Christian Scientists Hear Lecture

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If you will begin, as a systemative section in the section in th



Clear Radio Reception?

Let Hector MacDonald adjust or repair your set

Phone 2561

There's a Cold Wave heading your way

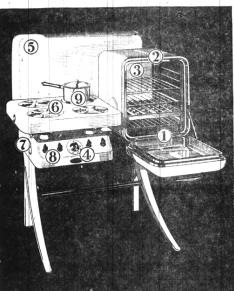
It may strike tonight. It week-but it's surely going to strike-and when it does, how will it strike

You're being forewarned! Will-you be fore-handed by stocking your bins with a capacity supply

BIRMINGHAM ICE & COAL CO.

Has YOUR

Features?



Cash Price \$105 installed, ready to cook, including all necessary witing and a seven-piece set of Mirro-aluminum cooking utens is. The ELECTROCHET may be purchased an convenient terms, \$10 down and balanca \$6 a mooth. An allowand is made for your old stown, an atter what kind or make. Sales under these conditions to Detroit Edison customers only.

kitchen stove these ELECTROCHEF*

- . Semi-sealed oven. ELECTROCHEF seals in the nourishing juices of meats and vegetables, and is practically self-basting like a pressure cooker. The ELECTROCHEF oven has no vent.
- 2. Double air-space oven insulation. Three separate shells of steel, forming two air spaces, keep the heat inside the oven and prevent kitchen overheating, summer and winter
- 3. Chromeplate oven interior. Mirror-like walls and rounded corners there are no cracks or crevices to collect dirt-reduce cleaning effort.
- 4. Accurate oven control simplifies cooking and makes unfailingly consistent baking results easy to secure. No guesswork with the ELECTROCHEF!
- 5. Triple-coated porcelain enamel finish on pressed Armco steel. ELECTROCHEF'S smooth surfaces are easily cleaned with a damp cloth.
- 6. Focused radiant heat. Electric heat is as clean as sunlight: All the smoke and soot are removed in the power house instead of depositing on kitchen walls and curtains
- 7. Convenient electric outlet. Accommodates electric toaster, percolator, iron and other electrical appliances.
- 8. Snap the switch and start to cook. Electric cooking with the ELECTROCHEF is as simple as your present cooking method.
- 9. Specially designed, Mirro-aluminum utensils. This cooking set consisting of seven pieces is included with every ELECTROCHEF without extra charge, and makes cooking one-third faster. These high-speed utensils reduce the amount of electricity needed for a cooking operation by about one-third; and, combined with the ELECTROCHEF principle of focused radiant heat and the Detroit Edison electric rate, make the range economical in operation.

* A study of 500 homes showed that the cooking cost with the ELECTROCHEF range averages 64 cents a parson per month.

THE DETROIT EDISON CO.