

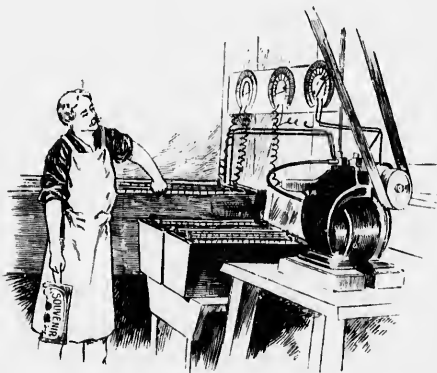
KITCHEN WISDOM.

very comfortably: two up-stairs and three down. The floor is always warm, on account special low-down stove drafts.

The large ash pan extends so far under the open fire bottom, that a good draft reaches the fuel, and it is comparatively easy to make and keep a good even fire.

The shaker is a great convenience. The whole front of the stove can be closed and the ashes shaken down, with no dust on the stove and with no litter of ashes on the hearth. These features alone make it worth much more than an ordinary stove.

Souvenirs are highly electro-plated. All the



A SMALL CORNER IN OUR LARGE ELECTRO SILVER PLATING DEPARTMENT.

edges and special designs on the doors seem to be well silvered, as my stove, after several years of service, looks about new.

When the heat is turned on the reservoir such a strong current of air rushes under and around the tank that water can be boiled in it in a few minutes. This is a great convenience in a farm-house where boiling water is often needed to scald food for stock.