

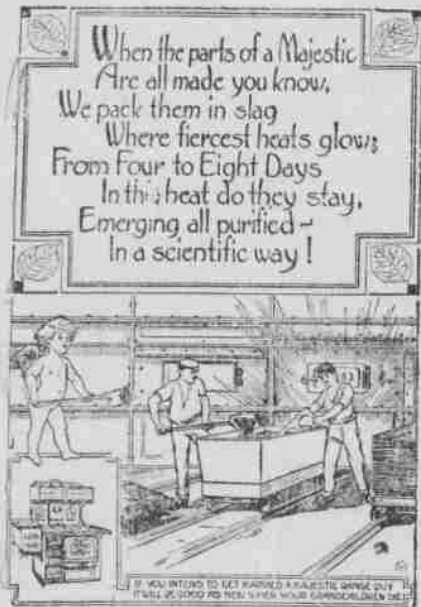
GILLIAM & BISBEE

Invite every lady in Morrow County to the Great Majestic Cooking Exhibitions given by Prof. Wulff every afternoon from 2:00 to 5:00 P. M., June 20 to 24th Prof. Wulff has been in this country nine years, seven years as chief baker on the Pacific coast and other large steamship lines, and two years with the Hotel Savoy, Hotel Butler and the Hotel Washington of Seattle, and is well qualified both as a practical chef and lecturer on the culinary art to make this event one of unusual interest for the practical demonstrations and valuable information it will afford.

Free
Exhibition

June 20 to 24

Don't Miss This Demonstration



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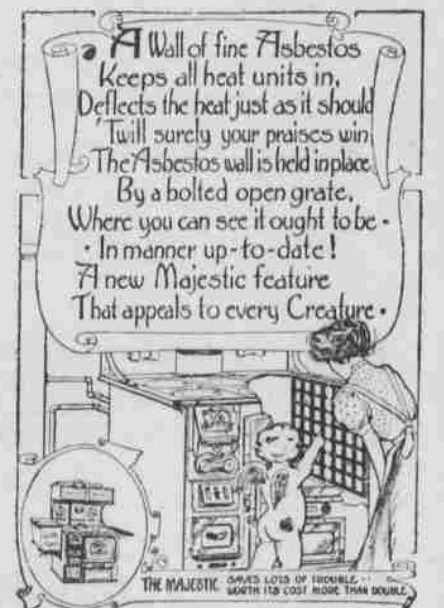


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Samples of Cooking Served Free

The Professor will tell you why you should arrange for the Majestic Range.

ANGEL FOOD

Made From

- 1-2 pint of Whites of Eggs
- 1-2 lb. Sugar
- 5 ozs. Flour
- 1-4 oz. Cream of Tartar
- Vanilla

Quality tells—Majestic Ranges sell. With a careful examination you will see Majestic.

The ash pan is a feature. Please ask to have it explained.

CHEESE CAKE

Made From

- 1 lb. Cheese
- 6 ozs. Sugar
- 2 ozs. Flour
- 3 ozs. Butter
- 3 Yolks of Eggs
- 6 Whites of Eggs
- Mace and Vanilla

A Majestic Saves

Its Cost Over and Over

Because of its absolutely airtight construction of only the very best and most durable materials, the price you pay for a Majestic will come back to you many times over in its greater efficiency and durability, as well as economy of maintenance. You solve the kitchen range problem once for all when you install a Majestic in the kitchen. See the Majestic at work this week.

The Professor will explain how to fire a Majestic to get the best results and the degrees of heat necessary for the different kinds of pastry, bread, etc. Hold up your hand if you wish to ask a question.



PROF. WULFF, of Berlin

25 Years of Proof Behind

A Majestic

The fine baking, cooking and fuel saving qualities of the Majestic Malleable & Charcoal Iron Ranges are not accidents, but the result of a deliberate purpose, steadfastly pursued for more than 25 years, to produce a perfect range. Malleable and charcoal iron were first introduced into range construction by the Majestic Manufacturing Company 25 years ago, and have revolutionized range building throughout the world. From the birth of its first range 25 years ago until now the Majestic Company have spared neither time, pains or expense to perfect the Majestic Range.

You may think it strange, But there's only one Range That stands every test On this earth; "Majestic" its name... Over earth its won fame And is known For its royal, good worth! "Make a change And try this Range"



You can beat it with a hammer, You can pound it with a maul, You can jump upon the oven door, ... But can't break it of all, ... You can use it for a lifetime, ... To your Grandchildren then will it, A Century's Majestic's Life, And then it's hard to kill it, ...



A Ventilated Ash Pit To the Majestic Range is made You can set it on a wooden floor And never be afraid; The ash pan fits so snugly That no ashes fall outside, While perforations, front and rear, Let cooling breezes glide.

