

"Treat your stomach fairly and it will treat you well."

Vanderbilt's \$10,000 Cook

KNOWS the value of a good stove—else he would not be a good cook, and were he a resident of Canada he would use a



SOUVENIR

The great financier pays his cook \$10,000 a year to have his stomach treated fairly. The "thousand and one" delicacies that this king of the kitchen prepares for his master, if not cooked in a good stove, would count for naught. Cooking, whether by a Vanderbilt cook or a Mrs. Rorer, depends finally on the stove—THE OVEN OF THAT STOVE.

Here's where the Souvenir kitchen range excels. It is the only stove with an aerated oven, which insures, by its peculiar methods of construction, perfect cooking.

Mrs. W. Marriott, writes:

"Bread bakes a lovely nut-brown all over, and it never has to be touched from the time it is put in until it is taken out." Again: "The convenience of the aerated oven is the great saving of time, patience and nerve to the cook, for she can have as hot a fire as she needs in preparing the dinner, and the bread, meat and pudding (all of which may be in the oven at the same time), never burn or dry up, as they do in ordinary ovens."

Ask for booklet, entitled, "Kitchen Wisdom," illustrated by J. W. Bengough and J. S. Gordon.

**One will Last a Lifetime.
Sold Everywhere.**

The Gurney-Tilden Co., Limited

**Stove, Furnace and Radiator
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