

You Can Become An Expert Cook

—able to cook every kind of food to the highest perfection—from a large sized roast to a delicate piece of fancy pastry. Also reduce your cooking expenses—do away with all your cooking troubles, dirt, unnecessary labor and cooking-uncertainty. The "STERLING RANGE" will accomplish all this for you—and more. Scientifically built by practical men who realized the shortcomings of the average range, and built the "STERLING" as a shining example of the perfect range. "STERLING RANGE" users say that for all-round perfection it "Has No Equal."

STERLING RANGE

Only a small comparison is needed to conclusively prove the superiority of the "STERLING RANGE" over all other makes. No matter what part of the range is considered—-hearth, grates, fire box, flues, oven, dampers, ashpan, even to the smallest detail—you'll find some point of advantage.

The "STERLING RANGE" contains every improvement in range construction it is possible for human ingenuity to devise. No other range manufactured throughout the whole world can duplicate the valuable features illustrated in this advertisement. In all the "STERLING RANGE" has twenty unique and distinct improvements in range construction.

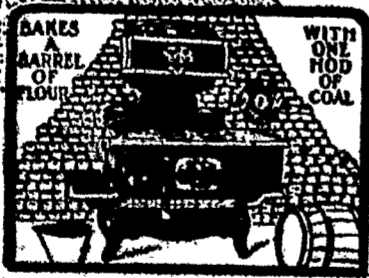
You would be interested to have the "STERLING RANGE" thoroughly explained to you. Let us show you the range point by point, feature by feature—explain and prove to you just why it "Has No Equal." Call—no obligation to you.

FOR SALE IN ROCHESTER BY:—

WEIS & FISHER COMPANY

Two Stores { 443 Clinton Avenue N.
50-54 State Street

Write the Sill Stove Works, Rochester, N. Y., for free booklet "About the Sterling Range." Contains much valuable information on cooking.



We issued a \$1000.00 challenge for any other range to duplicate the "STERLING'S" feat of baking. Challenge was not accepted Reason—the "STERLING RANGE" "Has No Equal."



STERLING PATENT OVEN circulates a steady stream of heated air inside oven—top, bottom, sides, corners—all of equal heat. Results—perfect, evenly-cooked food.

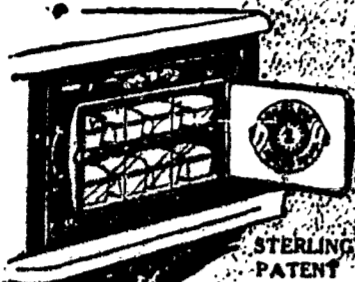
For Sale in Rochester by

F. B. Callister, 131 Main St. W.
Weis & Fisher Co., 50-54 State St.
Weis & Fisher Co., 443 Clinton Ave. N.
Bennett & Mason Co., 111 State St.

H. F. Beach, 240 Portland Ave.
C. F. Rodenbeck, 388 South Ave.
J. P. Josh, 150 Reynolds St.
Smith & Oberat, 172 West Ave.

J. A. Lawrence, 731 Clinton Ave. South
Sturmer House Furniture Co., 113 Joseph A.
Kesel & Frank, 373 Lyell Ave.
A. H. Walker, 198 Hudson Ave.

SILL STOVE WORKS, Makers, Rochester, N. Y.



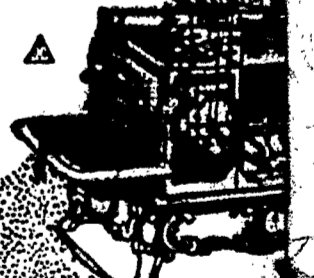
STERLING PATENT TRANSPARENT OVEN DOOR. No need to constantly open door, which loses heat and harms food by constant change in temperature. You can see right through the pure, mica double door.



STERLING PATENT LIFT PLATE gives quick and easy access to all parts of fire. Does away with the nuisance of frequently removing and replacing griddles. Makes all oven fire-feeding easy, too—three bettering combustion and saving coal. Also ask to see the Patent Broiler for use with Lift Plate.



STERLING PATENT HEAT SHIELD. Lifts up and held by a coil swinging right side range. Wide ashpan and ashbox.



STERLING PATENT OVEN heats all oven plates to same degree. Side of the same temperature as from it. Wonderful.

ROCHESTER, N. Y.