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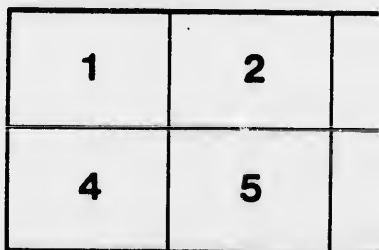
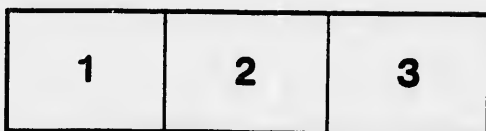
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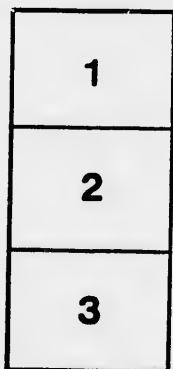
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Kitchen

Wisdom.

ILLUSTRATIONS { J. W. BENGOUGH.
BY { J. B. GORDON.



“Kitchen Wisdom.”

PRIZE ESSAYS

IN THE

SOUVENIR RANGE

LITERARY CONTEST,

•

BY

MISS A. CULLINGHAM,
PALERMO, ONT.

MRS. W. MARRIOTT,
KESWICK, ONT.

•

PUBLISHED BY
THE GURNEY, TILDEN CO., LIMITED,
HAMILTON, CANADA.

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INTRODUCTION.

During the summer of 1899, we decided to offer \$155.00 in prizes for the five best short Essays descriptive of Souvenirs with Aerated Ovens and their work.

Our object was to ascertain to what extent Souvenirs were being appreciated in the home and what particular benefit was being derived in the cooking of food in Aerated Ovens. The response was greater than we had anticipated. The number of contributions was very large, and the vast majority of the Essays were ably written. Apparently Souvenirs are much more widely and favorably known than we had supposed. From all over Canada came thousands of pages of manuscript describing most perfectly the special points and advantages found only in the celebrated Aerated Oven.

The competition closed Dec. 1st, and the prizes were awarded in Jan., 1899.

The two Essays here produced, were, after a most careful examination, awarded the two first prizes, one being \$40.00 in cash and the other a Souvenir Range valued at \$40.00. Both of these Essays contain much practical information that every woman should know.

The Legend was a special contribution by Miss Annie McMillan, of London, Ont., and was deemed worthy of publication on account of its unique character.

*Copy of Letter from Principal McCullough, Chairman of
the Essay Examination Committee.*

FEDERATED BUSINESS COLLEGES.

C. R. McCULLOUGH, President.

Hamilton
Business College,
Hamilton, Ont.
C. R. McCULLOUGH,
Prin.

Galt
Business College
Galt, Ont.
W. BROOKS,
Prin.

HAMILTON, MAR. 1ST, 1899.

TO WHOM IT MAY CONCERN:—

As chairman of the committee of examiners, it is my duty to communicate to those who have been contributors in the essay contest, that great care has been bestowed upon the work of reading the many essays sent in, and that no pains have been spared to do justice to all essayists who have given time and thought to the preparation of papers.

The standard of excellence, while it has not been so high as the committee had hoped it might be, yet reflects credit in not a few cases upon contributors.

While all contributors could not be winners of prizes, yet all could and did reap benefit from the contest. The thought bestowed upon the papers and the exercise in composition brought with them a reward of their own, and I trust, that all those who failed to reach the standard of those who won, will prosecute still further their labors in this field.

In the exacting work of examining essays, it is only right that I should acknowledge the excellent assistance rendered to me by Mr. C. H. Stickle, advertising manager of the "Westminster," of Toronto. The thorough manner in which the work was done by him relieved the committee of a very tedious portion of their labors.

I am, faithfully yours,

C. R. McCULLOUGH,
Chairman.

Chairman of
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THE AERATED OVEN.

ITS SPECIAL USE IN THE ART OF COOKING.

FIRST PRIZE ESSAY

In the Sense of Recipe Contest.

BY AGGIE CULLINGHAM.

As the greatness of the ideals of any nation increases, in just such proportion shall the efforts made to attain them, be redoubled.

True to this general rule, as soon as science, common sense and economy began to demand more care of digestive organs, more attention to health rules, and greater results from expenditure, practical deep-thinking brains set themselves to work, and behold! The Aerated Oven! What is it? Why just what its name implies:



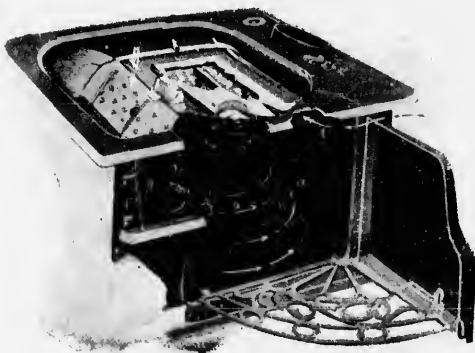
An oven through which pure air, after being thoroughly heated, passes, and after imparting this heat, and collecting all impurities, passes out, giving place to the pure.

For years, the careful housekeeper has read, reasoned and understood, that oxygen or pure air in any kitchen is being rapidly exhausted by

KITCHEN WISDOM.

both the stove and the occupants of the room. This oxygen is replaced by impure carbonic acid gas, the breathing in of which is highly injurious. Hence the housekeeper has attended carefully for ingress and exit openings for these, and has attained the perfect ventilation for which she boasts her progressiveness.

Let her think for a moment, all this time she places in her oven, light pastry or substantial bread-loaves, carefully closing all oven doors. If she uses the Aerated Oven, their appearance, when removed, will be tempting in the extreme. What produced the heat which acted upon them? Simply the union of oxygen with the carbon in the fuel. The heat, then, must be composed of carbon and oxygen, and other oxygen compounds, and these poisonous ingredients are absorbed by the food in its absorption of the heat. It cannot be otherwise, for the escape was impossible in the old fashioned oven. Then your dainties, ye careful cooks, contain ammonia, carbonic acid gas and other such poisons, carefully disguised by that which makes them extremely tempting to eye and palate, and these you offer to your loved ones. But that, among the more progressive people, is a thing of the past.



KITCHEN WISDOM.

- 1.—Where the fresh air enters just over the top of oven door, and near back part of stove.
- 2.—Open view of top of oven where the running air flues circulate to back of fire pot. This is where the air becomes heated. There is a special cover that carefully incloses this whole surface.
- 3.—Where the fresh heated air enters the oven.
- 4.—Indicates the action of the air rotating in and through the oven.
- 5.—Exit flue for impure air at back of oven, connecting with chimney.
- 6.—Back view of fire box, showing the great depth of fire box.
- 7.—Swing grate, that opens with or without the oven door, by the slightest foot pressure.

You will notice that the figure 4 in centre of Oven is entirely surrounded by rapidly moving fresh air. This clearly demonstrates the special points referred to in these Essays.



A Canadian Firm, The Gurney, Tilden Co., Limited, of Hamilton, is now to the front, as ever, having built the Souvenir Range, a good heater, and fuel saver; but chiefly noticeable for its aluminum lined Aerated Oven.

This is the way it is done:—A series of small holes is arranged above the oven door.

Entering these, the fresh air passes through small flues or pipes, arranged over the top of the oven and adjoining the back of the fire box. Here it becomes heated and descends through another series of openings into the oven, where it rotates spirally, (as air always does), through the oven, giving off the heat, and collecting all impurities in the close air of the oven, and absorbing all odors from cooking food. After this missionary voyage, it finds an exit to the stove-pipe, by means of carefully

KITCHEN WISDOM.

arranged openings at the back of the oven. "Souvenirs" must be very economical in the use of fuel, because the air is heated before it enters the oven. Then, too, active fresh air will perform its work more quickly than stagnant or vitiated air will.

Such then, is this oven, as an aid to health, but more remarkable still, this is not done at the expense of other loss. Fuel is saved, (for the room is heated), pots and kettles boiled on the stove, and food kept warm, in the upper Warming Closet and all at the same time.

Then food is never spoiled. With other ovens a woman is in a state of torment, lest her pastry should be ruined; but here, it is sure to be at its best. Meats are delightfully browned, and at the same time cooked entirely through. Then the next moment you may put in the oven the lightest cake, assured that there will be no odor to be absorbed by it, because an Aerated Oven is always sweet and pure. Then, that cake, meeting with heat so carefully introduced, never thinks of the awful process of "Falling."

What a change for the tired cook, who, after kneading the bread, or carefully beating the cake, consigns it to the care of an oven, and then finds it brown on top and sticky in the middle, and discovers her baking finished and her temper finished likewise!

Don't endure it. Have the **SOUVENIR RANGE** and its perfect aluminum lined **AERATED OVEN**, because with them come hopes accomplished and labors amply rewarded.

THE SOUVENIR RANGE.

AND ITS WORK

THE BEST GENERAL DESCRIPTION, CONTRIBUTED
IN THE SOUVENIR RANGE ESSAY CONTEST, OPEN
ONLY TO FARMER'S WIFE OR DAUGHTER,

MRS. W. MARRIOTT.

It is not an easy task for the ordinary mind to attempt a description of any perfected article. It has taken master mechanics fifty-five years of constant toil and inventive genius, with unlimited resources at their command, to build and perfect the SOUVENIR RANGE, with its aluminum lined AERATED OVEN.



I cannot adequately describe this, the greatest of Ranges, but merely suggest my impressions of a faithful friend.

The Souvenir is graceful, artistic and easily polished: a beautiful piece of furniture for the kitchen, where it rests the eye and soothes the nerves of the farmer's wife.

It is so constructed that it heats three times the amount of air that any ordinary stove will, with the same quantity of fuel. In quite cold weather, it heats five rooms in our house

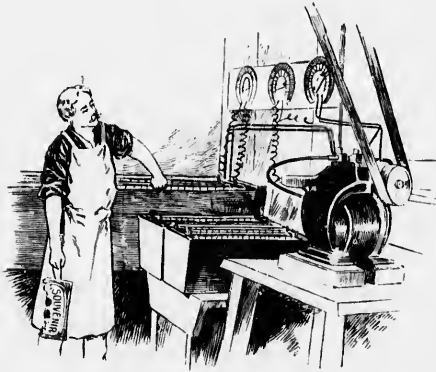
KITCHEN WISDOM.

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.

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.

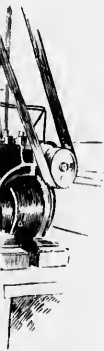
Meat cooked in the Aerated Oven is much better than that cooked in any ordinary ventilated or in a closed oven. A roast is rich, juicy and beautifully browned, being sweetly roasted through and through, and not merely baked on the outside. Sliced pork laid evenly in a bread pan fries and browns beautifully, 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

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KITCHEN WISDOM.

there is no taint or smell in this oven to injure the flavor of the milk.

The draw-out rack attached to the oven door makes it very convenient to attend to cooking food without fear of incurring burnt arms and hands. Touch a spring with your foot, and all the contents come out on swinging grates. It is no trouble to cook well with THIS oven.

If every farmer's wife could have a SOUVENIR, I believe we would have better food and less worn-out wives and daughters, and much more sunshine in our homes.

P. S.—Souvenir Ranges are sold throughout the Dominion by leading stove dealers; one of these beautiful and perfect ranges will last a life time.



A LEGEND

By ANNIE McMILLAN.

There once lived a King in an eastern land,
With Princes and slaves at his command,
But his health was poor and his temper vile,
His badly cooked victuals brought on the bile.



He called his servants and gave command,
Go search every country and foreign land,
And the one that discovers the road to health,
Shall have a title and princely wealth.



KITCHEN WISDOM.

So they searched every country, city and grange
Till at last they discovered the Souvenir Range.
They carried it back and demanded their
wealth,

For the Souvenir Range is the road to health.
It cooked everything in such elegant style,
It soon cured the King and the Queen of the
bile,

There's no other stove with an oven so good,
It is all Aerated and sweetens the food.
The Souvenir Range now blesses our race,
In each royal kitchen it finds a snug place.
Prince Bismark himself said it lengthened his
life,

And Gladstone extolled it and so did his wife.



And now Hardy, Tupper and Laurier too,
Use the Souvenir Range for political stew,
All gases escape through its fine Aeration,
And good wholesome food now blesses the
nation.

KITCHEN WISDOM.

THE
PRIZE WINNERS.

FIRST SERIES.

1st Prize, Miss Aggie Cullingham - \$40.00.
Palermo.

2nd Prize, Miss F. T. Knowles,
221 Beverley St., Toronto. \$25.00.

SECOND SERIES.

1st Prize, Mrs. Hasbrouch, Ottawa, - \$30.00.

2nd Prize, Mrs. J. Henderson, - - \$20.00.
Keady, Ont.

THIRD SERIES.

Mrs. W. Marlott, Keswick, Ont.,
Souvenir Range.

SPECIAL PRIZE.

Awarded to Miss Annie McMillan, of London,
for her contribution, entitled a
Political Legend.

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The Gurney, Tilden Co.,
LIMITED,
HAMILTON, CANADA.



