Queen Hotel,
Yarmouth, N. S., March 24th, 1890.

S. H. Sugatt, Dear Sir,—Since writing you last Oven for two years, and am quite satisfied with it.
Yours truly, E. M. Nichols.

Lunenburg, Jan. 21, 1890.

S. H. Sugatt, Sir,—Your Oven still continues to give perfect satisfaction, and I can recommend it to any one in need of one.
Yours truly, Jas. King.

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.

New Glasgow, April 2nd, 1890.

S. H. Sugatt,—Your Oven gives complete satisfaction. I do not know, now I have got used to it, how I could part with it. It is saving in every sense of the word, beside having everything cooked so satisfactorily.
Yours truly, Mrs. N. McKenzie.

Mrs. N. McKenzie.

New Revere House,
Pictou, N. S., March 6th, 1890.

S. H. Sugatt, Dear Sir,—I have had one of your Ovens for two years, and am quite satisfied with it.
Yours truly, C. L. Rood.

I DRAW YOUR ATTENTION TO WHAT OTHERS SAY OF IT.

Scotch 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, about its good qualities, but am now happy to say that 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 coal does all one day's baking by putting on two or three shovefuls at the start, and letting it get red, we can have it ready in half an hour for baking, adding a shovelful to keep it alive, and can suit it for any kind of baking. Hoping you will have a large sale for them, as they have only to be known to be appreciated.
I am, yours respectfully,
H. Montgomerie.

It is so simple, clean and easily worked that it is a pleasure to use it. If you want any reference you can refer to me. I would not be without it for a great deal.
Yours truly, Mrs. Lida Mitchener.

Hantsport, N. S., March 11th, 1890.

S. H. Sugatt, Dear Sir,—The Reid Baking and Roasting Oven purchased from you gives splendid satisfaction. It is all you recommended it to be.

College of St. Francis Xavier, Antigonish, N. S.,
Nov. 20th, 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 great many more. The quality of the bread is excellent.
Yours truly, N. McNeil, Rector.

St. Francis Xavier College, Antigonish, N. S.,
April 4th, 1890.

S. H. Sugatt, Dear Sir,—The Reid's Baker and Roaster you sold me in 1888 has been in constant use here since then, and has given great satisfaction. During the past winter all the baking and roasting required for eighty five persons were done with ease and satisfaction.
Yours truly, N. McNeil.

Yarmouth, N. S., March 27th, 1889.

S. H. Sugatt, Dear Sir,—Your Oven is still giving the best satisfaction. For baking bread, biscuits and pastry and for roasting meats it is unsurpassed. After a trial of one months all my doubts have been removed in regard to its saving of fuel and labor. Less than two scuttles of coal will keep it in baking order from six in the morning till ten at night. Every day finds an improvement, and the more I work it the better I like it. It is certainly a most useful article, and I would not sell it for double the price I paid for it. I am 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, and I can highly recommend it to any one in need of an oven.
Yours truly, F. A. Morse.

Halifax, May 27th, 1889, 109 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, Frances Fay.

Halifax, N. S., March 12th, 1890.

S. H. Sugatt, Dear Sir,—The Oven is working all right now, the tinsmiths found a large hole about 2 feet long in the pipe leading to the store. It is now working like a charm.
Yours, &c., F. Fay.

Halifax, N. S., August 28th, 1888.

S. H. Sugatt, Sir,—The Reid Baking and Roasting Portable Oven No. 60, 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. Rozee, 69 Gottingen St.

Windsor, March 1, 1890.

Mr. A. Reid,—We have used your Oven in our Bakery, 681 Michigan Ave., Detroit, for over six months, and find it to be a first class and economical baker. There is nothing in the line of bread, cakes or pastry it will not bake better than the usual bakers' brick oven, and we can bake as much bread in it as we can in a 10x12 brick oven, by reason of its being continuous. A few small shovels of coal runs it all day.
Yours,
J. H. Cuther & Co., Bakery.

Still continues satisfactory.
Capt. N. Fielding.

March 11th, 1890.

S. H. Sugatt, Sir,—You put up a Reid's Oven in my Restaurant last Nov. It is all you said it would and occupies but little room. I am using it 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,
Capt. N. Fielding.

Halifax, N. S., Feb. 18th, 1889.

S. H. Sugatt, Sir,—The Reid Baking and Roasting Oven purchased from you is a thorough success. For bread it has no equal, for all kinds of pastry it every day for all kinds of cake. For bread it has no equal, in a brick oven, and up trouble to do such a small quantity of coal, I recommend it to anyone as it has given me satisfaction.
Yours truly,
R. C. Lockhart.

Restaurant and Bakery, Parrsboro', N. S.
March 11, 1890.

S. H. Sugatt, Dear Sir,—The Reid Baking and Roasting Oven for Dominion of Canada.

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.

REID'S BRANCH.

S. H. SUGATT, - - TRURO, COLCHESTER COUNTY,

Agent for Dominion of Canada for

REID'S BAKING AND ROASTING PORTABLE OVEN AND PEERLESS ASH-SIFTER.

The Peerless Ash-Sifter

In presenting the Peerless Ash Sifter to the public, we do so with the utmost confidence in its merits. Its working qualities have been thoroughly tested, and experience shows it to be the most perfect, complete, durable, and easiest working Ash Sifter ever offered to the public.

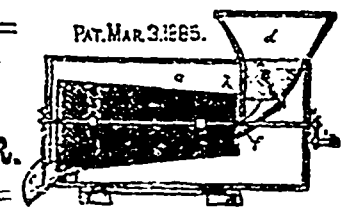
A Glance at its merits will at once commend it to the judgment of all, while a trial will demonstrate beyond doubt that it is what its name indicates—unequaled.

This model Sifter is made with Japanned Wire Cylinder Sieve. It works easily, and sifts rapidly the unconsumed coal, and makes no dust or dirt. By turning the crank a few times the ashes fall into the barrel, and the sifted coal into the hod.

Those who have occasion to sift ashes will find the task a pleasant one in comparison to what it usually is.

For economy there is nothing like it in the market. As the Sifter rests on the barrel, wasteful servants will be compelled to sift the ashes, as they will find it much lighter work to turn the crank than to lift the Sifter off and throw the unsifted ashes into the barrel.

This Cut Shows a Sectional View
OF THE
PEERLESS ASH SIFTER.



The ashes to be sifted are poured into the hopper *d*, and pass down the extension *e*, and inclined chute *f*, fall into the frustrum-shaped drum *h*, which, being turned by the handle, causes a violent agitation of the ashes. The dust and finer portions pass through the meshes of the drum and are dropped into the barrel or other receptacle below the casing, while the coal and larger portions gradually work down the inclined inner surface, and discharge through the chute *c*, into the coal hod or pail, ready for use.

If the drum should become clogged in any way, the top section *a*, and with it the drum, can be thrown back, thus giving easy and prompt access to the interior of the casing.

No. 2 Sifter has a Cylinder 22 in. long, 13 in. in diamter, and will hold a bushel of cinders.

PRICE—No. 1, $2.25. No. 2, $2.75.

Halifax, N. S., 18th April, 1890.

To S. H. Sugatt, Esq. *Dear Sir,*—Your Ash Sifter is a success. The one I got from you works well, and in a year will save its cost ten times over. Any ordinary family using your Sifter should make a great saving in coal bills.
Yours truly, J. C. Mackintosh.

New Parker House, Truro, N. S., March 12th, 1890.

S. H. Sugatt. *Dear Sir,*—Your Peerless Ash Sifter has had a faithful trial at our hands, and we unhesitatingly recommend it to all housekeepers as a valuable assistant.
Yours truly, C. Schroder.

Truro, N. S., March 12th, 1890.

S. H. Sugatt. *Dear Sir,*—Your Peerless Ash Sifter is a valuable addition to any household in the saving of coal, time, and the annoyance of dust.
Respectfully yours, Luther Archibald.

Learment House, Truro, N. S., March 12th, 1890.

S. H. Sugatt. *Dear Sir,*—Between the old method of sifting ashes and your Peerless Sifter, there can be no comparison, and I heartily recommend it to all hotels as a means of saving, time, coal and dust.
Yours, A. Learment.

AGENTS WANTED EVERYWHERE.