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A Housewife's Day With a McClary's Pandora

Range

5.30 a.m.—First thing I noticed about our new **Pandora Range** that we set up last night was its fine appearance. It is certainly as handsome a range as I ever saw, and makes a big improvement in the whole kitchen.

Well, I found on lighting the fire that it draws far better than the old one. Must be that flue arrangement the dealer told us of. I don't have to "humor" this range the way I did the old one to make it go.

I also found it far easier to make good toast on account of the big wide broiler door.

8 to 11.30 a.m.—Have been cooking all morning, account of having the folks to dinner. Before it was always a trial, because the old stove was always "acting up" just when you wanted things to go smoothly. This **Pandora Range** is a blessing, and I haven't a fault to find. Here I've had the oven going all morning and the top covered with different saucepans as well. This range cooks all over the top and bakes to perfection at the same time.

Another thing—I got a hot oven very quickly. Not like with the old

stove, where the hot oven was impossible until late in the morning.

1 p.m.—Well, the way the folks ate showed my dinner was a success. Everything was certainly tasty and well cooked, and John told me there was a new flavor to everything. That must be on account of the oven being ventilated so things retain their natural flavor. I never had such success all the years I've been cooking.

5 p.m.—Just time to bake a quick batch of biscuit for supper. Something about biscuit that's different from everything else. You need an oven that's just right—that's the best way I can express it.

7 p.m.—This is surely a day of days for me. John says I've made him lots of good biscuits, but these to-day are the best ever. Well, I didn't alter the

ingredients or the way of making them, so I have to give credit to my **Pandora Range**. It responded splendidly. Now for the big washing-up. Thank goodness, I have lots of nice clean hot water in the reservoir. That's another comfort in this range—the reservoir is lovely white enamel, as clean as a china dish and no corners. It will be fine to use preserving to-morrow.

Take it all in all, I'm proud of my **Pandora Range**. And there's a whole lot of little conveniences about it, too. I can wash out the oven because it's **nickelled** steel. I can cook with more certainty on account of the thermometer in the oven door. I have no trouble at all with ashes. The ashpan is big and handy, and those side pieces make every bit of ash fall right into the ashpan.

The grates and firebox linings look awful strong—what the dealer called Semi-Steel. He says they'll outlast any others by years. And he guarantees the whole range—glad to do it, he says. I'm certainly going to recommend the **Pandora Range** to my friends the best I know how.

N.B.—Let us send YOU the Pandora Booklet. Postal to our nearest branch brings it.

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