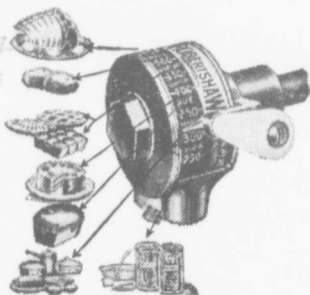


TX 657
Ole
B43
19202
P444



The

*"The
White Handle
Oven Heat Controller"*

1. Automatically maintains the correct oven temperature. You do not have to stay in or even near the kitchen when cooking.
2. Eliminates guesswork and the pies, cakes, biscuits, cookies, etc., are just right every time.
3. Roasts all kinds of meats and fowl—rare, medium or well done—deliciously and without a single failure.
4. Boils cereals, soups and vegetables in the oven at the same time you roast meats and bake desserts.
5. Cooks a whole meal in the oven at one time without attention whatsoever. You can leave the house for a period of three to five hours and return to find the whole meal cooked perfectly, ready for serving. Replaces the fireless cooker.
6. Cans all your fruits and tomatoes in the oven, the scientific way.
7. Makes all your peach butter, apple butter, tomato butter, etc., in the oven. No stirring necessary.
8. Dries and sterilizes dishes in the oven giving them a clean, polished surface and affords a warming closet of large capacity.
9. Saves more gas than its cost per year and eliminates loss of foods.
10. Requires no experience and having no parts which can deteriorate or wear out, it will operate correctly throughout the entire life of your Gas Range.

**Don't Spend Your Time in the Kitchen
Let the AutomatiCook Do the Cooking**

NATIONAL LIBRARY
CANADA
BIBLIOTHÈQUE NATIONALE

900033