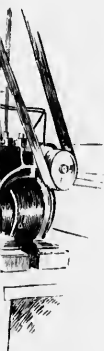


The Aerated Oven, which is lined with Aluminum metal, is, I think, a wonderful invention, and places the Souvenir as a cook-stove far above any other. Holes over the top of the oven door open into flues, which circulate over the top of oven, coming in contact with the fire-place. When a fire is built, these flues become very hot. The cold air rushes into these, where it becomes heated and purified; then, hot and pure, it pours into the oven and circulates rapidly, trying to find a way out. It escapes through flues in the back of the oven, which connect with the chimney, thus always keeping the air sweet and pure, and no foul odors ever escape into the kitchen. You can render lard or roast onions, if necessary, both at the same time, without the least taint, or smell even, in the kitchen.

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. The heat in the oven is easily regulated. If the fire is too hot, which very rarely occurs, the heat can be turned on the reservoir.

The convenience of the Aerated Oven is a great saving of time, nerve and patience 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.

Meat cooked in the Aerated Oven is much better than that cooked in any ordinary ventilated or in a closed oven. A roast is rich, juicy and beautifully browned, being sweetly roasted through and through, and not merely baked on the outside. Sliced pork laid evenly in a bread pan fries and browns beautifully, and there is no smoke or smell of frying meat in the house. Potatoes warmed in this current of hot air are lighter and sweeter than when warmed in the usual way. Milk foods can be roasted, so that they are creamy, delicious and nutritious, as



SILVER

seem to
several

reservoir
der and
in it in
ence in
n need-