



## Were you as wise as Socrates

**YOU COULDN'T FIND A BETTER INVESTMENT THAN THE AGA COOKER**

Just consider the fuel cost—guaranteed fixed at less than 25/- per quarter. That means a guaranteed saving. And the Aga Cooker (burning coke) saves labour as well as money. It is scientifically designed—compact and "reachable." Yet it has all the features that you need. Rapid boiling, quicker than gas or electricity, safe simmering, automatic heat control. Big ovens—one a roasting oven in which automatic control eliminates basting, reduces meat shrinkage to a negligible amount. Two cooking ovens in which food can be left to cook without attention and jam-making and bottling done without adding one penny piece to the fuel cost. Two hot-plates, one a simmering plate, the other a very fast boiling plate. A capacious plate-heating oven proves very handy. Cleaning is easy—just a wipe with a damp rag. No dust or dirt, fumes or cooking smells. The Aga can deal comfortably with all the cooking needs of a household of 2-16 people. Make a point of finding out more about the Aga Cooker. A beautifully illustrated 36-page book will be sent you free on request.

FUEL FOR THE



**COSTS LESS THAN 25/- A QUARTER**  
guaranteed

AGA HEAT LTD. Showrooms: 20, North Audley Street (just opposite Selfridge's), W.1.

Offices: 1, Orchard House, Orchard St., London, W.1. Telephone: MAYfair 6131.  
See it at the *Meal Home Exhibition, Stand 27, Ground Floor, Grand Hall.*



*Photo by Frankmann*

## Were you as lazy as DIOGENES

**YOU COULDN'T FIND A MORE LABOUR-SAVING STOVE THAN THE AGA COOKER**

For it is a modern heat storage stove—scientifically designed to save labour, to increase efficiency, to improve cooking. Take a "look round" the Aga. First you notice its sparkling surfaces—vitreous enamel, metal Paris chromium plated. All easily cleaned. Then the clear top—two hot plates, one simmering, the other a very fast boiling plate that boils water far quicker than gas or electricity. Four big ovens—one a roasting oven in which automatic control makes basting unnecessary and reduces meat shrinkage to a negligible amount. Then two cooking ovens in which food of all kinds can be left to cook without attention. Lastly a large plate-heating oven. The Aga Cooker has all the features you want. Rapid boiling, safe simmering. Automatic heat control. Big ovens, complete efficiency and reliability. Cooking temperature always ready at any hour of the day and night. The range of Aga Cookers can deal comfortably with all cooking needs—large or small. Please send for the new 36-page Aga Book. It's yours for the asking.

FUEL FOR THE



**COSTS LESS THAN £5 A YEAR** guaranteed

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Write to Offices: 2, Orchard House, Orchard Street, London, W.1. Telephone: MAYfair 6131.



## IF YOU WERE EPICURUS

**YOU COULDN'T DESIRE A FINER COOKING STOVE than the AGA COOKER**

For the very simple reason that no other cooking stove is as efficient, economical or labour-saving as the AGA Cooker. Nearly 10,000 people in this country alone have cut their fuel bills to less than 25/- a quarter with the Aga and are enjoying better cooked food as well. Make an opportunity to see the Aga. To notice how skilful design has produced a cooking stove so neat, so spick and span that the kitchen is transformed. For it has four big ovens, automatic heat control. Rapid boiling—faster than gas or electricity—safe simmering. Two cooking ovens in which food can be left to cook without attention—in which jam-making and bottling can be done without adding one penny piece to the fuel cost. And the Aga saves labour. Cleaning is easy—fuelling and riddling need be done only twice a day. There's no dust or dirt, no fumes or cooking smells. And the range of Aga Cookers can deal comfortably with all cooking needs—large or small. Please send for the new 36-page free book.

FUEL FOR THE



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guaranteed

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## If you were PARIS



**you could not choose a finer cooking stove**

**THAN THE AGA COOKER . . .**

Or a more economical cooker, or one that produced better food of all kinds. For the Aga Cooker is modern, in the best sense of the word—and practical, easy to manage and efficient. Consider its fuel cost first, 25/- per quarter guaranteed fixed. That means a guaranteed saving. The Aga burns coke, yet because of its sensible design there are no fumes or smoke or dirt or dust. There are two hot-plates—one a simmering plate, the other a very fast boiling plate. Four big ovens. One roasting oven—automatic control reduces shrinkage of meat to a negligible amount, makes basting unnecessary. Two large cooking ovens which between them look after most of the cooking usually done on top. And a capacious plate-heating oven. You'll find cooking with the Aga means less standing about watching progress. You'll find the fact that the Aga is always ready for use, at any hour, saves waiting for cooking temperature. You'll find—well, we have no more room. May we tell you more by means of our free 36-page book? It's yours for the asking.

FUEL FOR THE



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