

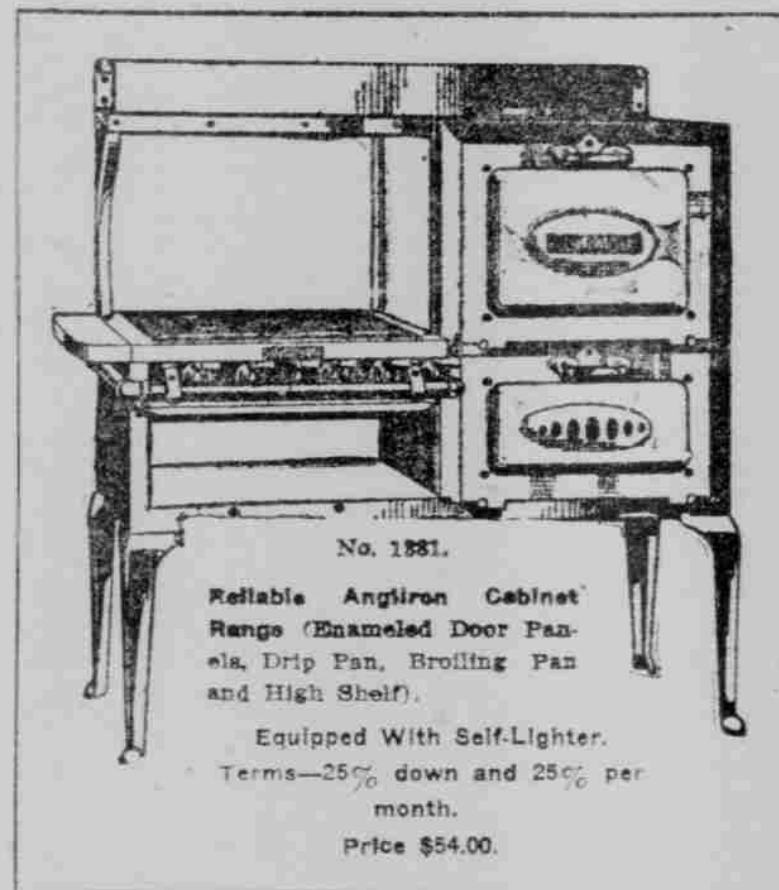
**ANNUAL GAS
RANGE SALE
SAVE \$5.00**

COOKING and baking with a coal range is difficult because of the uncertain, variable heat. It is wasteful, for the fire must be kept burning even when the heat is not actually being used.

Dirt, Dust and Ashes are Inevitable

A Cabinet Gas Range

Gives a steady, Certain Heat that can be regulated so that the desired temperature can be maintained in the oven.



There is No Waste of Fuel

For the instant the cooking is done the gas can be shut off, and re-lighted instantly when needed again



Not only is the fuel clean and odorless---the whole range is designed to forbid the accumulation of dirt and to make it easy to clean and keep clean.

During our Annual Gas Range Sale we will—from April 15 up to and including April 27—give a Special Discount of **\$5.00** on all Reliable Ranges

Come in and See the New Improved Designs

Northern Indiana Gas & Electric Company
571 Hohman Street

Telephones:

Hammond 2300. East Chicago 86
Indiana Harbor 811. Whiting 46