

5480 OVENS IN USE.
REID'S BAKING AND ROASTING PORTABLE STEEL OVEN.

Within the past five years this Oven has been sent into every part of the habitable globe. In this country, particularly, it has had a very large sale. There are now on the list Bakers, Hotels, Restaurants, Academies, Convents, Hospitals, County Houses, Asylums, Penitentiaries, and specially adapted for Passenger Steamers, and the Army and Navy. These Ovens occupy but little room, are easily handled, and can be got ready for cooking in a very short time. It is to be found in Cooking Schools, Agricultural Colleges, and in large Boarding Houses in great numbers. Many persons are still unacquainted with its merits. There are three sizes: Nos. 50, 60 and 70. I am shipping them in all directions. The sales last year more than doubled the sales of the previous year, and this year the Oven Department of the business is being driven to its fullest capacity. There is no test to which it can be subjected that will not be acceptable. I ONLY SELL TO THE CONSUMER ON USE, thus furnishing a better article at a lower price. You need not hesitate to order an Oven. The double walls are filled with a non-conducting material. The stove is inside, ninety five per cent. of the heat is literally utilized. FIVE CENTS' WORTH OF FUEL WILL BAKE A BARREL OF FLOUR INTO BREAD, AND ROAST MEAT IN PROPORTION.

THEY COST 70 PER CENT. LESS THAN BRICK.
DO NOT GET OUT OF ORDER.
DO THE WORK BETTER AND AT ONE-FIFTH THE COST OF FUEL.



A THERMOMETER TESTED TO 600° GOES WITH EACH OVEN.
STOVE IS INSIDE AND OUT OF SIGHT.

Takes up but Little Room.

Can put your hand on the outside of the oven when it is baking or roasting. Can be put close to a wooden wall or partition. As good a Roaster as Baker. As easily handled as a Cook-

Oven	DIMENSIONS.				NO. OF SHELVES		No. of Superficial Sq. Ft. of Baking Capacity of Shelves.	CAPACITY.
	Nos.	Width Inches	Depth Inches	Height Inches	Upper	Lower		
"	50	45	30	55	Has 6	1	30	Holds 60 2-lb. Loaves of Bread.
"	60	54	32	63	" 8	6	40	Holds 100 2-lb. Loaves of Bread.
"	70	60	32	72	" 10	6	60	Holds 150 2-lb. Loaves of Bread.

ing Stove. No fitting. All ready to start fire. Here are the Dimensions and Capacity of the Patent Baker and Roaster; the Number and Size of Shelves; the Number of Loaves of Bread they Bake, etc., etc. Notice this particularly.

I DRAW YOUR ATTENTION TO WHAT OTHERS SAY OF IT.

We frequently sell two and three Ovens to one party.

Halifax Hotel, Halifax, N. S., June 10th, 1889.
 Mr. S. H. Sugatt, Dear Sir.—The Reid's Baking and Roasting Portable Oven purchased from you, so far is pronounced by our Cook to be a first-class baker and roaster. The meats are better cooked and they retain their juices. Pastry is evenly cooked and nicely browned, both top and bottom. There is no dust, dirt, or uncleanness about it, no danger from fuel, and the small quantity of coal used for the work is surprising.
 H. HESLEIN & SONS, Proprietors.

Windsor, May 27th, 1889.
 S. H. Sugatt, Sir. The Oven purchased from you is all you said it was, it uses very little fuel, and occupies but little room. I cannot say too much in praise of the work it does. The bread it bakes is excellent. Pastry, cakes, etc., have a beautiful brown, both top and bottom, and are thoroughly baked through.
 Yours truly,
 CHAS. N. FIELING.

New Revere House, Pictou, N. S., Mar. 17th, 1889.
 S. H. Sugatt, Sir.—Your Oven has been in use in my house for nearly nine months, and has given great satisfaction. It is a thorough baker and does its work well and economically. I can say I would not be without one, and have no hesitation in recommending this oven to any one who may require one.
 C. L. ROOP.

Halifax, N. S., August 28th, 1888.
 S. H. Sugatt, Sir.—The Reid Baking and Roasting Portable Oven No. 50, I purchased from you gives perfect satisfaction. I cannot speak too highly of the work it has done. In fact, if I could not get another, I would not sell it for double the price I paid. I prefer it to any other oven I have ever used.
 CHAS. ROZAR, 60 Gottingen St.
 H. MORTIMER.

St. Dunstan's College, Charlottetown, P. E. I., Nov. 17th, 1888.
 S. H. Sugatt, Sir.—Your Oven No. 50, is giving entire satisfaction. For baking bread, biscuits, pastry and roasting meats it is unsurpassed. Its economy in fuel is one of its many good qualities. I can recommend it to anyone in need of an oven.
 J. C. McDONALD, Rector.

Halifax, N. S., Feb. 18th, 1889.
 S. H. Sugatt, Sir. The Reid Baking and Roasting Oven I purchased of you is a thorough baker. I am using it every day for all kinds of pastry, cakes, etc. For bread it has no equal, being better than a brick oven, and no trouble to run it, requiring such a small quantity of coal, I would recommend it to anyone as it has given me great satisfaction.
 Yours truly,
 H. C. LOCKHART.

King's Hotel, Lunenburg, N. S., Jan. 12th, 1888.
 S. H. Sugatt, Dear Sir.—About two months ago I got one of your ovens and put it up in my hotel, and it is giving every satisfaction, the baking and roasting is excellent. I would not be without one.
 Yours truly,
 JAMES W. KING.

Halifax, N. S., Aug. 22, 1888.
 S. H. Sugatt, Sir.—The No. 50 "Reid's Baking and Roasting Portable Oven" I purchased from you gives perfect satisfaction. It is a splendid baker, uses little fuel, is easily heated, and no trouble to run. When once heated is always ready, and as one baking is finished another can immediately be put in. I can recommend it to any one in need of an oven.
 H. G. EARL, 90 Gottingen St.

New Glasgow, N. S., March 27th, 1889.
 S. H. Sugatt, Sir.—I have used your Oven for four months, and although at first I did not care to take it, yet I do not regret doing so, it bakes splendidly. I do not think I could do the work that is done with it by using five times the amount of fuel. I am willing to recommend it to any one as a convenience, a good baker and a saving of both labor and fuel.
 Very truly,
 MRS. N. MACKENZIE.

Collegiate School, Windsor, N. S., June 1st, 1889.
 S. H. Sugatt, Sir.—Your "Combination Oven" now in use at the Collegiate School is giving every satisfaction. Now that the Cook has learned how to manage it, I think that she would find some difficulty in getting along without it. It certainly is a most useful article in a household as large as ours. I can recommend it as being all that is claimed for it.
 Yours truly,
 ARSOLDS MILLER, Headmaster.

Halifax, May 27th, 1889, 100 Argyle St.
 I have had your Oven in use for some time, and I cannot speak too highly of its baking qualities. It saves time, labor and fuel, I do ten times as much work with less fuel than I use in an ordinary stove. I am much pleased to say it is superior to what you represented it. I had no assistance in starting it and no trouble in making it do its work satisfactorily from the first baking. I would not be without it for double its cost.
 Yours truly,
 FRANCIS FRY.

Halifax, N. S., April 9th, 1889.
 S. H. Sugatt, Sir.—I am pleased to inform you that the Reid's Oven supplied to me is giving every satisfaction. After a trial of four weeks it has proved itself capable of baking any kind of Loaf bread, Pound Cakes, Biscuits and Pastry. I may say that I had doubts after ordering it, as out of its good qualities, but am now happy to say these have been removed and I confidently recommend them as superior to the brick ovens, as instead of losing heat it gains. Every day finds an improvement, the more I work it the better I like it, there is also a greater saving of labor, more cleanliness, and about a third of the cost for fuel. About three scuttles of

College of St. Francis Xavier, Antigonish, N. S., Nov. 29th, 1888.
 S. H. Sugatt, Sir.—About a month ago you put up a Reid Bake Oven (No. 50) in this College. It has been in use ever since and has given great satisfaction. The Cook is very pronounced in praise of its many good qualities. It now does all the baking for seventy persons, and would bake for a good many more. The quality of the bread is excellent.
 Yours truly,
 N. McNEIL, Rector.

Hanthon House, St. Margaret's Bay Road, Feb. 18th, 1889.
 S. H. Sugatt, Sir. The Reid Baking and Roasting Oven I purchased of you is working splendidly. I had a party of eighty people on Saturday last and had no trouble to do the cooking. No trouble now to cook a dinner for a large party at short notice. The bread it bakes is excellent. No person who has large parties to prepare for at short notice should be without one.
 Yours truly,
 WM. WILSON.

Scottish Bakery, 233 Barrington St., Halifax, N. S., April 9th, 1889.
 S. H. Sugatt, Sir.—I am pleased to inform you that the Reid's Oven supplied to me is giving every satisfaction. After a trial of four weeks it has proved itself capable of baking any kind of Loaf bread, Pound Cakes, Biscuits and Pastry. I may say that I had doubts after ordering it, as out of its good qualities, but am now happy to say these have been removed and I confidently recommend them as superior to the brick ovens, as instead of losing heat it gains. Every day finds an improvement, the more I work it the better I like it, there is also a greater saving of labor, more cleanliness, and about a third of the cost for fuel. About three scuttles of

School of Domestic Economy, Iowa Agricultural College, Ames, Iowa, April 3rd, 1888.
 Adam Reid, Esq., Letter No. 1.—It is nearly a year since I first used your Bake Oven (No. 60) and I can say now what I have repeatedly said, that in all my experience I have never seen better work than that which your oven turns out. The one in use here works just as well as the first used at Chattanooga, N. Y., last year. Yours respectfully,
 EMMA P. EWING.
 May 2nd, 1888.
 Letter No. 2.—The oven in use here is still "in good shape," and continues to give satisfaction.
 EMMA P. EWING.

S. H. SUGATT, Truro, Colchester Co., Nova Scotia, - - Agent for Dominion of Canada.
 This Oven is Absolutely Fire-Proof, has a Round Stove with Shaking Grate, is Simplicity itself. No outside arrangement can possibly heat an oven satisfactorily.