



One of the Many Points of Excellence in a

SOUVENIR

Range is the "Aerated" Oven

Over the oven door of the "SOUVENIR" are small openings by which fresh air is admitted into the oven, by an ingenious device used only on "SOUVENIRS," this fresh air is passed over the hot oven top and thoroughly heated before passing into the oven.

There are also openings from the oven to the chimney flue by which the vitiated air is discharged, being replaced by fresh.

By this arrangement the oven is constantly breathing in fresh air, which keeps the roast from drying up, thus preserving the juices of the meat.

Some constructions have a slide in the oven door by which they claim to ventilate the oven, but it will be readily seen that to admit cold air direct into the oven would so reduce the temperature as to be disastrous to good cooking.

**A "Souvenir" Range is Always Reliable
A Quick and Even Baker, and Uses Little Fuel**

Manufactured by

The Gurney, Tilden Co., Limited

Hamilton

Montreal

Vancouver

Western Agents

Tilden, Gurney & Co.,

Winnipeg, Man.