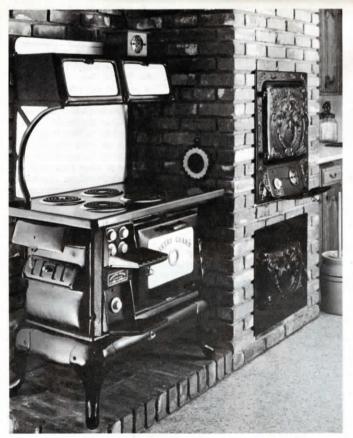
Fides June 25

Originally designed in 1911, the "new" Victor Jr. wood range "will outlast and outperform most modern units," says the manufacturer. "It's still making cooks look good."



Electric controls for the Country Charmer replica of the old fashioned kitchen range are located inside front fire box door. Matching wall oven, on right, and storage door below it, are available separately or as a group.

REAL THING'S AS "MODERN AS TOMORROW"

Traditional Wood Range

If you want the looks and reliability of an old-fashioned wood range without the hassle of a worn-out original, the "Victor Jr." from Pioneer Lamps and Stoves may be the answer.

Originally designed in 1911, it's more popular today than ever, reports the manufacturer, which FARM SHOW tracked down in response to dozens of reader requests on where to buy a new old-fashioned kitchen range "just like Grandma's".

"Of all the stoves we carry, the Victor Jr. wood range is one of the most popular," a spokesman told FARM SHOW. "It's a new product on the market, a long-overdue answer to the demand for a traditional wood range. Feature for feature, this stove will outcompete and outlast most modern cookstoves. The reason? An outstanding combination of engineering features which modern stove-makers either have forgotten about or can't afford to include."

Key features of the Victor Jr., according to the manufacturer, include:

Solid cast iron oven — No hot spots. Heat spreads evenly for superb baking. Lasts years longer than sheet metal which burns and rusts out quickly.

Larger firebox — It's a full 9 in. deep and 18½ in. long to give more sustained heat with less refueling.

Forced heat routing — Cast iron walls inserted between the cooktop and oven force heat to pass under the entire top before it can get out. This means less heat is wasted and there's better distribution of heat across the cooking surface.

Fire surrounds oven — Most wood ranges allow heat to pass directly from the firebox to the chimney boot,

thus heating only the upper left corner of the oven. With the Victor Jr.'s "kindle bake" damper, fire is pulled over, around, and completely under the oven before it can double back and heat out, resulting in even heating on all four sides of the oven.

The range is 57 in. high overall (30 in. high to the cooktop) 28 in. deep and 40 in. wide (with water reservoir), and weighs 325 lbs. The cooktop is 22½ by 28½ in. The oven measures 15½ by 15½ by 10½ in.

Retail cost, less shipping, is \$595, complete with warming ovens and water reservoir. Add \$194 for nickel trim, Dealer inquiries welcome.

For more details, contact: FARM SHOW Followup, Pioneer Lamps and Stoves, 71 Yesler Way, Seattle, Wash. 98104 (ph. 206 622-4205).



REPLICA OF GRANDMA'S COOK STOVE

"Country Charmer" Kitchen Range

You get the charm of the old with the convenience of the new in the "Country Charmer" electric range, introduced by House of Webster, Rogers, Ark

This authentic replica of the old-fashioned kitchen range is 24½ in. deep, 39 in. wide, 31 in. high to the cooking surface and 59 in. high overall. The cast iron oven, said to be a "super baker", measures 18 by 18 by 12 in. and is furnished with two chrome racks, porcelain broiler pan and an old-fashioned door thermometer.

A companion to the range is the Country Charmer electric wall oven.

It's made of cast iron and is designed with old-time scrolling and finished in black enamel. Overall size is 24 in. wide and 27 in. long. Cast iron door swings out (right or left hand door available). The oven, big enough for a 25 lb. turkey, is 18 by 15 by 20 in. deep and can be set in wood, brick or stone.

Cost of the Country Charmer deluxe electric range, less shipping, is \$635. The wall oven sells for \$345.

For more details, contact: FARM SHOW Followup, House of Webster, Rogers, Ark. 72756 (ph. 501 636-4640).