

KITCHEN WISDOM.

arranged openings at the back of the oven. "Souvenirs" must be very economical in the use of fuel, because the air is heated before it enters the oven. Then, too, active fresh air will perform its work more quickly than stagnant or vitiated air will.

Such then, is this oven, as an aid to health, but more remarkable still, this is not done at the expense of other loss. Fuel is saved, (for the room is heated), pots and kettles boiled on the stove, and food kept warm, in the upper Warming Closet and all at the same time.

Then food is never spoiled. With other ovens a woman is in a state of torment, lest her pastry should be ruined; but here, it is sure to be at its best. Meats are delightfully browned, and at the same time cooked entirely through. Then the next moment you may put in the oven the lightest cake, assured that there will be no odor to be absorbed by it, because an Aerated Oven is always sweet and pure. Then, that cake, meeting with heat so carefully introduced, never thinks of the awful process of "Falling."

What a change for the tired cook, who, after kneading the bread, or carefully beating the cake, consigns it to the care of an oven, and then finds it brown on top and sticky in the middle, and discovers her baking finished and her temper finished likewise!

Don't endure it. Have the SOUVENIR RANGE and its perfect aluminum lined AERATED OVEN, because with them come hopes accomplished and labors amply rewarded.