

# Special Demonstration

AND SALE ON

## GREAT MAJESTIC RANGES

One Week Only

OCTOBER 14 TO 19

One Week Only

Save \$8.00



**THE GREAT AND GRAND MAJESTIC RANGE**  
 THE RANGE WITH A REPUTATION  
 MADE IN ALL SIZES AND STYLES.

**SPECIAL**

All during this week a special demonstration direct from the Majestic Factory will be glad to show you "All About Ranges"—Show you why the Majestic is the best range on earth at any price.

**Come if You Intend to Buy or Not**

Education lies in knowing things—Know why the oven of a range is heated—How the top is heated—Why the Majestic uses so little fuel—Know how a range is made inside and outside. This education may serve you in the future. Don't overlook a chance to know things shown by one who knows. COME.

<p>MAJESTIC NEVER-BURN COOKER, STEAMER, COLANDER AND DRAINER—The Perforated Cooker, shown in center, has small feet which admits water at the bottom. Nothing can burn. Food can be lifted out of main vessel (shown on left), at the same time draining off all the water. The Steamer or Colander shown on right can be used as an ordinary Colander. It also fits on top of main vessel, and is used as a steamer.</p>		
<p>THE MAJESTIC Extra Heavy Stamped Iron Marbleized Kettle, complete with cover and handle that holds on cover.</p>	<p>THE MAJESTIC 18-oz. All Copper Nickel-plated Tea Kettle. Handsomely nickeled on outside, tinned on inside.</p>	<p>THE MAJESTIC 11-oz. All Copper Nickel-plated Coffee Pot. Handsomely nickeled on outside and tinned on inside.</p>
<p>THE MAJESTIC Marbleized Enameled Pudding Pan. Made especially fine for the Majestic Set.</p>	<p>THE MAJESTIC Patent Never-Burn Wired Dripping Pan. Size of pan 14½ in. x 20 in. Made especially for the Majestic Set.</p>	<p>TWO MAJESTIC Patent Never-Burn Wired Dripping Pans. Size of pan 9 in. x 12 in. Made especially for the Majestic Set.</p>

**WHICH SHALL IT BE?**

Do you intend to continue about burning valuable fuel and destroying high priced food with that old worn out cook stove? You know that old stove eats up a lot of fuel each year. You know you have trouble just getting it to bake right, in it you spoil a batch of bread every once in a while—you know it adds up considerable for yearly repairs. Stop and think and figure. Wouldn't it pay you to buy a good range—a range with a reputation?

**The Great Majestic Malleable Charcoal Iron Range!**

You make no mistake in buying the Great Majestic—it's the range with The Reputation—ask your neighbors. Then, too, it's made just right and of the right kind of materials—Malleable and Charcoal Iron—put together practically air tight and with pure asbestos board—partially malleable can't break—has a night reservoir and an oven that won't warp—That's why the Majestic uses so little fuel, bakes just right every day in the year (browns bread right and all over without turning), heats 15 gallons of water while breakfast is cooking—properly built and lasts a lifetime, and costs practically nothing for repairs. Don't buy the range you expect won't last a lifetime "unsight unseen"—you'll be sure to be disappointed. Come to our store, see the Majestic—have its many amazing features explained—find out why the Majestic is 300 per cent stronger than other ranges where most other ranges are weakest.

Don't Overlook the Date. This is a Special Invitation to You and Your Friends and Neighbors.

# CARR, BOYD & COMPANY

MAYSVILLE, GA. PHONES 12 & 13

People You Know Who Are Using Majestics. Ask them: T. J. Barber, Logan Perkins, D. F. Scales, C. A. Meeks, J. J. Cagle, H. B. Henderson, Roy White, W. L. Hill, B. S. Crane, J. C. Burns, J. A. Borders, A. B. Smith, H. T. Parks, T. F. Parks, J. B. Davis, W. A. Motes, Dr. W. G. Sharp, J. H. Craven, W. S. Nix, W. B. Parks, J. O. Voyles, B. F. Carr, A. G. Boyd