

Have you realized that by using Gas for Cooking you can:

Save Time Prompt meals at all times. No waiting while the fire burns up. Simply turn a tap and the range is ready. You will appreciate this when without a servant; or when you have one that oversleeps herself.

Save Labour No raking or cleaning out of grates; no carrying of coals, wood or paper; no ashes to carry out and sift; no constant running to the kitchen to see if the fire is burning; no smoke or soot flying around onto clean curtains or pictures.

Save Worry If you want to go out while the dinner is cooking, you can do so, if you use a gas cooker! There is no fear that it will go out too!

Save Discomfort By using gas for cooking, the kitchen can be kept cool in summer.

A gas stove cooks the dinner without cooking the cook.

Save Money Cooking by gas is economical because fuel is used just when necessary, and in strict proportion to the work done, whereas coal ranges use fuel all day long, and as much fuel is used to cook a chop as to roast a serloin of beef.

Moreover, food cooked by gas loses much less weight than if baked in a coal range, the saving of meat alone being nearly enough to pay for the gas used.

*50 per cent. of the citizens of Ottawa
have realized those advantages.*

Call at the showrooms— **35 Sparks St.**
and inspect our new ranges

Our Aim is to put a Gas Stove into Every Home