

### Learn How To Treat New Electric Ranges

You're protecting your investment when you take the time to learn how to care for your electric range.

Reading the direction book that comes with your new range will help you get more for your money in terms of long-time serviceability. Manufacturers have put considerable time and effort into making direction books that are easy to understand and follow.

They believe in their products and they want their customers to stay sold. That's why they want you to get the most from your electric range.

The most important single rule is maintenance on a regular basis. Clean up spilled food and boil-overs as soon as possible. Attend to having repairs made by a qualified electrician promptly.

Electric ranges aren't much of a chore to clean when given regular care after each meal or as spills occur during cooking. When cleaning enameled surfaces while the range is hot, use a paper towel or dry cloth. A damp cloth might crack the enamel.

When the range is cool, wash with a sudsy cloth and finish with a clean damp cloth. A mild household cleaner may be used for stubborn spots.

Drip trays should be cleaned carefully. Food that has dried on electric surface units should be burned off. Never immerse electric units in water.

Oven compartments can be cleaned with commercial cleaners specifically designed and marketed for this task. Directions should be followed closely. Steel wool, scouring pads and cleansing powders may also be used to remove spattered grease and fried food.

A rag saturated with household ammonia can be placed over stubborn dried spots and left overnight. The next day the spot should



**NO STOOP** — This new electric refrigerator puts the most often used refrigeration compartment at the top within easy reach. The frozen food storage compartment is below. All the modern electric refrigerators are arranged with an eye to greater convenience for the housewife.

#### BEST FOR KITCHEN

Floor coverings best for use in the kitchen are linoleum, plastic, vinyl and wood if its treated with penetrating oil sealer.

come off easily after scouring and washing. For cleaning around the push buttons, try cotton-tipped swabs.

#### EARLY WATER HEATER

One of the first known water heaters in history was used by a wealthy Pompeian 2,000 years ago. It was merely a water tank which circulated cold water through the hollow sides of a container filled with hot coals. Gas wasn't used to heat water until the early 1800's.

### Cooking Is Fun With The New Time Saving Range Features

With a new electric range, cooking can be the most effortless fun you've ever had.

Probably the only work you'll have to do is on Christmas Day — and that will be the task of deciding which of the exciting new range features to try first.

Here are some of them: Thermostatically controlled surface cooking units. A "sensing" element "feels" the temperature of the utensil resting on it, and heat is raised or lowered automatically to conform to temperature on pre-set dial. Cooks perfectly and makes pot watching a thing of the past.

Elevator oven. It rises 15 inches above the 36-inch-high work surface at the touch of a switch. It may be stopped at any height, lowered or raised from any position at which it is stopped.

Removable Rotisserie. Vertical broiler. Food is broiled on both sides at once. (A conventional broiler is ready for use when desired.)

Smoke-dispelling oven filter. Smoke and fumes are drawn off even when the oven door is open during the cooking process.

Removable oven rotisserie rack. Roast or fowl are jockeyed into place, can be carried to work surface for carving and serving.

Automatic meat thermometer. It turns oven off and signal light on when desired internal temperature of meat is reached.

Other features include: griddles built into the range top; portable griddles for use on any unit, plug-in griddles, swing-out broilers, adjustable broiler pans controlled by a lever which moves from side to side to lower or raise the pan without having to remove it, interval timers to ring a bell when the food is cooked, clocks and timers which turn the fuel off at pre-set times in the oven or on top of the range, ranges with controls

mounted on the back panel instead of the range front.

To get the best performance from her electric range the housewife should be sure to have it installed by an expert. The range should be absolutely level.

**Keep These In Mind** Manufacturer's instruction book should be kept in a convenient spot and referred to before calling in a repairman. Often problems can be cleared up with a single tip from the direction book.

Utensils are an important factor in the performance of a range. For topstove cooking, use pots and pans that have flat bottoms and tight-fitting covers.

Keep these few things in mind, and you'll know why the National Electrical Manufacturers' Association says, "With an electric range, you'll feel like a guest in your own home."

#### FREEZE LEFTOVERS

It's a good idea to cook double or triple portions of your favorite recipes so you can freeze whatever is left over for later meals.



**TWINS** — Matched automatic washer and dryer provide complete laundering in just 25 inches of floor space. The pair can be installed side by side or stacked, built-in or free-standing. No stoop — but a lot of reach-in convenience.

### Difficult Stains Succumb Before New Detergent

Early this year an entirely new class of laundry and household cleaning product made its appearance — the heavy-duty liquid detergent. The new liquid synthetic detergents are safe for all laundry but will remove difficult stains better than powder products. According to manufacturers, the new liquids also have the ability to restore nylon lingerie, yet are effective for household tasks like cleaning walls and stoves.

Manufacturers urge that particular attention be paid to instructions. For example, most of them point out that too much of any washing, strains washing machine motors and is difficult to rinse out, leaving clothes dull looking and stiff feeling.



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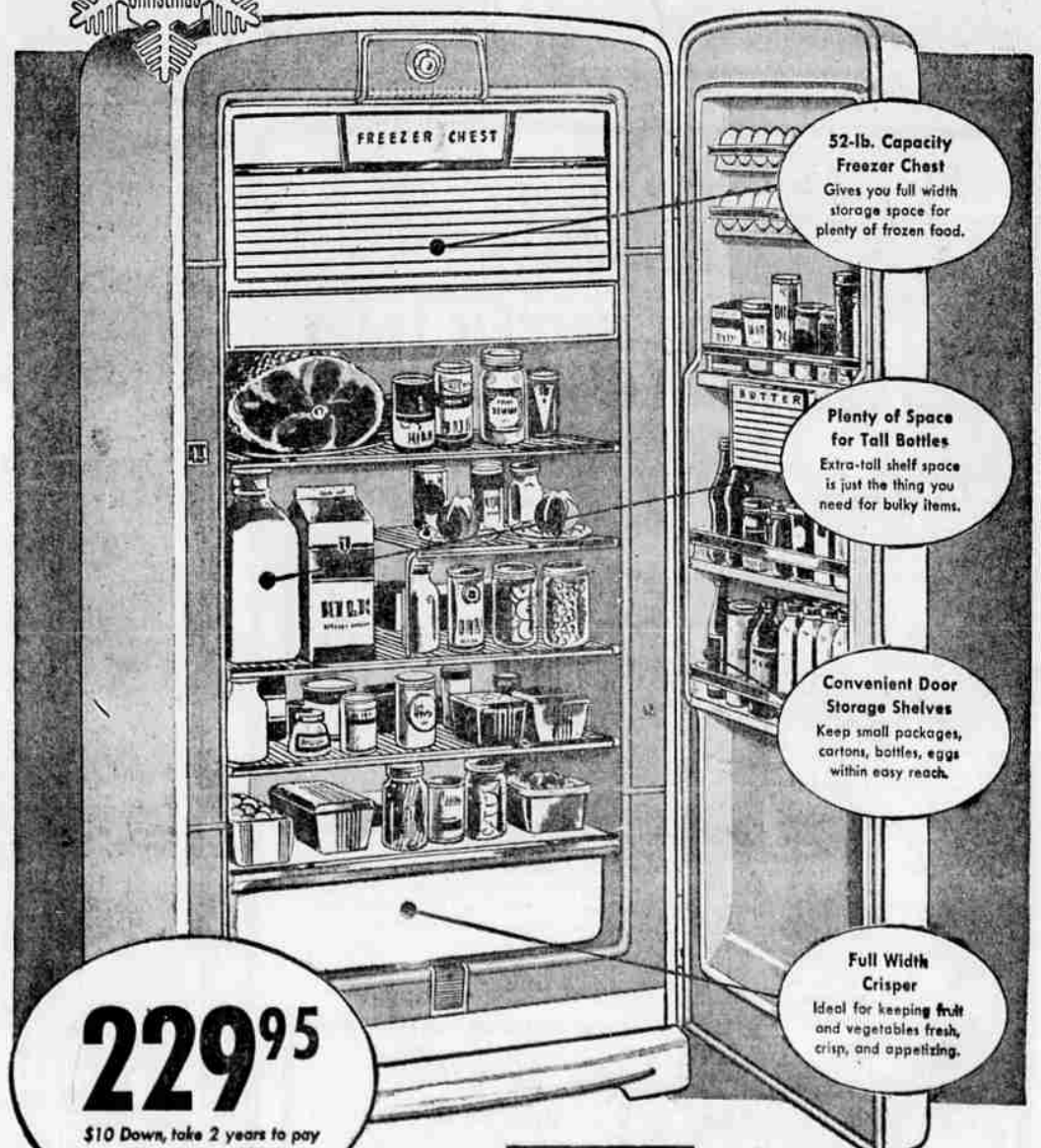
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