

Let's face it...



COPPER

makes the difference!

Copper, the oldest metal known to mankind, conducts heat faster than any other metal used in cooking utensils. That's why

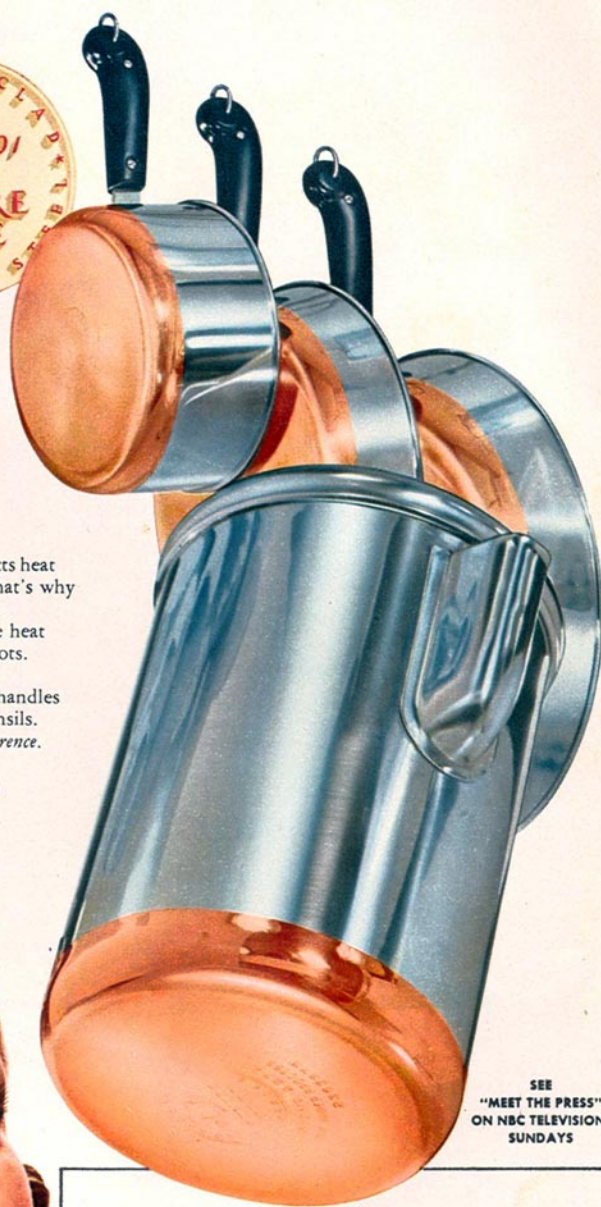
Revere Ware has copper *where it counts*—on the bottom where heat meets utensil. Copper spreads the heat quicker, more evenly... so you save fuel and avoid hot spots.

Revere Ware's thick copper bottoms combine with gleaming stainless steel bodies and cool Bakelite handles to make the world's finest, most durable cooking utensils.

Try Revere Ware and discover that *copper makes the difference*.

Buy Revere Ware at your dealers today.

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



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SUNDAYS

HERE'S PROOF THAT COPPER HAS MUCH GREATER HEAT CONDUCTIVITY* THAN ANY OTHER MATERIALS USED IN UTENSILS

Copper	100.0%
Aluminum	54.2%
Cast Iron	11.9%
Steel	11.8%
Glass	.002%

*Taken at 100° C., the boiling point of water.

Source: Handbook of Chemistry and Physics—34th edition.

