

# A Revolution in Cooking!

*Tough Meats Made Tender. More Bread and of a better quality produced*

BY USING THE

## Wire Gauze Oven Door

FOUND EXCLUSIVELY ON THE

# HUB Ranges.

Meats cooked well done are as juicy as those cooked rare in other ranges. No basting is required, and Steak, Ham, Fish, etc., can be broiled in the Oven as perfectly as over live coals.

Three Hub Ranges used by the Boston Cooking School. Fifteen Hub Ranges used by the New York Cooking School.

The Hub Ranges will bake in the open air with the thermometer at zero, as well as other ranges will in a warm kitchen.



The HUB Ranges are Sold Everywhere.  
If you cannot find them at your Dealers write us for prices.

**SMITH & ANTHONY CO., 48 to 54 Union Street, Boston.**

MAKERS OF HUB STOVES AND HEATERS.