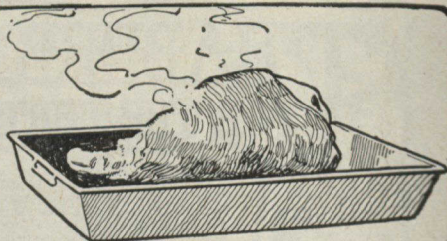


To get that appetizing, brown appearance and outside crispyness on roasts of lamb, beef, etc.—to keep their goodness in them they must be basted. In the old style stove this



necessitated reaching into the hot oven and moving the hot, heavy pan and holding it in the front of the oven while it was basted. A tedious performance with unsatisfactory results. The draw-out oven rack of the

Imperial Oxford Range

makes basting a simple and successful operation. Draw the handle in front of the oven forward, and the rack brings the pan and its contents out of the oven, where it may be thoroughly basted with the greatest ease.



The Imperial Oxford Range lessens the labor of cooking and insures the most successful results.

Call at one of our agencies or write for the Imperial Oxford leaflet.

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