



HOME FOR CHRISTMAS—The whole family shares in the Yuletide spirit as it gathers around the table for Christmas dinner. The big moment comes when Grandmother makes her entrance with the turkey, roasted to a turn. Now it's up to Grandpop to rise to the occasion and do his best job of carving.



ALL-AUTOMATIC—With a new electric range, you don't have to keep opening the oven door to check temperatures. An automatic electric meat thermometer records temperature of meat, turns off the oven and turns on signal light when the roast is ready. With this range, homemaker may bake and broil at same time.

Separate Oven Can Be Installed at Height That Means Comfort

The main advantage of a separate oven is that you can have it installed at a height that means maximum comfort, safety and convenience to YOU.

How do you find exactly what that height is?

Cornell University's Department of Economics of the Household undertook research to find the answer. They discovered that the convenience of a separate oven depends upon how easily you can lift food in and out, turn broiling meat over, and inspect cooking food.

After studies with 50 women, it was found that most could handle heavy loads such as a ham, turkey or a large roast with least strain if the oven was set, or slightly below, their elbow height or "carrying level."

The researchers noted, however, that when the oven is placed low enough for comfort in lifting and turning food over,

Kitchen Space Now Used To Store Food

Years ago kitchen space was measured to provide shelf and cabinet room for a variety of auxiliary cooking appliances. Now the trend is in reverse, says the Gas Appliance Manufacturers Association, and the space is being used for food storage or practical placement of china and utensils.

The reason? Manufacturers now are producing gas ranges equipped with special controls, griddles, rotisserie ovens and other features to take care of special cooking functions which formerly required auxiliary appliances.

you may not be able to stand erect, directly in front of the oven and see all of its contents. The Council researchers found two simple ways to avoid bending: either pull out the oven rack with the food on it, or just step back.

In general, they concluded, it is better to place your oven so that you do not have to lift too high, even though this means that you must adjust your body position for inspecting.

The most popular choice of the 50 women studied was an oven height putting the top surface of the opened oven door three inches below "elbow height."

If you want your oven installed at this height, here's how to go about it:

Determine your own "elbow height" (which, naturally will be lower for a short person than a tall one). Wearing the type of shoes you ordinarily use in the kitchen, stand comfortably erect and bend your arm so that the forearm is parallel to the floor. Now have someone measure the distance in inches between the floor and your elbow.

From this "elbow height," subtract three inches (the distance you want to allow between your forearm and the top of the open oven door).

Next, subtract the distance between the top of the opened oven door and the lower surface of the oven frame. (Because ovens vary, you will have to make this measurement on the unit you are purchasing.)

The height you have left after these two subtractions is the height to which the receiving frame for your oven should be built.

Gas Appliances Can Provide Three Exciting Features

When your family goes shopping for a gas appliance for your White Christmas, you can concentrate on three things: style, price and the exciting new features you want.

What about safety, durability and performance?

You don't have to worry about those factors. It's been tested for you. It has, that is, if you find a blue star in a white circle on the appliance you're considering.

That blue star in a white circle is the Approval Seal of the American Gas Assn. It's the symbol of one of the most extensive consumer protection and appliance advancement programs ever sponsored by American industry.

Say that you're looking for a new gas range. If the one you like has that blue star in a white circle on it, then you know that it passed more than 300 major tests before it graduated to a sales floor.

The tests, including trials by fire, force, inspection and chemistry, are conducted at the A.G.A. Laboratories in Cleveland and Los Angeles. There, more than 6,000 models of gas equipment, divided into 31 classifications, take their final exams each year.

The Approval Seal can be renewed each year for five years. After that the appliance must be tested again, for requirements are constantly being upgraded.

Some of the most scientific improvements in gas appliance engineering have been made right at the A.G.A. Laboratories in Cleveland, where a complete department devoted to research helps keep gas consumers supplied with ultra-modern appliances.

The A.G.A. Approval Requirements committee sets the standards. And the representatives' list reads like a Who's Who of people in the know. There are 275 representatives of gas utilities, national board of manufacturers, U. S. Bureau of Fire Underwriters, U. S. Bureau of Mines, U. S. Public Health Service, American Institute of Architects and other impartial, widely known public service organizations.

The Approval Requirements committee is also a sectional committee of the American Standards Assn., Inc. The standards it adopts, therefore, become American Standard as well as A.G.A. Approval Seal requirements. To you, this means satisfaction with your appliance because you know it's safe, durable and efficient as science can make it.

Suggestion To Preserve Food When Power Fails

What happens to a freezer full of precious food when the electric power goes off?

Cornell university specialists say there is little chance of frozen food thawing in the first 48 hours of power interruption, if the freezer is not opened.

They do, however, advise checking the food after 24 hours to make sure it is still frozen hard and has no sign of moisture.

To prevent thawing during prolonged power failure, place dry ice in the center of each compartment.

Gas Drier Gives Clothes Fresh Odor

Even if it's a White Christmas outside there's always "sunshine" in your gas dryer.

Besides being faster and costing less, your automatic gas dryer gives clothes a better-than-outdoors freshness and odor.

Besides, as the Gas Appliance Manufacturers Association points out, that old-fashioned outdoors freshness wasn't always as pleasant as it sounds. There was dust and smoke and, perhaps, rain.

And getting an average-sized wash out to the clothesline, letting it dry and hauling it back in ponderous clothes baskets took at least six times as long as it does in a gas dryer. Fifteen minutes for damp dry, 30 for fluff dry—and the wash is done.

There's another item to consider too. Dryer-dried clothing is easier to iron, since the wrinkles are tumbled out more effectively.

Some gas dryers have special controls so that proper adjustment can be made for specific drying jobs—whether with delicate fabrics or with heavy items such as blankets or shag rugs.

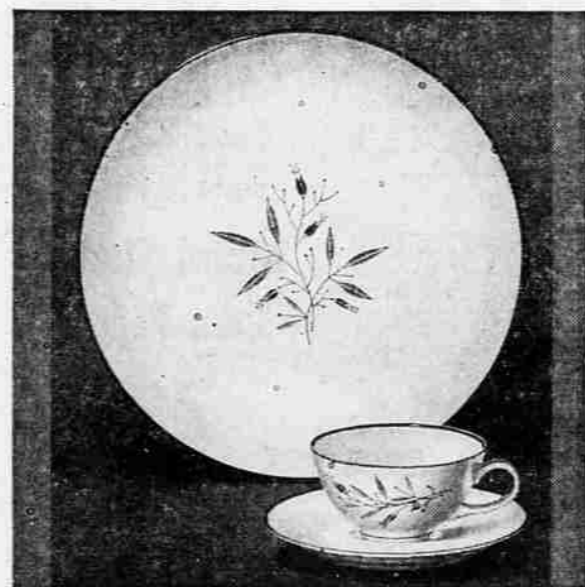
Manufacturers of dryers are moving into the built-in field along with the other appliance makers. They have models designed for under-counter or cabinet installation—and they come in colors to match your decorating arrangements.

BIG REPLACEMENT MARKET

In 1955, 70 to 75 per cent of one billion dollars worth of refrigeration sales was in replacement of old units—indicating there is a substantial number of homes in need of new refrigerators.

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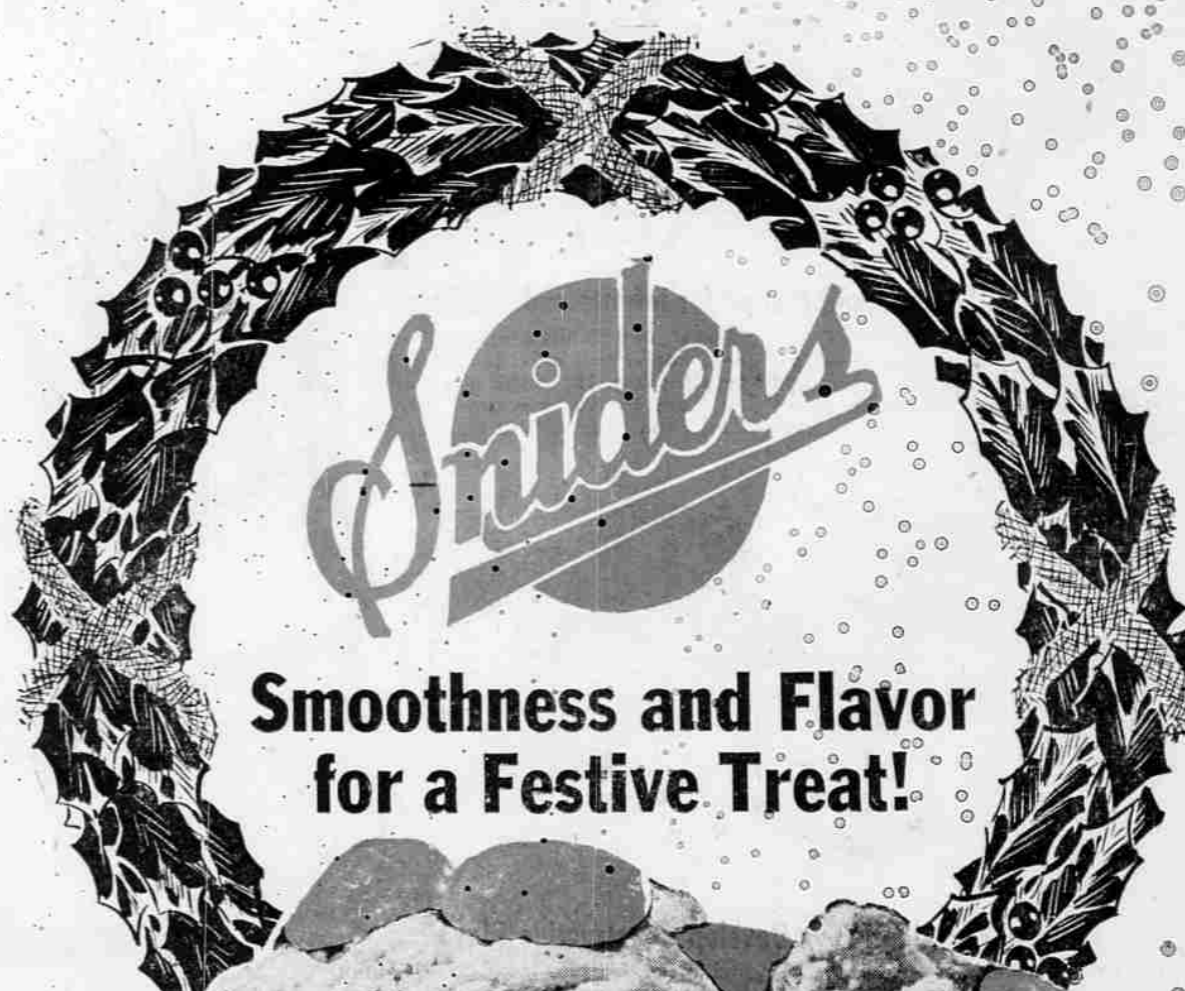
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