

economy burners, in ovens and broiler compartments, which give more heat with less gas. Dual purpose top burners are equipped with economical "summer" burners which eliminate unnecessary heat waste.

GAS IS SAVED

Fast preheating gives quicker results with much less gas, and the new superinsulation of ovens and broilers keeps heat inside, thus making another important saving in fuel.

With the new CP oven, the most economical cuts of meat "slow roast" to the juicy tenderness of much more expensive cuts, thanks to the ability of these marvelous new ranges to hold a temperature of 250 degrees or less for as long as you wish. Low temperature cooking, in this manner reduces meat shrinkage waste by as much as 20 per cent.

Food is also saved through the use of the automatic oven heat control, for it takes the guesswork out of cooking and eliminates baking failures.

VITAMINS SAVED

Efficient "stops" on oven racks prevent food spillage. The gentle simmer burner keeps vegetables from boiling to pieces, thus saving health-giving vitamins, minerals and flavor. The smokeless broiler keeps the food from the flame, eliminating burning and smoking.

And to the modern busy housewife who places a high value on her time, the saving of hours of daily drudgery is one of the supreme advantages of the new CP range. There are many ways in which CP cuts down on kitchen time. On each CP range there is at least one giant burner for high speed top-of-stove cooking.

LARGER BROILERS

Ovens and broilers reach new high temperatures in a fraction of the time formerly required. Ovens, broilers and top burners all light themselves there is no need for matches, no waiting — for a turn of the handle brings instant full heat.

Broilers are much larger and

Steady in New CP Ranges

The seal on the new CP gas range means that the range has passed 22 specifications tests—tests so rigid and severe that perhaps no range in any home will be subject to such severity.

The CP range is equipped to give you economy, as well as beauty and perfect cooking performance. Everything has been designed to save fuel, time and food costs. Top burners are newly designed to make them more efficient, giving a better flame at smaller cost. Broiler compartments are roomier, faster and smokeless. Ovens reach new high temperatures at fast speed. And oven temperatures, once set will not creep up!

Features on the new CP range are so thrilling they not only completely satisfy, but they beckon to adventure—adventure in the art of cookery we never dared try before!

DR. DWIGHT BISSELL

SPEAKS AT SEASIDE P.-T. A.

"Health Protection" was the subject on which Dr. Dwight Bissell of Salinas addressed the Seaside Parent-Teacher Association at its meeting Thursday afternoon in the Seaside grammar school. To demonstrate one phase of his subject, Doctor Bissell gave the Schick test to seven members of the audience, and also vaccinated them for small pox.

A demonstration of the new method of determining a child's normal weight was also given by Doctor Bissell. At their business meeting, the P.-T. A. members made plans for a food sale they will give Saturday, October 21, in Merrell's Foodway on Alvarado street. Arrangement for the sale are being made by Mrs. Jack Horton, Mrs. Cecil Search and Mrs.

Manufactured by leading companies, any gas range bearing the CP seal of approval must pass rigid specifications on usefulness, adaptability, economy and efficiency.

It must incorporate at least twenty-two of the modern features which researchers have found necessary to satisfy the needs of modern housewives.

Today's CP gas range provides automatic lighting throughout, including all top burners and the oven as well. New efficiency burners have been designed in rustless material with flaring tops to throw flames where they will do the most work and use the least gas. Those burners contain an automatic signal which advises when the lowest amount of flame possible has been reached, thus providing easy simmering of foods which are best prepared in this way. This gentle simmer flame keeps vegetables from boiling to pieces and preserves the important vitamins as well as the finest flavor.

WELL BABY CONFERENCE TOMORROW MORNING

The second October well baby conference, sponsored by Pacific Grove P.-T. A., will be held tomorrow morning from ten to 11:30 o'clock in the Girl Scout house on Junipero avenue.

Ralph Castro. Those wishing to contribute to the sale may take their donations to the Seaside school, or telephone Mrs. Herman Nielsen at 3797 and they will be called for.

A report on membership contained the interesting news that the Seaside unit now has 49 members, increasing rapidly from the 18 charter members who formed the organization recently.

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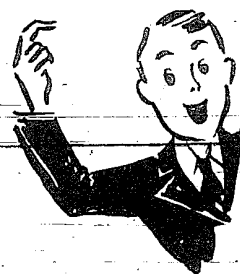
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