

JUST DIAL IT—There's water as hot as you want it with a simple flick of the dial on your new gas water heater. It's right at home in the kitchen, too, alongside other good-looking home appliances.

Modern Automatic Gas Ranges Easy To Keep Beautiful

Not only are modern automatic gas ranges beautiful—they're easy to keep that way.

There's no more scraping, scrubbing and scratching. Newly developed finishes, modern design eliminating most crevices, removable racks and burners and broilers—these are the reasons you can keep your gas range a dream of shiny cleanliness with just a flick of the wrist.

Spill-overs from cooking and baking are often unavoidable. They should be removed after the range has cooled. When stains don't respond, use a small quantity of ammonia with sudsy, hot water, then wring out the cloth and apply to the trouble spots.

Burner trays top grids and even the burners themselves are easily lifted out and washed at the sink in hot water, just as you do your pots and pans. Avoid using strong alkalis or cleaning powders. It's not necessary.

Wait until the range has cooled before cleaning. However, as you cook you can wipe up any splatters with a paper towel. Avoid having vinegar, milk, tomato, or lemon remain in contact with the enamel on the range. These all contain acids that don't help its shiny appearance.

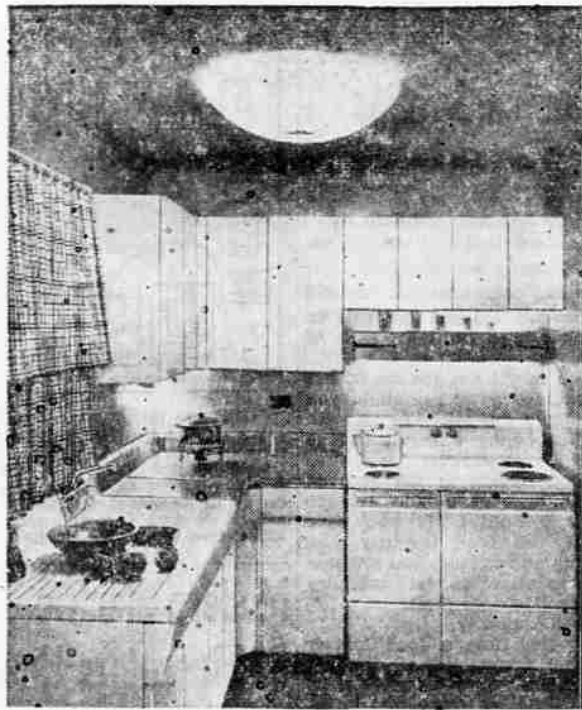
Oven Needs Attention
The oven needs attention after it has been used. But don't wait too long, because it's easier to clean immediately. If you've really had trouble with spill-overs, you can put a piece of aluminum foil on the oven floor to catch the juices. You can apply salt to cover the spots, preventing odor and smoking.

For the oven, steel wool or a good cleaner can be used for the racks and lining. In all automatic gas ranges, the racks and oven bottom can be removed with ease. Wash the racks periodically.

The broiler is easy to clean. Remove it and wash in hot, sudsy water, just the way you wash your cooking utensils.

With just this minimum of care, your gas range will stay good looking and give satisfaction for many years to come.

WHAT THEY MEAN
"Ampere" or "amp" denotes capacity. "Watt" is the amount of energy used. "Volt" is the level of pressure—the higher the voltage number, the greater the pressure.



LIGHT-CONDITIONED—Here is a kitchen with the right kind of light provided where it is needed. The recessed ceiling fixture has been replaced by a plastic diffuser containing three 75-watt bulbs. It has been moved closer to the sink. The wall bracket over the stove shields a 25-watt fluorescent tube. The countertop gets its illumination from two 60-watt shield incandescent bulbs.

Plenty of Gas for Cooking Assured

You may forget to buy coffee when you're out shopping. Sometimes you'll find yourself with no bacon to go with your eggs, or vice versa. You may even run out of potatoes—and discover it just before dinner.

But, says the Gas Appliance Manufacturers Association, you are not going to run out of gas. You'll have plenty of gas to cook whatever food is available, morning, noon and night.

The nation's natural gas industry, GAMA says, has spent more than \$5 billion on expansion of the natural gas pipeline system during the past decade in order to make more of the fuel available to homes and industries from coast to coast. What's more, further expansion which will cost another \$1.4 billion is already under way.

Projects approved by the Federal Power Commission during 1955 alone were expected to add 2,389,200,000 cubic feet of natural gas to the daily delivery capacity of existing facilities and bring new or additional natural gas service to 123 cities of more than 50,000 population through 5,706 miles of new pipeline.

The rising demand for natural gas resulted in a record consumption of more than ten trillion cubic feet last year. But even while this record use was going on the industry discovered

22 trillion cubic feet of additional reserves to bring the proved recoverable reserves to an all-time high of 223.7 trillion cubic feet.

Obviously, GAMA says, the homemaker can use gas to her heart's content—for cooking, water heating, clothes drying or refrigeration. There's gas aplenty in the pipeline, and lots more where that came from.

While the popularity of gas for home use has grown by leaps and bounds, there is a plentiful supply of this miracle fuel for all purposes.

BOOST RESALE VALUE
Although a home improvement project is most likely to be outlined with the family's own needs in mind, it also will affect the property's sale price should some change in plans put it on the market. Modern kitchens and laundries are proven sales makers for builders of new homes, points out the Gas Appliance Manufacturers Association, and are equally effective in boosting the value of older dwellings.

TECHNOLOGY DOES IT
Combination refrigerator-freezer models are made possible by technological improvements, including those for insulation, that result in thinner cabinet walls.

Choice of Soaps For Home Laundry

Back when a bar of yellow laundry soap was the household standard, washday was a dreaded family chore.

Today, the concept of "washday" has practically disappeared as the automatic laundry has replaced the washboard and scores of specialized cleaning products have appeared in place of the old-fashioned laundry bar.

Today's housewife can choose from any number of soaps and synthetic detergents in powder, granule, flake and liquid form. But she is often at a loss which to buy for washing dishes, nylon underthings or for use in her washing machine.

The term "detergent" can be confusing. A detergent is simply a cleansing agent which, in water solution, removes soil. So, both soaps and synthetic detergents qualify as "detergents."

However, synthetic detergents have certain advantages over soaps. They launder equally well in hard or soft water and leave no dulling soap scum. Some synthetic detergents produce fewer suds and are somewhat better for front-loading washing machines.

During the past 10 years, synthetic detergents have won quick acceptance and today outsell soaps by an overwhelming majority. Soap powders are still recommended for use in soft water areas. In a washing machine they do an excellent job on all types of clothing.

Mild soap flakes are especially suited for hand washing fine fabrics like nylon hosiery, lingerie, baby clothes, silk and wool. For best results in hard water, a water conditioner should be added to the basin or washer before the soap.

In hard or soft water, china, glass and silverware will sparkle when a dishwashing detergent is used. The liquid detergents, in particular, have wonderful grease-cutting abilities. For dishwashers special detergents are available.

Cellar Spot Suggested For Your Old Gas Range

What happens to the old gas range when the home improver provides a shiny new one for the kitchen? The Gas Appliance Manufacturers Association recommends a cellar spot for the old one.

It will be ready for coffee breaks for the improver himself when he's at workbench tasks, or for his wife when she's at the laundry or other cellar capacity fits in when the guest list taxes even the spacious modern gas range.



RAIDERS—There's always plenty of ice in the modern gas refrigerator when the youngsters come knocking. With the magic ice server keeping a constant supply on hand, you'll never run out—one of the many pleasures to be had from your new refrigerator.

Special Features In Gas Ranges

Want to be known as the best cook on the block and still spend less time in the kitchen than you used to?

If the answer is "yes," let it be said to the man of the house that a new gas range would make a mighty appreciated White Christmas gift.

For it's the gas range that has special features more useful than a couple of extra hands, a mathematical genius and a whole new set of cooking appliances.

There's the foolproof automatic gas control. You don't have to figure out how long to cook the meat or poultry according to weight or degree of "doneness" you want. Just stick a probe into the meat, set the dial on the back of the instrument for "rare" or "well done" or somewhere in between. That's all. Meat done, oven turns off.

Perhaps even helpful in building your reputation as a superb cook is the thermostatic top-burner heat control. It turns every gas you've got into an automatically controlled cooking vessel. Once you turn to the proper dial setting (from 150 to 400 degrees) your top burner will never vary more than two degrees, no matter how long you keep the gas turned on. Now you can make those tricky sauces just right every time.

Broilers are in the front seat

this year, too. You can have a broiler with 10 different settings, operated at the touch of a finger. You may select a three-way model that becomes a twin roaster or an adjustable high broiler or a deep-pan barbecue broiler.

And don't forget the built-in griddles. If you have a special decorating plan, too, you needn't worry about a color clash. Gas range manufacturers got together with other appliance makers to coordinate colors. Now, without a qualm, you can match cabinets and sink with the new range.

Smaller Loads Said To Give Cleaner Wash

Researchers found they got a cleaner wash if they used somewhat smaller loads than the manufacturer's rated capacity in all types of machines.

They recommended that you try to arrange to do one of your own washings in the type of machine you plan to buy.

Family needs vary from home to home, and a washer that would do an excellent job for one family may not fill the requirements of another. Be sure the one you select will meet all your needs.

Now! ...DO IT YOURSELF TV ANTENNA KITS by **Weather Guard**

Here's a new super-powered TV antenna in kit form, engineered for a top quality long-lasting and complete installation—Nothing else to buy. Moreover this antenna is designed for the utmost ease of assembly and installation.

See your dealer now for further information about the many features that make Weather Guard the antenna of your choice.

Model 305 Kit \$14.95

TROWBRIDGE & FLYNN ELECTRIC COMPANY
214 W. MAIN • PHONE 2-5211

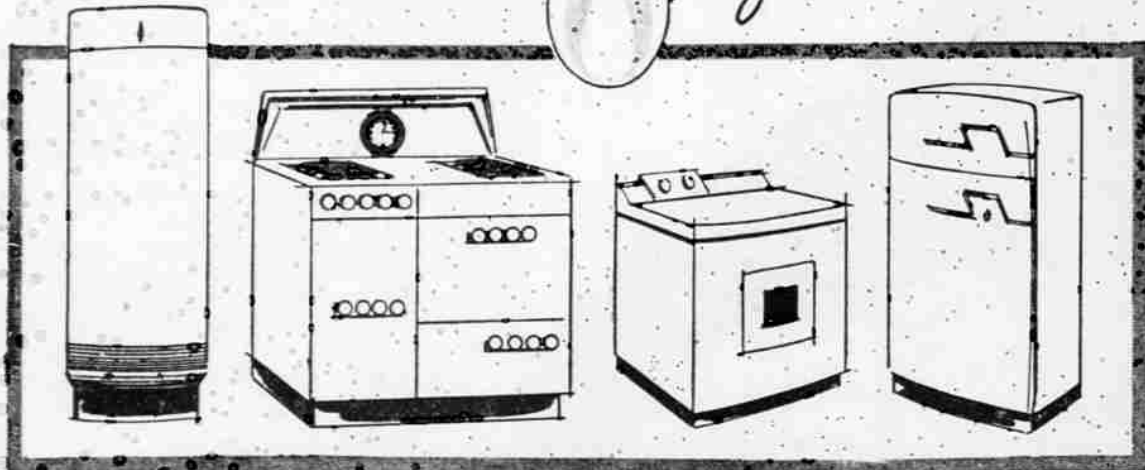
GIFTS THAT KEEP ON GIVING—

Give her an automatic gas appliance for Christmas

It's the newest trend, and she'll love any one of them. A modern automatic gas range is faster... more controllable... cooler... smokeless broiling! And with the modern top-burner heat control she can dial any heat and make all her pots and pans automatic! Or give her an automatic

gas clothes dryer... it's so much faster... more economical. Or the glamorous new Ice Server Gas Refrigerator. No trays... no defrosting! Or an automatic gas water heater will give her loads of really hot, "sanitizing" water to make all her household work easier! And remember—gas is so much faster!

Only Gas
gives such matchless performance!



cp CALIFORNIA-PACIFIC UTILITIES COMPANY
YOUR PARTNER IN WESTERN PROGRESS

MEDFORD - PHONE 2-5284



MAKE IT A **WHITE CHRISTMAS**

LOOK TO THE FUTURE... CHOOSE GAS APPLIANCES