

The One Gas Range that Satisfies the Critical Cook

TO secure the comfort and economy of cooking on a gas range you don't have to sacrifice one particle of coal range efficiency.

That was the old way. To secure the comfort of gas you curtailed the menu.

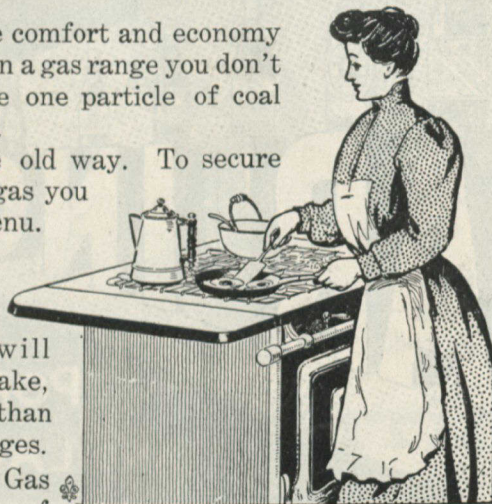
Not so with the Oxford Gas Range.

This range will toast, roast, bake, broil, fry, better than many coal ranges.

The Oxford Gas Range is made of heavy-gauge, cold rolled steel throughout—won't crack, warp or leak.

The oven is a most excellent baker. Ventilated so all the fumes of the cooking are drawn off. Lined throughout with asbestos millboard and with a double back wall—all the heat your gas generates stays in the oven to do your cooking instead of leaking out into the kitchen and cooking you.

All Oxford Gas Range burners are in two pieces and may be removed for cleaning without aid of tools.



OXFORD GAS RANGE

Each stove is equipped with giant and simmering burners.

The oven door, which drops down and forms a firm, solid shelf, is operated by self-closing spring hinges which prevent it from banging.

The new Oxford adjustable gas valve is one of the small big things on this splendid range. It regulates the pressure of gas so that none is wasted when the pressure is too strong, and when it's low you get plenty of flame.

This excellent gas range with 16 inch oven costs less than many a poorer one—

and when it costs you no more why shouldn't you have the best?

The Oxford Gas Range is also made for the use of natural gas, which requires special features. So now you can bake, broil and roast with natural gas with the same excellent results you get with the artificial gas.

See this range at your dealer's or at our agents'. At any rate write for our booklet, "Cooking by Gas the Oxford Way."

THE GURNEY FOUNDRY COMPANY, Limited
TORONTO, WINNIPEG, VANCOUVER, HAMILTON AND LONDON

The Gurney-Massey Company, Limited, Montreal

The Gurney Standard Metal Company, Limited, Calgary