FREEY Beautiful New Gas Refrigerator

IS ON DISPLAY IN OUR SHOW ROOMS

Chances on this Refrigerator will be GIVEN FREE with each Gas Appliance Purchased from Us during the Next Thirty Days



users the world over are enoying) enhanced and given added CHAR-ACTER through color.

Of course you want a Radiant fire in the fireplace! No bother with fuel or ashes in cold weather! No gaping blankness in the wall all summer! Radiant fire gives brightness and beauty the year 'round. Odorless, smokeless, clean, healthful heat—at the touch of a match.

other cooking "tools" are scoured and shined.

No one remarks about this. It is just a natural, instinctive act. Women know that dirt and food should not be mixed, and people generally refuse to eat foods that are not prepared cleanly. We would rather eat foods not so nicely cooked, not so savory and delightful to the taste and know they are clean, than far more delicious things of whose purity and cleanliness we are in doubt.

No, there is no doubt whatsoever-"Cleanliness Comes First in Cooking," and that cleanliness refers not to pots, tools, foods and hands only. It refers to everything in the kitchen. It refers to the floors, the walls, the woodwork and last but by no means least, the range used for cooking.

and in a few sec-

onds... hot water! All you wantfor laundry, kitchen and bath!

AUTOMATIC-the new thermostatic control device prevents. overheating, and maintains a constant supply of hot water at all times. No trips to cellar-no care at all. Economical too, for gas is used only when water is actually heated.

Yet many women are cooking today on ranges that are grimy and greasy. Not on the surface, but in the corners of grates, underneath burners, as well as the burners. Not because they do not care. They do, very much. But because it is impossible to keep them clean. That is why the Direct Action Range has been built with its oven and other features, "THE RED WHEEL," to make it easy for the housewife.

The basis of cooking is heat. It should be clean, snappy heat-easily controlled. In a gas range that calls for two things:

1. Proper combustion of gas and air. Only when these two are properly mixed can good heat be secured.

2. Uniform distribution of heat. A burner that gives uneven heat obviously cannot cook evenly or thoroughly. It is also a rather costly proposition to use a stove in this condition.

The Red Wheel Takes the Guess-Work Out of Cooking

No need now to guess. Women now must know with scientific exactness the temperature required for all kinds of baking and cooking. Set the pointer of the "Red Wheel" at 400 degrees. As long as the gas supply holds out it will stay there. This is modern, scientific cooking, mechanically perfect, much safer, better and less worrisome than the old-fashioned "feel" system, used by our grandmothers. One easy turn of the Lorian Red Wheel gives you a choice of any measured and controlled oven heat for any kind of oven cooking or baking.

It is not a Lorain unless it has the Red Wheel Oven Regulator

All those who have purchased Appliances and have not received their chance on our beautiful Gas

Refrigerator will receive their ticket by calling at the Display Room on West High Street.

CENTRAL PENNA. GAS COMPANY