



## The Range that makes an expert chef out of an inexperienced cook

**T**HERE is more food wasted by inefficient ranges than by inexperienced cooks.

The cook usually gets the blame—but are you sure it isn't the range?

Some ranges hinder instead of helping the cook.

There is a range that helps the cook—

That puts the inexperienced on a level with the expert—

That reduces cooking to an exact science—

That is the Imperial Oxford Ranges, Series "100,"

This range is our latest product. We built it to help the cook do the best cooking. It is very simple to regulate and very economical of fuel.

The oven of the Imperial Oxford Range, Series "100," is large enough to hold two big roasts or four 10-inch pie plates. It is the only oven

which is so perfectly ventilated that, though it utilizes all the heat of the fuel, nothing it bakes or roasts can steam or sweat—it cooks with fresh, dry hot air.

The satiny, smooth castings, and the removable nickel make the Imperial "always clean"—an ornament to the kitchen.

The fire-box being oval-shaped cannot get clogged with ashes, and the Oxford two-way grate-bars won't gather clinkers.

A self-acting catch keeps the lifting hearth out of the way when desired and the ash pan is so well fitted that it catches all the ashes.

In a few minutes you can change the fire-box from coal to wood—and it burns either fuel with the utmost economy and efficiency.

These are but a few of the points that make the Imperial Oxford Range, Series "100," the very best range for you to have in your kitchen. Let us send you an illustrated booklet which tells all about it. And we'll tell you where you can see the range too.

**The Gurney Foundry Company, Limited**

**TORONTO WINNIPEG VANCOUVER HAMILTON LONDON**

The Gurney-Massey Co., Limited, Montreal

The Gurney Standard Metal Co., Limited, Calgary and Edmonton

# Imperial Oxford

Series "100"