

# Do your cooking the pleasanter way—and save fuel and food.

**DON'T** be a kitchen drudge.

Don't be tied to an inefficient cook stove that wastes food and fuel, and wears out your strength and patience.

Talk it over with your husband. He will understand that a cook stove that cannot do its work right wastes

money, just the same as inefficient machinery in a factory. Ask him to figure out how long it would take to pay for a range that does its work right out of the money it would save in food, fuel and labor.

We have figured it out long ago, and know that an Imperial Oxford Range,

Series "100," will save its cost in a very short time.

Here are some of the reasons why the Imperial Oxford "100" Series does better broiling, baking and roasting than any other range.

The oven is square and roomy, accommodating four 10-inch plates, and

is well ventilated by the adjustable ventilator in the back of the oven.

It has an oval fire box, which prevents accumulation of ashes in the corners and is fitted with an Oxford reversible draw out grate.

It has a lifting hearth held out of

way by an automatic catch. The ash-pan is large enough and so perfectly fitted that it catches all the ashes.

The fire box can be changed from coal to wood or vice versa in less than five minutes.

The range is very simple in operation.

The simplicity of its design is in harmony with

the modern demand and makes it easy to keep clean.

We know that the IMPERIAL OXFORD "100" Series is the range that will best do your work. If your dealer cannot show it to you, write us—we'll tell you who can.



## Imperial Oxford SERIES "100"

### The Gurney Foundry Company, Limited,

TORONTO

VANCOUVER

HAMILTON

LONDON

The Gurney-Massey Company, Limited, Montreal.

The Gurney Standard Metal Company, Limited, Calgary and Edmonton.

The Gurney North West Foundry Company, Winnipeg, Man.