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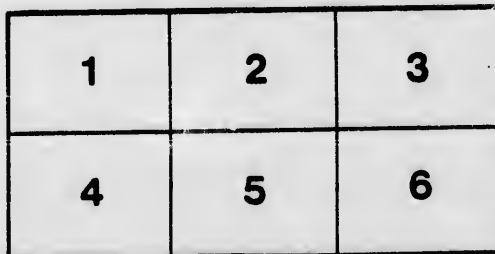
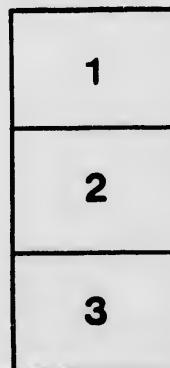
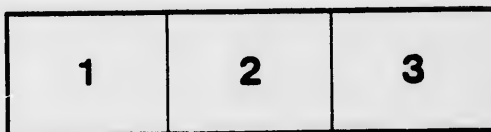
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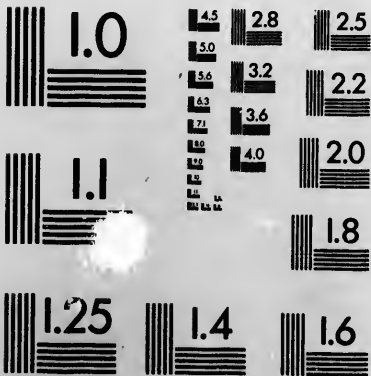
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HAPPY - THOUGHT - RANGE COOKERY BOOK.



MANUFACTURED BY
WILLIAM BUCK, - BUCK'S STOVE WORKS, BRANTFORD
35,000 "HAPPY THOUGHT RANGES" now in use in Canada.

FOR SALE AT

Bigley's, 96 & 98 Queen St. East, Toronto

0967-61060

SECURE COMFORT AND ECONOMY

BY PURCHASING A

"HAPPY : THOUGHT" : RANGE



They are fitted with the unobstructable Damper which controls the draft from the Range to the chimney. They are the only Ranges fitted with the genuine "Duplex Grate," which separates the ash from the fire without dust or waste, enabling you to always have a clear, bright fire, without poking or scraping. This Range is strong, handsome and durable. It is also fitted for the most powerful heating "Water Front" made, many people having their Bath and Dining Room heated from this, as well as a large supply of hot water for Bath and Kitchen purposes.

They are adapted to the burning of wood, coal or gas for fuel.

Why purchase an experiment when you can buy a Range that is an assured success?

These Ranges are positively guaranteed to the purchaser to give satisfaction without prejudice to either the cook, the fuel, or the chimney.

683-88-029

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FINE ART

DOLL
BILL
1812

DIRECTIONS FOR OPERATING

"THE HAPPY THOUGHT RANGE."

TO KINDLE THE FIRE.

Pull out the damper on top of oven and open sliding damper above hearth, keeping the round part of "grate" at the bottom. Half fill the fire-box with kindling, then light it and add two or three fire shovels of coal. When coal gets well ignited fill fire-box half full of coal.

To prevent the heat going up the chimney, push in the damper on top of oven and close the damper above hearth. When baking see that fire-box is but half full of coal, without any ashes on the grate; regulate damper on top of oven to suit the draft of chimney. This damper is usually closed in baking. The best results are to be obtained with keeping fire-box only half full of coal, except when keeping fire over night.

To keep fire all night. After tea time turn out the ash and fill fire-box even to top of bricks, push in damper on top of oven and close damper above hearth, then open damper in broiler door. It is always well to place open damper on stove pipe, as it acts as a good ventilator and also is a check on chimney draft. When coming to Range in morning, turn out the ash by turning the "grate" over and back. Shut damper in broiler door and open damper above hearth and pull out damper on top of oven. If drafts are properly regulated over night it will not be necessary to add any fuel until after breakfast. To heat the water in Ranges with Reservoir, pull out the Reservoir damper, but always keep closed when baking or lighting fire. These Ranges require cleaning out at least once a month. You do so by removing the soot door, which is immediately below the oven door; then insert your scraper and scrape soot thoroughly out through this door; always keep oven top clear of soot, ashes, coal, &c., occasionally brushing down the side flue. To secure perfect draft for Range, see that all openings in chimney are closed up and no other stovepipe entering same flue. In putting in new bricks in "Happy Thought" Ranges, see that all the joints between bricks and iron are well cemented. "Happy Thought" Ranges are all fitted for water fronts, which can be used with or without water works.

1880's?

Happy Thought Range



Cut No. 1.

No. 8.—Single Oven and Guard.....\$
 " 9.— " "

Yeast

Boil a handful of hops in two quarts of water ten minutes ; strain, and to the liquor add six large grated potatoes, one cup of sugar, one tablespoonful of salt ; let it simmer on the HAPPY THOUGHT RANGE half an hour. When cool add a cup of yeast or a yeast cake.

Raised Biscuit

One quart of milk, one coffee cup of yeast, half a pound of butter, flour sufficient to knead. Bake in the HAPPY THOUGHT RANGE.

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The following is a list of people in Toronto who are enjoying the comforts of a "Happy Thought" Range. Sold by R. Bigley, 96 and 98 Queen Street East, Toronto.

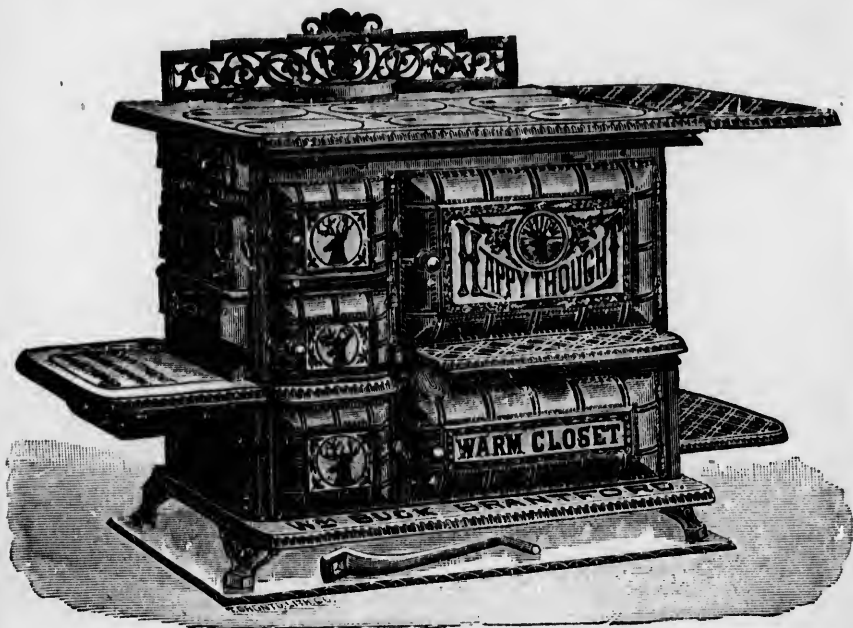
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 Prof. D. M. Welton, McMaster Hall [Place
 A. R. Boswell, 230 Wellington Toronto.
 Rev. Geo Richardson, 241 Sherbourne street
 Rev. J. Alexander, 32 Grove ave
 Mrs. Baldwin, 50 Lowther ave
 Miss Cameron, 198 Cowan ave
 Dr. Powell, 259 Simcoe street
 M. B. Jackson, Don Mount
 Prof. Houston, Weston.
 J. A. Murray, 172 Jarvis street
 Thos. Houston, 537 Sherbourne
 O. B. Sheppard, 97 Brock street
 Mrs Rennie, 156 Jarvis street
 R. Holmes, Summerhill avenue
 W. G. Wright, 272 Sherbourne
 Mr. Massey, 515 Jarvis street
 F. Yeigh, 264 Sherbourne street
 Joseph Wright, 88 Isabella st
 Rev. John Hunt, 150 Wilton av
 Dr. Morton, 565 Church street
 Rev. Alex. Grant, 85 Charles st
 H. A. Massey, 519 Jarvis street
 Dr. McPhedran, College and Elizabeth
 Rev. Mr. Smith, Maple Grove
 Grant Helliwell, 41 Rosedale rd
 Dr. Field, Wilcox & Spadina av
 Mr. Houston, High Park
 Mrs. Buchan, 165 Bloor st. east
 Rev. J. R. McCurdy, 490 Spadina avenue
 Rev. Mr. Andrews, 267 Lansdown avenue
 G. T. Douglas, 191 Gerrard E
 Rev. J. F. Metcalfe, 5 Walmer rd
 Thos. Hunter, Church & Maitland
 J. H. Thorn, Rosedale
 A. J. Mason, 441 Jarvis street
 J. W. Dickey, 78 McDonell ave
 W. B. Dack, 71 Northcote ave
 J. J. Withrow, 27 Wilton cres
 Elmes Henderson, 52 St. Joseph
 W. Jeplicott, 12 Major street
 E. Woodall, 357 Carlton street
 Geo. Wheler, 178 Crawford st
 A. N. Wheler, Meadowvale
 Dr. J. P. Shaw, Little York
 Rev. R. Leask, 274 Brock ave
 Joseph Davies, 464 Queen st. e
 R. Petman 377 Wellesley street
 Robt. M. Gray, 8 Dale avenue
 Mrs. Flavelle, 56 Centre street
 Mrs. Vanconant, 1 Washington av
 Edward Wickham, 179 St. Patrick
 Mr. Cook, 8 Norfolk street
 N. Caswell, 117 Portland street
 Jos. Carroll, 50 Denison avenue
 James Wilson, 44 Palmerston av
 Thomas Thorn, 9 Queen's Park
 Mrs. Featherston, 38 Grove ave
 Mrs. Mullen, 114 St. Patrick st
 Hickman Bros. 1424 Queen w
 Mr. Fieldhouse, Little York
 Mr. Hayes, 133 Denison avenue
 Mrs. Tait, 30 Esther street
 James Scroggie, 58 Sussex st
 Wm. Smith, 8 Morris street
 Mr. Smith, Dovercourt Village
 Mr. Winnett, 215 Farley avenue
 Mrs. Wingham, 252 Farley ave
 A. Anderson, 9 Manning avenue
 Mr. Brooks, 241 Ossington ave

ange

minutes ;
 the cup of
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 east or a

pound of
 T RANGE.

HAPPY THOUGHT RANGE



Cut No. 2.

No. 8.—Low Closet and Guard.....\$
 " 9.— " " " "

Muffins

One pint of sweet milk, two eggs, three cups of flour ; bake in deep patty pans in a HAPPY THOUGHT RANGE oven.

Rolled Jelly Cake

Three eggs, one cup of sugar, one cup of flour, one and one-half teaspoons of baking powder, three cups of hot water. Bake in the HAPPY THOUGHT RANGE in two long tins ; turn out on a towel and spread with jelly ; roll up while hot,

Robert Standford, Dixie P.O.
 Francis Eddis, 8 Laurier avenue
 Arthur Colby, 68 Palmerston ave
 Mr. Moffatt, 79 Woolsley street
 Geo. Fryer, 39 Farley avenue
 John Alexander, 18 Sheridan av
 J. F. Pringle, 705 Ontario street
 J. Granfield, 210 Ontario street
 Mrs. Davy, 196½ Wilton avenue
 Mrs. Ottman, 108 Oxford street
 Geo. Purvis, 550 Parliament st
 Isaac McCheaney, 340 Jarvis st
 Mrs. Morrow, 294 Berkeley st
 Dr. Hastings, 256 Wellesley st
 Mr. Ross, 17 Winchester street
 Mrs. H. Tullock, 9 Cowan ave
 C. B. Smith, Angus
 Geo. Wheeler, Meadowvale
 Mr. Rust, 392 Sackville street
 C. D. Daniels, 20 Prospect street
 W. Crealock, 670 Dundas street
 Patrick Boyle, 67 Isabella street
 Mrs. Henning, 77 Seaton street
 R. Cuthbert, 364 Ontario street
 R. Aylward, 230 Ontario street
 G. W. Irwin, York Township
 J. A. Smith, 106 Wardell street
 David Scott, 29 Sword street
 D. Prentice, 257 Yonge street
 M. Palmer, 114 Mutual street
 Samuel Arnold, Doncaster
 R. Johnson, Anderson and Wil-
 liam streets
 Mr. Orr, Lippincott street
 Mr. Norris, Gerrard street east
 Jas. Gillespie, 446 King st. east
 Wm. Trimble, 36 Mercer street
 Mrs. Viel, 94 Mutual street
 Mrs. Campbell, 80 Seaton street
 Mrs. McPherson, 102 Major st
 J. W. Bowers, 390 Parliament st
 D. H. Smith, 302 Wilton ave
 Mrs. Mullen, 246 Bathurst street
 C. Phillips, 50 Ann street
 Mrs. Gearing, 538 Ontario street

R. BIGLEY, 96 & 98 Queen Street East, Toronto.

Dr. Hipkins, Carlton street
 S. Flynn, 116 Bellevue avenue
 Robert Crawford, 215 Dalhousie
 street
 Stephen Garrett, 204 Markham st
 C. O. Snelgrove, Carlton street
 Robert Davies, Todmorden
 W. A. Bell, 170 Macdonell ave
 Mr. Spencer, George & Queen sts
 C. E. Blachford, 168 Carlton st
 Mrs. Sheehy, 3 Mutual street
 J. H. Shales, 153 Mutual street
 A. Grant, 110 Bellevue avenue
 Edward Archer, 284 Church st
 John Buckley, Front street west
 Mr. Ramsay, Unionville
 Mr. Lloyd, Newmarket
 Mr. Priestly, Weston
 J. Nicholson, Markham street
 Miss Hillary, 17 Breadalbano
 Mrs. Jarvis, 340 Berkeley street
 Rev. John Pearson, 10 Trinity
 square
 George Belham, Danforth road
 Robert Elliott, 88 Richmond st.
 east
 W. Ferguson, Sackville Place
 Mrs. Ellison, Ontario street
 W. H. Apted, 224 Berkeley st
 G. Apted, 257 Queen street east
 Mr. George, 30 Grove avenue
 R. Pye, 126 Sumach street
 Mrs. Bates, 354 Wilton avenue
 Mr. Stibbins, 4 Verral avenue
 Mrs. Dietrielle, 13 Cawthra ave
 John Crawford, 130 Harbord st
 A. Muirhead, Bloor & Madison av
 Mrs. Baldwin, 17 Lowther ave
 Mrs. Hoces, 230 Wilton avenue
 Mr. H. Watt, 91 Sackville street
 Dr. King, Bond and Queen
 Mrs. Douglas, 50 Homewood ave
 Dr. Machell, 95 Bellevue aneuue
 Thomas Dudley, Berkeley and
 Queen streets.

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HAPPY THOUGHT RANGE,



Cut No. 3.

No. 8.—Single Oven and Guard	\$
“ 9.— “ “ “ “	

Delicate Fruit Cake

One cup of brown sugar, one-half cup butter, one-half cup of sour milk, the yolks of four eggs, one and one-half cups of flour, one-half teaspoon soda, cloves, and as much fruit as you like. Take a large, deep tin, put in the mixture, then make a delicate cake in this manner: the whites of four eggs, one cup of sugar, one half cup of butter, one-half cup of sweet milk, one large teaspoon of baking powder, two cups flour. Put this on top of the first cake and bake in the HAPPY THOUGHT RANGE. Cut in square pieces.

- W. J. Equi, 141 Denison avenue
 Charles Gilbert, 8 Osgoode street
 Mrs. Heward, 121 Church street
 Mr. Williams, 59 Cameron Place
 James Street, 112½ Argyle street
 R. Storey, 81 Vanauley street
 L. Reinhardt, 368 Parliament st
 W. A. McCague, 4 Treford Place
 A. F. Pringle, 167 Mutual street
 J. S. Loudon, 157 Gerrard st. e
 Rev. J. Grant, 568 Parliament st
 Fred. Morrison, 12 Prospect st
 Jas. Ball, Yonge street
 S. B. Snider, 121 Northcote ave
 F. Hibbard, 71 River street
 William Stone, 272 Huron street
 John Cameron, 348 Parliament
 G. E. Yeomans, Parkdale
 John Stark, Rosedale
 Wm. Addison, 2 Gifford street
 W. Street, 114 Argyle street
 Mr. Crombie, 137 Augusta ave
 F. Hall, 223 Queen street west
 Mr. Pardoe, Gwynne street
 Mr. Scott, 682 Yonge street
 H. Swalm, 547 Sherbourne street
 Mrs. Eichorn, 218 Wilton ave
 Wm. Charlton, 298 Wilton ave
 Mrs. M. Godson, 218 Richmond
 street west
 Mr. McGee, American Hotel
 Geo. Hess, 13 Dowling avenue
 F. Tyrell, 4 Rose avenue
 W. Gilfoy, 281 Gerrard street
 Mrs. Marriott, 358 Wellesley st
 W. L. Brown, 573 King street e
 Mrs. Wedham, 39 Bolton avenue
 R. Johnston, William & Ander-
 son streets
 Mr. Mills, 87 Elliott street
 Mr. Lambert, 1 Robinson street
 Mrs. Jones, 603 Sherbourne st
 Mrs. Reid, 422 Parliament street
 Geo. A. Barnett, George street
 Mrs. Durand, 74 Sussex avenue
 J. R. Mill, 57 Magill street
 Mrs. Bell, 25 Charles street
 Mrs. Harrison, 189 Lefroy street
 John Bland, 108 Yonge street
 D. O. Ellis, 110 Bleeker street
 R. S. Teevers, 42 Spadina ave
 T. Watson, 157 Parliament st
 R. J. Marsh, 251 Elizabeth street
 J. Doran, 362 Berkeley street
 Mrs. Brown, 263 Sumach street
 Mrs. Nicholson, 75 O'Hara ave
 L. P. Laine, 25 Elgin avenue
 F. F. Sharp, 389 Spadina avenue
 J. H. Shultz, 62 Isabella street
 R. H. Coleman, 6 Pembroke st
 Miss Radford, 58 Cowan avenue
 Mr. Cuthbert, 23 Avenue street
 Mr. Caswell, 507 Adelaide st. w
 J. Watson, 183 Mutual street
 J. L. Hicks, 4 Morris street
 Mr. Beckett, 161 St. Patrick st
 W. G. Storm, 6 Sultan street
 W. D. Murdoch, 44 D'Arcy st
 J. F. McFarlane, 50 Rose ave
 W. Curzon, 40½ Bellevue ave
 S. Hollingsworth, 367 Gerrard
 street east
 Thos. Selby, 408 Huron street
 Mr. Smellie, 18 Orde street
 Mr. Smith, 39 Wilton crescent
 Mr. Craig, 73 Huron street
 J. W. Jacobs, 316 Dovercourt
 Harry Leach, Brantford
 Mrs. Stanton, Dundas street and
 Coolmine road
 Mrs. Huntington, 720 Ontario st
 W. McMurtry, Bowmanville
 Robert Sargent, Richmond Hill
 W. E. Essery, 2 Bathurst street
 Mr. De La Plante, 31 Homewood
 avenue
 W. J. Smith, 231 University st
 Geo. Syer, 43 Howard street
 Mr. Hanson, Bowmanville
 Mr. Sykes, Weston

R. BIGLEY, 96 & 98 Queen Street East, Toronto.

Happy Thought Range



Cut No. 4

No. 8.—Low Closet Reservoir and Guard.....	\$
“ 9.— Do. “ “	

Corn Starch Cake

One cup of sugar, butter size of an egg, two eggs, one and one-half teaspoonful baking powder, one cup of flour, one-half cup of corn starch, nearly a cup of milk. Bake in the HAPPY THOUGHT RANGE. Flavor and frost.

Waffles

One quart of sour milk, two eggs, one teaspoon of soda, butter the size of an egg; mix a little thicker than a griddle cake, and bake in the HAPPY THOUGHT RANGE.

R. Jaffray, Owen Sound
 Mrs. Barnett, 18 Sword street
 Mrs. Sheridan, 122½ Jarvis street
 Mrs. Jones, Little York.
 Knugg & Hibner, Berlin,
 L. Genereux, 614 Spadina ave
 F. Warrington, 12 Seaton street
 Mr. Graham, 82 College avenue
 James Good, Rosedale road
 J. E. Davidson, Bloor and Bath-
 urst streets
 Frank Samo, 30 Magill street
 Geo. Rossiter, 12 Willow street
 Richard Moat, 133 Agnes street
 J. Mills, 320 Queen street east
 L. Sherman, 6 Brant Place
 C. Present, 286 Berkeley street
 Geo. Clatworthy, 10 Beaconsfield
 avenue
 W. Bell, 366 Yonge street
 W. H. Smith, 109 Major street
 A. B. Crosby, 208 Carlton street
 J. M. Milligan, 59 Alexander st
 T. J. Freeman, 78 Wilcox street
 Mrs. Erskine, 3 St. Vincent st
 R. S. McIndoe, 66 Major street
 J. M. Watson, 15 Metcalf street
 W. H. Skirron, 208 Ontario st
 H. A. Stone, 189 Bleeker street
 E. Sullivan, 3 Ross street
 Mrs. Dean, 610 Dundas street
 D. D. Smith, 4 Central Place
 T. Webb, Yonge and Alice sts
 James Aikenhead, 179 McCaul
 John McEwan, 196 Bleeker st
 G. Dickson, 26 Gwynne
 H. Byron, 309 Huron street
 T. Claxton, 258 George street
 Alex. Coghill, 41 Seaton street
 N. Watts, 260 Elizabeth street
 Mr. Smith, 468 King street east
 Mr. Hanson, 29 Seaton street
 J. F. C. Ussher, 27 D'Arcy st
 Mr. Saunders, 224 King st. east
 C. A. Tubby, 67 Rose avenue

Geo. McKay, 43 Broadview ave
 Mr. McMichael, 114 Bleeker
 John Elliott, Jarvis and Shuter
 Joseph Rusc, 294 Berkeley st
 E. M. Trowern, 16 Catharine st
 W. Boyd, 612 Spadina avenue
 F. Dunning, 36 Denison avenue
 W. Martin, 682 Queen st. west
 Mrs. Neate, Clinton lane
 E. A. Caston, 261 Church street
 Thos. McDonald, Riverside
 Mrs. Greenwood, 26 Sydenham
 C. Langley, 52 Huntley street
 D. W. Kinghorn, 89 Gould st
 W. Fischer, 640 Ontario street
 James McGregor, 176 Strachan
 avenue.
 John Adams, 110 Hazleton ave
 R. H. Watson, Hazleton avenue
 J. S. Minnis, 9 Buchanan street
 John McGregor, 59 St. Patrick st
 J. A. Crone, 466 Yonge street
 Mrs. Heartwell 330 Queen street
 west
 H. Blachford, 158 Carlton street
 Mrs. Lloyd, 201 Gerrard st. east
 James Young, 501 Spadina ave
 Mrs. Grantham, 80 College ave
 Mrs. O'Leary, 196 St. Patrick st
 J. F. Kirk, 19 Woodlawn ave
 C. A. Deeks, 41. Elgin avenue
 Mr. Beck, 12 D'Arcy street
 Jas. McKay, 57 Robinson street
 Elgin Schoff, Victor avenue
 Miss Gilbert, 1 North Mutual
 James Latimore, 48 Front st. e
 R. H. Lewis, 7 Wood street
 R. McLary, 187 Elizabeth street
 Mrs. Hollinger, 69 Duchess st
 Mrs. Coots, 133 Church street
 W. Wickett, 159 Oak street
 Thos. Heron, 126 Church street
 A. S. Johnston, York
 Mrs. Marshall, 228 Sherbourne
 Mr. Kennedy, 17 McMurrich st

R. BIGLEY, 96 & 98 Queen Street East, Toronto.

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 nd bake

HAPPY THOUGHT RANGE



Cut No. 5.

No. 8.—Single Oven, No. 1 Tea Shelf..... \$
 “ 9.— “ “ “ “ “

Pop-Overs

Take two cups milk, two cups flour, two eggs, a little salt, butter the size of an egg; beat the eggs well, add to them the milk, melt the butter and add it along with flour and salt, put on tins well buttered, and bake quickly in a HAPPY THOUGHT RANGE.

Layer Cake

Three eggs, beat the whites and yolks separately, one cup of sugar, two tablespoons of water, one cup of flour, two teaspoons of baking powder, flavor with lemon, and bake in the HAPPY THOUGHT RANGE in jelly cake tins; put frosting on each layer.

- Mr. Oak, 10 Clara street
 Mr. Higman, 717 Ontario street
 Mrs. Crawford, 266 Parliament
 W. Bertram, 32 Centre street
 Mrs. Russell, 174 Wilton avenue
 J. W. Woolnough, 182 Adelaide street west
 Robt. Fawcett, 43½ Seaton street
 Robt. Adams, 108 Dufferin st.
 J. L. Davis, Board of Trade Rooms
 J. H. Spinks, 122 Shuter street
 Mrs. Dean, 66 Stafford street
 Mr. Selway, Broadview avenue
 Mr. Harris, 67 Avenue road
 J. Dancy, 257 Church street
 Mr. Watson, Township York
 T. Symons, 166 York street
 J. J. Lucas, 451 Sackville
 W. Jones, Elizabeth street
 Mr. Thorne, Jameson avenue
 B. Lloyd, 264 Carlton street
 J. U. Peiper, 330 Ontario street
 Mr. Johnston, 428½ Yonge street
 Mrs. Trenor, 60 Bathurst street
 Oliver Harding, King street
 W. G. Kennedy, 151 Yorkville avenue
 P. J. Eckersley, King street and Parkdale
 Mrs. Elliott, 78 Wilcox street
 Morgan Davis, 84 Avenue road
 Mr. Dunlap, 181 Sherbourne st
 Mr. Riches, 232 College street
 Messrs. Cox & Son, (restaurant), Yonge street
 James Ryan, Yonge street
 J. M. Roxborough, Coolmine rd
 Mr. Bartholomew, 107 Bellwood avenue
 Mr. Summerfeld, 18 Seaton st
 Mrs. Hughes, 194 Sherbourne st
 James McGlashan, 274 Wellesley street
 Mr. Clarkson, 21 D'Arcy street
 Mrs. Ferguson, 80 Beverley st
 R. Harvey, 62 Duke street
 Mr. Moggridge, 99 Mutual street
 Mr. Fennell, 207 Blecker street
 Mr. Carmichael, 27 Temperance
 T. S. Vaughan, 132 Wilton ave
 Mr. Donnelly, 65 McCaul street
 Mr. Carvell, 46 Henry street
 Mr. Sanderson, 154 Mutual st
 Mrs. Coleman, 25 Howard street
 Mrs. Andrews, 34 Baldwin street
 W. G. Izzard, Parkdale
 Dr. Archibald, 152 Spadina ave
 H. Granfield, 53 St. James ave
 P. Burns, 478 Front street west
 Mrs. Liston, 475 Front street ea
 Mrs. Warwick, 108 St. George st
 James Johnston, 48 Wilcox st
 R. Mandeville, 94 McCaul street
 G. W. Shields, 31 Howard st
 A. E. Wilson, 80 St. David st
 A. T. Ogilvy, 68 Bloor st. west
 Thomas Finucan, 5 Hunter st
 J. W. Beatty, 189 Sherbourne st
 A. G. F. Lawrence, 243 Wellesley street
 E. Johnston, 384 Parliament st
 Mrs. Cassidy, 15 Matilda street
 Geo. Jaffray, Spadina avenue
 P. H. Samuel, 139 Queen st. east
 Mr. Braithwaite, 217 Jarvis st
 A. M. Haswell, 407 Yonge street
 John Rowland, 108 Seaton street
 Mrs. Robinson, 210 Seaton st
 Mrs. Murray, 30 Alice street
 Mrs. Bland, 115 McGill street
 Mrs. Gallow, 449 Carlton street
 Mrs. McMullen, 276½ Wilton ave
 Mr. Lamb, 5 Gerrard Place
 Mrs. Jackson, 43 Isabella street
 B. J. Doyle, 77 Ann street
 Mrs. Robinson, 562 Yonge street
 F. Wagner, 141 Sumach street
 H. Neville, 184 Brunswick ave
 Mrs. Tulloch, 167 Cowan avenue

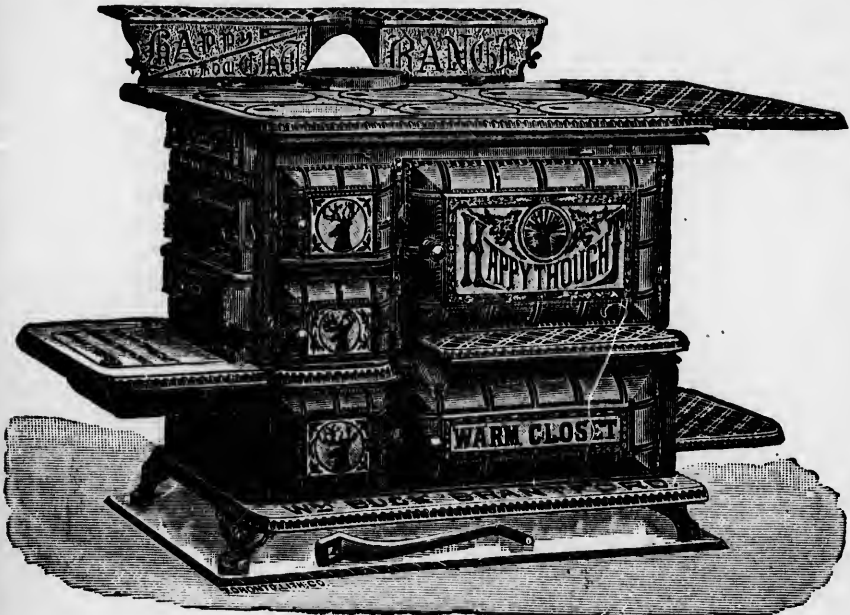
R. BIGLEY, 96 & 98 Queen Street East, Toronto.

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 HOUGHT

HAPPY THOUGHT RANGE



Cut No. 6.

- No. 8.—Low Closet No. 1 Tea Shelf.....\$
- No. 9.— “ “ “

Baking Powder Biscuit

One quart of flour, four teaspoonsfuls of baking powder sifted with the flour, work a piece of butter the size of a large egg into the flour, a little salt, and mix to a soft dough with sweet milk, and bake in the HAPPY THOUGHT RANGE oven.

Sponge Cake

Six eggs, their weight in sugar, the weight of four eggs in flour, stir the yolks and sugar together, add the whites, stir in the flour sufficient to mix it. Bake in the HAPPY THOUGHT RANGE. Flavor with lemon.

F. Judson, 52 Cowan avenue
 Mrs. Barnhart, 11 Russell street
 Mr. Campbell, 71 Clinton street
 J. S. Rankin, 36 Gildersleeve ave
 J. A. Modeland, 164 Queen st.,
 Parkdale
 J. A. G. McIntosh, 9 Dovercourt
 road
 Thomas O'Connell, Adelaide st. e
 Mrs. Spencer, 125 Sumach st.
 Mr. Hamilton, 71 D'Arcy street
 Mr. Turner, 312 Wellesley street
 J. W. Pringle, 165½ King st. e
 Mrs. Adams, 370 Sackville street
 R. Hatch, Mutual and Gerrard
 Mr. Cook, 194 bleeker street
 Mrs. Van Norman, 282 Carlton
 Mrs. Bailey, 317 Parliament st.
 C. A. Dennison, Rusholme road
 H. Pellatt, 317 Sherbourne st.
 Mr. Munroe, 17 Bleeker street
 H. Withers, 218 Argyle street
 Mrs. Dennery, 103 Morse street
 R. Wickett, 501 Yonge street
 Mrs. Hamilton, 23 Linden street
 Mrs. Bascom, 100 Rose avenue
 Mrs. Gowan, 126 Shuter street
 J. Poucher, 40 St. James avenue
 Mr. Darling, 23 Grange avenue
 Mr. Cook, 221 Wilton avenue
 Mr. Sargant, 223 Berkeley st.
 Mr. Clark, Adelaide street west
 J. B. Smith, 110 McCaul street
 R. Dinnis, 113 McCaul street
 E. Adler, 306 Farley avenue
 Mr. Carswell, 41 Amelia street
 Dr. Powell, Simcoe street
 E. A. Stevens, 200 Cowan ave.
 J. Denoird, Little York.
 J. Nesbitt, 31 Bleeker street
 Mrs. Holman, 56 Hayter street
 Mr. Whitesides, 69 Hazleton ave
 Mr. A. Ray, McDonald avenue
 Mr. Putland, McDonald avenue
 Mr. Seymour, Dunn avenue.

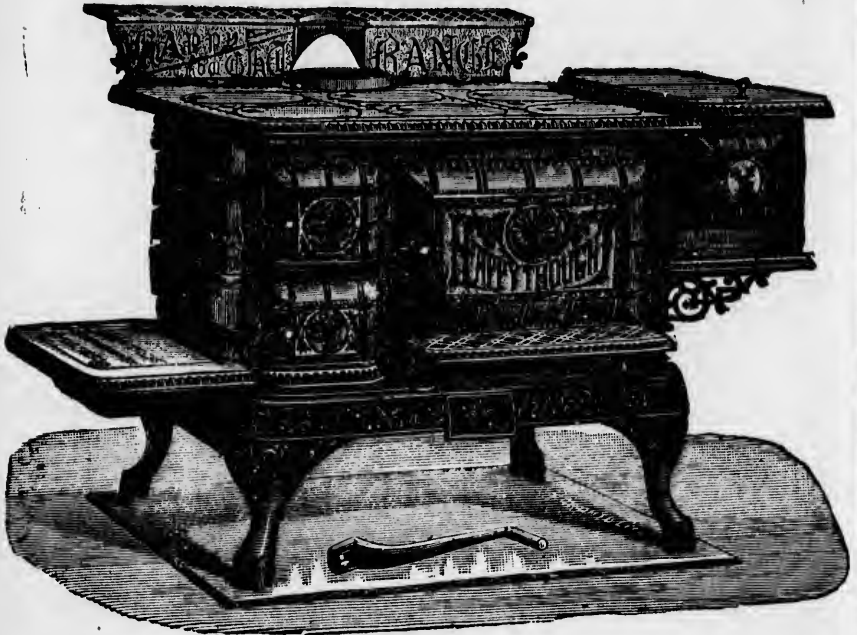
Mr. Elson, Garden avenue
 T. Hutchinson, Lake view ave.
 Mr. Raynor, 190 Muter street
 Mrs. Brodie, 221 Niagara street
 Mrs. Gohn, 266 Bellwoods ave
 Mrs. Featherstonhaugh, Grove
 avenue
 Mrs. Lemon, 28 Grove avenue.
 W. H. Rumsey, 70 Queen street
 Parkdale
 Mr. Richards, 140 Euclid avenue
 Mrs. O'Sullivan, 201 Berkeley st
 W. E. Murray, Deer Park
 G. T. McDougall, 92 Seaton st
 Mrs. Strachan, 98 Hazleton ave.
 F. Bryers, 20 Glen road
 J. Edwards, 94 Wilton avenue
 Mrs. Calgey, 211 Wilton avenue
 Mr. J. Kerr, 34 Charles street
 Mr. Mitchell, 105 Bathurst st
 Mr. Frankland, Avenue place
 Mrs. Finch, Salisbury
 Mrs. Geo. Wright, 40 St. James
 avenue.
 D. Cameron, 228½ Wilton ave
 W. H. Forde, 514 Yonge street
 Mrs. Smith, 174 Queen st. east
 Mr. Sinclair, 124 Sherbourne st
 W. Bedley, 101 Morse street
 Mrs. Stirling, Queen street east
 W. Moore, 103 Shaw street
 Mr. Moorecraft, Kew Gardens
 C. McBurney, 63 Duke street
 W. Thompson, 93 Church st.
 Mr. Webber, 21 Czar street
 Mr. Shambrook, 79 Rose avenue
 W. B. Capon, Moss Park Terrace
 Mrs. Bailie, 43 Wellesley street
 Mr. Shapter, 56 Anne street
 Mr. Finnegan, 219 Jarvis street
 Mr. Ford, 240 Simcoe street
 C. Dempsey, 34 Hazleton ave
 S. S. Mutton, 131 Sherbourne st
 J. Pringle, 21 Rose avenue
 J. J. Speers, 370 Ontario street

R. BIGLEY, 96 & 98 Queen Street East, Toronto.

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HAPPY THOUGHT RANGE



Cut No. 7.

No. 8.—Single Oven, Reservoir, No. 1 Tea Shelf.....\$
 “ 9.— “ “ “ “ “

Cocoanut Biscuits

Take six ounces grated cocoanut, nine ounces of white sugar, three eggs; whisk the eggs for about ten minutes, then add sugar and cocoanut, form the whole into little pyramids, placing them on white paper or small tins. Bake in HAPPY THOUGHT RANGE till slightly brown.

Swiss Rolls

Beat half pound sugar and six eggs together to a stiff froth, then add six ounces of flour, a few drops of essence of lemon, then spread the mixture on white paper about a quarter inch thick. Bake in HAPPY THOUGHT RANGE to a light brown, wet the back of paper to get it off the cake, then spread with jam and roll as quickly as possible, sift sugar over outside

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C. R. C. McGregor, Parliament
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Mrs. King, 537 Ontario street

Mrs. Pettigrew, 175 Seaton st.

W. L. Reil, 9 Central Place

W. H. Powell, 242 Wellesley st

Mrs. Bee, 36 Prospect street

Mrs. Otter, 57 Bolton avenue

Mrs. McQuista, 83 McCaul st

Mrs. Crombie, 21 Gifford street

Mr. Guy, Queen street east

Thos. Heenan, 854 King street
west

A. J. Mills, 411 Church street

Mr. Smith, 208 McCaul st.

Alex. Morrison, 313 Lippincott st

Mr. Fisher, 427½ Yonge street

C. G. Barns, 330 Berkeley street

J. Howell, Robert street.

F. Bates, 4 Russell street

J. Poole, 14 Seaton street

J. Donaldson, 213 Berkeley st

Mrs. Carnochan, 370 Ontario
street

Geo. S. Ewart, 111 Major street

Mr. Hillman, 259 Jarvis street

W. H. Carter, 10 Ross street

C. A. Langley, 96 Rose avenue

Mrs. Goring, 298 Huron street

Mrs. Lee, 120 Robert street

Mrs. Round, 59 Maitland street

Mrs. Barton, 145 Shuter street

Miss Rennie, 69 Shuter street

Mrs. Carscadden, 373 Queen st
east

J. White, Queen and Harris st

Geo. Smith (Millwright), Carlaw
avenue

James Lenehan, 352 Wilton ave

Mrs. Penny, 14 Turner avenue

Mrs. Liddell, 20 Sullivan street

Mr. Perry, 583 King street west

Edw. Dunsford, 104 Euclid ave

Mr. Winter, 629 King street
west

Mr. Ritchie, 26½ Muter street

A. W. Lasher, 72 Dundas street

Alfred Reeves, 107 Claremont st

Mr. King, 111 Vanauley street

Mrs. McQuillan, 35 Huron street

Dr. O. Hahn, 75 O'Hara avenue

C. R. Wilson, 11 Grenville st.

Mr. Hayes, 167 Bleeker street

E. R. Wills, 165 Richmond
street west

Mr. Swannell, 42 St. Albans st

W. W. Field, 581 Spadina ave

Mrs. Leaver, 77 Amelia street

Mrs. Anscombe, 84 Richmond at

W. Harkness, 41 Amelia st.

Jas. Schwartzenthal, 392 Ger-
rard street east

J. C. Walkinshaw, 160½ Mutual
street

Geo. Lawrence, 23 Grant street

Henry Swan, 53 St. Vincent st

A. S. Hart, 92 Yorkville avenue

Mrs. Burns, 240 Carlton street

Mr. Mishaw, 9 William street

John Wilson, 176 Ontario street

Mrs. J. S. Crawford, 123 Seaton
street

S. W. McMichael, 146 St. George
street

T. J. Murchison, 184 Ontario
street

Mr. Howard, 560½ Yonge street

Mrs. Farewell, 354 Yonge street

J. Patterson, 168 Mutual street

Mr. Thos. Moore, 116 Clinton
street

J. P. Wheeler, Alton

W. P. Gundy, 30 Metcalf street

John Waite, 396 Givens street

Edward Adair, 417 Gerrard street
east

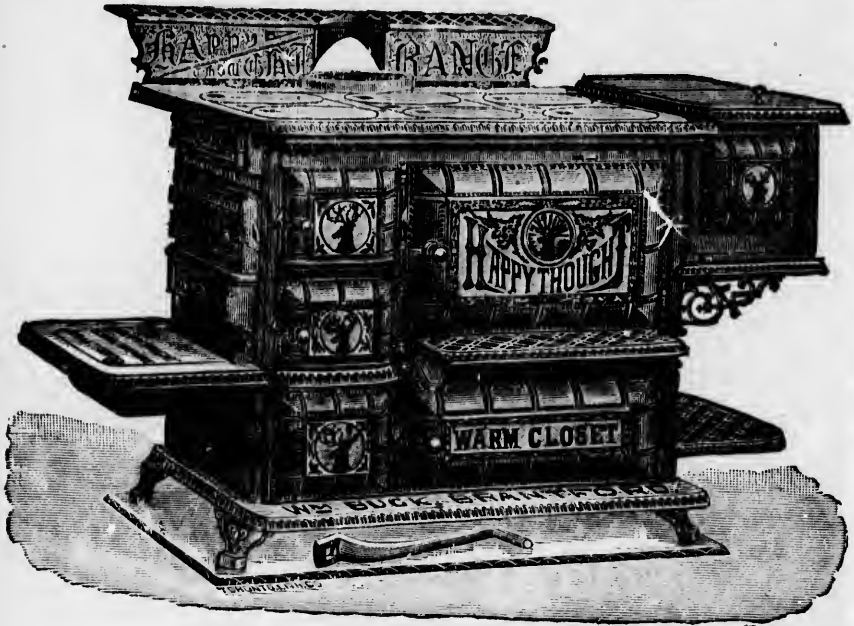
Mr. Smith, Scarborough

Thos. Gains, 388 Berkeley street

W. C. J. King, cor. Huron and
Morris streets

R. BIGLEY, 96 & 98 Queen Street East, Toronto.

HAPPY THOUGHT RANGE



Cut No. 8.

No. 8.—Low Closet Reservoir, No. 1 Tea Shelf.....\$
 “ 9.— “ “ “ “ “

Graham Gems

One quart of sweet milk, one quart of Graham Flour, one egg and a little salt; beat well together with an egg beater, and bake in gem pans in a hot HAPPY THOUGHT RANGE oven.

Fruit Cake

Two cups of butter, one and one-half quarts of flour, four and one-half cups of sugar, two and one-half pounds of citron, two and one-half pounds currants, four pounds of raisins, ten eggs, one and one-half gills of brandy, one gill of wine, one and one-half cups of scur milk, one tablespoon of soda. Bake in the HAPPY THOUGHT RANGE.

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- Mrs. Rail, 219 Gerrard street east
 J. A. Mills, 133 Seaton street
 Mrs. Paton, 180 Duchess street
 Mrs. C. Humphries, 10 Seaton street
 Mr. Cooper, 101 Yorkville ave.
 T. M. Rowland, 158 Wilton ave.
 W. S. Duncan, 22 Division st.
 Mrs. Littlejohn, 559 Church st.
 J. C. Boyd, 30 Metcalf street
 H. Anderson, Huron street
 G. H. Abbs, 92 Hazleton ave,
 Mrs Weaver, Rosedale
 Mr. Howe, 22 Royalat street
 Mr. Lane, 175 Bellwoods ave.
 Mrs. Baldwin, Close avenue
 J. A. McArthur, 234 McCaul street
 Mr. John Dunkin, 19 Beaconsfield avenue.
 Mrs. Webster, 20 Mutual street
 Mr. Levy, 108 Berkeley street
 Mr. Nicholson, 245 College st.
 T. H. Willmott, 10 Rose avenue
 Mr. Donnelly, 10 Portland street
 J. S. Jardine, 97 Howard street
 Rev. D. McTavish, 107 Gloucester street
 Wm. Stark, 12 Spruce street
 Mr. Kerr, 212 Robert street
 J. Ircdale, Grange avenue
 Gilbert Percy, Richmond st. e
 A. J. Vanderburg, 24 Cumberland street
 C. A. Cockburn, Ulster street
 R. Elgie, 20 Classic avenue
 J. L. Sutherland, 1 North Mutual
 Mrs. Barry, 384 Berkeley street
 M. E. McMurray, 615 Spadina avenue
 Mr. Lumbers, 69 Metcalf street
 M. Hall, 265 Sherbourne street
 S Mitchell, 278 Berkeley street
 Mrs. McLeod, 210 Sherbourne
- Rev. C. Inglis, 370 Jarvis street
 Mrs. Keys, 19 Sultan street
 A. C. Leslie. 745 Gerrard street east
 Mr. Stewart, 148 Morse street
 Mrs. McGann, 31 Givens street
 Mr. Edwards, 176 Duke street
 M. Gloster, 464 King street east
 D. McGregor, 289 Simcoe street
 F. Boothroyd, 517 Crawford st.
 Thos. Young, 115 Major street
 Mrs. Stevenson, 9 Victoria place
 O. Cowdy, 240 Ontario street
 Mrs. Broadfoot, 302 Beverley st.
 James Filby, 194 Wilton avenue
 Mr. Simmonds, 709 Ontario st.
 E. McGee, 274 Berkely street
 H. J. G. Forbes, 277 Niagara st.
 Mrs. Patterson, 36 Pembroke st.
 E. Deeks, 10 Brown street
 A. R. Pringle, 93 Charles street
 J. Rennie, 35 Avenue road
 J. Rennie, Metcalf street
 H: B. Styles, 15 Metcalf street
 Mrs. Bannister, 21 Morse street
 Mr. Kingsley, Little York
 J. E. Thompson, 33 Homewood avenue
 Mrs. May, 1 Seaton street
 Mrs. Owens, 642 Bloor street
 John Ryan, 250 Simcoe street
 J. W. Wallace, Parliament street
 C. D. Hill, 22 Buchanan street
 G. A. Richardson, 60 Tranby ave
 J. S. Jackson, Eglington
 M. Dwan, 289 Berkeley street
 Mrs. Goodson, 67 Darling ave.
 Mr. Burke, 274 George street
 Mrs. Moulder, 431 Parliament st.
 Mrs. Flaville, 24 Osgoode street
 C. M. Carnochan, Gerrard st. e
 Mrs. Gardiner, 1 Lime Place
 W. Sparkhall, Eglington
 A. Nimmo, 13 Orde street
 Rev. M. O'Rielly, Leslie street

R. BIGLEY, 96 & 98 Queen Street East, Toronto.

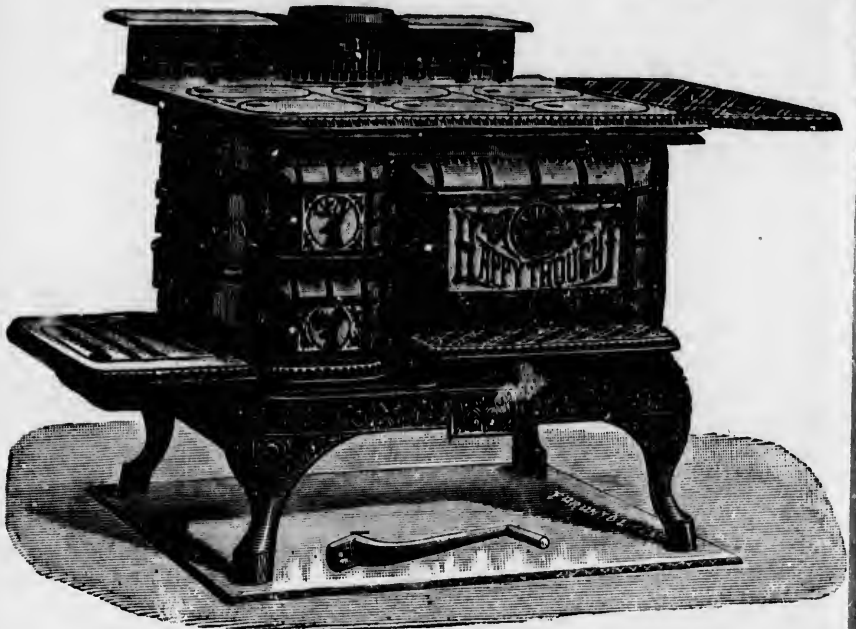
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HAPPY THOUGHT RANGE



Cut No. 9.

- No. 8.—Single Oven, No. 2 Tea Shelf.....\$
- “ 9.— “ “ “ “

Happy Thought Fried Cakes

One cup of sugar, one cup of milk, one egg, two tablespoons of melted lard, two teaspoons of cream of tartar, one of soda, one of nutmeg. Mix soft.

Cocoanut Cake, No. 1

Two beaten eggs, two tablespoonfuls of butter, one cup of sugar, one-half cup of milk, two cups of flour, two cups of dessicated cocoanut soaked in milk, one-half teaspoonful of soda, one teaspoonful of cream tartar bake in a HAPPY THOUGHT RANGE oven.

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- Mr. Watson, 40 Magill street
 Mr. March, 38 Nelson street
 Frank Smith, 125 Duchess st.
 Mrs. Ereman, 87 McGee st.
 Mrs. Oag, 163 St. Patrick street
 R. Ogilvie, Manning avenue
 R. S. King, 152 Cowan avenue
 Mrs. Gardiner, 530 Church st.
 * Mrs. Murdock, 40 Grange ave.
 A. H. Clarke, 36 Danforth ave
 J. S. Cadaret, 527 King st. east
 W. Fraser, 126 Mutual street
 A. Grant, 7 Harvard street
 Mr. Spence, 149 Sumach street
 Mr. McLean, 509 Ontario street
 Alex. Dundas, Rosedale
 A. E. Rowland, 328 Wellesley street
 A. Tomlinson, 22 Trinity square
 Mrs. Archer, 17 Russell street
 Geo. Faulkner, Dowling avenue
 A. B. Stayner, 103 Pembroke st.
 Mr. Watson, 35 Mutual street
 Thos. Bengough, 1 Linden street
 Mr. Unwin, 405 Jarvis street
 O. Gammond, 163 Langley ave.
 W. Scott, Crawford street [cres.
 Rev. Dr. Thomas, Roxborough
 Mrs. Roberts, 171 River street
 Mrs. Stewart, 156 Ontario street
 H. Curtis, 266 Borden street
 Hume Blake, 68 Bloor st. west
 C. W. Howarth, Yonge st.
 A. G. Murray, 668 Ontario st.
 J. S. Watt, 41 Walker ave
 Thos. Doughty, 118 Ann street
 A. Shepherd, 557 Yonge street
 J. T. Burgess, 14 Laws street
 Mrs. Taggart, 221 Berkeley st.
 Mrs. Mead, 179 Seaton street
 E. O. Bartlam, 46 Brunswick ave
 W. Greenians, Gerrard and Terauley.
 H. D. Simmonds, 709 Ontario st.
 J. Saulter, 137 Isabella street
- J. Fletcher, 21 Bell street
 Mr. McAinsh, 69 Huntley street
 F. R. James, 129 Rose avenue
 G. Brown, 17 Shaw street
 Mr. Dobbin, 23 Maitland street
 Geo. E. Yeomans, Parkdale
 Thos. J. L. Peake, West Toronto Junction.
 Mrs. Smith, 51 Hayden street
 Mr. Gundy, 23 Borden street
 Mr. Langley, 760 O'Hara avenue
 J. T. Stokes, 7 Moss Park Place
 Massey Manuf'g. Co., Massey st.
 R. Johnston, Anderson and William street
 Geo. S. Hayden, 39 Nassau st.
 Thos. Watson, 170 Jarvis street
 Walter Lunn, 218 Muter street
 Mr. Bullen, 286 Palmerston ave.
 Dr. Willman, 426 Spadina ave.
 Mrs. Grant, 58 Cowan ave.
 W. R. Darrach, 295 Carlton st.
 W. N. Crone, 442 Parliament st.
 L. Hoffman, 316 Parliament st.
 R. Petman, 34 Earl street
 C. A. Crawford, 71 Huntley st.
 John Wilson, 32 Wilton ave.
 D. Dorhan, 652 Gerrard st. east
 Mrs. Brick, 28 Gifford street
 Mr. Cheeseborough, 9 Borden st.
 W. H. Taylor, 14 Larch street
 W. W. J. Armstrong, Lorne ave.
 C. Postlethwaite, 58 Tranby ave.
 Dr. Holford Walker, 56 Isabella street
 J. Kew, 355 Carlton street
 J. C. Ryan, 335 Sackville street
 Mrs. Croighton, 130 Wilton ave.
 Thos. Irwin, 19 Willmott ave.
 Mr. Cronan, 93 Wardell street
 W. Hunt, 11 Albert street.
 C. F. Mayers, 891 Yonge street
 E. J. Thompson, Earl street
 Dr. Pollard 65 Shuter street
 Mr. Hobberlin, 304 Queen st. e

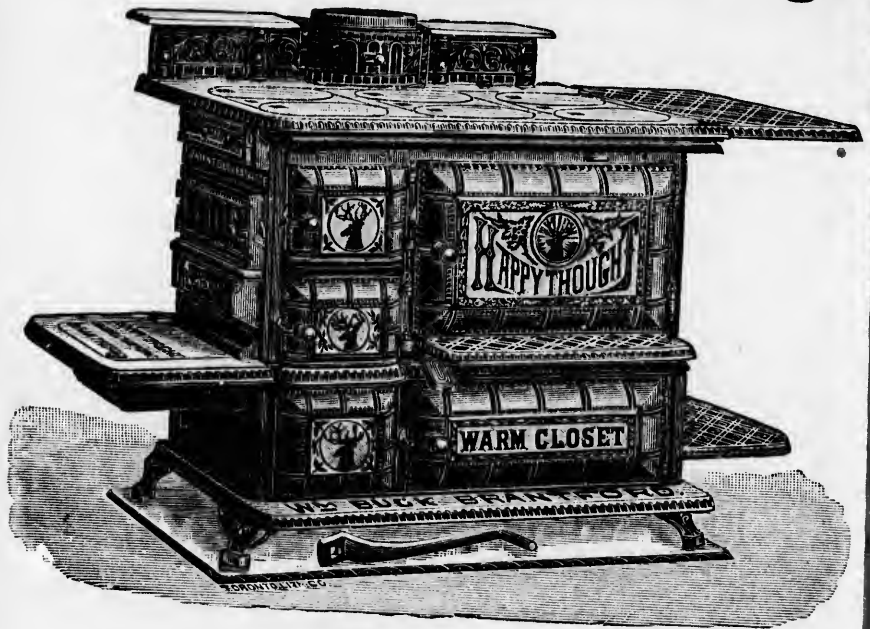
R. BIGLEY, 96 & 98 Queen Street East, Toronto.

RANCE

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Happy Thought Range



Cut No. 10.

No. 8.--Low Closet, No. 2 Tea Shelf \$
 " 9.-- " " " "

Johnny Cake

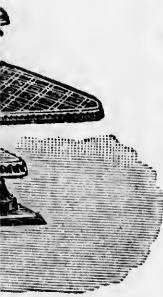
One pint of corn meal, half cup of flour, mix well together, turn on scalding water enough to wet it, let it stand till cool, break in one egg, add two-thirds of a cup of sugar, a piece of butter half the size of an egg, half teaspoonful of salt, one teaspoon of soda dissolved in two-thirds of a cup of sour milk ; add this last, and bake in a HAPPY THOUGHT RANGE.

Lemon Jelly Cake

Two cups sugar, one-half cup butter, one cup milk, three eggs, two and one-half teaspoons of baking powder, two cups of flour ; this makes five layers. Bake in the HAPPY THOUGHT RANGE. Jelly ; use the grated rinds and juice of two large lemons, one cup sugar, one egg, one-half cup water, one teaspoonful of flour, mix with a little water ; boil until it thickens.

Mrs.
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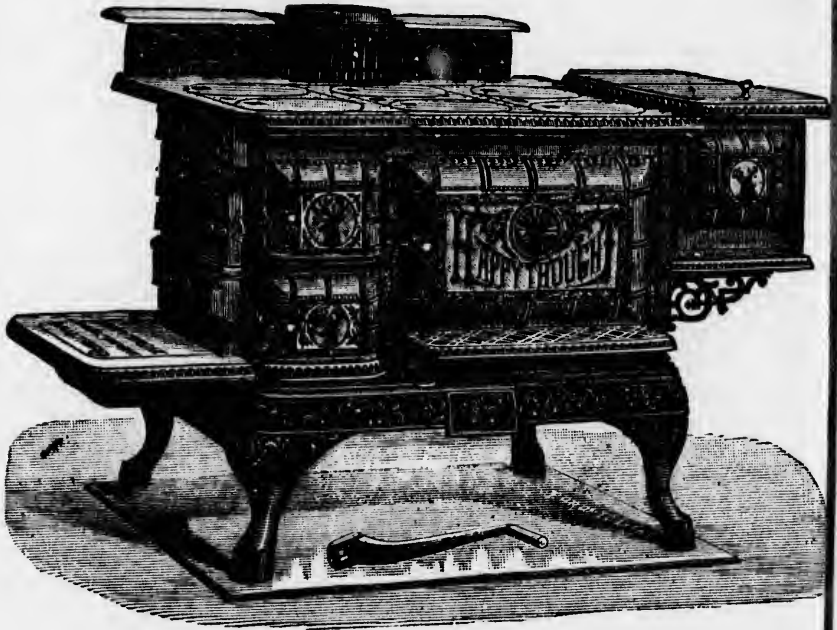
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- Mrs. Peacey, 45 Salisbury street
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Mrs. Gilfoy, 281 Gerrard st. e
John Hawley 231 Church street
Tug Charlton, Lake Superior
J. A. Wightman, 289 College st.
Mrs. Clark, 630 Parliament st.
Mrs. McMillan, 61 Trinity sqr.
John Taylor, 460 Jarvis street
A. Jocey, 127 Richmond st. w
A. C. Hanscome, 10 Wood street
Mrs. Armstrong, Gould street
S. Wright, 330 Ontario street
R. Watson, Shuter street
C. S. Darling, 65 Borden street
A. W. Finkle, Parkdale
W. J. Whitten, King street east
Mrs. Glassford, 242 Gerrard st.
Mr. Wright, cor. George and
Queen street
Mr. McGann, 38 Spadina avenue
F. Manning, Bathurst street
R. Smith, 277 Wellesley street
Walter S. Lee, 306 Jarvis street
Thos. Pashby, cor. King and St.
Paul street
A. Turner, 3 Blackburn Terrace
Mr. Phelan, Wellington st. west
Miss Molesworth 16 Collier st.
R. S. Brown, 711 Spadina ave.
J. A. Sword, 118 Seaton street
F. E. Phillips Rosedale
Rev. Prof. Lewellin, 115 Augusta
street
Mrs. Neil, 46 Nassau street
H. Moyle, 53 Bellevue ave.
Mrs. Bartlett, 47 Wellesley st.
R. Dixon, 12 Orford avenue
D. Wagstaff, 1140 Queen st. east
H. F. Price, cor. Richmond and
Duncan street
Mrs. Bonnell, cor. Bloor and
Madison.
John Kay, cor. Adelaide and
Brant street
A. W. Abbott, 2 Anderson st.
Mr. Howson, 49 Major street
Mr. Alcock, 119 Major street
L. C. Camp, 8 Classic avenue
Mrs. Keefer, 36 Brunswick ave.
Mr. Kental, 586 Manning ave.
Mr. Martin, Palmerston avenue
Mrs. Barkwell, cor. Brunswick &
Ulster street
Rev. J. McEwan, 475 Euclid
avenue
Mr. Marshall, Augusta avenue
Mr. Motley, 211 Markham street
Mr. McArthur, 233 Palmerston
avenue
W. Chilsholm, 135 Augusta ave.
A. Baggs, 104 Clinton street
Mr. Chapman, (jeweller), Spadina
avenue
Mr. Hunt, 25 Lindsay avenue
E. A. Rogers, 57 Lakeview ave.
J. French, 65 Gloucester street
M. O'Connell, 74 St. Patrick st.
C. W. Barton, 165 Mutual street
W. J. Rice, 270 Jarvis street
S. Bronson, Hamilton street
S. Robins, 32 Park road.
Mrs. Brady, 34 Wilton ave.
Thos. Blackwood, Rosedale
Mrs. Bradley, 212 Sherbourne st.
Miss Woodall, 100 Oak street
Mrs. Malcolm, Blong street
Geo. E. Challis, 114 Seaton st.
R. Hatch, 5 Carlton avenue
W. H. Cox, 46 Bernard ave.
Mr. Hudgins, 108 Hazleton ave.
Mrs. Milne, 111 Winchester st.
Dr. Casar, 39 Grosvenor street
J. H. Hunter, 82 St. Mary st.
Robt. Black, 11 Rose avenue
Jas. Bonner, 17 Buchanan street
W. Smith, 183 Duke street
A. H. Parker, Mimico
Arthur Burdette, 77 Bloor street
west

Toronto.
East,
Street
Queen
& 97
R. BIGLEY, 96

Happy Thought Range



Cut No. 11.

- No. 8.—Single Over, No. 2 Tea Shelf.....\$
- “ 9.— “ “ “ “

Breakfast Cakes

Sift a quart of flour, add two ounces of lard and the same of butter, four eggs well beaten ; mix the butter and lard in the flour, fill a pint bowl with milk, and stir the eggs in it, then pour into the flour ; add a teaspoonful of salt and work for ten minutes. Roll the dough any size, and bake in a quick HAPPY THOUGHT RANGE oven.

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Range

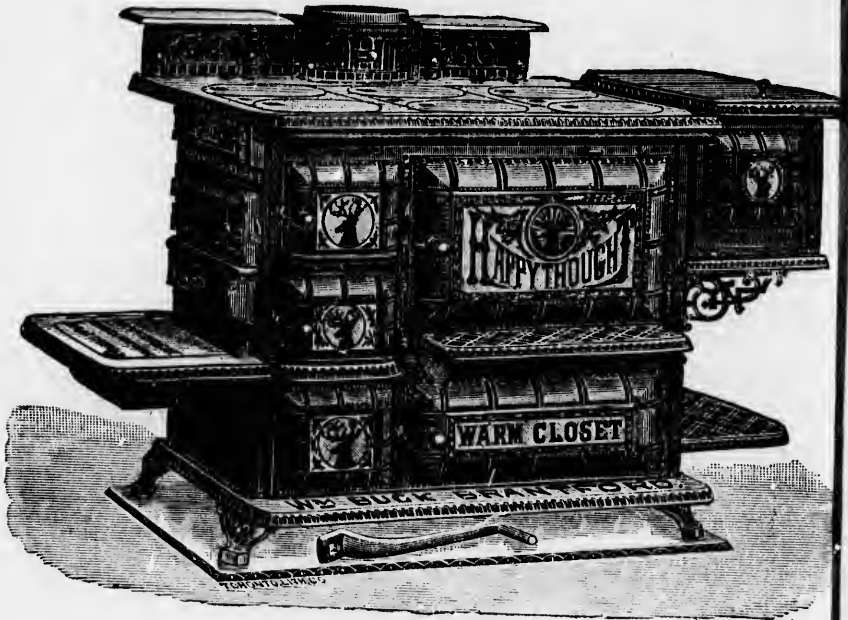


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 DUGHT RANGE

John Elliott, cor. Jarvis and
 Shuter street
 Mr. Harrison, Scarboro
 J. Murray, 40 Metcalf street
 Mrs. Hinds, 192 Ontario street
 R. S. Weir, 627 Jarvis street
 D. Webster, 263 Queen st. east
 Mrs. Pearsell, 17 Blong street
 D. Stocks, 32 Bernard avenue
 Mrs. Henderson, 177 Victoria st.
 Mrs. Brownlow, 439½ Yonge st.
 T. Tune, 447 Church street
 Mrs. Strawger, 276 Gerrard st. e
 John Moore 30 Adelaide st, e
 J. W. Wallace, 437 Parliament st
 Geo. H. Gooderham, Jarvis st.
 Mr. Ashdown, 28 Ulster street
 E. Harper, 18 Prospect street
 Parkdale
 S. Arnold, Woodbine avenue
 Dr. Maxwell, 107 Berkley st
 W. Back, 3 Classic place
 A. E. Ware, 673 Spadina ave
 Mrs. Jack, 147 Simcoe st
 A. W. Finkle, Parkdale
 Mr. Costain, Little York
 Mr. McMullen, Little York
 J. Derry, 114 Cumberland street
 R. East, 101 Seaton street
 Gus. Thomas, 124 Carleton st
 Mrs. Smith, 520 Queen street e
 Jno. McNeill, 29 Queen street e
 Mrs. Robt. Cochrane, 111 Bath-
 urst street
 Mr. Litster, 53 Mutual street
 Mrs. Davies, 23 River street
 Mrs. E. F. Champion, 230 Car-
 leton street
 Mrs. Galley, 309 Parliament st
 E. E. Klem, 564 Ontario street
 Mrs. Magurn, 5 Cawthra avenue
 Geo. Clay, 96 Morse street
 R. Armstrong, 229 Huron street
 C. Smith, 29 Grosvenor street
 Thomas Jackson, Cooksville
 J. C. Saulter, 6 North Mutual st
 M. Flynn, 88 Bellevue avenue
 A. G. Crosby, 283 Sherbourne st
 R. F. Gagen, 161 Huron street
 Mrs. Lane, 28 Matilda street
 Bond Street Chnrch, Bond street
 Mr. Cooper 145 Niagara street
 S. J. Sharpe, 44 Brunswick ave
 Mr. Lapraik, 117 Parliament st
 W. Archbold, 189 Mutual street
 Mrs. Beard, 12 Baldwin street
 Mrs. Genereux, Spadina avenue
 H. A. Harrington, 412 Wellsley
 street
 M. Murphy, 8 Wellesley avenue
 H. George, 24 Grove avenue.
 Mrs. Salmon, 74 Scollard street
 J. D. Foreman, Hamilton
 Mrs Silverthorn, 141 Queen st e
 Mrs Lane, 155 Wilton avenue
 Mrs. Liddell, Little York
 W. J. Smyth, 6 D Arcy street
 A. Calder, 24 Rolyat street
 Mrs. Lawrence, 188 George st
 Mr. Beardmore, 3 Grange Road
 J. Taylor, Queen street e
 Mr. Box, Scarborough
 Jas. Shaw, 35 Hazelton avenue
 Mrs. McDonald 12 Clara street
 P. McNamara, Bracondale
 P. McGregor 296 Carleton st
 W. R. Stewart, Wilcox street
 Mr. Gonec, 47 Seaton street
 J. Jones, 385 Dufferin street
 R. Alanson, 18 Rose avenue
 Mr. Davidson, 199 Spadina ave
 Mrs Harland, 92 Elm street
 A. R. Drake, Medcalf street
 Mrs McPeak, 48 McGill street
 E. Cubbidge, 142 Sydenham st
 F. Armstrong 274½ Berkley st
 Mrs Wilson, 114 Shuter street
 E. Dale, Richmond & John st
 Geo Evans, 49 Bellevue avenue
 E. A. C. Pew, 205 Gerrard street

Toronto.
 East, Toronto.
 Queen Street East, Toronto.
 98
 96
 R. BIGLEY.

HAPPY * THOUGHT * RANGE



Cut No. 12.

No. 8.—Low Closet Reservoir, No. 2 Tea Shelf\$
 “ 9.— “ “ “ “ “ “\$

Game Pie

Bone your birds ; if venison, cut in slices ; stuff your birds with force-meat, and put some raw truffles in the layers ; lay a few slices of veal in the bottom of a deep baking dish, then some force-meat, then the game ; cover the game with thin sheets of bacon, then cover and bake in a HAPPY THOUGHT RANGE. While the pie is baking cut some lean ham into very thin slices, and put them in a saucepan along with the bones and giblets, etc. ; add a little thyme, parsley, mace, and eschalots or onions, and add about a pint of stock ; let it simmer for half an hour, then add a couple quarts of stock, boil for two hours, then strain and boil to a pint, add some sherry, keep warm until the pie has been out of the oven about half an hour, then pour into the pie, and put away for two days,

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 Rev.
 G. F.
 W. D.
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- J. Watson, 11 Shuter street
- Jno. Kennedy, Powassan
- E. S. Cummer, 20 Cecil street
- Mrs. Tew, 45 Sullivan street
- J. Robinson, 230 Broadview ave
- Mrs. Palmer, 362 Huron street
- Mrs. Griffith, 181 Berkley street
- Rev. Jephcott, Sunnyside
- G. F. Moore, 19 Wellesley ave
- W. D. Fitzpatrick, Lennox st
- Mrs Dunn, 60 Richmond st w
- Mrs. Bray, Napier street
- Mrs. Sullivan, 33 Gloucester st
- Mr. Crawford, 189 Harbord st
- A. J. Blachford, 33 Prospect st
- N. F. Botsford, 298 Wilton ave
- L. R. P. Eldridge, 411 Church street
- W. McMurchy, King & Portland streets
- Mrs. McMurchy, 149 St Patrick street
- Joseph Bales, Little York
- J. W. Wright, Winchester street
- J. J. Gibson, 36 Prospect street
- Mr Grey, 8 Dale avenue
- Thos. J. L. Peake, West Toronto Junction
- Mrs. J. King, 123 Bond street
- Mrs. Peek, 14 Sword street
- Mrs. Wright, Queen & George st
- J. W. Wallace, 367 Parliament Street
- Mrs. Kerr, 131 Jarvis street
- Mrs. S. Clarke, 125 Borden st
- Mrs. Smith, 10 South Drive
- J. V. Trowell, 42 Metcalf st
- Mrs. Bell, 25 Elm street
- W. H. Nash, 101 Robert street
- W. G. Wilson, 296 Seaton st
- Auther Moore, 91 Bloor street w
- Aubrey White 273 Gerrard st e
- D. Kessoek, 55 Ontario street
- John Paxton, St. Clair ave
- A. M. Denovan, 183 Blecker st

R. BIGLEY, 96 & 98 Queen Street East, Toronto.

- Levach, 16 Grange avenue
- Geo. Burnham, 15 Surrey Place
- Mr. Alexander, 137 York street
- Mr White, 399 Huron street
- Mrs. Pickard, 101 Mutual street
- Mrs Garvie 551 Church st
- O. Bassman, 14 Bond street
- Mrs. Irving, 6 Henry street
- A. Bourlier, 102 Wellesley st
- Miss A. McIntyre 250 Brunswick avenue
- C. W. Batt, West Toronto Jun.
- A. Cavanagh, 113 Major street
- T. Atkinson, Wm. ave, West Toronto Junction
- Shaver, Huron street
- C. Haskett, 198 McCaul street
- Mrs. Cotton, 57 Avenue Road
- Wm. Alley, 239 Sherbourne st
- Mr. Irving, 555 Church street
- Mr. Yates, 34 Roath street
- Mrs Ferguson 189 Close avenue
- Mr. Bourne, 24 Major street
- Rev. Mr. Bishop, 270 Carleton st
- Chas. Murray, Deer Park
- Mrs. Sheppard, 156 Cottingham
- L. A. Schooley, 144 Peter street
- M. J. Kent, 46 Bellevue avenue
- J. J. Kenny, Mimico
- Thos. McCracken, 58 St. George
- Alex Pruse, 16 Ord street
- John Burke, Eglinton
- Thos. Clayton, 533 Yonge st
- Frank Mutton, 2 Prospect street
- Leishman, 52 Robert street
- Mrs. French, 95 Sherbourne st
- W. H. Smith, 14 Kensington avenue
- S. M. Thompson, 126 Sheridan
- Rich. Shaw, 406 Wellesley
- Geo. Weston, 168 St. Patrick st
- Mrs. Yoemans, 467 Parliament
- J. E. Henderson, 386 Sackville
- F. Giles, 30 Hazelton avenue
- Jas. Ramsay, 165 Major street

Happy Thought Range



Cut No. 13.

No. 8.—Single Oven, No. 1 High Shelf.....⁶⁵
 “ 9.— “ “ “ “

Cream Cake

One cup sugar, two eggs, two tablespoons of cold water, one cup of flour, one heaping teaspoonful of baking powder, sifted in flour; for cream the yolk of one egg, three teaspoons of sugar, one heaping teaspoon of corn starch, two of cold milk; beat together and stir into a cup of boiling milk; flavor to taste. Take the white of egg for frosting, and bake in the HAPPY THOUGHT RANGE.

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 J. Bull
 Mr. Sea
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Range

Mrs. Dickson, 108 Hazelton ave
 W. Anderson 41 Lowther
 Mr. Rothwell, 467 Bathurst st
 Miss Walker, 84 Augusta ave
 Mrs. Botsford, 60 Dovercourt
 Sam Good, 41 Marlborough ave
 M. P. Meyers, 67 Cameron st
 V. H. Lindsay, 165 Broadview
 Capt. Morgan, 15 St Patrick st
 W. Honeycombe, 44 Leonard
 avenue
 H. Lamont, 209 McCaul st
 Thos. Cole, 74 Crawford street
 G. G. Mills, 48 Bond street
 L. M. Warnica, 15 Coolmine ave
 Mr. Key, 43 Major street
 Dr. Oliphant, 74 Shuter street
 A. C. McKay, 14 Tranby ave
 Mr. Holmes, 46 Cherry avenue
 Alfred Huggett, 189 Bleeker st
 Wm. McKenzie, 157 Ontario st
 Mr. Farquharson, 394 King st w
 H. C. Symons, 437 Yonge st
 J. G. Scott, 266 Brock avenue
 H. Ferguson, 1154 Queen st w
 Dr. Newman, 55 Carleton st
 C. Wilson, 50 Belmont st
 J. B. Orr, 100 Portland street
 J. M. Gibson, 56 Winchester st
 E. F. Hebden, 189 Bloor st e
 J. Wenman, 896 Bathurst street
 S. M. Durkee, Burlington
 Mrs. Jeffery, 209 Dovercourt
 H. Shields, 207 Dovercourt road
 A. E. Walker, 37 Sussex ave
 Mr. Brady, 253 Elizabeth street
 J. Fyfe, 255 Brock avenue
 C. Meech, 501 Parliament street
 A. Paden, 16 Wood
 G. F. Hickok, 337 Parliament
 Mrs. Young, 219 McCaul street
 Hewson, 22 Clyde street
 J. Bull, 82 Wellesley street
 Mr. Scarlett, 195 Crawford st
 M. F. Hale, 119 Mutual street

R. BIGLEY, 96 & 98 Queen Street East, Toronto.

John Robinson, 103 Augusta
 R. Lane, 43 Huron street
 Munro, 6 Ord street
 Dr. Duncan, 386 Parliament st
 John Garrett, 13 D'Arcy
 H. Bolson, 5 Oxford street
 Thos. Ramage, Richview
 Boomer, 60 Murray street
 J. S. Stibbard, Eglinton
 J. Beddingford, 174 St. Patrick
 D. Cameron, 21 Gifford street
 Wm. Muckle, 108 William st
 S. W. Hodgson, 626 King st w
 G. E. Dowdell, 104 Amelia st
 Miss Mitchell, 332 Jarvis street
 D. R. Hawley, 77 Maitland st
 Mrs. Manning, 144 Ossington
 Mr. Cuthbertson, 120 Seaton st
 Mr. Quail, 173 Major street
 Mr. Low, 5 Metcalf street
 E. Mahr, 7 Metcalf street
 J. M. Laws, 400 Huron street
 Harton Walker, 504 Huron st
 Thos. Brickenden, 195 Logan ave
 Dr. Wilmott, 41 Shuter street
 Mr. G. Wilson, 281 Jarvis st
 Wm. Hunter, 513 Sherbourne st
 Mrs. Clerk, 36 Lippincott street
 Wm. Francis, 83 Carleton street
 H. B. Jackman, 54 Tranby ave
 R. Belden, 58 Yorkville avenue
 Dr. Jackes; Eglinton
 H. Solomon 47 Henry street
 Armstrong, 43 Summerhill ave
 Thos. Beatty, 1380 Queen st e
 Miss Beatty, 446 Church st
 Mrs. Wood, 278 Lippincott st
 Mr Buchan, 30 Wilton ave
 Mr. Martin, 55 Bellevue ave
 Thos. Gill, 52 Amelia street
 Josiah Hall, 114 Westmoreland
 W. H. Adamson, Mimico
 Wm. Epplott, 75 Robert street
 Mrs. Smith, 109 Spruce st
 L. C. Benton, 18 Draper

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HAPPY THOUGHT RANGE



Cut No. 14.

No. 8.—Low Closet, No. 1 High Shelf.....\$
 “ 9.— “ “ “ “

Cream Puffs

One cup cold water, two thirds of a cup of butter, two small cups of sifted flour, five eggs, one half teaspoonful of soda. Stir butter in water, set it on the HAPPY THOUGHT RANGE until it boils, put in soda, take from fire and put in flour and boil one minute. When cold add the eggs, first yolks and then the whites. Fillings—one pint of boiling milk, cup of sugar, three eggs, one table-spoon of flour ; when cold flavor with vanilla.

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RANGE

Mr. Berhenier, 31 Oxford street
 Mr. Hazlett, 719 Spadina ave
 John Davidson, 232 Brunswick
 A. McLean, 94 Amelia street
 Duffett, 500 Ontario street
 Northey, 275 Major street
 Thos. McLaughlin, 242 Bloor w
 Hamilton McCarthy, 301 Sher-
 bourne street

Geo. Mills, 116 Ossington ave
 Wm. Carmichael, 26 Temper-
 ance street

John Stewart, 371 Manning ave
 C. Forsyth, 8 Denison square
 Geo. Cronen, 238 Terauley street
 H. A. Brazil, 542½ Yonge street
 B. Pickering, 70 Hazelton ave
 John Armstrong (Police) 260
 St. Patrick street

John Norman, 9 Ord street
 Wm. Dancy, 145 Chestnut street
 Geo. Dunn, 509 Yonge street
 Mrs Lefroy, 62 Lowther ave
 R. Knight, 375 Ontario street
 P. Jamieson, Cor. Beau & Hill
 R. Sewall, 623 Church street
 Howson, 99 Hazelton ave
 John Gilby, Burkton C. P. R.
 Whitcraft, 11 Ord street

Burns, 15 Isabella street
 Justice Street, 71 Avenue road
 Geo. Sanderson, 237 Brock ave
 Mr Fraser, 24 Walker ave
 Stewart, 359 King street w
 Mrs Robertson, 11 Oak street
 H. A. King, 130 Vanauley st
 M. J. Gracey, 259 Brock ave
 Wm. Chin, 20 McCaul street
 M. Schuck, Clarkson, Ont
 T. Welch, 23 Spruce street
 R. Weir, 568 Jarvis street
 Mrs. Robertson, 46 Churchill
 avenue

Wm. Robb, 15 Inkerman street
 Mrs. Houghton, 3 Harbord st

A. May, 434 Sackville street.
 Mrs Miller, Clark & Groat st
 Mrs. Bridgland, 24 Boswell ave
 Mr. Meyer, 137 Cumberland st
 Jones, 380 Church st
 Dr. Macallum, 46 Tranby ave
 W. J. Graham, 5 Coolmine road
 Crawford, Gerard & Rivers sts
 Mrs. Leadley, 29 St Joseph st
 Thos. Williams, Eglinton
 A. M. Wright, 285 Parliament
 street

McArie, 113 Winchester street
 J. Fisher, 239 Parliament street
 Mr. Montgomery, Islington
 Edward Burke, Eglinton
 Mrs. Kerr, 53 Carleton street
 Chas. Thom, 270 College street
 McGlashen, 483 Sackville street
 A. F. McDonald, 139 Isabella
 Mrs Cole, 205 Bleeker street
 Mrs. Blackwell, Deer Park
 Robt. Hall, 23 Park Road
 Mrs. Vardon, 26 Marlborough
 H. B. Proudfoot, 33 Tranby ave
 Laird, Eglinton

Sinclair, 40 Cameron street
 Alex Anderson, 211 McCaul st
 Mrs. Stowe, 9 North street
 Mr Mathews, 20 Ottawa street
 W. Kent, 538 King street w
 Mrs. Blackhall, 437 Spadina ave
 Wm. Novell 41 Harris street
 Rymall, 169 Jarvis street
 F. Warren, Davenport Road
 Denby, 89 Yorkville ave
 Dr. Pringle, 9 Moss Park place
 Mr. Honeysett, 8 Avenue place
 Joseph Lawson, 461 Church
 W. Copp, 680 Ontario street
 Mrs. Moberly, 173 Seaton street
 Rev. Wm. Frizzell, 476 Pape ave
 Chas. Powell, 44 Wellington
 place

Mrs. Arthurs Davenport road

R. BIGLEY, 96 & 98 Queen Street East, Toronto.



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HAPPY • THOUGHT • RANGE



Cut No. 15.

No. 8.—Single Oven Reservoir, No. 1 High Shelf \$
 “ 9.— “ “ “ “ “

Buns

Three cups of milk, one of sugar, a little yeast ; make into thin batter and let it rise over night, then add one cup of sugar, one of butter, one of currants, one-quarter teaspoon soda ; knead and let it rise, make into shape and again let it rise. Bake in HAPPY THOUGHT RANGE.

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- Schubert, 145 Brunswick ave
 Mr. Pye, 50 Bellevue place
 Mrs. Baldwin, 22 Carleton st
 D. C. Ferguson, 529 King st w
 Sam Long, 221 Bathurst street
 T. T. Wilson, 380 Sackville st
 Mrs. Bredin, 17 Windsor
 Mrs. Denison, 710 Spadina ave
 Jno. Mondman, Howland ave
 Mr Henderson, 637 Spadina ave
 Mrs. Smith, 271 Major street
 John Peterson, 68 Givens street
 John Maynes, Annette street,
 Toronto Junction
 Walter Farrance, 200 Grange ave
 Mr. Jameson, 22 Leonard ave
 Mr. Tremble, 98 Vanauley
 Rev. J. Millord, 151 Euclid ave
 W. Enright, 3 Maplewood place
 L. K. Cameron, 390 Markham
 J. C. Wesley, Margurette st
 Mr. Hunt, Lindsey ave
 Mr. J. Baggs, 104 Clinton street,
 near Spadina
 F. Newton, 32 Bellvue ave
 D. McRae, 583 Ontario street
 C. W. Shaw, 66 Salisbury ave
 Stuart W. Johnston, cor. King
 and John streets
 L. B. Scott, 6 Sorauren ave
 Rev. C. Fish, 163 Sorauren ave
 John Radmore, Southampton
 J. Clair, Port Credit
 Mrs. Bornick, 218 Robert street
 Mrs. Keeble, cor. Bismarck and
 Gwynne ave
 C. Tidy, Ontario street
 Mrs. Horsey, Elgin ave
 Dr. Adams, 325 College street
 Dr. Reeve, 345 Jarvis street
 G. M. Wilson, 56 St. James ave
 W. Herod, 21 Maitland street
 Frank Defoe, 50 Wickson ave
 S. P. Patterson, 14 Wellesley ave
 Thos. Dowsell, 635 Ontario st
 John Grant, 56 Belmont st
 H. N. Nelson, 65 St. George st
 Mrs. O'Brien, 173 Blong st
 Mrs. Scales, Park Road
 Mr. Horsey, Bloor st West
 Mr. Manchec, 45 Amelia street
 C. J. Turner, 528 Ontario street
 Henry Kirkland, 42 Kensington
 avenue
 Mr. Taylor, 12 Lake View ave
 C. B. Buck, 5 Broadview ave
 A. MacKinnon, 172 McCaul st
 Mr. Bolus, 20 Lippincott st
 H. Simpson, Hewart avenue
 H. G. Backland, 717 Spadina
 avenue
 John Cochrane, 51 Anne street
 G. and J. Murray, 66 Robert st
 Miss Jarvis, 94 Mutual street
 Miss Grafton, 114 Bond street
 A. J. Meharg, 1 Harbord street
 Miss Frankish, 219 Sackville ave
 Mrs. Campbell, 178 Carlton st
 Josiah Blackwell, 14 Ottawa st
 D. O'Hallern, 47 Borden street
 T. R. MacInnes, 42 Park Road
 R. B. Clark, 21 Harbord street
 Mrs. Lackie, 246 Carlton street
 John Donohue, 8 Waterloo ter
 Simpson, Dominion Hotel
 M. J. Koster, 11 Beverley street
 W. Johnston, rear 51 Oak street
 J. Tidey, 333 Parliament street
 A. K. McIntosh, 145 Grand ave
 Mr. Raymond, 14 Homewood ave
 J. Emo, 49 Bolton avenue
 F. Wright, 306 Gerrard st east
 A. C. Grant, 13 Wellesley
 avenue
 B. J. Doyle, Ann street
 Mrs. Cassidy, 240 Church street
 J. M. Campbell, Close avenue
 J. W. McMillen, 154 North
 Beaconsfield avenue
 E. Byfield, 26 Collier street

R. Bigley, 96 & 98 Queen Street East, Toronto.

RANGE

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HAPPY THOUGHT RANGE



Cut No. 16.

No. 8.—Low Closet Reservoir, No. 1 High Shelf.....\$

“ 9.— “ “ “ “ “

Angel Food

The whites of eight eggs, one cup of white sugar, one-half cup of flour, one-half cup of corn starch, one teaspoon of baking powder, one teaspoon of extract of rose; sift the flour, corn starch and baking powder together three times. Whip the whites of the eggs to a dry froth, add the extract, mix gently, but thoroughly. Go to R. BIGLEY'S and get an Angel Food Pan, butter the pan well, and bake in a quick HAPPY THOUGHT oven for half an hour.

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Cut No. 17.

No. 8.--Single Oven, No. 2, High Shelf.....	\$
No. 9. " " " " "	

Buckwheat Cakes.

One quart of buckwheat flour, four tablespoonsful of yeast, one teaspoonful of salt, two tablespoonsful of molasses, warm water enough to make a thin batter; beat well and set in a warm place. Should the batter be a little sour in the morning add a little soda and bake on a HAPPY THOUGHT RANGE.

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HAPPY THOUGHT RANGE.



Cut No. 18.

- No. 8.—Low Closet, No. 2, High Shelf\$
- No. 9. “ “

Ginger Snaps.

One cup of molasses, one of sugar, four tablespoonsful of boiling water; fill the cup with melted butter, one teaspoon of ginger, one of salt, one of soda. Mix as soft as possible and roll thin as a knife blade, and bake in a quick HAPPY THOUGHT RANGE oven.

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HAPPY THOUGHT RANGE.



Cut No. 19.

No. 8.—Single oven, Reservoir, No. 2, High Shelf \$
 No. 9.

PLUM PUDDING.—One pound of beef suet, one pound of dry Corinthian raisins (Smyrna and Malaga mixed) nine ounces of orange peel and citron mixed, a little salt, half of a grated nutmeg, one pinch of pulverised ginger, and a little lemon-peel chopped fine; about ten eggs, about four tablespoonsful of good brandy or rum, and one tablespoonful of sweet cream. This is sufficient for two good sized puddings.

After having washed the raisins in lukewarm water, place them in a bowl with the peel all ready cut into square pieces, and steep in a little brandy. Now chop the suet very fine, with one spoonful of flour; mix it well with crumbs of bread, brown sugar, and the eggs; then add the raisins, the peel, the rest of the brandy, salt, nutmeg, ginger, and last of all, and after it is well mixed, the cream. Spread all this in a large napkin well buttered; fold up the corners and tie so as to make it round, then plunge the pudding into a saucepan of boiling water, and let it boil at least four hours on a HAPPY THOUGHT RANGE; take it out, and let it drain in a sieve. Cut it from the top, so as to keep on a level, and then turn it out on a dish, removing the napkin carefully, so as not to disturb the fine part of the pudding. Sprinkle with a little rum sauce. You may apply a match to the pudding when it is on the table or when entering the dining room. Serve a little rum sauce separate.

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Happy Thought Range



Cut No. 20.

No. 8.—Low Closet Reservoir and No. 2 high shelf.....\$
 No. 9.— “ “ “ “ “

CABINET PUDDING.

Spread the inside of a plain mould with butter, and ornament the sides with dried cherries and candid citron; fill the mould with alternate layers of slices of sponge-cakes and ratafia of macaroni. Then fill up the mould with a lemon custard made with eight yolks of eggs, a pint of milk or cream, six ounces of sugar, a glass of brandy, and the grated rind of a lemon. This custard must not be set, but merely mixed up. Steam the pudding in the usual way, for about an hour and a half, and when done dish it up, either with arrowroot sauce or a custard. To be perfect this pudding must be cooked in the HAPPY THOUGHT RANGE.

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Happy Thought Range.



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RANGE.

Cut No. 21.

- No. 8.—Single Oven and High Closet \$
- No. 9.— “ “ “ “ \$

Happy Thought Range



Cut No. 22.

No. 8.—Low Closet and High Closet.....\$
 No. 9.— “ “ “

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Happy Thought Range.



Cut No. 23.

- No. 8.—Single Oven, Reservoir and High Closet.....\$
- No. 9.—“ “ “ “

HAPPY THOUGHT RANGE,



Cut No. 24.

No. 8 — Low Closet, Reservoir and High Closet.....\$
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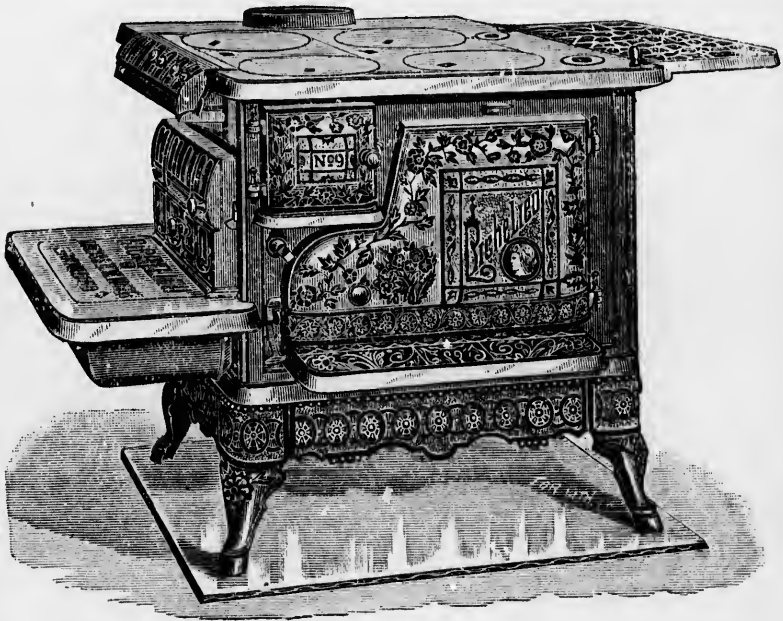


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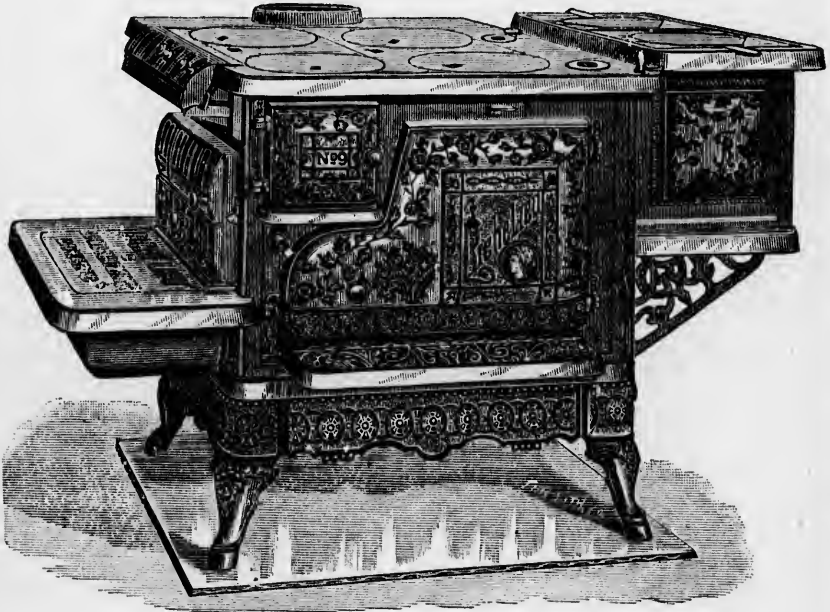
(SQUARE.)



This beautiful 4-holed Range is fitted with Hot Water Front, and is specially adapted for small kitchens. It is fitted with the Duplex Grate, giving it a great advantage over other Ranges. It is a perfect water heater, and is manufactured in two sizes, 8's and 9's, and burns day and night.

THE RICHELIEU RANGE.

WITH RESERVOIR.



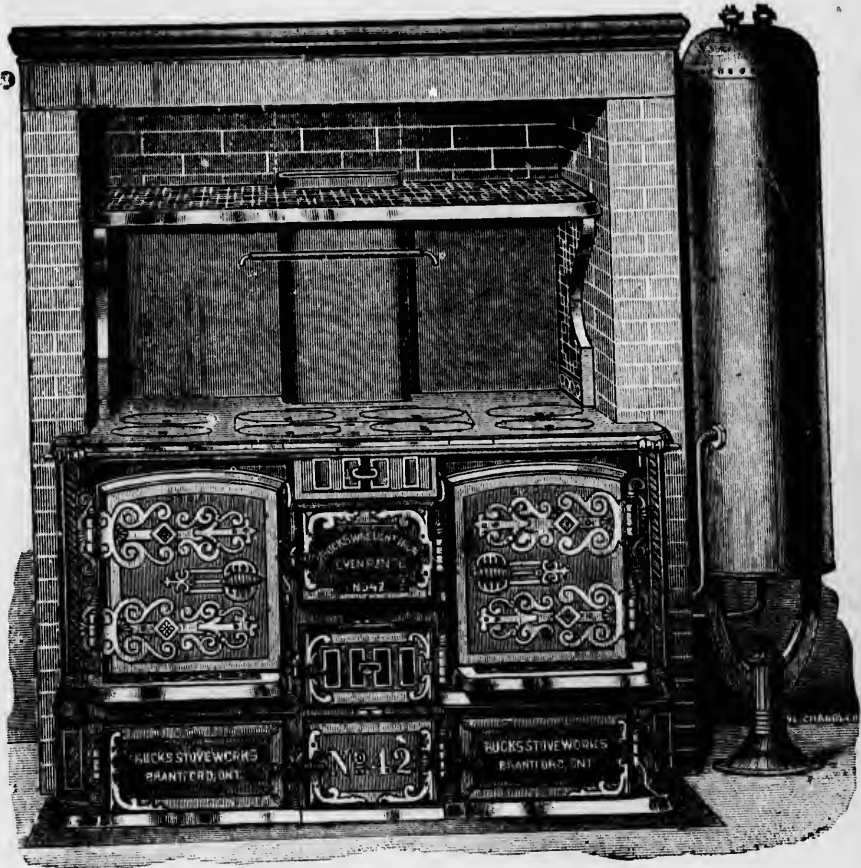
This beautiful 4-holed Range, with reservoir, has the dampers so arranged that it does not affect the heating of the oven. The oven is large and a perfect baker. This Range burns day and night, and is fitted with the "Duplex Grate."

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BUCK'S WROUGHT-IRON DOUBLE OVEN RANGE.



BRICK SET.—No. 42.

These Ranges are desirable for Brick Set as the flues are so easily cleaned by removing the ovens from front of Ranges. The brick work can be done and range placed in position afterwards. Steam tables and warming closets can be attached to these Ranges with advantage,

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BUCK'S WROUGHT IRON
DOUBLE OVEN RANGE.



PORTABLE.—No. 46.

COCOANUT CAKE No. 1.

Two beaten eggs, two tablespoonsfuls of butter, one cup of sugar, one-half cup of milk, two cups of flour, two cups of dessicated cocoanut soaked in milk, one-half teaspoonful of soda, one teaspoonful of cream tartar; baked in a HAPPY THOUGHT RANGE oven.

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BUCK'S

Wrought Iron DOUBLE OVEN RANGE

Has eight Boiling Holes and two Ovens with one Fire-box, Sizes of ovens 20 x 13½ and 14 inches. These ovens are made of Wrought Iron, which prevent them from cracking, and makes them perfectly dust proof. These ovens are perfectly ventilated, the air being admitted through the oven door at the top and passing down between the door and lining to bottom of oven being evenly distributed through the oven, carrying of all the gases and vapours from the food cooking in the oven; these gases or vapours escape through the ventilating holes in back of oven into smoke flue. By this means of ventilation the food is always properly cooked and the oven wholesome and sweet. The dampers are so arranged that you can have an even temperature in both ovens at the same time and an even heat under the eight boiling holes. It is fitted with the most powerful heating water back, which is capable of boiling from fifty to sixty gallons of water per hour; can be used with or without water works. The fire box is placed in the centre of the Range and is strong and durable, and so constructed as to secure perfect combustion (which means economy), thus evenly distributing the heat over the whole surface of the eight boiling holes and the double ovens. The ovens are removable so as to enable you to clean the flues out thoroughly. These Ranges burn continuously day and night and are always ready for use. They have given marvellous satisfaction in both private houses, hotels, restaurants and steamboats.

We call your attention to the above named advantages, which no other Range possesses. Remember, these Ranges are guaranteed to the purchaser to give entire satisfaction. They are adapted for the use of all kinds of fuel.

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THOUGHT

"RADIANT" HOME SQUARE STOVES.



BREAKFAST CAKES.

Sift a quart of flour, add two ounces of lard and the same of butter, four eggs well beaten; mix with butter and lard in the flour, fill a pint bowl with milk, and stir the eggs in it, then pour into the flour; add a teaspoonful of salt and work for ten minutes. Roll the dough any size, and bake in a quick **HAPPY THOUGHT RANGE** oven.

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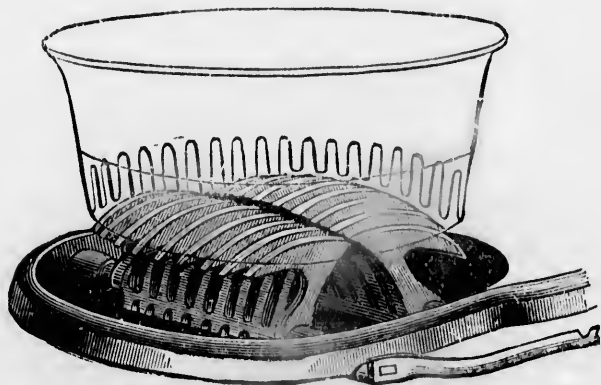
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OVES.

The "Radiant" Home.

SQUARE BASE-BURNER.

Four sizes, Single Heaters.
Two sizes, Single Heaters and Oven.
Four sizes, Double Heater.
Two sizes, Double Heater and Oven.



The Radiant Home square stove stands unrivalled for excellence and beauty, economy and durability. In quality and smoothness of castings, thorough fitting and mounting, they are unsurpassed.

They are all fitted with the Radiant Home Duplex Grates and Firepot, which can only be used in this stove. Remember the convenience of this Grate and Firepot, as one simple movement of the grate separates the ash from the fire without dust or waste, enabling you to always have a clear, bright fire without dust or the escape of coal gas. They are fitted with a large central hot air flue, leading from the base up between the ascending and descending draft flues. By this means the cold air is removed from the floor, and passing up through this hot air flue, is equally distributed throughout the room or building in which they are placed.

From the ornament on top to the supports for the base there is nothing to offend the finest artistic taste; in fact it is a marvel of beauty.

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"RADIANT" HOME
- HALL STOVES. -



ROUND BASE BURNER.
Double and Single Heaters, with and without Ovens.
SIZES, 56, 58, 60 and 62.

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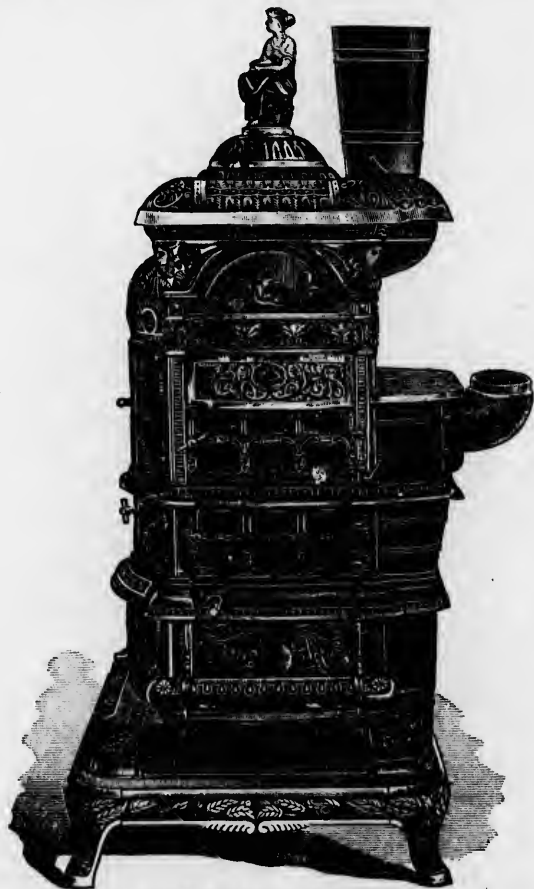
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RADIANT HOME

DOUBLE HEATER

- BASE - BURNER -



FOUR SIZES—1, 5, 6 and 7.

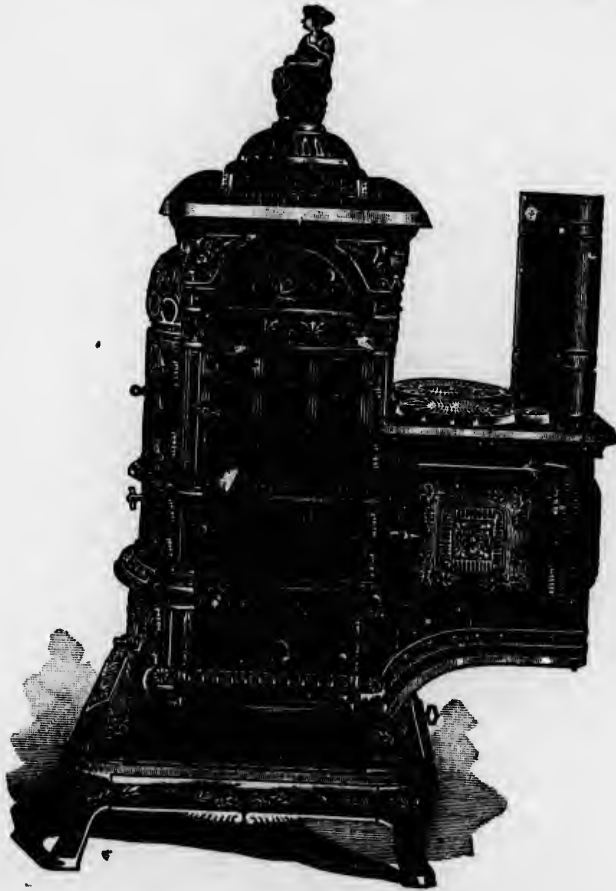
The "**Radiant Home**" has no equal in heating power or economy of fuel.

They have found THOUSANDS of purchasers over the whole Dominion, and still the demand increases.

RADIANT HOME

BASE BURNER

Hall and Parlor Stoves, Round and Square.



SINGLE AND DOUBLE HEATERS, WITH AND WITHOUT OVENS.

THE ONLY STOVE FITTED WITH THE

RADIANT HOME DUPLEX GRATE.

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Laundry Stove



THIS Stove supplies a long-felt want in either private or public laundries. It has all the possible advantages which can be attached to a Laundry Stove. It is fitted with a Hot Water Heater which supplies abundance of hot water for Bath, Kitchen and Laundry purposes, and will hold eight irons. It is economical in fuel and simple in its construction. This same stove is used for tailors' work, having a long space for tailors' goose. It has become a household necessity, with its many advantages and great water-heating powers,

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BIGLEY'S SYSTEM

OF

Hot Water and Hot Air Heating

THIS Hot Water Heater can be easily fitted to almost any Furnace, having Firepots of corresponding size of Heater. As the Heater sets on top of Firepot, it only requires drilling two holes through the dome near the Firepot and two through the top, of the size of pipe being used to connect Heaters with Radiators. The Heaters are tapped to receive from 1½ to 3 inch Iron Pipe.

This Heater is particularly adapted to heating Greenhouses, Conservatories, or for Laundry purposes. They can be encased in brick, and work equally as well as when placed in a Furnace.

When set in brick they only require from 2 feet 6 inches to 3 feet 6 inches in height, so that they can be used without difficulty in low basements or underground. When encased in brick the Heaters are supported on each side by the feed pipes, and on the back by a piece of iron set in the brickwork. This system can be used with or without waterworks, as it is always attached to an Expansion Tank placed above the Radiators.

This heating system has been in use the last two years, and has been thoroughly tested and in every case has given marvelous satisfaction in every building into which it has been introduced.

It can be seen in operation at R. BIGLEY'S Warerooms, 96 and 98 Queen Street East, Toronto, heating the entire five stories, having contents of 90,000 cubic feet, with a 24 inch Heater set in a "GARNET" Hot Air Furnace. The public are cordially invited to call and inspect for themselves.

Every pains will be taken to explain the above System to all who will call for information.

All enquiries for Heating and Ventilating will have prompt attention either personally or by letter by

R. BIGLEY,

96 & 98 Queen St. East, - - TORONTO.

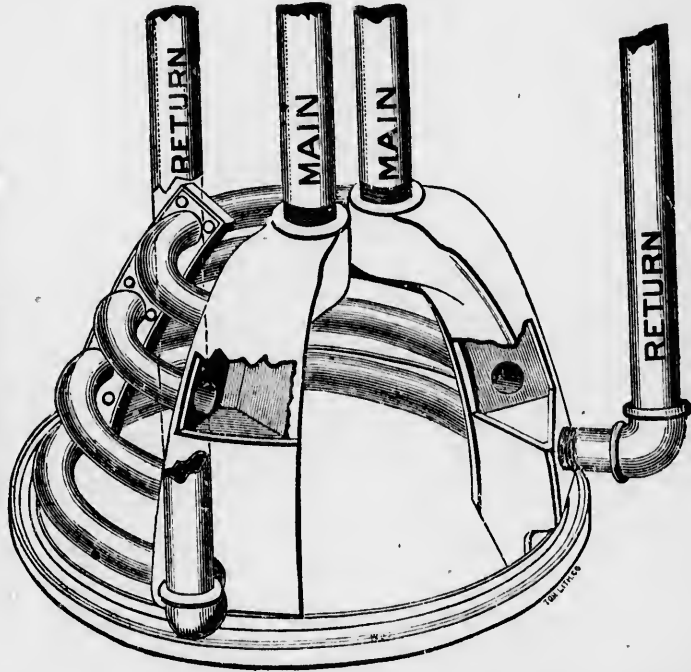
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BIGLEY'S PATENT HOT WATER HEATER

NO. OF PATENT 417,222.

Save Fuel and the uncertainty of a Cold House by using



BIGLEY'S system of Direct and Indirect Heating.

DESCRIPTION OF BIGLEY'S PATENT HOT WATER HEATER.

IT is made cone shaped, with two inlets and two outlets, with partitions between heads so as to cause reverse circulation of the water passing through the Heater and increasing the velocity of the water in its circulation. It is made of Cast Iron and in two pieces, leaving but one joint, which is securely bolted together, rendering it steam and water tight. They are tested to 150 lbs. pressure, and are strong and durable, more so than any other Steam or Hot Water appliance, owing to their construction.

The Heater sets on top of the Firepot and can be fitted to almost any Hot Air Furnace having Firepots to suit the size of Heater.

The size of a Heater in diameter of—

18 Inches will heat	600 feet of one inch pipe.	24 Inches will heat	1800 feet of one inch pipe.
20 " " "	1000 " " "	28 " " "	2500 " " "
22 " " "	1300 " " "	30 " " "	3000 " " "

The Heater will fit on Firepots of corresponding inches in diameter, and are guaranteed under ordinary circumstances to heat the amount of pipes specified.

Prices for Heaters will be promptly furnished on application to

R. BIGLEY,

96 and 98 QUEEN STREET EAST TORONTO, ONTARIO.

BIGLEY'S COMBINED SYSTEM

— OF —

Hot Water and Hot Air Heating

Has met with Marvellous Success wherever introduced.

HIS new and valuable Hot Water Appliance fitted to Hot Air Furnaces affords many advantages. It does not in any way obstruct the heating surface of a Hot Air Furnace, as the Hot Water Heater sets on top of the Firepot, and does not come in contact with the Furnace in any other place. It is made cone shaped, so that the heat and burning Gas ascending from the Firepot encircles the entire heating surface of the Hot Water Heater ; by this means a great deal of the heat is retained and used that would otherwise pass up the chimney. It is so constructed, with two inlets and two outlets, that the water reverses the circulation four times through the circular pipes of the Hot Water Heater before passing out of the top to the Radiators.

The advantage of this system of heating is that you can heat your house, two-thirds with hot water and one-third with hot air, with at least one-half the fuel that it would require in any other system. Another advantage of this system is that you can heat with hot water the upper rooms and rooms at a distance from Furnace that could not be heated with hot air. This system is also particularly adapted to old houses that have not been prepared for heating, as the hot water pipes can be taken up stairs without either destroying the plaster or woodwork, or danger from fire caused by overheated hot air pipes.

Physicians particularly recommend this system of Hot Air and Hot Water Heating, as it has the advantage of introducing and circulating fresh warm air into the building, thus securing perfect ventilation of the rooms heated with hot water and a warm, moist temperature throughout the dwelling, and avoids the objections of cold draughts in the house.

The best results are usually obtained by heating the halls and parts near furnace with Hot Air, the remaining part with Hot Water, placing the Hot Water Radiators against the outside walls. By heating the halls with Hot Air and leaving the doors or transoms open of rooms heated with Hot Water, it causes a perfect circulation of the combined heats. By this means the heat is evenly distributed in the rooms most exposed to the weather.

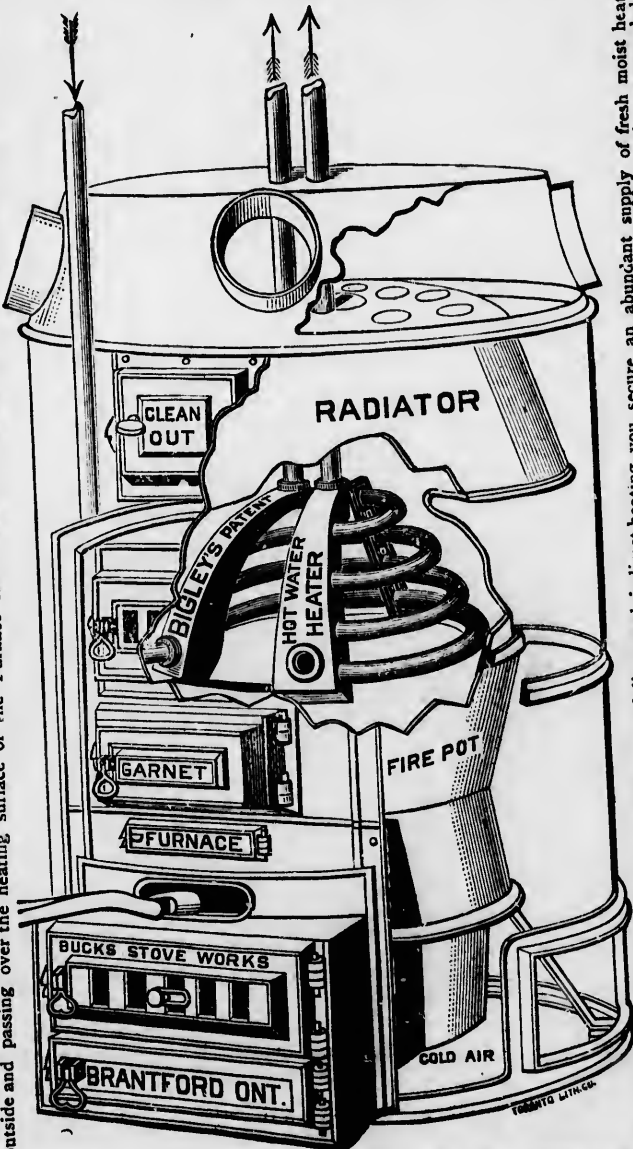
With this System you secure Comfort and Economy.

The new and valuable Hot Water Appliance fitted to a Hot Air Furnace affords many advantages over Hot Air, all Hot Water, or Steam Systems. This combined system of Hot Air and Hot Water supplies a long felt want in heating dwellings. It only requires about one-half the fuel that is used in other systems of heating and prevents the heating of the cellars. It enables the building in the house to be kept supplied throughout the house. The pure fresh air coming in from the outside is distributed throughout the house.

BIGLEY'S PATENT HOT WATER HEATER.

NO. OF PATENT, 417,222.

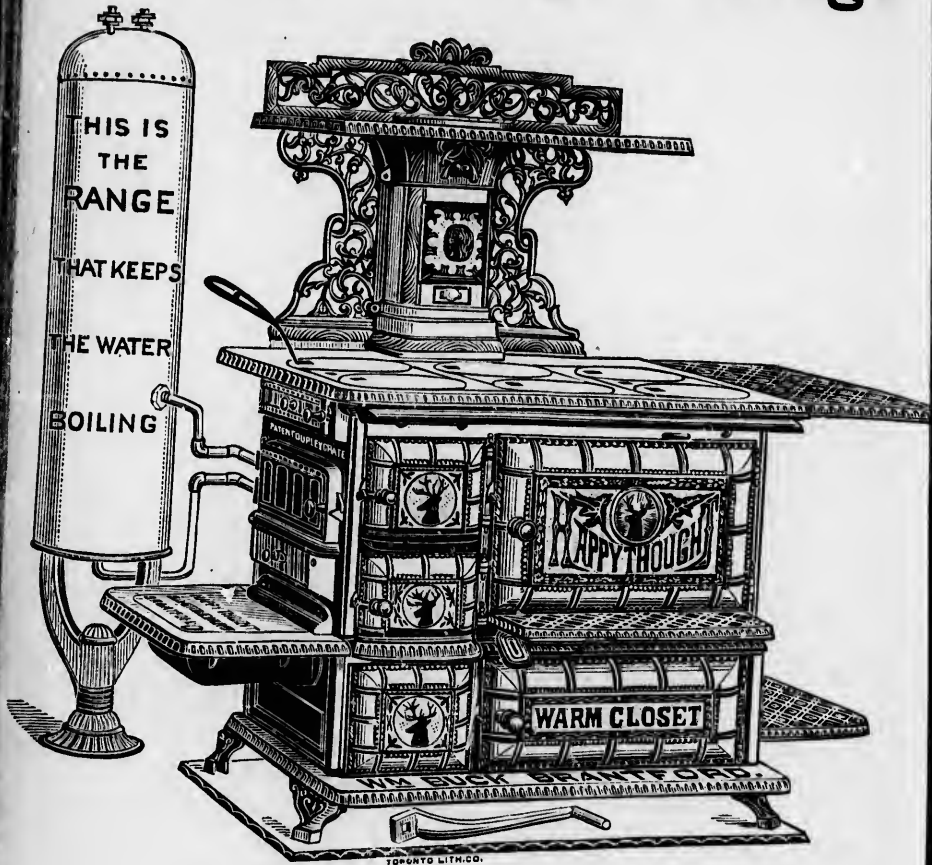
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Radiators. By introducing this combined system of direct and indirect heating you secure an abundant supply of fresh moist heat throughout the dwelling, and is particularly adapted to the heating of Schools and Public Buildings where ventilation is most needed. Heating along the outside walls with Hot Water and the centre part of building with Hot Air, placing the foul air ducts on the outer wall, thus causing a free circulation of the Hot Air from the centre, while the Hot Water Radiators along the outside protect the rooms from the cold air without, thus furnishing an abundance of warm moist fresh air and perfect ventilation.

FITTED TO THE "GARNET" HOT AIR FURNACE.

Happy Thought Range



Showing a Happy Thought Range connected to a Kitchen Boiler. The boiler can be connected at either end of stove, or placed upstairs, in hall, or bathroom. The most satisfactory sizes for Hot Water Boilers is for a No. 8 Happy Thought from thirty to forty gallons, and for a No. 9 from forty to sixty gallons. A No. 8 Happy Thought with an ordinary fire will boil sixty-five gallons per hour and a No. 9 eighty gallons per hour.

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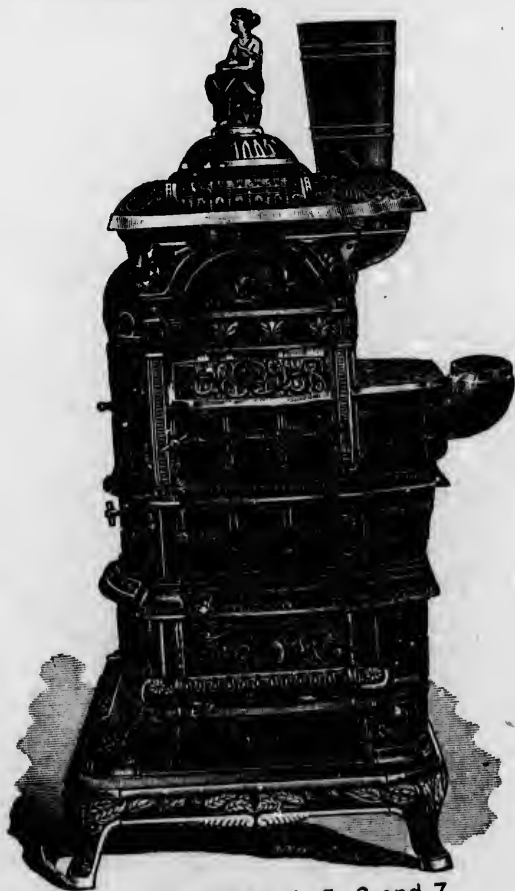
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RADIANT HOME

DOUBLE HEATER,
BASE BURNER.



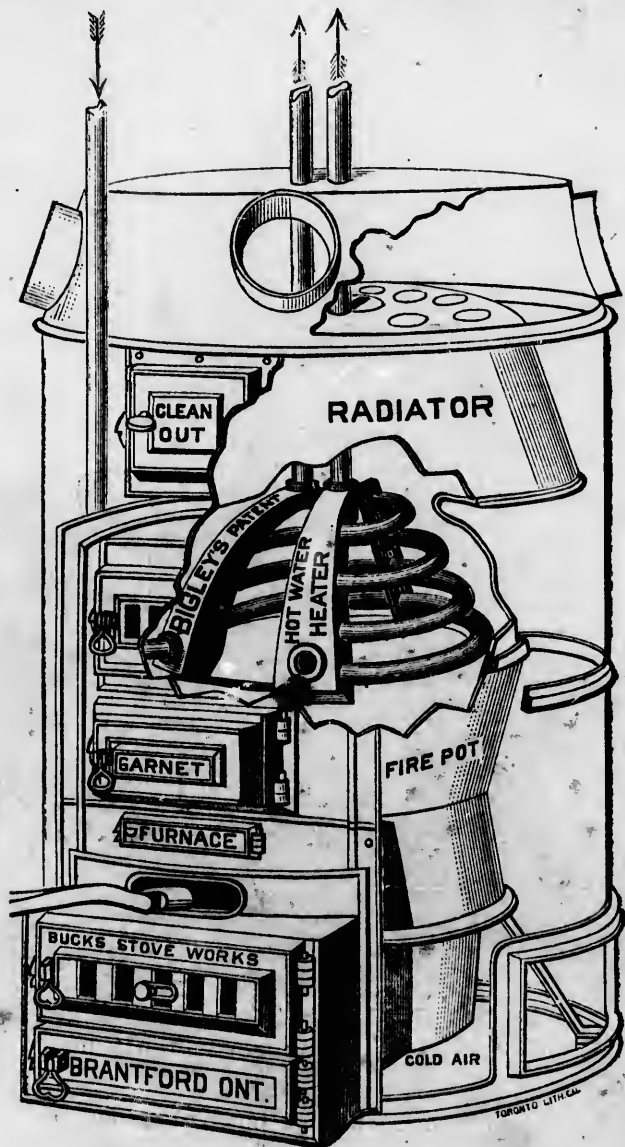
FOUR SIZES, 4, 5, 6 and 7.

The "Radiant Home" has no equal in heating power or economy of fuel.

They have found THOUSANDS of purchasers over the whole Dominion, and still the demand increases.

R. BIGLEY,
96 and 98 Queen Street East, Toronto.

BIGLEY'S HOT WATER HEATER.



ADAPTED TO THE USE OF HOT AIR FURNACES.

R. BIGLEY, 96 & 98 QUEEN ST. EAST
TORONTO, ONT.

