

SEE ALSO MEIER & FRANK ADS ON PAGE 13 AND BACK PAGE, THIS SECTION



Beginning Tomorrow (Sixth Floor) a Great Factory Demonstration of the



UNIVERSAL COMBINATION RANGE

*Demonstrations Daily
All This Week*

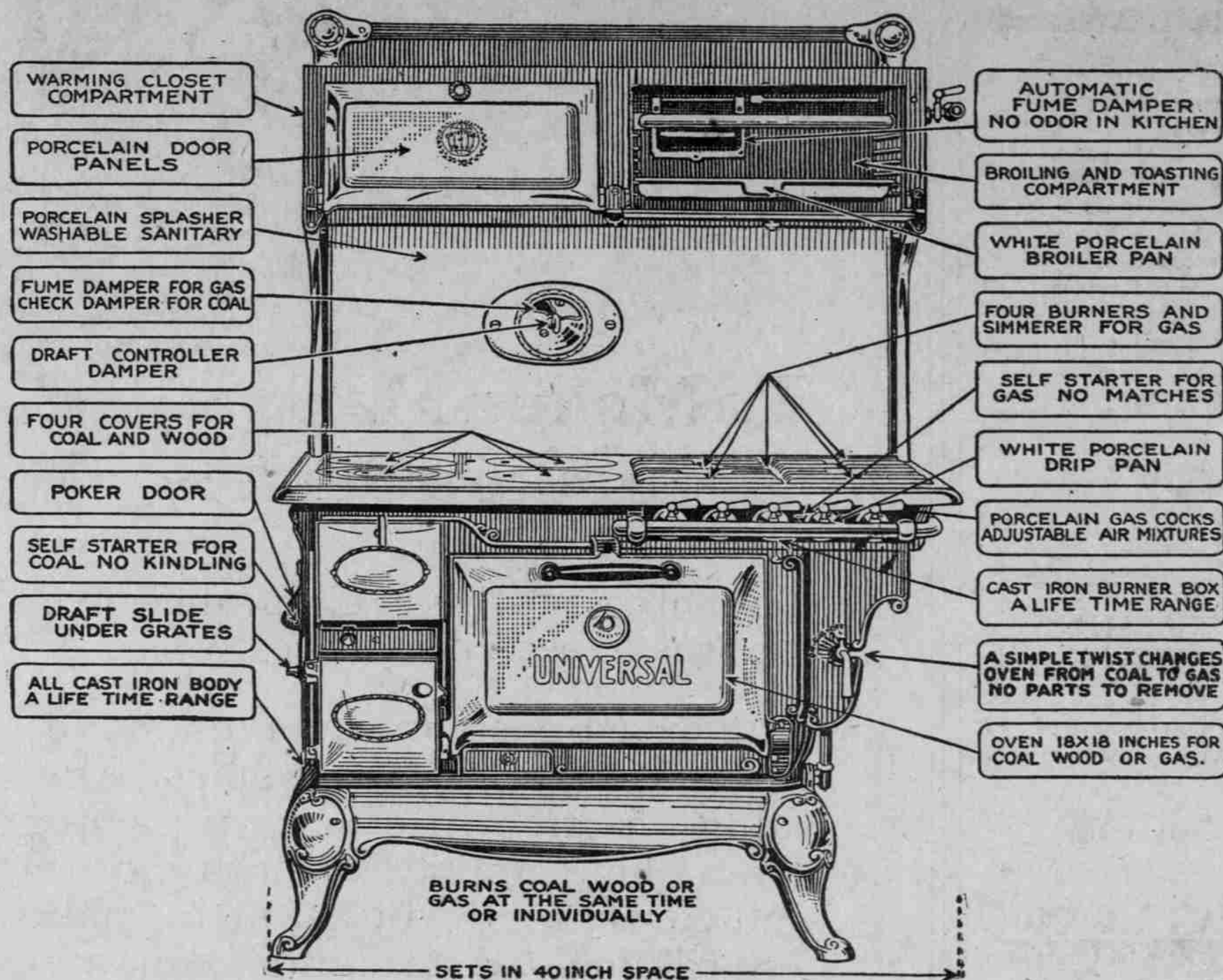
Each day during the week there will be continuous demonstrations by factory representatives of the merits of the wonderful Universal Combination Range—the range of simplicity and thrift.

The Universal Combination Range

is the most compact (occupies but 40 inches of space), the most simple, the most efficient, the most economical that we know of on the market today. Burns wood, coal or gas at the same time or separately, if desired.

**No Parts to Change
Nothing to Remember
Absolutely Automatic**

Turn on the gas and the oven is automatically adjusted for gas. Turn off the gas and the oven is automatically adjusted for wood or coal. Fuel changes are made instantaneously and automatically by a simple turn of the wrist. Use gas and coal or wood fire for baking or cooking at the same time if you wish. Universal Combination Ranges are made in a variety of finishes, including "Univit" porcelain, a beautiful peacock blue and silver gray—washable, sanitary, indestructible—as easy to clean as a china dish.



*All Homekeepers
Are Invited*

Whether You Need a New Range

now or not, come in while the factory representatives are here and let them show you the wonderful simplicity and economical features of this splendid range.

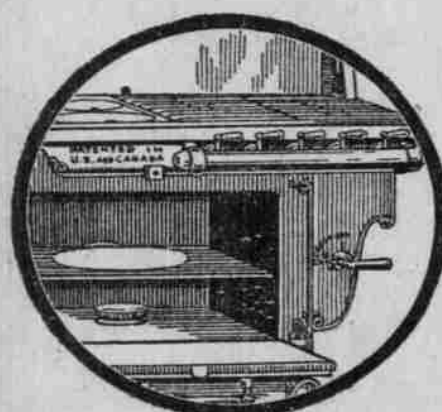
**Saves Space
Saves Labor
Saves Food**

It affords a cool kitchen in summer and a warm kitchen in winter and fits the seasons in between. Top gas burners equipped with self-starter—require no matches. Western fire box fitted with self-starter for coal and wood—no kindling required. Efficient six-pipe water coil assures abundance of hot water when using wood or coal. Use the wood or coal for warmth and superb baking results and gas for quick service and hot days. This truly remarkable range possesses all of the durability and splendid baking qualities of the old-time castiron cook stove and yet is modern in every respect. Polished top requires no blacking—trimmings are of superior quality plain mirror-finished nickel and the porcelain splasher and door panels are beautifully white and easily kept clean.

*Your Old Range Taken
As Part Payment*

Make Your Own Terms In Reason

*Your Old Range Taken
As Part Payment*



Direct Heat in Oven Means Direct Saving

When baking with gas in the Universal Combination Range the gas burner is raised into the oven, all the heat thereby passing into the same, thus insuring a great saving in gas consumption. In the ordinary gas range the oven is heated indirectly by radiation through a heavy double oven bottom and by circulation through the side flues, requiring an excessive amount of gas consumption. The oven burner in the Universal Combination Range has thirty-

one port openings. Compare this feature with the oven burner of any other gas range.



FREE

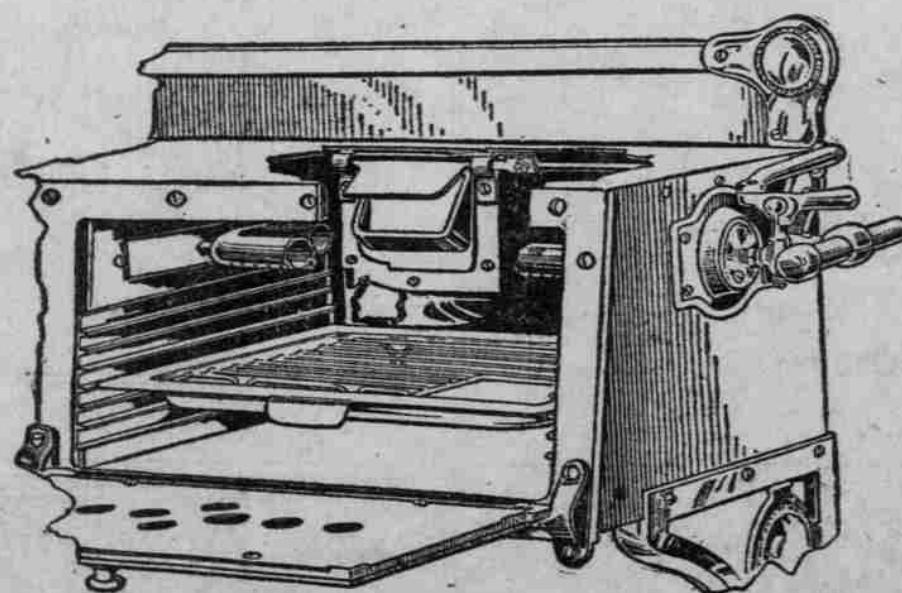
This 13-Piece Set of Aluminumware

To every purchaser of the Universal Combination Range during Demonstration Week, the factory will give one of these splendid sets of aluminum cooking utensils. This set is made of heavy aluminum ware, full size pieces, and one that any modern house wife will be proud to own. It is a good \$15 value.

**STOVE DEPARTMENT
SIXTH FLOOR**

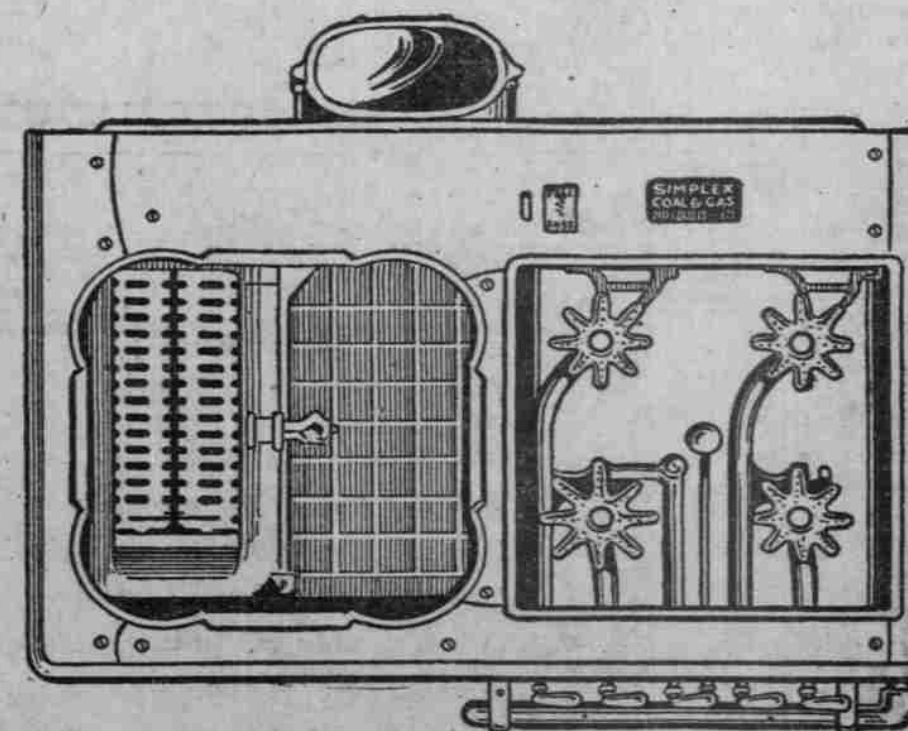
The Key to Simplicity

The gas key of the Universal Combination Range is conveniently located. Turning it on turns on the gas, automatically raises the oven burner, automatically opens the air valve to supply secondary air for proper gas combustion and automatically opens fume damper. Turning it off shuts off gas, automatically drops the oven burner, automatically closes all air openings into the oven and automatically closes the fume damper. Key does it all automatically by a mere twist of the wrist, leaving nothing for the operator to think about except baking.



The Broiling and Toasting Compartment

Broiling and toasting compartment of the Universal Combination Range is at a convenient elevation for ease of operation. Equipped with white porcelain broiler pan and white porcelain door lining, easy to clean. The fume flue connects with stove pipe conducting all fumes and odors into the chimney. Many housewives who heretofore have not made much use of the broiler on the ordinary gas range because of its location are quite enthusiastic regarding the broiler on the Universal Combination Range because of the convenience in operation and the ease with which they can watch the broiling process without stooping.



The Cooking Top

of the Universal Combination Range is equipped with four lids for wood or coal and five burners for gas, three standard size burners, one giant burner and one simmering burner. Automatic gas lighter for gas burners—no matches required. Porcelain burner tray, sanitary and washable. Castiron burner box will not rust out, assuring a lifetime range. Coal firebox is equipped with gas kindler—no kindling or paper required to start either wood or coal fire.