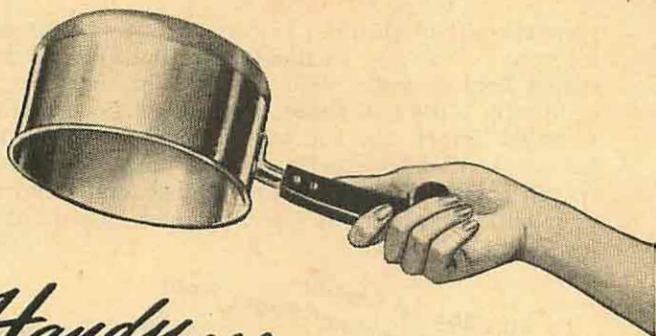
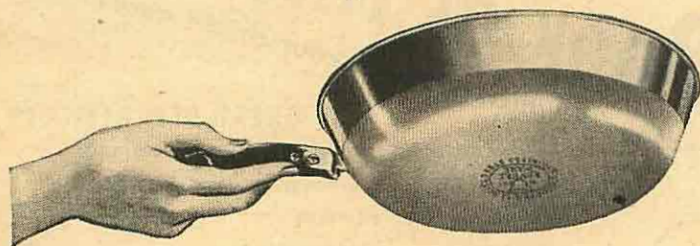


*It's Handsome*



*and Handy...*



*Revere* **COPPER-CLAD  
STAINLESS STEEL** *Ware*

The first time you use Revere Ware you will realize why the fortunate women who bought these cooking utensils before the war call them "Kitchen Jewels". It is so much easier to cook the Revere "waterless" way. The heavy copper bottoms of the pans heat up so quickly and so evenly. You save time. You save fuel. You save the natural vitamins and minerals. After use, soap and water are usually all that it takes to restore the silver-like lustre. Before you buy cooking utensils, look at the original Revere copper-clad stainless steel Ware, particularly if you want *lasting* service. Millions of women have used Revere Ware for more than seven years with no report yet of a single utensil wearing out.

Listen to *Exploring the Unknown* on the Mutual network every Sunday Evening, 9 to 9:30 pm, EST.

**REVERE COPPER AND BRASS INCORPORATED**  
Rome Manufacturing Company Division, Rome, N. Y.

P.S. Look for the copper clad  bottom