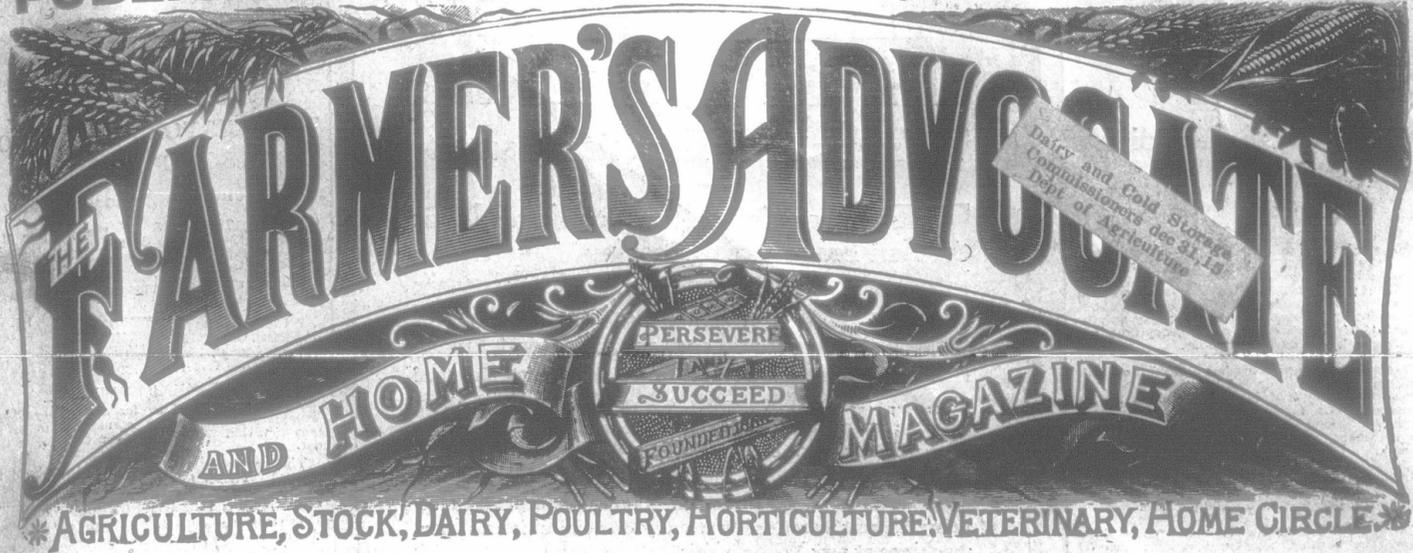


SEPTEMBER 9, 1915

PUBLISHED EVERY WEEK. \$1.50 PER YEAR.



Vol. L.

LONDON, ONTARIO, SEPTEMBER 16, 1915.

No. 1199

Your every ideal is realized in McClary's Pandora Range

ALL that a housewife wishes her range to be is summed up in the Pandora. Here is a range of perfect performance, complete with every modern improvement, handsome to look at, a source of pride and comfort to its owner—the aristocrat of rangedom.

10 Points You'll Appreciate

1. Roasts, bread, cakes, puddings, etc., cooked in a Pandora Range retain their natural flavor and always come fresh and sweet to the table. REASON: The perfectly ventilated Pandora oven.
2. Your oven is always clean, bright, sanitary and rust proof. You can wash it like a dish. REASON: It is built of nickelled steel.
3. The Pandora's aid in coping with an unusually big dinner is invaluable on occasion. REASON: You can cook to the full capacity of its top, and bake an ovenful of good things at the same time.
4. You broil or toast things better on a Pandora Range with less trouble. REASON: The capacious broiler door permits using the largest toaster and placing it close to the fire.
5. The grates in a Pandora Range are stronger and more effective. REASON: We make them much heavier than customary in other makes. Also they consist of three triangular bars with short teeth, specially adapted for breaking clinkers. Each bar may be shaken independently when desired.
6. You'll be delighted with the reservoir in the Pandora Range. REASON: It is enamelled pure white, seamless (stamped from one piece of steel) and clean enough to use in cooking and preserving.
7. Your cooking is done with more certainty when you own a Pandora. REASON: There's a reliable oven thermometer that tells you to a nicety what heat is available, and enables you to know instead of having to guess.
8. There is no heat wastage in the Pandora Range. REASON: The flue arrangement is such that in order to escape to the chimney all heat is forced to pass over the top of the oven, down behind it and twice underneath.
9. More cooking can be done with less fuel. REASON: The fire-box of the Pandora is scientifically planned for coal-saving. Built extra wide and not too deep. Gives adequate fire with little fuel.
10. We guarantee the Pandora Range unreservedly, and authorize dealers to do the same. REASON: There's nothing about it, point by point, that we cannot stand behind to the fullest extent, because we put into it the best materials and workmanship procurable at any price.

There's a McClary dealer near you who will be very glad to demonstrate for you.
Write our nearest branch for free illustrated booklet on the Pandora Range

McClary's London Toronto Montreal Winnipeg Vancouver
St. John, N.B. Hamilton Calgary Edmonton Saskatoon

YOU

u Render Us

Magazine

to amply repay commend.

Equipment

RY PURPOSE.

Spoon, Butcher
Serrated Edge
knife made of the
with Rubberoid
with nickle plated
or ONE NEW
ed by \$1.50.

of Roasting Fork,
ad Knife and Meat
panied by \$1.50.



PEN - KNIFE,

and having two
d specially for

te," worth \$1.00

SUBSCRIBER,

, FOR EACH

ncordance to both
cts occurring in the
of most convenient
retail price from
ntre reference and

ill be sold for cash

\$2.50

1.00

1.00

.75

.75

LIMITED