

It's always time for **Revere Ware**

Vegetables and fruits retain that wonderful garden-fresh flavor when they're cooked the Revere low heat "waterless" way. And you save the precious vitamins and minerals that protect health and vitality. The copper bottom conducts heat fast, also spreads heat evenly, to avoid hot spots. Gleaming stainless steel is easily cleaned. Thus kitchen work is eased, fuel bills are lowered, kitchens are cooler, odors are reduced when you use beautiful, Copper-Clad Stainless Steel Revere Ware. Join the happy millions who have found that it is always time for Revere Ware when it's time to start cooking. You will find skillers, sauce pots and pans, kettles, double boilers, mixing bowls, racks and many other "Kitchen Jewels" at your favorite store in the United States and Canada. Look for the Revere Seal on the copper bottom to make sure you get the finest cooking utensils that money can buy. Revere Copper and Brass Incorporated, Rome Manufacturing Company Division, Rome, N.Y.

SEE REVERE'S "MEET THE PRESS" ON NBC TELEVISION EVERY SUNDAY

