, Suo, Japan.
Many branch offices in cities and towns.



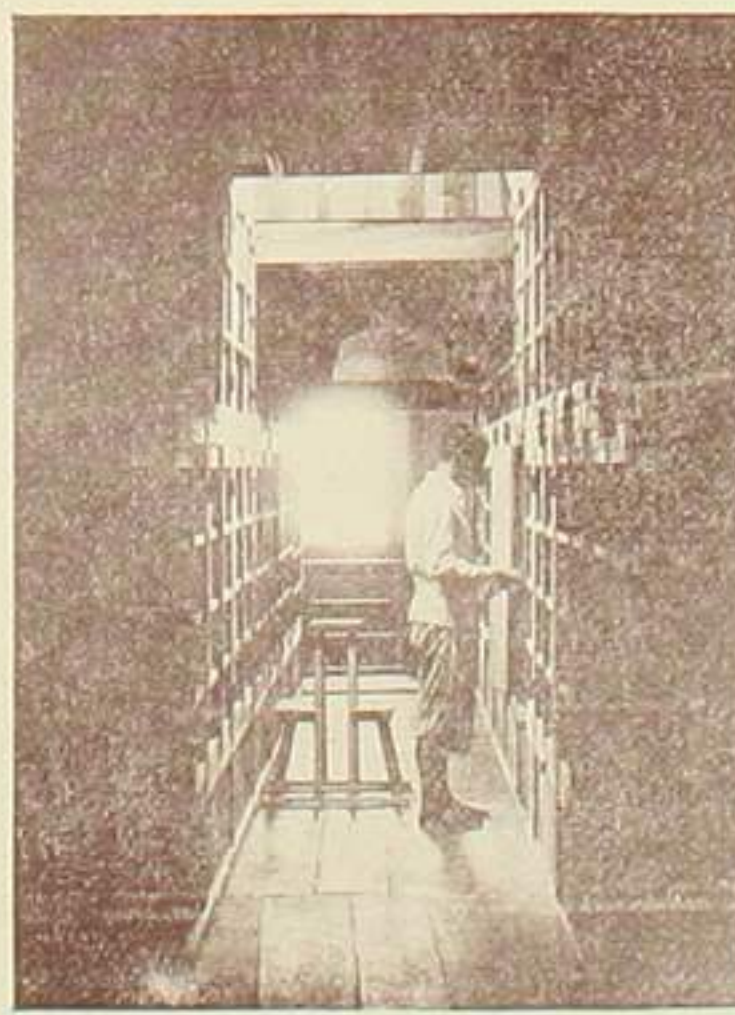
主々會商守津
進之龜守津



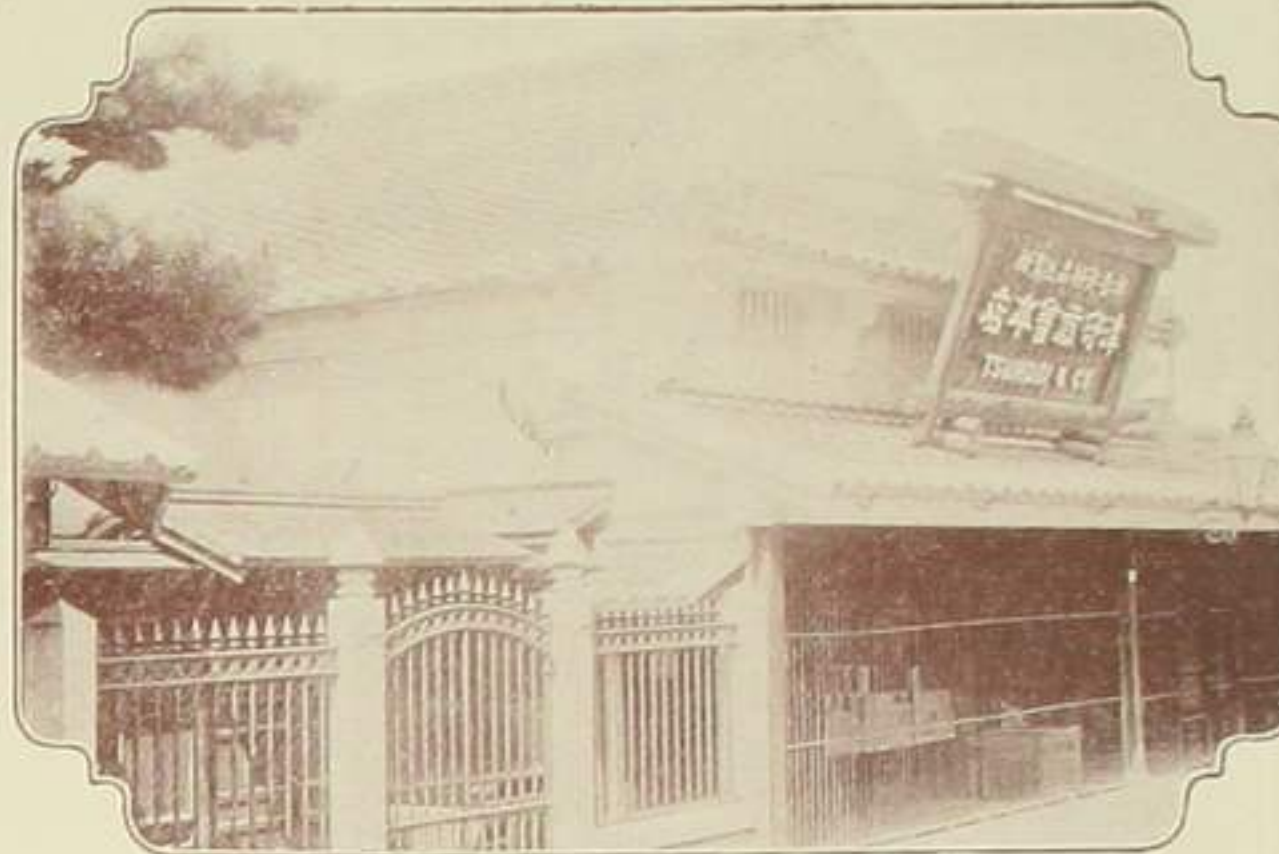
△望ナ部業營リヨ部業工同

銀世界ハ當商會々主ガ自ラ多年ノ經驗ナリ
ヤシ慘タル苦心ノ主成分トシテ蛋白質得タル
ニテ化學ヲ應用シテ主成分トシテ蛋白質得タル
品ヲ加ヘテ取リ好ニ適分トシテ之ヲ製ス
其形ハ長方形ニシテ色ハ純白ニシテ味ハ清潔
ハ甘度ニシテ野ニシテ老幼皆宜ナリ
如シテ適中ニシテ宜クテ老幼皆宜ナリ
的ニシテ適中ニシテ宜クテ老幼皆宜ナリ
過分ニシテ適中ニシテ宜クテ老幼皆宜ナリ

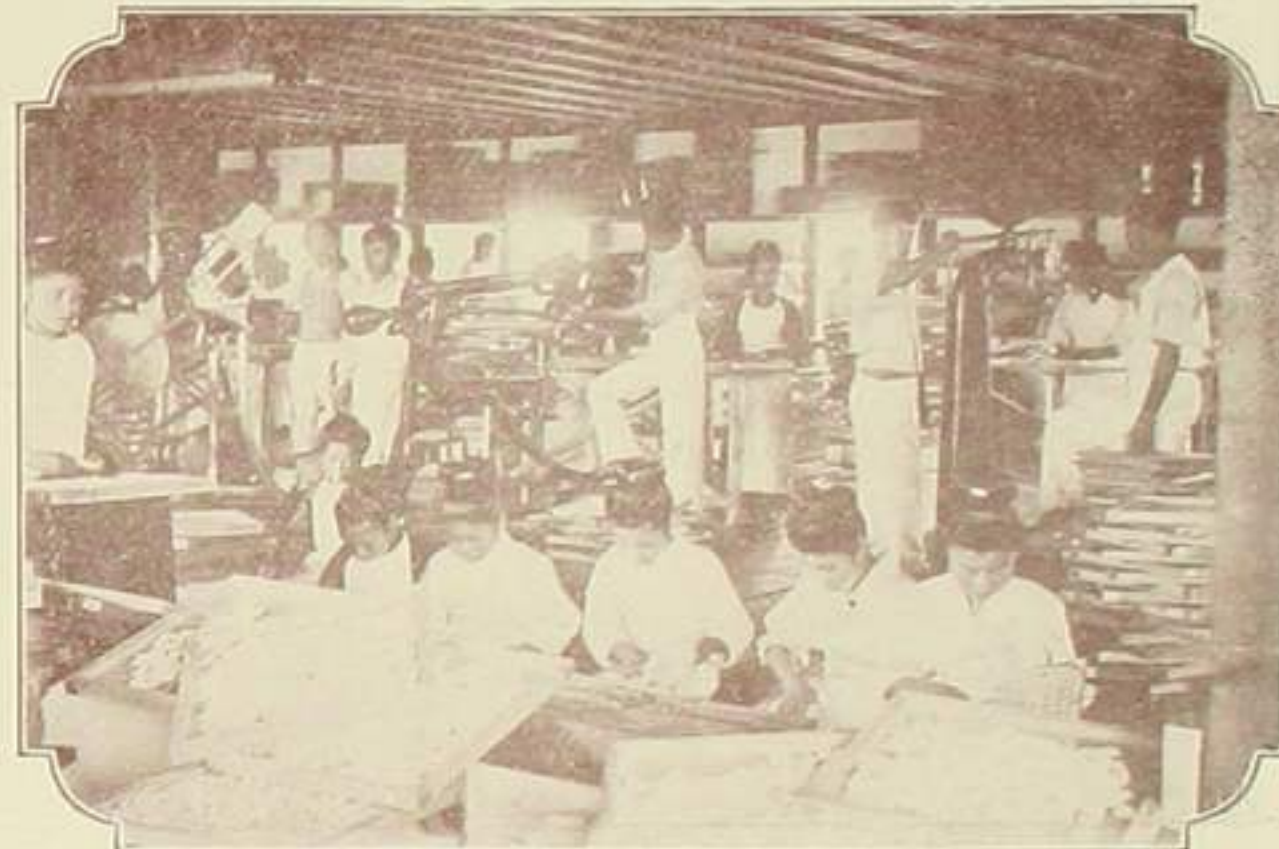
販賣部
大日本周防國宮市
津守商會本店
大坂市伏見町四丁目
津守商會支店
東京市日本橋本銀町貳丁目
津守商會支店



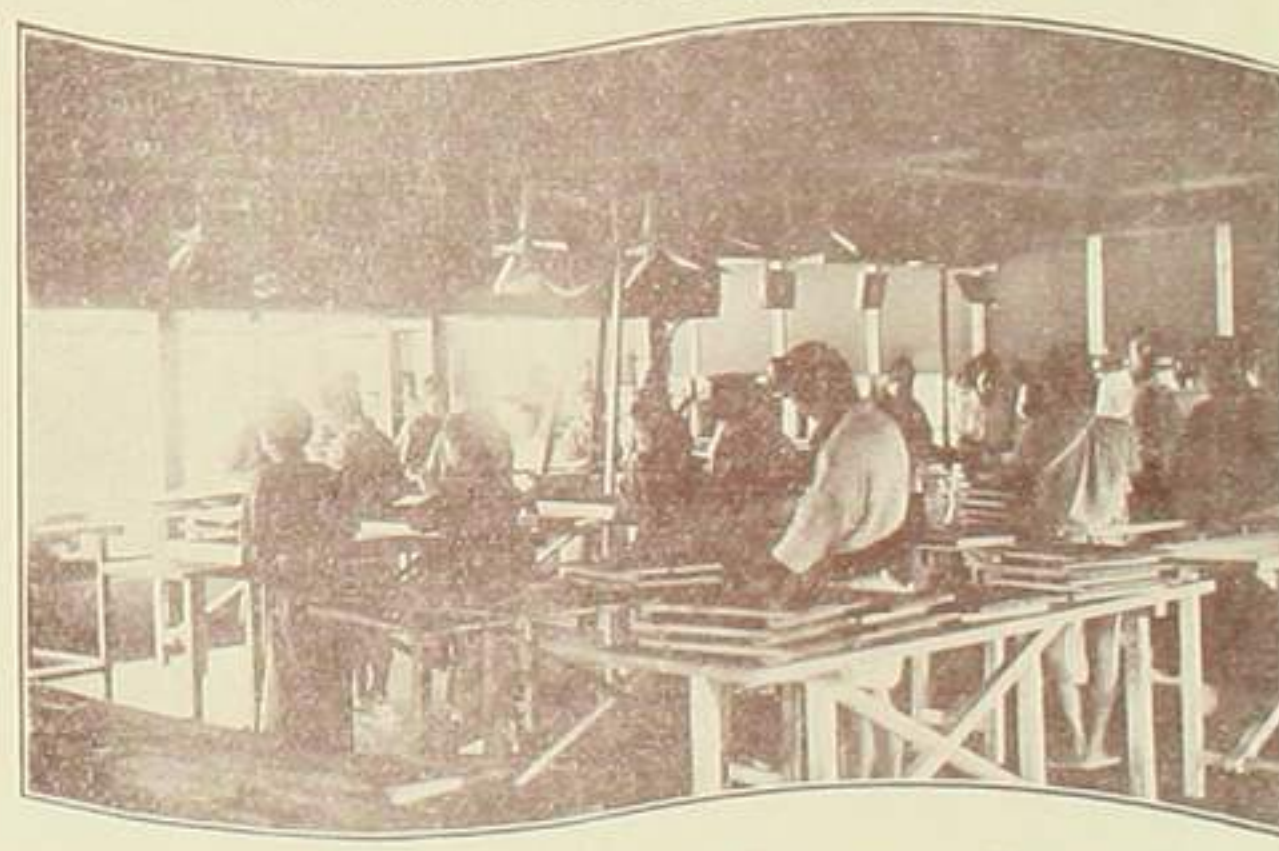
號四之部業工所燥乾同



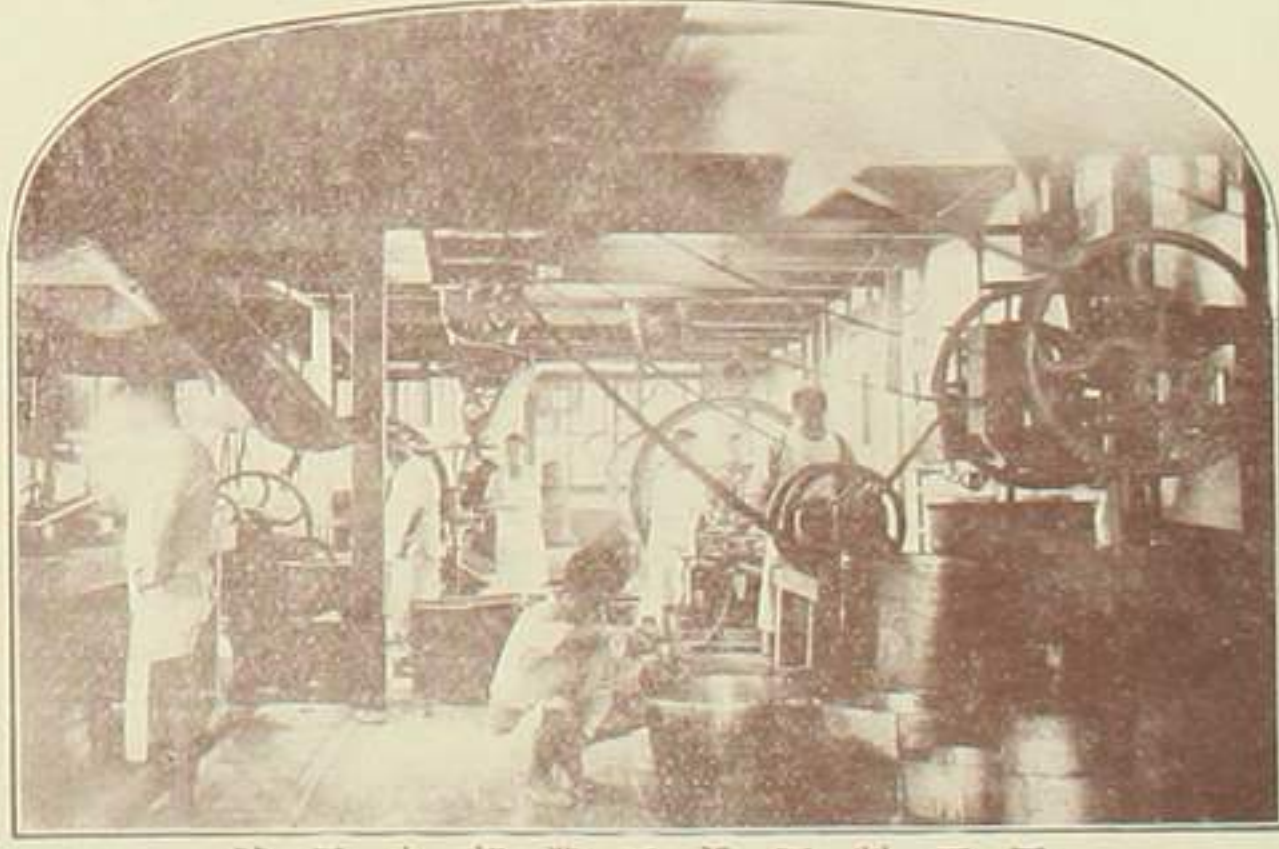
部業營店本會商守津



號一之部業工造製子菓界世銀



號二之部業工同



號三之部業工造製料原同