

COOKING OF MILKY FOODS



Souvenir

A Perfect Success

EVERY cook appreciates, somewhat disappointingly too often, the difficulty of getting milky foods to "do" just right.

Milk is of an impressionable nature and takes to itself everything with which it is surrounded. If you've cooked a roast in the oven previously the aroma remains usually in the oven and imparts its flavor to the rice pudding or custard or other dish containing milk that goes in next.

This trouble is overcome completely with an aerated oven. Food cooked in this way is always surrounded by pure, fresh air. There is a constant flow of this health-giving element in and out all the time, making impossible the retention of any foul odors to destroy the flavor of the most delicate and carefully prepared dainty.

The Aerated Oven is found only in the Souvenir Range.

Sold Everywhere.

One will Last a Lifetime.

The Gurney-Tilden Co., Limited,

WHOLESALE AGENCIES IN

Toronto, Montreal and Winnipeg.

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