



Delicious Roasts Cooked on a MOFFAT Range

THE women folk only began to realize the pleasures of real cooking and baking when Moffats developed their range to its present mark of efficiency.

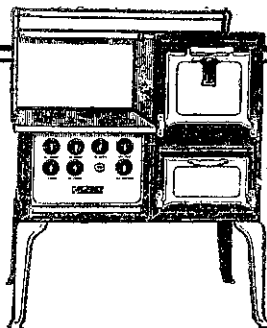
The Moffat Range is so scientifically constructed as to assure the preservation of the valuable juices in the dinners roasted and the pies,

etc., baked. Many women have also expressed complete surprise over the reduction of shrinkage that usually occurs when baking in an ordinary oven.

The Moffat is the most imitated electric range on the market, yet it enjoys the preference in over one hundred thousand homes.

MOFFATS LIMITED, WESTON, ONTARIO

The elements in a Moffat oven are the same as are used in Moffats huge electric furnaces, where they burn day and night at 1600 degrees Fahrenheit—no greater proof of quality than this is necessary.



RW-2

The Heat Deflector found in the Moffat oven assures uniform heat at the front, back, sides, top and bottom of the oven—in no other electric range will you find this feature.

Consult your nearest Electrical Dealer or the New Zealand Distributors :

TURNBULL & JONES LTD.

WELLINGTON, AUCKLAND, CHRISTCHURCH, DUNEDIN,
HAMILTON.

The Oldest Established Firm of Electrical Engineers and Contractors in New Zealand.