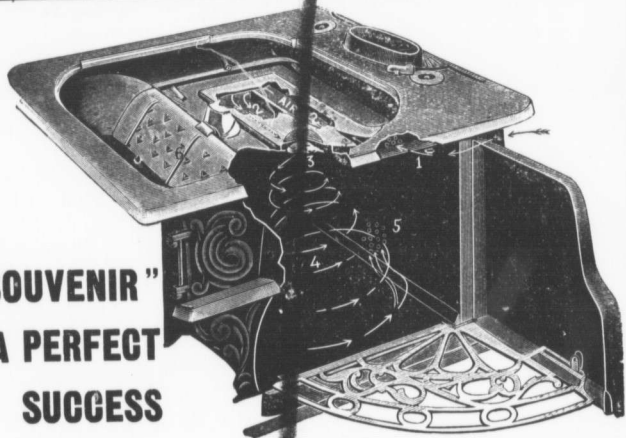


# Cooking of Milky Foods

**"SOUVENIR"  
A PERFECT  
SUCCESS**



EVERY cook appreciates, somewhat disappointedly too often, the difficulty of getting milky foods to "do" just right.

Milk is of an impressionable nature and takes to itself everything with which it is surrounded. If you've cooked a roast in an ordinary oven previously, the aroma remains and imparts its flavor to the rice pudding, or custard, or other dish containing milk that goes in next. This trouble is overcome completely with an **AERATED OVEN**. Food cooked in this oven is always surrounded by pure, fresh air. There is a constant flow of this health-giving element in and out all the time, making impossible the retention of any foul odors to destroy the flavor of the most delicate and carefully prepared dainty.

The Aerated Oven is found only in the **SOUVENIR Range**  
Sold Everywhere. One will last a lifetime

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