



The oven of an Imperial Oxford Range and the old-fashioned spit before an open fire-place do better roasting than any other cooking apparatus invented.

In the olden days the spit had to be kept turning to get all sides of a roast cooked. It is much the same with the ordinary cook stove. The heat of the oven is greatest on the fireside. Roasts, bread, pies, cakes, etc., have to be turned and twisted to get them cooked at all. The result is uneven, unsatisfactory cooking—good food ruined. The diffusive flue construction of the

# Imperial Oxford Range

draws fresh air into the flue chamber, superheats it and diffuses it evenly over the oven, thus heating it quickly, thoroughly and uniformly—back, front and sides are at precisely the same temperature. The result is juicy, tender roasts, light, dainty pastry, evenly raised bread—successful cooking.

When you buy an Imperial Oxford Range you get the result of over sixty years' thought and experience in the scientific construction of cooking apparatus.

**The Gurney Foundry Co. Limited,**  
TORONTO, CANADA.

MONTREAL.

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VANCOUVER.