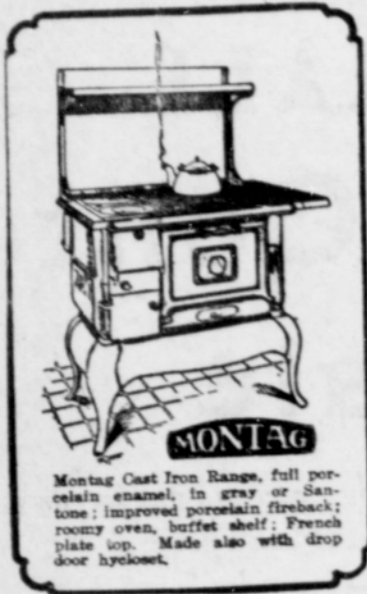


\$84.00 All enamel Montag Ranges And Up

Special low payment terms



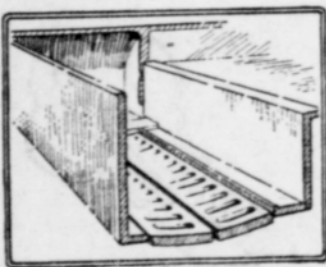
Easy to Clean

Gleaming Montag nickel, smooth-surfaced iron or steel, and beautiful Montag porcelain enamel need only the touch of a damp cloth to be kept bright and shining. Montag Ranges are designed for practical cleanliness,—no fussy ornamentations, hard-to-clean corners—just smooth, broad surfaces.

Quick Firing

The drafts in a Montag Range are so arranged that the whole length and breadth of the grates have an even supply of air. This brings the fire up quickly.

Wide and Shallow Montag Firebox



In the Montag firebox is incorporated Montag's 40 years of experience in building stoves in which may be used western fuels with economy and efficiency. Its width allows ample space for hot water coils where wood is used for fuel. Its shallowness brings even a small fire in close contact with the stove top, precluding fuel waste in bringing the fire to a cooking heat. The flames spread, too, allowing heat area for placing more cooking utensils directly on the heat.

Of Finest Materials

The materials which go into a Montag are known to be the best because these ranges are built complete in the great Montag Plant. You get Montag iron-castings, long-wearing Montag nickel-plate, and durable Montag porcelain enamel. Rustresisting Armco iron is exclusively used for Montag Range bodies and Toncan metal, the finest rust-resisting iron ever produced for oven linings, which is attractive, durable, anti-corrosive, easily cleaned, non-flaking and sanitary.

Beautifully Enameled

All enameling is done in the Montag plant, and for smoothness, richness of color and durability is the equal of any American or foreign work. It is done on specially tested iron which, because of its purity, fuses perfectly with the enamel so that iron and enamel are practically one piece. Montag porcelain enamels may be had in pure white, a handsome gray, or the new Santone—a light creamy buff color originated by Montag.

Buffet Shelf

Montag designed the buffet shelf for Western cooks because of its practical cleanliness. It also lends outstanding beauty to the proportions of the range. It is a modern thought in full keeping with Montag abreast-of-the-times designs. Buffet shelf or door high closet are optional on most Montag Ranges.

Well Proportioned

Montag simplicity of design adds to the beauty and efficiency of Montag Ranges.

They are well proportioned—made to fit the average kitchen—just high enough, just low enough for the average woman's convenience.

Wide Variety of Design

There is such a variety of style and price in the Montag line that every taste and pocketbook can be equally well gratified. The Montag Ranges illustrated only suggest this variety.

Your Old Stove--- Taken in as an allowance on New Montag Range



Semi-Enamel Montag Ranges

\$65.00 And Up



Ask about our "New Range-for-old" Plan



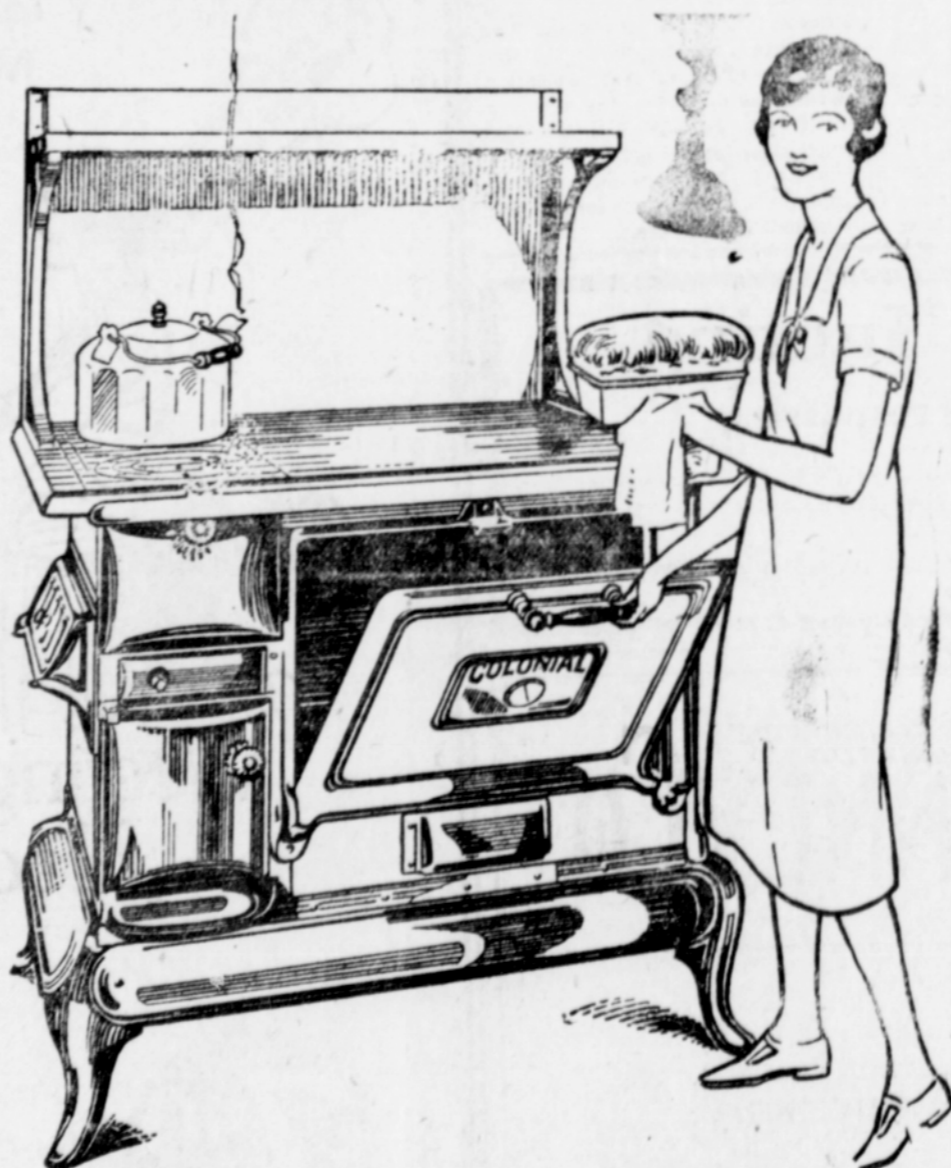
Starting **Monday, October 17**

Our Demonstration Sale



COLONIAL Ranges

and continuing to **Saturday, October 29**



They're Here! The new Montag Ranges are all ready for your inspection.

Handsome designs! Wonderful porcelain enamels! Gleaming nickle! My, they are beauties!

And so efficient! Enjoyed by women throughout the Northwest as the "quickest cooks," "best bakers" and the "most economical."

The factory representative will be here during this event to fully demonstrate all Montag features.

WRIGHT & SON

HARDWARE — FURNITURE — PAINT

Electric or Gas Plate Attachments

All Montag Ranges may be equipped with either gas or electric plate attachment, thus giving Montag owners the benefit of combination cooking facilities in convenient and economical form. The Montag electric plate attachment has two 9-inch 1000 watt elements, with 3-heat reversible switches.

Oven Thermometer

All Montag Ranges are now equipped with oven door thermometers, which are true and trustworthy. Thus baking is a matter of knowledge instead of guess work.

A Perfect Baker

The Montag Range is famous for its baking. The large-size oven, surrounded by roomy heating spaces, is quickly ready for business. The sliding damper regulates the volume of heat going to the oven for fast or slow baking. And the ovens are scientifically constructed to hold an even heat.



Montag ovens are conveniently sized for usual home requirements.

Reservoir and Coil Installation

Montag Ranges may be equipped where desired with either reservoir or coils for hot water supply.

French Plate Top

One solid piece of polished, reinforced iron over the oven does away with the heat-leaking crevices around the back lids. Being highly polished it may be used for cooking hotcakes, etc., just as is done in hotels and restaurants. A Montag innovation for Western cooks. French plate top or regular six-lid top is optional on all Montag Ranges.

Toncan Iron Oven Linings In Steel

Toncan iron resists rust, precluding probability of leaks for heat and smoke. All seams are electrically welded and the whole oven is so suspended as to give maximum even heat in all parts. The new French oven bottom doesn't warp, and adds to the long life of Montag Steel Ranges.

\$10 Free

Merchandise credit

With every range purchased during this Sale. A \$10.00 Merchandise Credit on any furniture or rugs, will be given or your choice of a 9 x 12 Certainteed Rug or Rocker, as shown in our display window.

Terms if Desired