

# What One Boy Thinks of Gurney-Oxford Stoves

**T**HE prompt call to dinner is a welcome sound in this boy's ears, and meals are always on time since his mother got this new Gurney-Oxford Range.

It saves him bother and chores, too. He seldom has to split any kindling--that wonderful Economizer is such a good way to *hold the heat* that the fire lasts for hours and yet burns very little fuel--much less than any stove they ever had before.

And they never have trouble with clinkers or ashes. It is perfectly simple to manage both with the new reversible grate. And this helps coal bills, too. It burns to a fine white powder.

Cookies and bread are even better than they used to be. They say it is because the Gurney-Oxford range has a *divided flue strip* along the top of the oven which guides the heat *evenly all over it*. But the boy doesn't care about the *reason*; he only knows that he never gets any hard crusts, and the cake is always done in the middle.

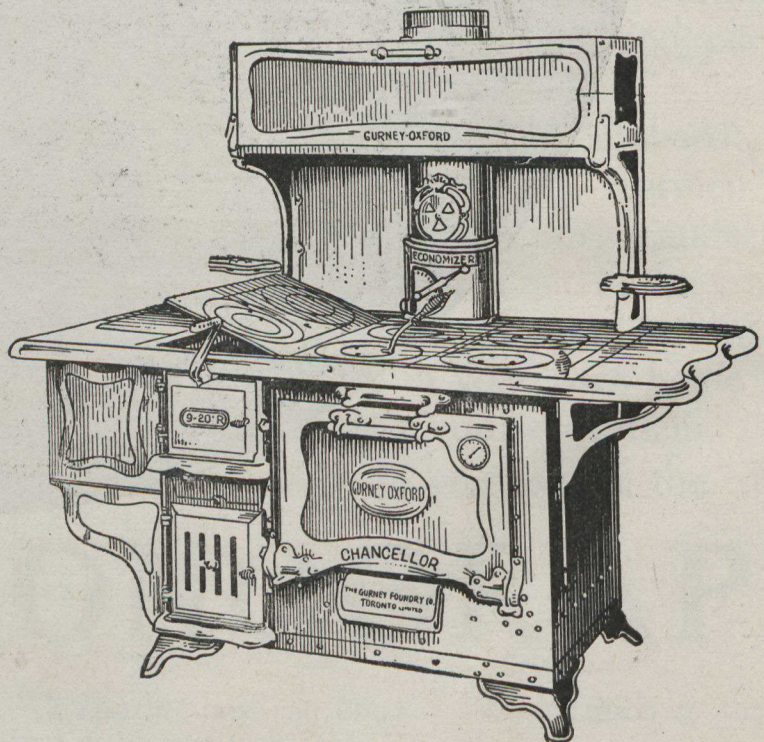
This youngster's enthusiasm is echoed by grown-ups in every family where a Gurney-Oxford Range is used.

Its exclusive patent device, the **Oxford Economizer**, saves not only fuel and time but food values, because of the slow simmering possible without stirring or attention. It is a good ventilator, too, and takes the cooking odors up the chimney.



In short, **Gurney-Oxford Ranges** represent the highest present day development in stove making. Simple and strong in construction; reliable and easy in operation; and in outward show, shining, spick and span, this Gurney-Oxford range is an ornament as well as a necessity to any kitchen.

Ask your dealer to show them, or if he does not keep them, write our nearest branch for a convenient address and free book.



**The GURNEY FOUNDRY CO., Limited, TORONTO**  
MONTREAL HAMILTON WINNIPEG CALGARY VANCOUVER