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Mr. Ross is the Manager of the Robert Simpson Company's Great Restaurant, Toronto—Read His Statement:

DOMINION OF CANADA
PROVINCE OF ONTARIO
COUNTY OF YORK
TO WIT:

I, JOHN TEMPLE ROSS, of the City of Toronto in the County of York, Manager, do solemnly declare, as follows:

On Thursday, March 30th, at the office of The Gurney Foundry Company, Ltd., under my observation, a GURNEY-OXFORD range, equipped with an "Economizer" held a good baking heat for a period of eleven hours and during this period no fuel was added. The same range was at the end of this test shaken down and filled up with coal and the "Economizer" lever placed at the lowest notch. The range then held fire for thirty-six hours.

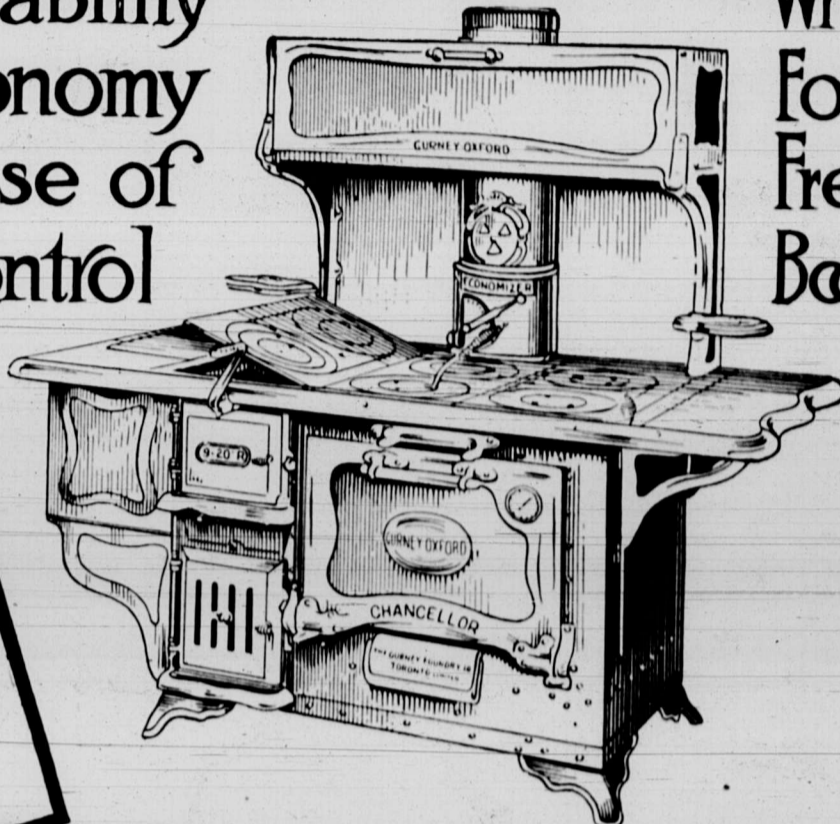
And I make this Solemn Declaration conscientiously believing it to be true and knowing that it is of the same effect as if made under oath and by virtue of the Canada Evidence Act.

Declared before me this 1st day of April, A.D. 1911, at the City of Toronto, in the County of York.

J. S. Hodgson
Notary Public in and for the Province of Ontario

Durability
Economy
Ease of
Control

Write
For
Free
Book



A Cook Can't Make A Stove But A Stove Can Make A Cook

Most cooking success depends more upon the stove than on the cook

Mr. John T. Ross, the author of the above tribute to Gurney-Oxford, is manager of the largest restaurant in Canada, and you may safely trust, not only his honesty, but the authority and experience from which he speaks.

GURNEY-OXFORD RANGES mean as much to you as to him. For no woman should put up with anything but the best in stoves. It means too much to her in time and labor; too much to the good man in grocery and fuel bills; too much to the whole family in health and proper diet.

The Dividing Oven Strip

is one of the star features of the GURNEY-OXFORD. This is a special division of the flue which forces the heat evenly all over the oven—front as well as back.

Every woman who does her own baking will appreciate this.

STOVES



RANGES

The Grate is Easily Removable

and the shaker works with greatest ease and simplicity, with one-half turn to the right. Owing to the strength of the "teeth" the hardest clinker is reduced to ashes in a jiffy. Now add to the above statement, and to our word, the proof of your own investigation. Ask your dealer for our Free Booklet, or if he does not sell Gurney-Oxford goods, write our nearest branch for the address of one who does.

Gurney-Oxford Ranges represent the highest standard in stove-making. No detail of material and workmanship is overlooked. Every stove that leaves the Gurney-Oxford factory has a reputation to sustain; a reputation for service, economy and ease of operation; a product that has stood the test of sixty years, and given life-long service in thousands of homes all over the country.

Mr. Ross, whose testimonial we are proud of, tells you about the wonderful heat-holding properties of the Oxford Economizer. Gurney-Oxfords are the only stoves licensed to use the wonderful device which makes this remarkable statement possible. The Oxford Economizer needs only to be set at a proper angle to hold the heat for hours.

This statement speaks volumes to the housewife whose range—to do satisfactory work—must not only cook properly but economically as regards fuel, and with the greatest possible saving of time.

Another advantage of this device is its use as a first-class ventilator. It draws all odors of cooking—all the steam and smoke, up the chimney.



The Gurney Foundry Co. Ltd
Toronto, Canada

Year Ago

22c
20c
18c-19c

23c

75c-85c

15c
19c
13c
11c
15c

10.75-11.00
9.75-10.00
14.75-15.00