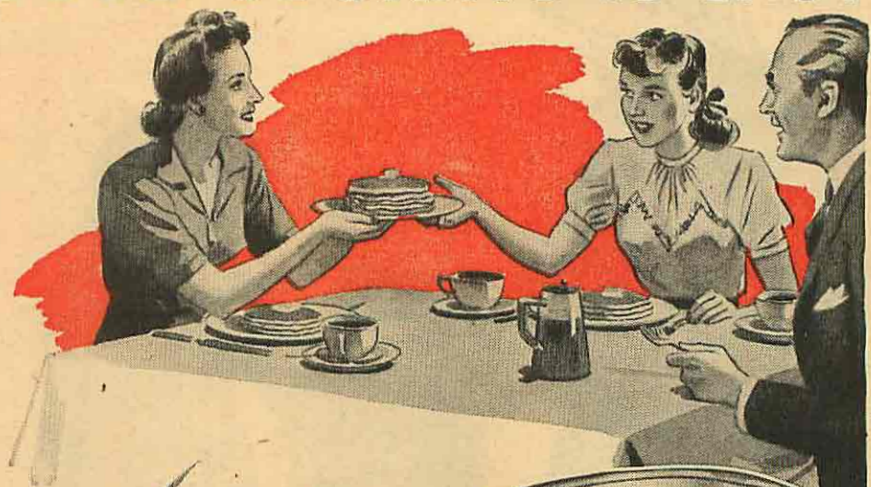


# GOOD COOKING IS EASY



The Revere method of "waterless" cooking saves time and money, preserves vitamins and food values, and brings new goodness to your favorite dishes. The secret is in the thick copper bottom which spreads the heat so quickly and evenly and makes Revere copper-clad stainless steel ware practically indestructible. After you have prepared food this way just once you'll never be satisfied again with old-fashioned methods. You'll find that these beautiful, gleaming utensils brighten your kitchen, lighten your work and are as easy to clean as glass or china. But make sure you get the *real* Revere copper-clad stainless steel ware. Look for the Revere trade-mark on the thick copper bottom. Listen to *Exploring the Unknown* on the Mutual Network every Sunday evening, 9 to 9:30 P.M., EST.



**REVERE COPPER AND BRASS INCORPORATED**

Rome Manufacturing Company Division, Rome, New York