

GETTING THE BEST THAT GAS CAN GIVE YOU



A Handbook of
Helpful Suggestions
for the Housewife

Published by
SOUTHERN COUNTIES GAS
COMPANY

GAS

the Ideal Domestic Fuel

IN NATURAL GAS, as it comes to you through the mains of The Southern Counties Gas Company, you secure an ideal domestic fuel.

Without waste, dust, or ashes; without bulk, or the necessity of handling or storing, gas brings to you the pure, natural essence of all other fuels, such as wood, coal, or oil.

Every foot of gas that comes to you through your mains *burns*. It produces a quick, hot flame, subject to an almost unlimited degree of regulation. You can have any variation of heat that your particular requirements may call for.

Gas is always ready. You never find at a crucial moment that your gas supply has run out. Turn a tap, touch a match, and you have your gas fire ready, for cooking, heating, even for cooling.

Never was a fuel so convenient, so versatile in its many uses, so quick, so responsive to every domestic need.

Properly used, there never was a fuel more economical. The purpose of this service booklet is to help you use gas correctly, to insure you the very best that gas can give you, at the most economical cost.

Service Department

SOUTHERN COUNTIES GAS
COMPANY

12 Simple Rules for Saving Gas

LISTED here are twelve simple gas saving rules which can be depended upon to reduce your present gas bills or enable you, for the same amount you are now spending, to have more gas to use for other helpful household appliances . . . and, from your savings, to assist in paying for these appliances.

1. Be sure that every device that uses gas is properly adjusted. Your gas company will gladly adjust your appliances free of charge. Call your local S. C. G. office.

2. Do not turn on appliances until they are needed. Stove burners use gas from the moment they are lighted, whether they are cooking or not.

3. Do not try to hurry cooking or heating by turning gas flame too high.

4. When possible, try to cook things with the lid on.

5. Remember that water boils at 212 degrees Fahrenheit. Causing foods to bubble furiously doesn't cook them faster. Often it toughens foods and loses much of their flavor through evaporation.

6. Keep all burners and other gas-using devices clean, so that every burner opening will feed its share of gas to the flame.

7. When a clean burner shows a yellow flame, adjust burner, or have it adjusted at once.

8. Do not use range oven to heat kitchen; it uses twice as much gas as a small portable heater would; a heater for the kitchen will pay for itself in a single season's savings, and will be useful in heating other rooms.

9. When operating storage tank water heater, with a separate, non-automatic heating device, don't heat a whole tankful of water just to wash dishes with, when a quarter of a tank will do. The water not used, unless you have a modern, well-insulated tank, soon cools, and the gas used to heat this excess water is wasted.

10. Never allow hot water faucets to run or drip. The gas wasted in a few hours to heat water that runs away will pay for many washers for your leaky faucets.

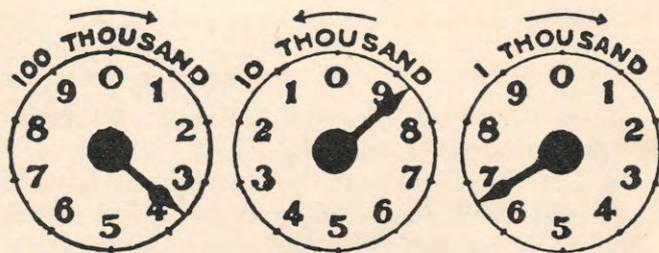
11. Don't heat water in a tea kettle for washing dishes, laundry, cleaning, etc., when you have an efficient water heater that will do it more economically.

12. If any gas appliance is not operating satisfactorily, call your S. C. G. Service Division and have an experienced service man adjust it free of charge.

How to Read Your Meter

YOUR gas meter is one of the most accurate measuring devices ever devised. Thousands of gas-users have learned to read their own meters, and they never have failed to be impressed by the unfailing accuracy of these "mechanical book-keepers."

It is easy to learn to read your own meter. On your meter are three dials, as illustrated below, with hands which move from left to right, like those of a clock, as gas passes through your meter.



The first dial, reading from left to right, registers 100,000's; the second, 10,000's, the third, 1,000's in cubic feet of gas used.

To read your meter, start at the left and put down the smaller of the two figures between which the hand on the first dial stands. For instance, if the hand is between the figures 2 and 3, put down 2. In the reading shown above, the first figure to put down would be 3, which is the smaller figure on the left-hand dial; then put down the smaller figure on the middle dial, which in this case would be 8; then the smaller figure on the right-hand dial, which in this case would be 6. You now have the figures 386. To these, add two zeroes, and you have 38,600, which represents the total number of cubic feet that have passed through your meter. Compare this total with the total shown on your last gas bill, and you will know how much gas you have consumed in a given period. You will know instantly whether when you are using an abnormal amount of gas, and the difficulty can be corrected at once, without waiting for the monthly reading by your meter-man.

How to Get Better Results from Your Gas Range

YOUR gas range is used more frequently than any other gas appliance you operate and it consumes a large proportion of all the gas you buy. It is most important that you have a gas range of the right type, and that it be properly adjusted for the economical consumption of the high-grade natural gas that comes through your meter.

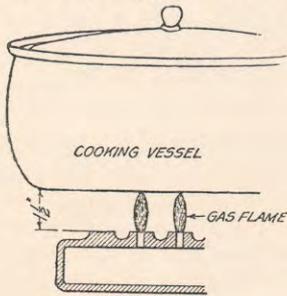
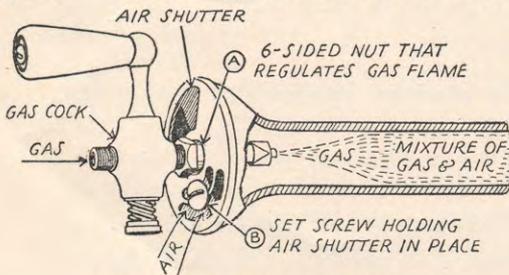


Fig. 1.

1. Position of Range Burners

Your range burners should be so located that cooking vessels will not be farther than 1½ inches from the openings in the burner. (See Fig. 1) This will give you a short, hot flame, which cooks rapidly, yet uses little gas. The flame never should be so high that it licks up around sides of vessels. This wastes gas, without giving you any greater cooking speed. Proper adjustment also is necessary to enjoy the full cleanliness of gas as a cooking fuel. An efficient flame is a clean flame.

As a rule, the location of your burners will be found to be correct, in any well designed range. The mixing chambers which feed fuel to your burners may, however, require occasional readjustment. Such adjustments may easily be made by yourself or any man of the family, with the small wrench that came with your range, a small monkey-wrench, or a pair of pliers, and a screw driver. The points at which adjustments are to be made are shown in Fig. 2.



THE AIR-MIXER FOR YOUR BURNERS

Fig. 2.

2. The "Carburetor" on your Range Burner

Just as raw gasoline will not burn in an automobile engine until properly mixed with air, neither will natural gas burn in your range until it is correctly mixed with air.

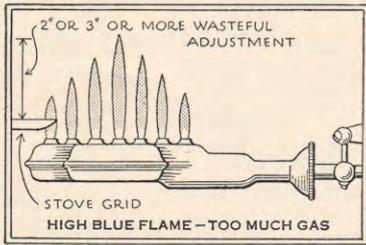
The correct mixture is about ten parts air to one part of gas. Inasmuch as air costs you nothing, while each foot of gas must be paid for, you will see how important this proper mixture is from an economy standpoint as well as for efficient cooking.

The "Carburetor" or mixer on your gas burner is pictured above. (Fig. 2) You will readily recognize it. There are just two parts in this mixer that it is necessary for you to know. First is the small 6-sided nut labeled "A," which regulates the flow of gas. Second is the small set screw, labeled "B," which loosens the air shutter and enables you to increase or reduce the amount of air entering the mixing chamber.

Knowing these things may save many dollars in the course of a year, besides the satisfaction of having a clean, fast cooking, well behaved range.

How to Adjust the Burners on Your Range

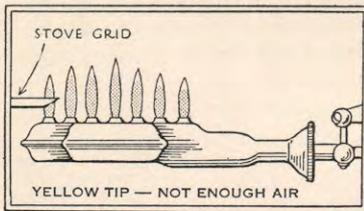
Before undertaking to make any of the following adjustments, first light the burner, and keep it lighted until adjustment is completed.



When Gas Burns Too High, With Blue Flame

When the flame rises to two or three inches, or more, and burns a clear blue, it is a sign that too much gas is being used.

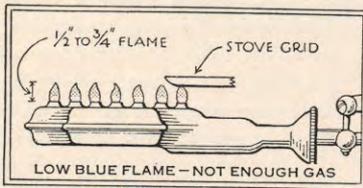
To reduce the flow of gas, light the burner and then take a wrench or pliers and turn the 6-sided nut shown in Fig. 2 to the left. This will lower the flame. When, with gas turned on full, the flame is only $1\frac{1}{2}$ inches high, take a screwdriver and loosen the screw holding the air shutter shown in Fig. 2. Turn this shutter to the right or the left until your flame burns smoothly and quietly, with a clear blue color. Then tighten the screw holding the shutter.



When Flame Burns With Long, Yellow Tips

When flame burns high, with long, yellow tips, not enough air is entering the mixing chamber. Although you are using more gas than you should, you are not getting a full amount of heat. In addition, this type of flame is quite sure to soot up and blacken your cooking vessels.

To correct this condition, turn the 6-sided nut shown in Fig. 2 to the left until the flame is not over $1\frac{1}{2}$ inches high. Then loosen the air shutter screw and increase the openings until the flame burns a clear blue, with no yellow tips. Then tighten set screw again.

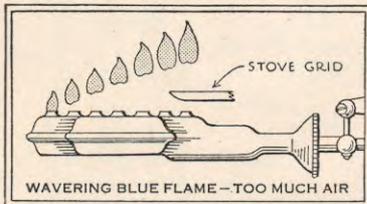


When Flame Burns Low, With Little Heat

When the flame is very low, but of a clear blue, and you are not getting enough heat, not a sufficient amount of gas is entering the mixing chamber. To remedy this, turn 6-sided nut in Fig. 2 to the right, until flame burns to height of $1\frac{1}{2}$ inches above burner. If flame then shows yellow tips, increase the supply of air by opening air shutter as directed above.

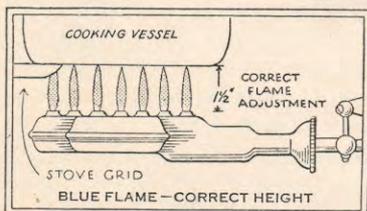
When the Flame Blows and Hisses

One of the most frequent complaints is of the flame hissing and sputtering, blowing away from the burner, and being hard to light. Often, because of this condition, people say that "the gas company is blowing air through the pipes." The trouble is due to too much air, but this air does not come through the gas mains, but in through too large openings in the air shutter on the mixing chamber. Close the openings in this shutter just enough so that the flame burns smoothly and stays in place on the burner. Then, if the flame is too low, or too small, increase the flow of gas by turning the 6-sided nut until the flame is about $1\frac{1}{2}$ inches high.



Correct Burner Adjustment

Here is shown the correct burner adjustment that will give you maximum heat, in a clean, fast-cooking flame, with minimum gas consumption. The flame burns steadily, without hissing or flaring; the tips of the flame barely touch the bottom of the cooking vessel.

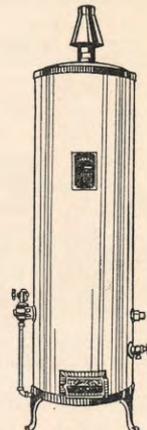


How To Get Better Results From Your Water Heater

NEXT to your kitchen range, your water heater probably is in more frequent service than any other gas appliance you use. To a large extent the results you get will depend upon the type of water heater you have. The general differences in operation between the three types now in common use are illustrated below:

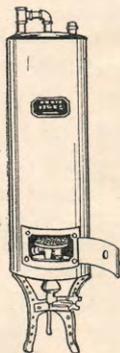
1. *The Automatic Storage Heater*

The most modern of all is, of course, the automatic storage type of heater. This heater keeps a tankful of water constantly hot, to be used as needed. Because the hot water is stored in a carefully insulated inside tank, very much like a giant vacuum bottle, the water stays hot for hours, and very little gas is used. When, however, a great deal of hot water is drawn off, for bath, or the laundry, this type of heater automatically heats and stores up a fresh supply. As a result, day or night, all you need do is to turn on a faucet to have all the hot water you want, instantly.



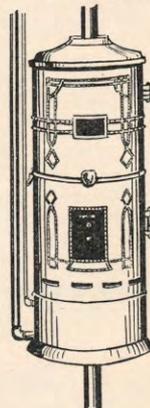
2. *Non-Automatic Storage Heater*

There is another type of storage heater, less modern, which is installed separately but usually on the side of a non-insulated storage tank, and is not automatic. When you want water, unless you have thought about it in advance, you have to light the heater and then wait fifteen minutes to a half hour for the water to get hot. Often when you do heat water, you heat a great deal more than you require at the moment, and then, because these older storage tanks are not insulated, your hot water soon cools off, and the gas has been wasted.



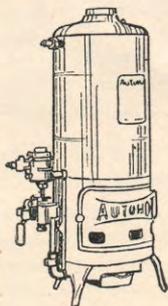
3. *Tank Water Heater*

Another type of water heater is the "Tank Water Heater," which can be used with any type of tank desired. It takes the place of the old range "water back" used in colder countries, but is non-automatic, and must be lighted whenever hot water is wanted.



4. *Instantaneous Non-Storage Heater*

Still another type is the instantaneous non-storage heater, which heats water as it flows through the heater coils, but does not store up hot water in a storage tank. The average capacity of such a heater is about two gallons of water per minute. Burners are automatically lighted from a pilot flame when the hot water faucet is turned on.



The Proper Care of Your Water Heater



1. The Automatic Storage Type

After an approved automatic storage type of water heater has been correctly installed and properly adjusted, it should require practically no attention. Gas is automatically turned on or off as needed by a thermostatic control, operated by the temperature of the water. A little pilot light burns all the time, lighting the large burners when they are automatically turned on.

Your automatic storage type heater should operate with practically no noise. If burners sputter or hiss when lighted, they may require adjusting, as indicated in the case of your range burners. This adjustment, however, should be made by an experienced man, and it is recommended that you call your Southern Counties Gas office for free service.

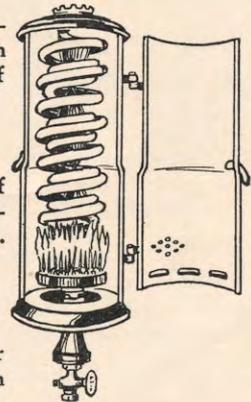
Draining Out Sediment . . . In all drinking water there is a certain amount of sediment. Your storage tank acts as a settling basin for this sediment, which in time will cover the bottom of the tank and cause it to take longer for water to become hot. Once every three months simply open the drain-off faucet at the bottom of the tank and drain off two or three gallons of water into a pail. If in doubt, ask your S. C. G. Service Man. His help and advice are free.

Fix Leaky Faucets . . . Do not allow hot water faucets to drip, as this causes a constant consumption of gas that is wasted.

2. Non-Automatic Storage Type

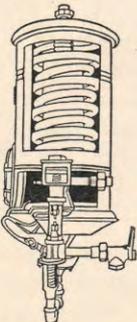
With this type of heater care must be taken in lighting the burners several times daily, not to turn on the gas too full before touching a match to the burner. If you are using the Non-Automatic Storage Type of Water Heater, be sure heater is turned off before leaving home.

Flush your storage tank every 90 days, as recommended in Section 1. If water heats too slowly, the coil in the heater probably is clogged with sediment. It may be cleared by special flushing, or it may require replacing. Your S. C. G. Service Man can tell you.



3. Tank Water Heater

In operation of tank water heater it is wasteful to turn flame higher than shown in sketch. Care must be taken to turn off the gas when enough water is heated. Do not leave heater lighted when you leave house.



4. Instantaneous Non-Storage Heater

Water flow must be adjusted to capacity of your heater. If normal flow is greater than two gallons per minute average, pressure usually must be cut down. Otherwise you will not get hot water, but only lukewarm water, when you turn on your hot water faucet. If no hot water comes when you turn on hot water faucet, be sure pilot light is burning. If burner is operating satisfactorily, and water does not heat, heater coils may be clogged up. Call your S. C. G. Service Man.

IF FLAME BLOWS OUT

With any type of water heater, sudden strong gusts of wind, or back drafts, may occasionally extinguish the pilot light or main burner. When this occurs, open door to burner chamber, turn off gas, and allow ten minutes for gas to clear away before relighting.

A Convenient Cooking Chart

Simply arranged, foods listed alphabetically, with the right temperature and cooking time, accurately worked out in Southern Counties Gas territory, under actual kitchen conditions.

NOTE.—More foods are spoiled by cooking too much, than by not enough cooking. The use of this chart as a guide will help to secure better results, and, at the same time, save gas.

TEMPERATURE CHART

FOOD	TEMP.	TIME (Minutes)
BAKED APPLES	400	35-50
BAKED BEANS	250	6-7 hrs.
BISCUITS		
Baking Powder.....	450	12-20
Raised.....	400	15-25
BREADS. Quick		
Coffee Cake.....	375	25-35
Corn.....	400	25-40
Nut.....	375	30 mi.
	Reset to 350 for	30 mi.
Gingerbread.....	325	35-50
Popovers.....	400	20-25
Muffins.....	400	25-30
BREADS. Yeast		
White, etc.....	400 for	15
	Reset to 375 for	45-60
Rolls, Small.....	425	10-20
Rolls, Large.....	400	25-30
Coffee Cakes.....	375	30-45
CAKES		
Layer.....	350 for	8-10
	Reset 400 for	8 mi.
	Reset 350 for	10-15
Chocolate.....	350	25-35
Loaf.....	Start 325 for	25 mi.
	Increase to 350 for	25-30
Cup.....	350 or 375	10-20
Angel.....	310 or 325	60-70
Sponge.....	325	50-75
Fruit.....	225	3-5 hrs.
COOKIES		
Thin.....	400	8-12
Thick.....	375	12-15
Filled.....	375	12-15
Ginger Snaps.....	350	7-10
Macaroons.....	250 or 300	30-50
Custards.....	325	25-50
FISH		
Stuffed.....	450	15-20
	then 400	15 mi. per lb.
Small or Filets.....	375	20-30
Scalloped Oysters.....	375	45-60
MEATS		
Sear all roasts and poultry at 500 for 20-30 minutes uncovered. Reset to temperature given below—covered.		
Rare Roast Beef.....	400	15 mi. per lb.
Medium Roast Beef.....	400	20 mi. per lb.

FOOD	TEMP.	TIME (Minutes)
Pot Roast, Reset.....	325	3-5 hrs.
Pork, Reset.....	350	30 mi. per lb.
Lamb, Reset.....	375	25 mi. per lb.
Veal, Reset—same as lamb.		
Poultry, Reset.....	350-375	25 mi. per lb.
Meat Loaf.....	400	45-60
Meat Pie.....	450	15-20
	Reset 350	20-30
PIES		
Double Crust, Raw Filling.....	450	15-20
	Reset 350	20-30
Double Crust, Cooked Filling.....	450	15-20
	Reset 375	20-30
Open, Cross-cut.....	450	15-20
	Reset 375	15-25
Pastry Shell.....	450	8-10
Meringue.....	300	15
Cheese Straws.....	450	12-15
Puff Pastry Shells.....	450	15-20
VEGETABLES		
Cabbage, Scalloped.....	400	20-30
Corn, Scalloped, etc.....	400	25-40
Onions, Scalloped.....	375	1½-3 hrs.
Potatoes, Baked.....	400	45-60
Potatoes, Scalloped.....	350	1-1½ hrs.
Tomatoes.....	400	30-45
Squash.....	400	30-60
MISCELLANEOUS		
Cream Puffs.....	450	20 mi.
	Reset 325 for	25 mi.
FULL MEAL COOKING		
300 to 325 degrees for 2 hour meal.		
275 degrees for 3 hour meal.		
250 degrees for 4 to 5 hour meal.		
Sear all meats as in regular cooking.		
Cover all dishes, after adding small amount of boiling water.		
RULES FOR HANDLING CONTROL RANGES		
Place pointer at 550, turn gas on full and light, immediately set control at desired temperature, and wait until gas becomes perfectly quiet before placing foods in oven.		

Use Your Home Service Department

WOMEN who have had practical experience in home-making are best qualified to advise other women on problems of home service, whether they have to do with the more efficient use of gas appliances, better cooking, or improved ways of getting things done.

The Southern Counties Gas Company, for the above reasons, has established a Home Service Department, in charge of competent women who not only have had practical experience in home-making, but also have had college training in home economics or household arts.

Co-operation In Your Home

These women are prepared to come into your home, check the adjustment of your appliances, make sure that they are operating satisfactory . . . or to show you new and easier ways to bake biscuits, or make pie-crust, or short-cuts in housework that will give you more time for other things.

These trained specialists will be glad to discuss with you ways of improving the flavor and food value of fruits, vegetables, meats, and grains by retaining their valuable mineral salts, without the use of special and costly equipment.

Help With Luncheons, Club Events

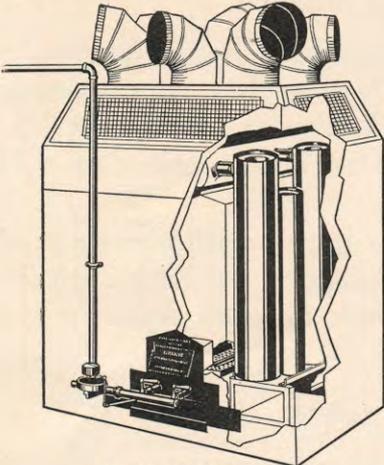
The Home Service Department director also can suggest menus and decorations for luncheons, dinners, club affairs; or the director will be glad to talk to your Parent-Teacher Association, Woman's club, or Church organizations, on any number of subjects having to do with home-making and women's interests generally.

This service is offered free to every customer of the Southern Counties Gas Company. It does not matter what type of appliances you are using, or where they were purchased. Our primary interest is not in selling appliances, but in assuring you the very best that gas can give you. Whenever you have need of service, advice, co-operation of any kind, 'phone your local gas company, and ask that the director of the Home Service Department call on you. There will be no charge; you will not be obligated in any way. We shall feel grateful to you for giving us an opportunity to be of help.

Heating Your Home

HERE in California we often make the mistake of endeavoring to heat our homes by makeshift methods, forgetting that, in spite of our very splendid climate, there usually are several evening and morning hours every day throughout several months of the year when real heat is required.

Home heating with gas passed the experimental stage long ago. It is so economical, so convenient, and so practical that it is now gaining universal popularity, even in sections much colder than ours. Its many advantages of cleanliness, safety, quietness, automatic control, and ease of operation commend it to everyone. Our trained engineers, without obligation or expense on your part, will be glad to show you how to plan the most satisfactory type of gas heating for your home.



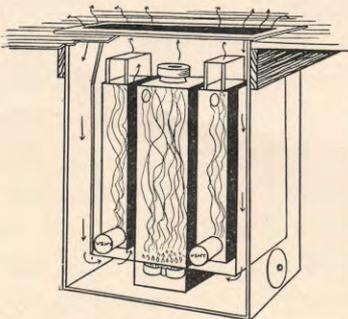
Unit Type Gas Furnace

had for each room. The furnace is turned on or off by a push button. Or, when uniform heat is required for hours at a time, an absolutely equal temperature may be maintained by means of a thermostat control.

The Unit Furnace

Unquestionably, the most wholesome and healthful heat for our homes is fresh, warm, circulating air. The best source of such heat and comfort throughout the home is a unit gas furnace, with automatic control, which can be installed somewhere under the house and requires the minimum of attention. With such a furnace we may have warm air registers in every room, and as many as we need. We may have heat only when and where we want it, and pay for only as much heat as we are using.

This type of furnace is most efficient when installed under the center of the house. A separate unit, with an individual control, may be



Gas Floor Furnace

The Floor Furnace

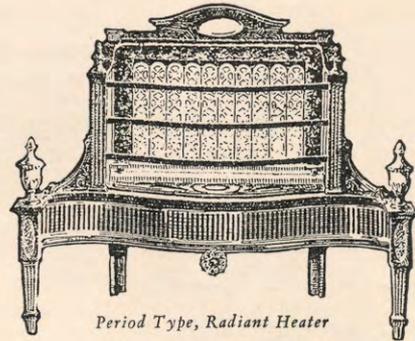
A simpler type of installation that may be quickly and inexpensively made is the floor furnace. No basement or other opening under the house is required, as this furnace is placed directly under the floor, whence the warm air circulates into the rooms. One may have as many separate floor furnaces as needed, just where they are needed. Our gas heating engineer can give exact figures as to requirements and estimates as to cost of installation and operation.

Various Forms of Independent Heating Units

In addition to the unit or floor furnaces, which are for permanent installation, there are various other forms of independent heating units, some of which have the added advantage of portability.

The Radiant Heater

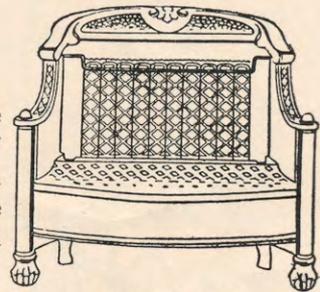
The radiant heater is built to fit into an open fire-place or grate, or it may simply be set in a convenient place in the room. With its glowing warmth, it is a very cheerful as well as comfortable companion for chilly evenings or early morning hours. It consumes very little gas when properly adjusted and operated, there are no fumes or odors, and it is so attractive in design and finish that it is welcomed in any room in the house.



Period Type, Radiant Heater

The Portable Heater

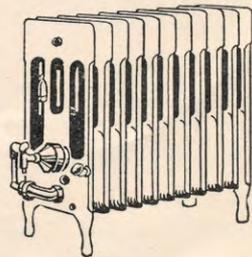
The portable heater is such a convenience that almost every home will find a use for one. As stated in the beginning, this type of heater will warm a kitchen for early morning breakfast so much more economically than will the common practice of turning on the oven that a good portable will pay for itself in a single season. Then it always will be available for use in other parts of the house.



A Portable Radiant Heater

Gasteam Radiators

A gas heating unit that is fast gaining in popularity is the Gasteam Radiator. Each radiator is a complete, independent unit, generating its own steam. You do not need any central boiler, as in the case of other steam-heating systems. Yet you have all the advantages of evenly distributed steam heat, and pleasantly moist air, of just the right quality for breathing. These radiators automatically regulate themselves and require no attention after lighting.



Modern "Gasteam" Radiator

For Proper Ventilation

It always is preferable to have any gas heating appliance used in living rooms connected with an outside flue or chimney, to carry off any possible odors. This also helps to maintain a good circulation of air in the room. If a vent or flue cannot be provided, a circulation of fresh air should be secured by lowering a window slightly at the top. As we all know, it is easier to heat fresh, live air than dead, stale air, so this added comfort really costs us nothing.

Triple-Tested Approved Appliances for Your Protection

PRACTICALLY all that has been said in preceding pages relates to gas appliances that you already have in your home. In selecting new appliances, there is now a simple and positive way of insuring the satisfactory, economical use of gas in your home. That is by insisting upon Triple-Tested Gas Appliances.



The Blue Star of the American Gas Association, proof of correctness in design, soundness in construction, efficiency and economy in operation.



The Blue Star of the Good Housekeeping Institute . . . proof of correctness in design and construction, plus the special qualities a woman wants in gas appliances.



The Triple-Tested O. K. Check of the Southern Counties Gas Company, proof that the appliance has been tested and found satisfactory in actual service in this territory.

Guaranteed By Your Own Gas Company

These Triple-Tested Appliances are installed, serviced, and guaranteed by your own Gas Company. Should any appliance bearing this Triple-Test Guarantee prove defective in itself, or be improperly installed, you have your own Gas Company's written and signed promise to make good every pledge.

Test No. 1. American Gas Association

Because the proper use of gas in the home is so important to all of us, all of the gas industries in America have joined in forming The American Gas Association and installing a \$500,000 laboratory in Cleveland, Ohio, for the express purpose of testing and improving appliances offered to gas users. This laboratory commands the services of the best gas engineers in the world, some selected from the U. S. Bureau of Standards, others from the U. S. Bureau of Mines. When a gas appliance has been approved by them, it is given permission to use the Blue Star of the American Gas Association, and it is endorsed without qualification by this association.

Test No. 2. Good Housekeeping Institute

In addition, the Good Housekeeping Institute, made up of the foremost domestic science experts in the country, and employing its own institute engineers, examines gas appliances not only for efficiency in design and construction, but for all those other many points of appearance, comfort, convenience, economy, that appeal to women.

Test No. 3. S. C. G. Engineers

Finally, for the protection of its customers, the Southern Counties Gas Company takes these twice-tested appliances, and, under the direction of skilled engineers and service experts from the entire Southern Counties territory, gives these appliances a third test . . . in actual service. These appliances are placed in homes and operated under normal conditions for sixty to ninety days, during which time they are closely watched. Then, if they measure up to Southern Counties Gas Company standards, these appliances receive the S. C. G. Triple-Test "O. K.," with which, when the appliance is installed by, or under the supervision of this company, goes a written certificate of satisfaction.



To Insure You the Best that Gas Can Give You From All Your Appliances

To insure you the very best that gas can give you, from all your appliances, old or new, your gas company maintains a complete service organization that is at your call, day or night.

24-Hour Emergency Service . . . If something goes wrong, no matter what the hour, simply 'phone your local service man. He will come promptly, and his expert help will cost you nothing.

Help in Selecting Appliances . . . No matter where you plan to buy your appliances, your gas company will gladly give you authoritative, impartial advice that will help you to select wisely.

Expert Installation Service, Free . . . On appliances bought from your own gas company, there is no installation charge of any kind and the proper installation and adjustment of your appliances is guaranteed.

Planning a New Home . . . If you are planning a new home, or remodeling, your company's experienced engineers will gladly give you free advice, plans, etc., to insure the proper placing of outlets.

To Make It Easy for You to Own the Best Appliances Money Can Buy

To make it easy for you to own Triple-Tested, Guaranteed appliances, the best money can buy, your gas company has worked out the following easy purchase plan:

1. Your Old Appliance Accepted as First Payment . . . No matter what the age or condition of the appliance you wish to replace, it will be accepted as first payment on any new appliance you select from your gas company.

2. No Installation Charges or Extras . . . There will be no installation charges, interest, bonuses, or other extras for you to pay. The price of your appliance covers everything.

3. Only 12 Easy Installments, Payable with your Gas Bills . . . The balance due after full credit is given for your old appliance is divided into twelve easy installments, which you pay with your monthly gas bills, while enjoying the service and savings of your new appliance.

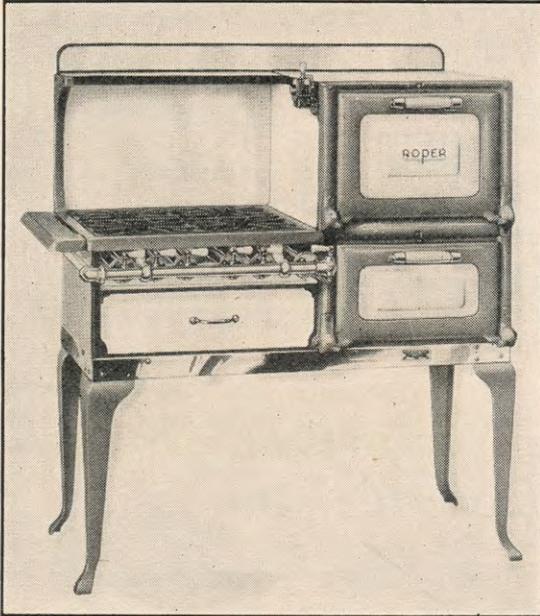
A Friendly, Local Organization

Finally, remember that your gas company is a friendly, local organization, as close to you, as anxious to please, as your banker or your grocer. Our people are friends and neighbors of yours, living in your community, sharing your interests. Never hesitate to go to them with your problems. They will welcome a chance to serve you; they are sincerely anxious to help you get the very best that gas can give you.

These Modern Appliances Make Household Tasks Easier

They Are Triple-Tested... Easy to Own

S.C.G.



GAS RANGES

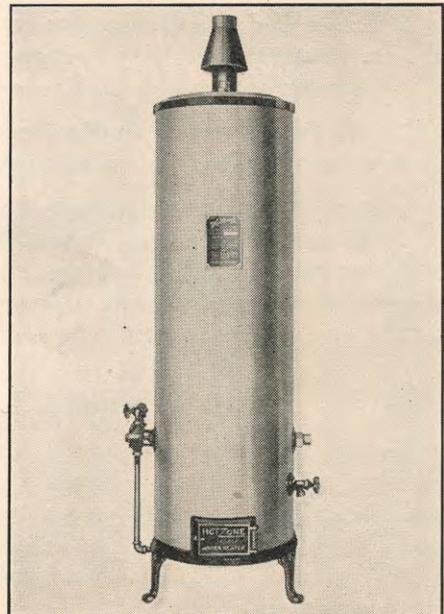
Your local Southern Counties Gas Company office offers you a complete selection of every type and size. Each is Triple-Tested, installed, serviced, and guaranteed by the Southern Counties Gas Company.

In addition to all their other advantages, these ranges offer you a color selection that will match any color scheme you have adopted for your kitchen. In planning a new kitchen, or to do over your present kitchen, be sure to see these new ranges, and get our Home Service Department's suggestions.

S.C.G.

WATER HEATERS

The modern, automatic, storage type, which automatically heat and keep stored, ready for instant use, day or night, a constant supply of hot water, under full pressure. Heaters are built in various sizes to meet the requirements of the small, medium-sized, or large family. Every model is Triple-Tested, installed, serviced, and guaranteed by The Southern Counties Gas Company.

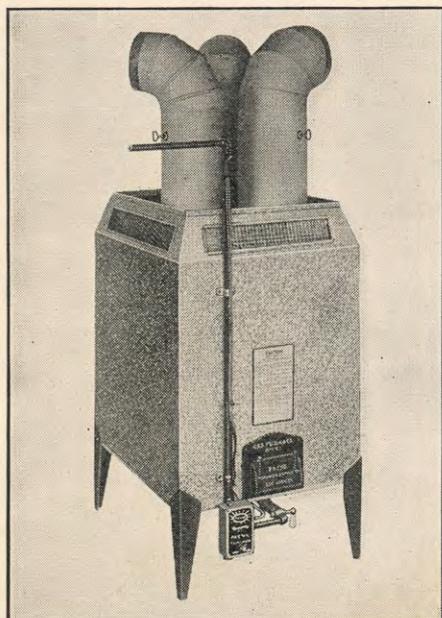
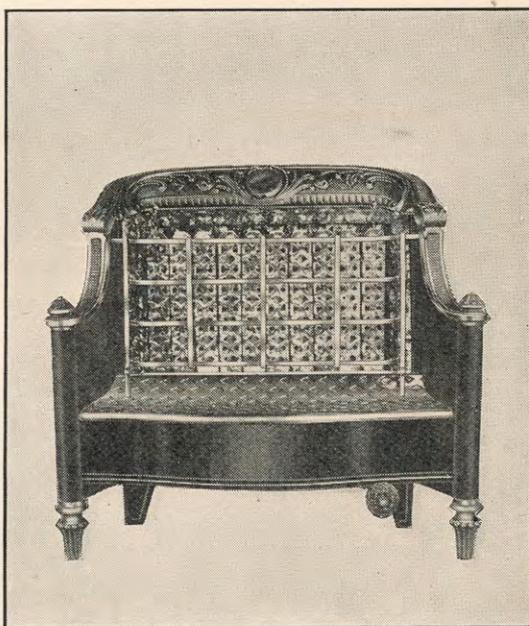


Here is Modern Comfort at a Moderate Cost

Easy to Own on the S. C. G. Purchase Plan

S.C.G.
**RADIANT
HEATERS**

Attractively designed and finished, and built to give a maximum of cheerful, abundant, instant heat for any room in the house, at the touch of a match. They are shown in various sizes, to answer every home requirement for auxiliary heat. Every model is Triple-Tested, installed, serviced, and guaranteed by the Southern Counties Gas Company.

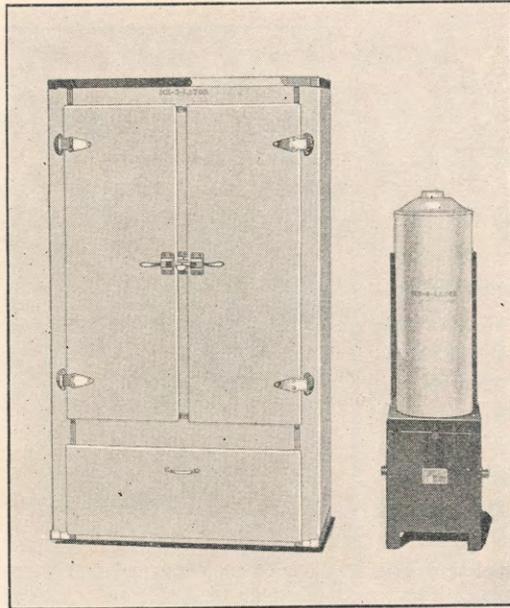


S.C.G.
**UNIT
FURNACES**

The modern method of heating homes, offering the utmost in comfort, convenience, and economy. Automatically controlled from any room in the home, supplying a constant circulation of fresh, warm air throughout the house. Also, floor furnaces, for installation in individual rooms. All triple-tested, and guaranteed by the Southern Counties Gas Company.

The Modern Method of Food-Keeping

The S.C.G. Purchase Plan makes it Easy to Own



GAS REFRIGERATION

"The Flame that Freezes"

COMPLETE refrigerators, with refrigeration units already installed, or independent units, for easy installation in your own ice box. The mechanism is absolutely noiseless, thoroughly dependable, and may be placed in a closet, in basement or other convenient place, distinct from the refrigerator itself. The cooling unit converts any ice box into a modern refrigerator.

SOUTHERN COUNTIES
GAS COMPANY

