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AND HOME MAGAZINE

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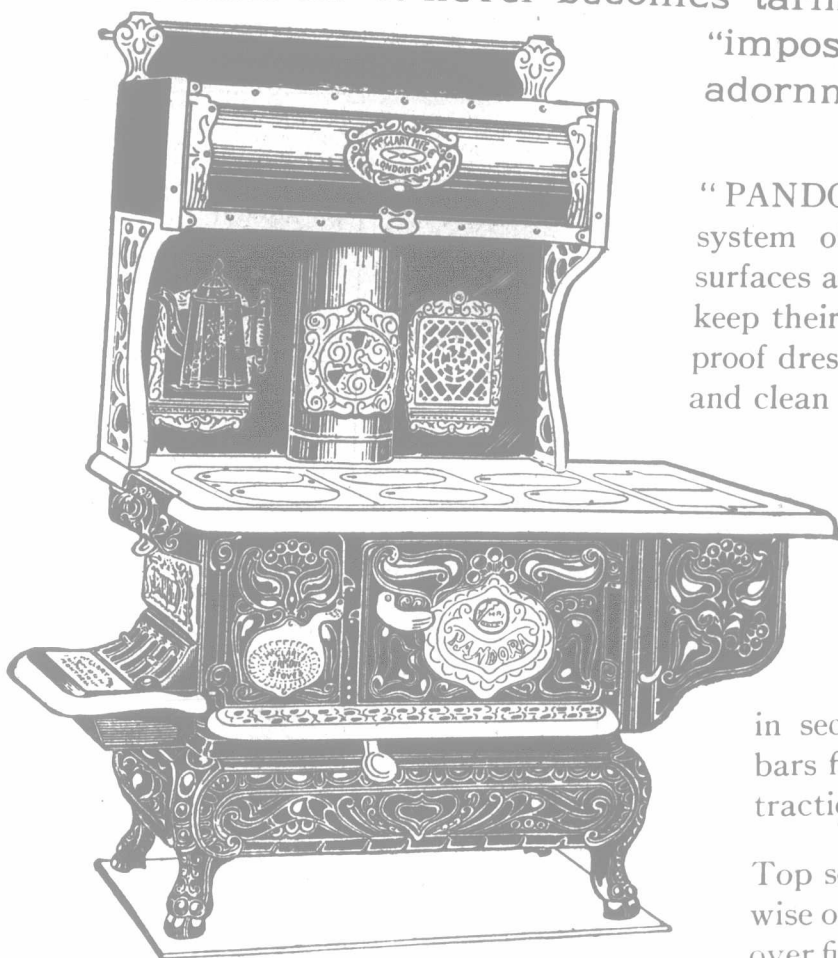
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No. 1046

A Beautiful Range--- Yet Easily Kept Clean



GLANCE at the "PANDORA" as it stands complete—a handsome range surely, yet easily kept clean. McCLARY'S famed "Duplex" nickelling cannot burn off—it never becomes tarnished. About it there is no superfine "impossible-to-keep-clean" tracery—the nickel adornment is rich—the carving bold.



"PANDORA" Range

"PANDORA" surfaces are "burnished." The McClary system of burnishing is a special process that produces surfaces as smooth as plate glass. "PANDORA" surfaces keep their color indefinitely—they retain our special water-proof dressing. So you can keep the "PANDORA" bright and clean by simply rubbing a dry cloth over it.

The "PANDORA" is more than a handsome range. It is also a permanent investment, because it is built to endure—it is **the one range** that is as strong and compact as it looks.

The "PANDORA" cooking surface is made in sections with expansion top—the covers and cross-bars fit into them—this allows for expansion and contraction without any possibility of cracking or warping.

Top sections are reversible—you can place a boiler cross-wise on the "PANDORA" if you wish to use front pot-hole over fire. "PANDORA" lids and entire top are extra heavy and guaranteed not to crack or break under ordinary usage.

N.B.—You can have the story of "PANDORA" Efficiency in detail by simply asking for our free book, "Reasons for 'PANDORA' Popularity."

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