



How to pamper an egg . . . Revere Ware Style

Place a little butter, oleo, or other shortening in a Revere Ware Skillet. Now the heat . . . oh . . . ever so little, because Copper on the bottom spreads the heat fast and evenly under the utensil. Now break an egg into the Skillet and watch Revere Ware go to work! And you'll marvel at the wonderful-tasting foods you cook in other Revere Ware, too . . . because, when you cook over low heat with Copper-Clad Stainless Steel Revere Ware, you protect the purity and flavor of your foods . . . keep in the health-building vitamins, minerals and colors . . . give your foods their true taste values! Why not try Revere Ware for all your cooking? Revere Copper and Brass Incorporated, Rome, N. Y.



P.S. There are over 100 Revere Ware utensils, including Sauce Pans, Tea Kettles, Canisters and Coffee Makers at your favorite store!