

MORE HEAT WITH LESS FUEL
THAN ANY OTHER RANGE MADE

BUCK'S STEEL
RANGES

THE CENTER OF
ATTRACTION

BURN
BEST
BAKE
BEST

LAST
LONGEST
LOW
PRICED

HAVE YOU SEEN BUCK'S STEEL RANGES AND COOK STOVES?

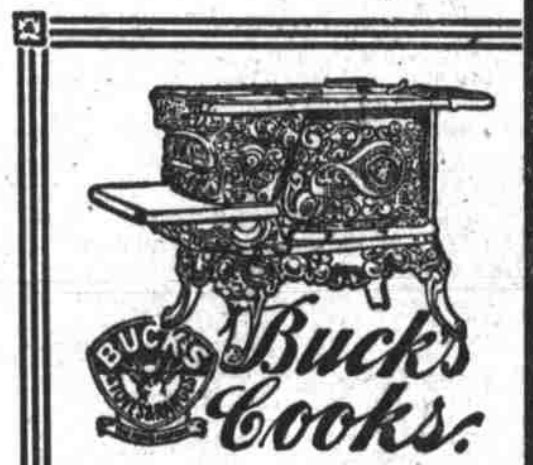
They are the premier Ranges and Cook Stoves of the Twentieth Century. For the last sixty years it has been the constant endeavor of every manufacturer to produce a range that would generate more heat with a given amount of fuel than any other range made. So many factors entered into the fulfillment of this desire that it has taken many generations to produce that range par excellence, "THE BUCKS." For the last fifty years the "Buck's" people have employed the most expert designers and craftsmen. Year by year every known improvement has been added to these ranges and stoves. Every objectionable feature has been gradually eliminated, and now these famous stoves and ranges stand at the head of the list. They are the very climax of modern stovemaking.

"THE PROOF OF THE PUDDING IS THE EATING." So runs an old and true proverb. A modern one equally full of wisdom is—"THE PROOF OF THE OVEN IS THE BAKING." What matter how handsome a range may be if it can not do the work required? When all's said and done we value our servants not only for their neat appearance but also for their ability to do their work well and quickly. One of the greatest of English authors made one of his characters remark—"If it were done, 'twere well it were done quickly." Every housewife will appreciate how truly this saying applies to the cooking of a meal. She knows only too well how many meals are spoiled by ranges that cook and bake so slowly and unevenly as to make cooking a drudgery. There is no drudgery in cooking with the Buck's Stoves and Ranges. The arrangement of the fire-box, flues, dampers and oven is so perfect that there is no loss of heat. The fire burns brightly and evenly, the oven bakes and roasts quickly and thoroughly. There is a maximum of heat with a minimum of fuel. With very little care and attention meals are always ready on time. The day's work is lightened and made easy, and the Buck's Range has won the commendation—"well done, good and faithful servant."

Buck's Stoves and Ranges are made of solid cold-rolled steel and all removable parts of the finest gray castiron. Not an ounce of scrap iron or steel is used in their construction. The fire-box is lined with the "duplex" grate, which can be instantly changed from coal to wood. The ovens are air-tight, buckle-proof, and all oven doors and racks are coated with an *indestructible white enamel*, which can be washed like a plate. It is by this sanitary and cleanly enamel that they are known as the

GREAT WHITE ENAMEL LINE

OLD STOVES AND RANGES TAKEN IN EXCHANGE AND LIBERAL ALLOWANCE
MADE FOR SAME ON NEW PURCHASE



YOUR CREDIT IS GOOD

TULL COMPLETE HOUSE-FURNISHERS **GIBBS**

AND

MAKE YOUR OWN TERMS

