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ED

All in the day's work

for the Garrod family



At Hall Farm, Little Blakenham, near Ipswich, Mrs. Garrod has a busy time. There's breakfast to cook, Pauline and Hazel to see off to school, the day's meals to plan. "The constant readiness of the Aga cuts work down," says Mrs. Garrod. "No fires to light, no waiting about."

Mr. Garrod farms 283 acres of mixed arable, rears 200 pedigree lambs, keeps cows, pigs, chickens and geese. As a modern farmer he is business manager, accountant and agriculturist all in one. A typical day's work would include inspecting his Suffolk ewes, helping the threshing team, giving a hand with the plough, ringing a pig — there's not much time to spare in Mr. Garrod's day.



Farmers are changing to the

AGA

Regd. Trade Mark



Butter making is a job Mrs. Garrod can sit down to.

To-day farmers' wives want their homes to be up to date. That's why they're changing to the Aga — they know it is the most efficient, labour-saving cooker. No fires to light — fuelling only twice a day. Cleaner kitchen. No fumes or smoke. Hot water any time — and a cosy kitchen always. Fuel savings from the Aga finally pay its cost.

The Aga Model E shown here with a six-gallon water tank has a guaranteed maximum fuel consumption of 3½ tons a year of COKE. A smaller 2-oven model is available with or without water heating. Aga models are from £85 to £115. Hire purchase terms from £2 a month.

Send today for full details of all Aga models. Write to: Aga Heat Ltd., 18-20, North Audley Street, London, W.1. (Proprietors: Allied Ironfounders Ltd.)

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