

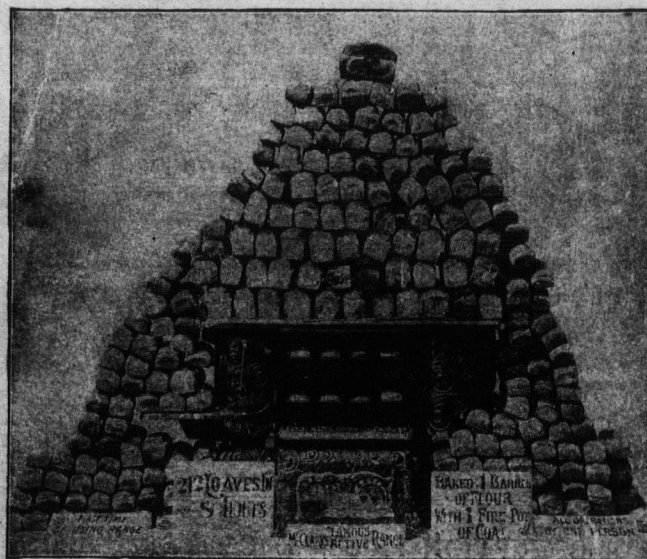
Famous Active

USES LESS FUEL
THAN ANY
OTHER RANGE

AT A TEST,
ONE RANGE BAKED ...

RANGE

One Barrel of Flour into 212 Loaves
in 8 Hours, using only 1 Fire Pot of Coal



THE DIFFERENCE IN FUEL USED, AGAINST OTHER STOVES, WILL

Save the Price of a Range IN A FEW YEARS.

SPECIAL FEATURES NOT IN OTHER RANGES:

THERMOMETER IN OVEN DOOR, showing exact heat of oven without opening door.
AERATED OVEN, continually drawing fresh, warm air and carrying fumes from
baking up the chimney.

BASTING DOOR in oven door, to look at baking without cooling oven.
HEAVILY CEMENTED BOTTOM, giving all the baking qualities of a brick oven,
and browning bread evenly all over.

DUPLEX COAL GRATES. FLUSH RESERVOIR. CAST IRON COAL LININGS.

A WRITTEN GUARANTEE GIVEN WITH EVERY "FAMOUS ACTIVE" RANGE.

THE McCLARY MAN'FG CO.

London. Toronto. Montreal. Winnipeg. Vancouver.

IF YOUR LOCAL DEALER CANNOT SUPPLY, WRITE OUR NEAREST HOUSE.