

# Where does your Heat go to?

Every stick of wood, every piece of coal contains a certain number of heat units, according to the size and quality of the stick or chunk.

Now some ranges let these heat units escape up the chimney. Heat units which go up the chimney do not heat the oven or the frying-pan. They are wasted. Every heat unit that is wasted is money lost, money burnt. The science of range building is the successful utilization of all the heat units.

The Pandora Range is the only range that utilizes all the heat units and sends none up the chimney.

You can't put your hand over the chimney when some ranges are in use, because so much heat goes up the chimney. Your hand would be burned. That is heat wasted, money wasted, time wasted, because it takes so much longer to do your work when a large part of your heat is lost.

The Pandora Range is built to keep all the heat units in the range—keeps them there till the heat is exhausted—it is the only range that does not waste heat. It uses all the heat there is in the coal or wood.

That's the kind of range you want in your kitchen—it is economical—it saves coal, wood, money, time. It makes kitchen work easy.

## McClary's Pandora Range

London  
Toronto  
Montreal  
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St. John,  
N.B.  
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