Instruction Book for Ward's

Windsor

Kerosene Ranges

ESTABLISHED 1872

Whenever Buying Anything It Pays to Think first of Wards

Montgomery Ward & Co

Satisfaction Guaranteed or Your Money Back

CHICAGO KANSAS CITY ST. PAUL BALTIMORE
PORTLAND, ORE. OAKLAND, CALIF. FORT WORTH

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91-59-20 C-32

Your New Windsor Kerosene Oil Range

You can set up your range using either one of two or three methods. We have tried them all, however, and believe the method given in this book is the easiest and most satisfactory. The advice and suggestions on the following pages are given for your benefit, with the hope that you will find them useful and helpful.

We have tried to answer in advance every question that might arise as you operate and take care of your range. However, if there should ever occur a point in which you are in doubt, write to us immediately. We will be glad to help you.

Read These Instructions First

The range shown in Picture 1 is our Triplex Model. There are two types of kerosene ranges covered on the following pages. The first type can be identified by the long chimney (See Picture 1) and will be known as the Long Chimney range in this book. The second type can be identified by the cast iron burner and will be known as the Cast Iron Burner range. No matter which type you have, you will find everything easy if you read carefully each page that refers to your particular range.

A Real Help in the Kitchen

You can look upon your new Windsor Range as a friend in the kitchen—as a valuable assistant who will be a constant help. It will no longer be necessary to heat a coal or a wood range half an hour to have the intense cooking heat that you need and then have to wait hours for the stove and the kitchen to cool off again. Now you can have the heat concentrated just where you want it. Full cooking heat right under the cooking vessel and the stove cool again—as soon as you turn off the burners.

Keep This Book For Future Reference

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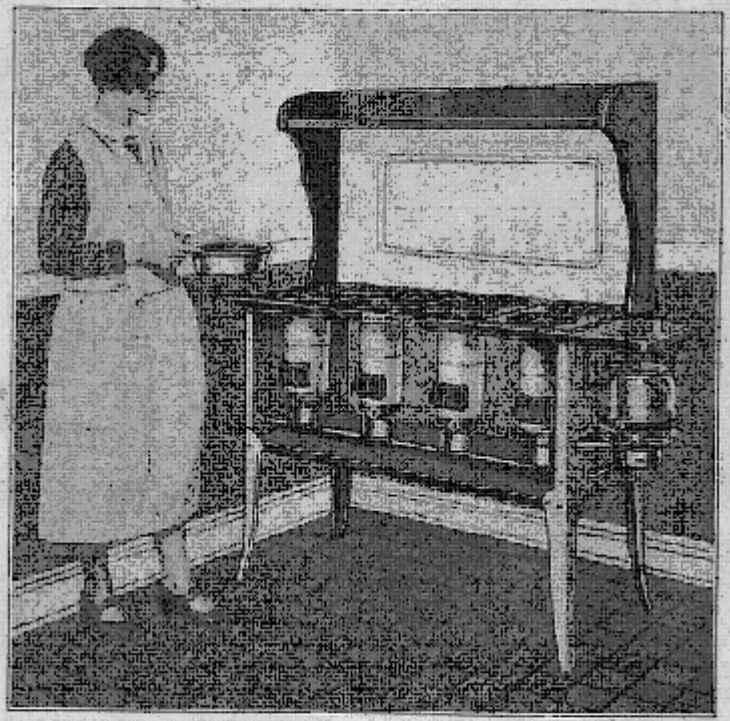
The Range That Makes a Convenient Kitchen



Picture 1—This is how the Windsor Triplex Range looks when it is ready for use. If you have purchased an oven for your range, turn to page 5 for instructions on how to take care of the oven.

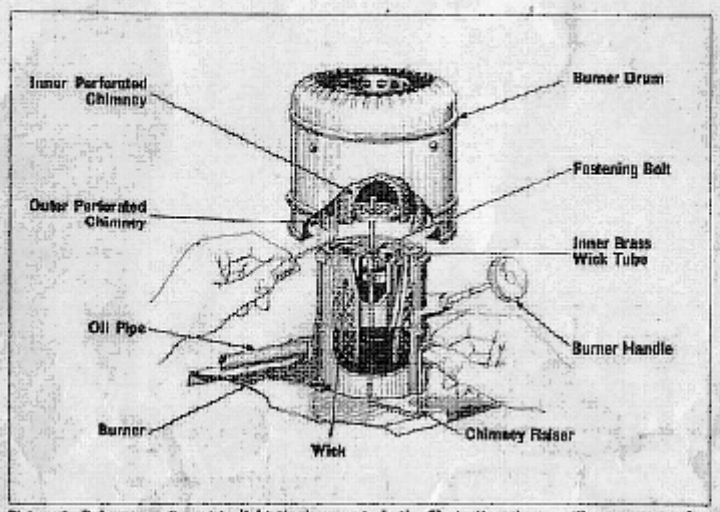
Cooking With the Windsor Range

The quick, intense heat of your new Windsor Range—just what you want for efficient cooking, will enable you to try your greatest skill in making delicious and tempting dishes. The burners can be easily regulated from a sizzling, frying heat, to a flame that will barely cause your food to simmer. You will be able to cook the most difficult dishes with the assurance that you will have just the heat that you need.

When choosing the location for your range, try to plan so it will not be near a door or a window. Place it so it will be protected from any strong draft because this deflects the flame away from the cooking vessel and seriously interferes with the best operation of your range.

Before filling the glass tank make sure your range is level, as explained on Page 2. If your range is not level it cannot operate properly.

How to Light a Cast Iron Burner



Picture 4. Before you attempt to light the burner study the illustration above until you are sure that you know the names of all the different parts. It will be much easier to proceed if you are acquainted with the parts of the burner. Note especially the height of the wick. Never light the wick when it is turned as high as it will go.

To light the burner, first raise the chimney as shown in Picture 4 above. This is easily done by pulling upward on the chimney raiser. You can make the chimney stay up by pushing the handle to the right.

To raise the wick, turn the burner handle to the right until the wick is slightly higher than the edge of the burner (See Picture 9). Do not turn the wick as high as it will go when you are ready to light it. Touch a burning match to the wick in two or three places.

Now take the chimney raiser and slowly lower the chimney. If it does not go down easily push down with the handle with which you have just raised it. As soon as the chimney is lowered the flame will encircle the entire wick.

Do not try to regulate the burner to a high flame immediately after you have lowered the chimney. If you do, the flame will creep up the chimney as it gets hot and as a result the burner will smoke and smell badly. Allow the flame to burn a few minutes so the chimney will have time to become thoroughly heated before you attempt to adjust it to a higher flame.

The care and operation required for this burner is very similar to that of an ordinary kerosene reading lamp.

When You Store the Stove

When you store the stove away for any length of time, be sure to drain all the oil out of the feed pipe and remove the wicks and carriers first. If this precaution is taken you are sure of proper operation from the stove when it is put in service again.

The Location of the Tank

Avoid placing the side of the stove which holds the glass tank, next to a hot coal or wood stove, or a heater, or in the sun. If the glass tank becomes very warm, the heat will cause the kerosene to expand and the tank will overflow.

Regulating the Flame

The burner flame may be adjusted from a low, simmering heat to an intense frying heat simply by turning the hand wheel. However, the burner should not be adjusted, after you have lighted the wick with a match, until it has been burning for a few minutes. This period (usually about five minutes), will allow the burner to become thoroughly heated.

After your burner is thoroughly heated you may make the flame either high or low as you desire, or as needed for the food you are cooking. But if you should turn the hand wheel for a higher flame before the required time is up, your burner will have an uneven flame and it will smoke and smell badly.

Picture 5—This shows a Low Flame which is used for slow cooking, simmering and stewing.

For Long Chimney Burner Ranges

Picture 6—This is a Medium Flame. Notice the few small, yellow tips.

Picture 5 shows a Low Flame. This low, white flame is ideal for slow cooking, simmering and stewing.

Picture 6 shows a Medium Flame. This is a blue flame with a few small yellow tips. It will give sufficient heat for most cooking requirements.

Picture 7 shows a High Flame. This flame has high blue body with yellow and orange tips about one inch above the blue. This flame gives a most intense heat. Do not try to secure a High Flame until the burners have had time to become thoroughly heated. **Never turn the flame so high that it smokes or that the blue body of the flame changes to red.**

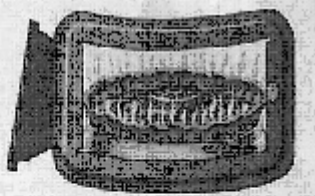
To extinguish the flame, turn the hand wheel D (See Picture 3) **to the left** as far as it will go. Never blow the flame out.

For a Cast Iron Burner Range

Never try to adjust the flame when the chimney is up. If you do the burner will smoke.

Always wait a few minutes after you have lowered the chimney before you attempt to adjust the burner to a high flame so the chimney will have time to become thoroughly heated.

To put out the flame turn the burner handle to the left **as far as it will go and** immediately raise the chimney. If the chimney is not raised oil will accumulate on the inner perforated chimney and the burner will smoke when lighted again. **Never blow the flame out.**



Picture 7—This shows a High Flame which gives a most intense cooking heat.

When you start to regulate the flame of your burner you can determine to what height the wick is turned by looking down into the chimney from above. You will find it very easy to recognize the different flame intensities after you have regulated the burner a few times by the height the flame rises in the chimney.

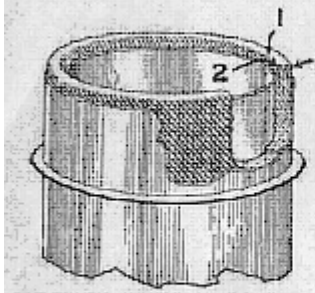
All three of the different flames of a Cast Iron burner, Low, Medium, and High are alike in the respect that the flame color is nearly all blue. A slight exception is noticed in the case of the Low and High flames.

A Low Flame hovers around the bottom of the chimney. It has a few yellow tips. This flame is especially adapted to slow cooking.

The Medium Flame comes about half way up the chimney. This is an all blue flame. Not an intense heat is given off by this flame but sufficient for most cookers' needs.

To get a High Flame turn the wick as high as it will go. This flame extends almost to the top of the chimney. In the body of this blue flame is a slight haze of orange. You will find that this flame gives off a very intense heat.

The Care of the Wicks



Picture 8—When cleaning the wick always wipe in the same direction.

The most important thing to remember in caring for your range is to keep the wick perfectly smooth and even. There should be no rough or fuzzy edges. Be careful to see that there are no ravelings, pieces of matches, or dirt on the wick. Pictures 8 and 9 show how the wick will appear when it is in perfect condition. The top should be perfectly smooth and the corners slightly rounded as shown.

When cleaning a wick do not wipe away all of the charred portion. You will have a poor flame if you wipe off enough to get down to the fiber or threads of the wick. Wipe the wick gently with a soft cloth.

If the stove is put away and will not be in use for some time, be sure to remove the wicks, and drain all of the oil out of the wick tubes and the feed pipe.

Always refill the glass tank with a good grade of kerosene oil before it is entirely empty. If you ever allow the tank to become entirely empty you will unnecessarily burn out a large portion of your wick.

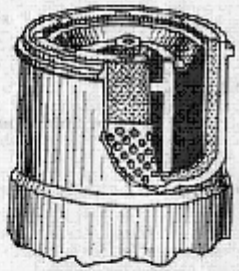
How to Put in a New Wick

If the wick has burned too short to reach down into the oil, you will either find it difficult to light the wick, or the flame will die out while there is still kerosene in the glass tank. Always replace a short wick immediately.

For Long Chimney Ranges—Proceed as explained in the **second** paragraph for the Cast Iron Burner.

For a Cast Iron Burner Range—Remove the grate and the chimney. Then after you have removed the small knurled screw that holds the inner wick lining into place, take it out.

Turn the wick up as far as it will go, grasp it with both hands and lift it out of the burner. The metal wick carrier will come up with it. Throw both the old wick and carrier away. Push the new wick down into the burner. When you feel the gear engaging the perforations use the hand wheel to turn the wick down into place. On a Cast Iron Burner it is necessary to return the wick lining and chimney to their proper places before the burner is ready for use.



Picture 9—This shows a wick in perfect condition, note the even surface.

If the Wicks Are Uneven

If properly cleaned, the wicks will always burn evenly. However, if for any reason, a wick should burn unevenly, the trouble can be corrected in the following way. Remove the glass oil tank and chimneys from the stove. Then take a wrench and remove the pipe cap at the left end of the feed pipe and drain the oil. Replace the pipe cap tightly. Light the wick, adjust it to Low Flame and allow it to burn until perfectly dry.

When the flame has burned out, remove the parts and clean the wick exactly as already described. Now replace the burner parts and the glass tank. Wait three minutes before relighting so the wick will have time to saturate a new supply of oil.

Clean the Wicks Often

To clean a Long Chimney Burner wick, remove the chimney collar and the air distributor. The method of procedure now is the same as that given below for the Cast Iron Burner.

To Clean a Cast Iron Burner wick first remove the chimney and inner brass wick lining. Turn the top of the wick slightly above the rim of the burner and wipe it gently with a soft cloth. Wipe only enough to remove the black char. Be careful not to leave any ragged points or loose threads. If these occur, snip them off carefully with scissors. **Do not use scissors for any other purpose.** After the wick has been cleaned, smooth it down lightly with the fingers. A smooth wick makes a better flame. Clean the wick often.

How to Clean the Range

If you clean the range from time to time, you will be well repaid in better and easier operation. Make it a point to clean your stove at regular intervals so that it will always be in good condition.

It is not difficult to clean the burners. You will find that after the first experience of taking them apart and cleaning them, that the next time it will be easier and can be done in a much shorter time. If you follow these directions carefully when you are cleaning your stove you will get the best results from your cleaning efforts.

When you clean the burners or the feed pipe be sure to remove the glass oil tank from the stove. If you have a Long Chimney range, care should be taken to remove the chimneys, the air distributors and chimney collars. If you have a Cast Iron Burner range take off the grates and remove the chimneys by merely lifting them straight upward.

Picture 10—When cleaning the burner parts be sure that they are totally covered with water.

To Clean the Burners

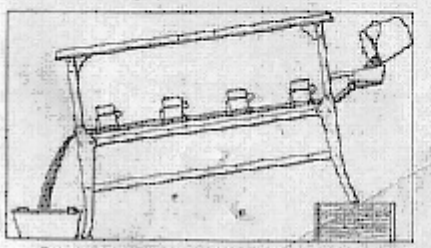
Long Chimney Burners—Raise each wick to its highest point and lift the wicks out of the brass wick tubes. Then loosen the coupling which fastens each burner to the feed pipe and lift the burner up and away from the feed pipe. If a burner binds and sticks to pipe, pry it up with a screw driver.

Cast Iron Burners—Remove the inner brass casing of the burner. Turn the wick as high as it will go and lift it out with the hands. Detach the burner by taking out the two side bolts and loosening the set screw that holds the burner to the feed pipe. Move the burner slightly to one side and lift it out.

Both Models—Put the burners in a utensil large enough to hold them all, cover them with water and pour in a package of sal soda, or common baking soda. Boil the burners for one hour until every particle of dirt and carbon is loose. After the hour is up remove the burners from the boiling solution and clean off as much dirt as possible. Be careful not to bend, dent or injure the burner parts in any way. Then rinse them off in clean boiling water and turn them upside down to dry. After they are thoroughly dry refasten the burners to the feed pipe. Now assemble the parts and the burner is ready for use again.

To Clean the Feed Pipe

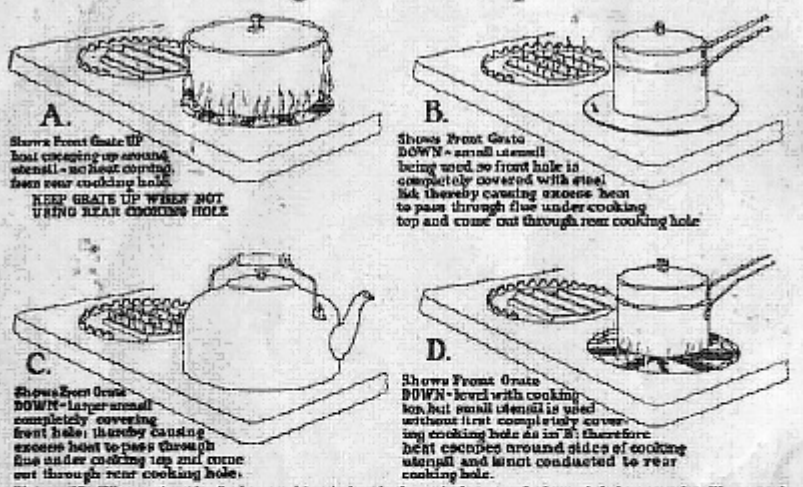
Loosen the pipe cap at the left end of the feed pipe by using a wrench and turning the top of the cap toward the end of the stove. After the cap is loose, twist it off and remove it from the feed pipe.



Picture 11—Always rinse the pipe line with clean oil. Never use water.

Place a pan under the left end of the pipe line to catch the oil (See Picture 11.) Then place a box or some other article under the end of the stove which holds the sub-tank so that the pipe line will be higher at the right hand of the stove. Then push a long wire through the pipe to loosen the dirt. After the dirt is loose pour a little clean oil through the hole in the sub-tank so that it will run through the feed pipe and rinse the pipe line. **Never use water in the pipe line.** Clean the sub tank regularly so that the dirt which may settle there will not run into the pipe.

If Your Range Has the Triplex Feature



Picture 12—When using the fireless cooking holes the front holes must be kept tightly covered as illustrated by "B" and "C." Keep the utensil tightly covered too, to conserve all heat and steam.

Always start your cooking on the hole directly over the burner. The quick intense heat of the front holes will quickly bring your food to the boiling point. Then if the food is to be stewed or simmered transfer it to the rear hole.

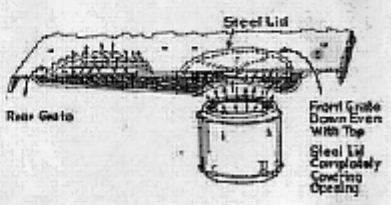
In the meanwhile you can use the front cooking hole for something else. This patented Windsor feature is especially convenient when you range is crowded and at times when there is a large amount of cooking to do.

Adjusting the Grates

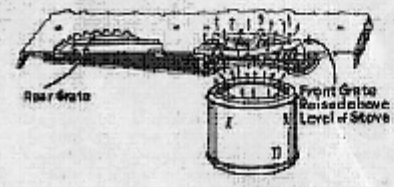
When using a rear fireless cooking hole always keep the front hole completely covered, so that the heat will be carried back to the rear hole as shown in Picture 11.

The cooking utensil over the rear hole should also be kept tightly covered, to prevent heat and steam inside the utensil from escaping.

When the steel front grates are placed so the notches are toward the bottom, a large utensil placed over the hole will prevent the heat of the flame from rising up and around the sides of the vessel. But if the notches in the grate are toward the top, the grate will be above the top of the range, the heat will rise around the utensil and you will be unable to use the rear fireless cooking hole.



Picture 13—When you use a fireless cooking hole keep the front grate down even with top of the range and cover the grate with either a pan or a steel lid.



Picture 14—Keep the grates raised and open when you are cooking only with the front burner.

The Windsor Oven

All Windsor Ovens have been specially designed to meet the needs of your stove. Their glass windows enable you to watch whatever you are baking or roasting so that you can always tell just how your food is cooking. There is nothing complicated about your Windsor Oven. All that is necessary is the turning of the burner handle to the proper heat, just the same as you do for your regular cooking.

Every oven is carefully packed when it is sent to you and it should reach you in perfect condition. After you have removed the crate make sure the linings and racks are in their proper places.

Place the rack with the heat deflector on the bottom slide of the oven. The other rack can be used on either of the upper two slides. By placing it on the middle slide your oven will have a larger capacity, and you will be able to bake large loaves of bread on both racks.

How to Use Your Oven

A special coating is put on every Windsor Oven to keep it in good condition before it is sent to you and to prevent it from rusting during shipment. The first time you heat the oven this special coating will smoke and cause an odor. Before using your oven for cooking be sure to heat the oven thoroughly until all of this coating has had time to evaporate.

Where to Place the Oven

Remove the grates over the cooking holes so that your oven will set firmly on the top of the stove. Then place the oven on the side of the stove opposite the oil tank so that the heat will enter the opening in the bottom of the oven. Do not place the oven too far toward the back of the stove, but directly over the flame. If one side is heated more than the other, uneven baking will be the result.

How to Regulate the Heat

Let the oven heat from ten to fifteen minutes so that it will be thoroughly hot before the baking is put in. As the baking progresses, the flame of the burners should be turned down from time to time. Cooking recipes usually state the right oven temperature required for different kinds of cooking. When a very hot oven is required the recipe will usually state the temperature as Very Hot, or if a moderate heat is needed as a Moderate Oven, or if a low heat is required as a Slow Oven. For average baking, after the oven is once thoroughly hot, the flame should never be turned up for more than a Medium Flame. A chart giving the standard oven temperatures is shown at the right. The numbers show how the temperature will appear on the dial of an oven thermometer.

Standard Oven Temperatures

Slow 225-325	Moderate 325-375	Hot or Quick 375-400	Very Hot 400-460
Custards	Bread	Biscuits	Roast meat
Meringues	Cakes	Cookies	Roast poultry
		Pastry	Pastry
		Rolls	Puff paste
			Tarts

When you are baking bread be sure that the oven is thoroughly hot before you put the bread in the oven. Then turn the burner handle so as to make a medium flame. However, different cooks prefer different size loaves and different degrees of brownness for the crust. After you have used your oven several times you will know just how high to turn the flame in order to get the best results for your baking. If the bread bakes hard on the bottom and is soft and white on top, it is probably because you are using an oven that is too hot and the flame should be slightly lowered.

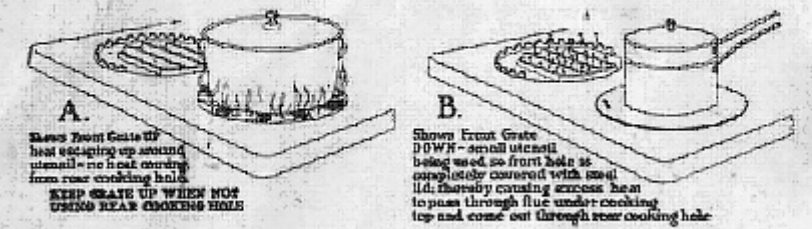
Baking Cookies

When baking cookies place them on pans which have the bottom sides turned up. If you are using more than one pan do not place two pans together at the top of the oven but place them one above the other, so that the air in the oven will be able to circulate and produce a more even cooking result. Before the baking is entirely done, it is a good plan to change the pans to the opposite rack so that one batch of cookies will not be browned more than the other. After the oven is thoroughly heated one burner is usually enough to maintain the proper baking heat. If a large, two burner oven is being used, be sure that the flame is not turned too high.

Clean the Heat Deflector

The heat deflector should be on the bottom of the lower rack of your oven. If food should happen to boil over while you are using the oven it will drip into this deflector. When that happens, pull out the rack and clean the deflector. Never allow the deflector to remain dirty. Such drippings often cause the stove to smoke and create a bad odor.

If Your Range Has the Triplex Feature



Picture 10—When using the fireless cooking holes the front holes must be kept tightly covered as illustrated by "B" and "C." Keep the utensil tightly covered too, to conserve all heat and steam.

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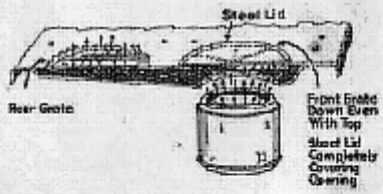

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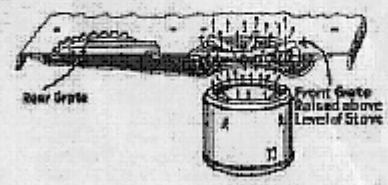

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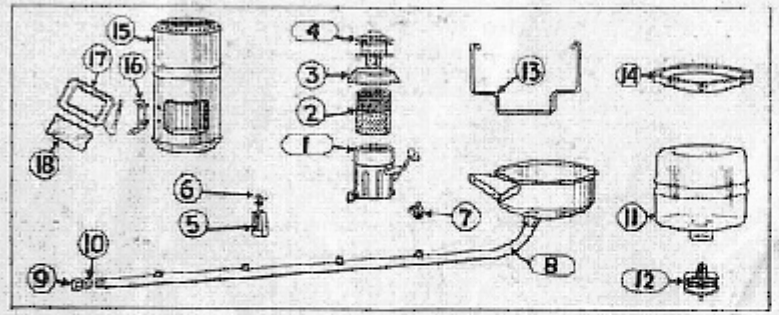
How to Order Repair Parts

Whenever you need a repair part refer to Picture 15 or 16, depending on the type of stove you have, and find the picture of the part you need. Notice the number of that part.

Now refer to that number in the repair parts list. This number will give you the name of the part, the weight and the price.

When you write to us, be sure to give the complete Part Number, Name of Part, and the number of your stove given on the name plate. Do not fail to mention each part just as it is given in the repair parts list.

Repair Parts For Long Chimney Ranges

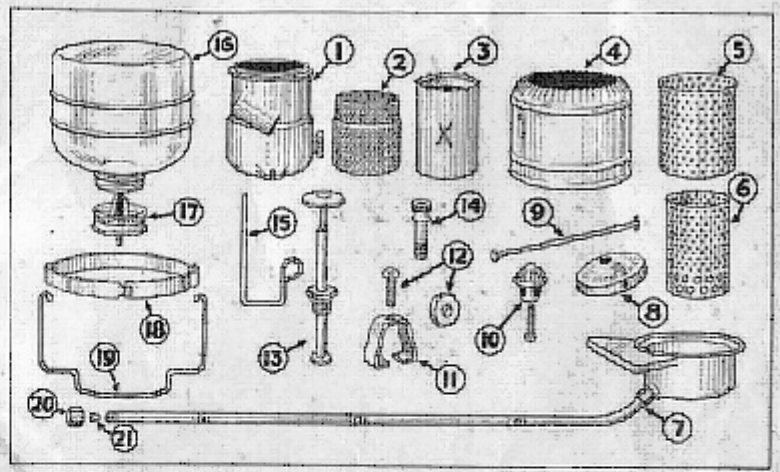


Picture 15—This shows the different parts of the Long Chimney Burners. If you should ever need a repair part for your range refer to this illustration.

Repair Parts List

Picture Number	Part Number	Name of Part	Price	Actual Weight
1	68-1W	Burner	$1.50	8 ozs.
2	68-2W	Wick and Carrier	.25	4 ozs.
3	68-3W	Collar (burner)	.20	2 ozs.
4	68-4W	Air Distributor	.40	4 ozs.
5	68-5W	Clamp (burner)	.15	2 ozs.
6	68-6W	Set Screw (burner)	.05	2 ozs.
7	68-7W	Strap (burner)	.25	2 ozs.
8	68-8W	Oil Pipe (complete)—		
		3 Burner	3.00	3 lbs.
		4 Burner	3.50	3½ lbs.
9	68-9W	Oil Pipe (cap)	.10	2 ozs.
10	68-10W	Lead Gasket (pipe cap)	.05	2 ozs.
11	68-11W	Glass Tank	1.00	4 lbs.
12	68-12W	Automatic Valve (glass tank)	.30	2 ozs.
13	68-13W	Handle (glass tank)	.10	2 ozs.
14	68-14W	Strap (glass tank)	.10	2 ozs.
15	68-15W	Chimney	1.10	1¼ lbs.
16	68-16W	Door Hinge (chimney)	.10	2 ozs.
17	68-17W	Door (chimney)	.15	2 ozs.
18	68-18W	Mica Window (chimney)	.10	2 ozs.

Repair Parts for Cast Iron Burner Range



Picture 16—This shows the different parts of the Cast Iron Burner. If you should ever need a repair part for your range refer to this illustration.

Repair Parts List

Picture Number	Part Number	Name of Part	Price	Actual Weight
1	68-1W	Cast Burner	$2.00	4 lbs.
2	68-2W	Wick and Carrier	.25	4 ozs.
3	68-3W	Inner Brass Wick Tube	.50	8 ozs.
4	68-4W	Burner Drum—		
		Plain	.75	12 ozs.
		Enameled	1.00	14 ozs.
5	68-5W	Outer Perforated Chimney	.50	8 ozs.
6	68-6W	Inner Perforated Chimney	.50	4 ozs.
7	68-7W	Pipe Line (complete)—		
		3 Burner	3.10	3 lbs.
		4 Burner	3.50	3½ lbs.
8	68-8W	Diaphragm	.10	2 ozs.
9	68-9W	Inner Perforated Chimney Connecting Rod	.10	1 oz.
10	68-10W	Handle (burner drum)	.05	2 ozs.
11	68-11W	Burner Clamp	.10	2 ozs.
12	68-12W	Set Screw and Nut	.10	2 ozs.
13	68-13W	Burner Handle	.50	4 ozs.
14	68-14W	Fastening Bolt (inner brass wick tube)	.25	2 ozs.
15	68-15W	Chimney Raiser	.10	2 ozs.
16	68-16W	Glass Tank (only)	1.00	4 lbs.
17	68-17W	Bottle Cap (automatic tank valve)	.30	2 ozs.
18	68-18W	Bottle Strap	.10	2 ozs.
19	68-19W	Bottle Bail	.10	2 ozs.
20	68-20W	Pipe Line Cap	.10	2 ozs.
21	68-21W	Pipe Line Cork	.05	1 oz.

DIRECTIONS FOR SETTING UP ECONOMY WINDSOR KEROSENE RANGE

1. Remove top part of crate and take out the feed pipe, then lift out the stove.
2. Remove the bolts from the slats holding the burners and remove the burners from the crate.
3. Turn the crate on its side to use as a table for the stove while attaching the legs.
4. Remove the packages from the inside of the stove and unpack them. Bolts and leg braces will be found in the large package containing the drums. Use these bolts to attach the legs and leg braces.
   NOTE: Do not remove any bolts from the stove top. Just slip the legs over the corners and fasten with extra bolts found in the package.
5. After legs and leg braces have been bolted to the stove, set the burners in holes in stove base.
6. Remove the cap from the pipe line and place the pipe through the cast iron loop on the bottom of each burner, and through the hole at the end of the stove. Be careful not to damage the nipples on the pipe line. Place bolts in sub-tank bracket and bolt to the stove end, but do not tighten.
7. Insert nipple on the pipe line in the oil feed hole in the bottom of each burner. Then turn up the set screws in the loop under each burner - using the fingers only - until all the burners are fastened to the pipe line. Then tighten the set screws with a wrench. Next tighten the bolt in the sub-tank bracket and screw on the pipe cap at the end of the feed line.
8. Remove the wire from each drum raiser, and place the drums on the burners, being careful to fit the raiser wire in the hole provided in the drum. Put the grates in stove top.
9. Fill the oil bottle with a good grade of kerosene oil and place it to the sub-tank. Spring the bottom bail under the bottom of the sub-tank to hold it in place.

MONTGOMERY WARD & COMPANY

Chicago, Kansas City, St. Paul
Baltimore, Portland, Ore.
Oakland, Calif., Fort Worth

Cooking With Your Windsor Range

Because the operation of your Windsor Range is so simple and it is so easy to regulate the heat, you will find that you can cook difficult dishes with a certainty of results that eliminates every element of chance or of worry when you do your cooking.

The few recipes on this page have all been tested and found to produce excellent dishes. It must be borne in mind, however, that opinion varies as to the correct time and temperature necessary to cook food. You may find by experiment that a different heat or another arrangement of time will suit you much better than that given in the recipe. Identical results will always be had if you use the same size flame and cook for the same length of time.

Table of Measures and Weights

2 cups butter (packed)	1 pound
2 cups granulated sugar	1 pound
2¾ cups powdered sugar	1 pound
3⅓ cups confectioners' sugar	1 pound
2⅔ cups brown sugar	1 pound
2⅔ cups oatmeal	1 pound
4⅔ cups rolled oats	1 pound
2⅔ cups granulated corn meal	1 pound
4⅓ cups rye meal	1 pound
1⅔ cups rice	1 pound
4 cups flour (white)	1 pound
4⅓ cups Graham flour	1 pound
3⅔ cups entire wheat flour	1 pound
4⅓ cups coffee	1 pound
2 cups chopped meat (packed)	1 pound
1 square section of cooking chocolate	1 ounce
½ cup almonds blanched and chopped	1 ounce

A few grains or a pinch is less than one-eighth teaspoon.

3 teaspoons	1 tablespoon
16 tablespoons	1 cup
2 tablespoons butter	1 ounce
4 tablespoons flour	1 ounce

Powdered sugar, confectioners' sugar and flour should be sifted before measuring.

Some Helpful Casserole Recipes

It is very easy and at the same time economical to use the casserole method of preparing food. This method will render cheap cuts of meat deliciously tender and attractive.

If you desire to casserole meat, first cut the meat into small pieces, then flour and season it. When this is done, place it into a buttered casserole or baking dish and put it into a very hot oven.

When the meat is sere and brown remove it from the oven. Add one cup of water and thicken with one tablespoon of cornstarch for gravy. Then put in the vegetables and turn down the flame until you have a slow oven. Cook 3 or 4 hours.

Beefsteak Pie

Cut remnants of cold beef into one-half inch cubes and put into a buttered baking dish, cover with boiling water, and add two or three small onions, four or five potatoes cut in small pieces and a few grains of salt and pepper.

Place beef in a slow oven and cook one hour. Remove from oven, let cool.

Cover with baking powder biscuit mixture or pie crust. Return to oven and bake from 40 to 50 minutes in a moderate oven.

Meat Pie II

Use beefsteak pie recipe, substituting uncooked beef, veal, lamb or chicken for the beef. Cut into small pieces, cover with boiling water, add onions, potatoes, salt and pepper, and a small carrot cut in lengths if so desired.

Place into a buttered baking dish. Place pie in a slow oven and cook for 3 hours. Remove, cool; cover with baking powder biscuit or pie crust and bake for 40 to 50 minutes in a moderate oven.

Macaroni with Cheese

1 pt. boiled macaroni	Salt and pepper
1 c. thin white sauce	½ c. (scant) chopped cheese
Buttered crumbs	

Put macaroni and cheese in layers in a buttered baking dish. Moisten with sauce, cover with crumbs and bake in a moderate oven for 20 minutes.

Macaroni with Tomato

1 t. chopped onion	1½ c. strained tomato
1 tb. butter	½ t. salt
1 tb. flour	1 pt. boiled macaroni

Fry onion in butter until slightly colored, add flour; when well mixed, add gradually the tomato and salt, making sauce.

Put macaroni into buttered baking dish, pour over the sauce and bake in a moderate oven for 20 minutes.

The Burners on Your Range

You, perhaps, will wonder, after you have used your new Windsor Range for a number of times, how you are able to obtain such an intense heat when you are merely burning kerosene. Through many years of experiment we have finally perfected these two types of burners. They utilize all the heat that can possibly be obtained from the flame of a wick, focusing it directly on the bottom of the cooking vessel. One of these types of burner is on your range.

How Your Range Operates

Briefly, your range operates in the following way: The kerosene flows from the glass tank through the feed pipe and into the wick tubes so that the lower ends of the wicks are constantly immersed in kerosene. All this is very simple. But the secret of that intense heat which you can obtain from your burner—so essential for good cooking—lies in the construction of the burner itself. It is so patterned and designed that every particle of kerosene is burnt up—there is no smoke—producing a heat, so intense that it will meet every need of your cooking. Indeed, the burners on your range will enable you to cook those delicate dishes which require the same delicate control of the heat, with the assurance that you can have just the heat that you need, just as you regulate the burner handles.

Free Service If You Need It

Montgomery Ward & Co. is always ready and willing to help you. Through many years of experience in dealing with stove matters we have perfected an organization that is ready to handle anything concerning stoves, and this organization is at your immediate service. It has been prepared especially for you, and awaits an opportunity to help you. If there should ever occur a condition where you are in doubt as to what to do, or a local condition which we have not been able to cover in this instruction book, write to us immediately. We will give your particular problem immediate attention.