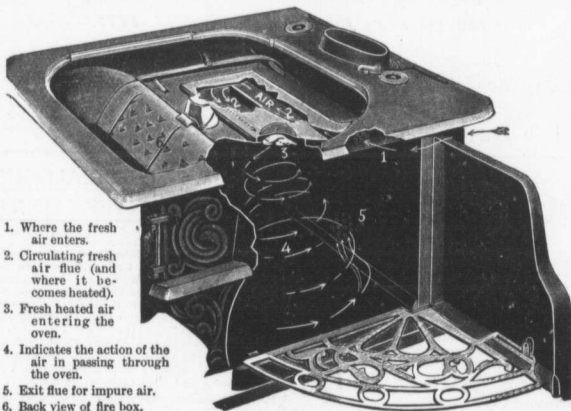


SOUVENIR Range With Aerated Oven

An old adage, perhaps a little inelegant, but they say none the less truthful, has it that the way to reach a man's heart is through his stomach. It is true, at any rate, that the man who has his daily meals served to him poorly cooked will soon lose what sweetness of temper he does possess.



1. Where the fresh air enters.
2. Circulating fresh air flue (and where it becomes heated).
3. Fresh heated air entering the oven.
4. Indicates the action of the air in passing through the oven.
5. Exit flue for impure air.
6. Back view of fire box.

The bread in the oven; the roast of beef; the delicious turkey; the toothsome pudding, are never spoiled in the cooking if the good wife has a SOUVENIR Range installed in the kitchen.

These things are possible, because the Souvenir Range is the only range made with an aerated oven. Our illustration is suggestive of the advantages that come from this oven. It is just the opposite of an air-tight or old-style oven, for the air circulates freely all through it. The impurities that gather in cooking food are made to pass out into the exit flues connecting with the chimney, and none is allowed to escape into the room. In a word, the aerated oven produces fresh, not foul or impure air—it forces a rapid circulation of fresh heated air in exactly the same manner as we airify our lungs. All the natural juices of the food are retained and only good cooking is possible.

\$155

IN PRIZES for those who will write the five best essays on the Souvenir Range and its aerated oven. Circulars giving particulars of contest and a booklet describing very fully the good points of the Souvenir, will be given free on application to any of the agencies of Souvenir Ranges anywhere in Canada, or will be sent direct on application to the manufacturers.

The Gurney-Tilden Co., Limited
HAMILTON, CANADA