

# Jewels to look at... Gems to cook with



PRICES SUBJECT TO CHANGE WITHOUT NOTICE

## 1 Drip Coffee Maker

| Cat. No. | Cap.   | Price  |
|----------|--------|--------|
| 1598     | 8 Cups | \$8.75 |

## 2 Percolators

| Cat. No. | Cap.  | Price  |
|----------|-------|--------|
| 1516     | 6 cup | \$5.70 |
| 1518     | 8 cup | 6.70   |

## 3 Coffee Server

| Cat. No. | Cap.    | Price  |
|----------|---------|--------|
| 1510     | 10 Cups | \$5.70 |

## 4 Dutch Oven

| Cat. No. | Cap.   | Price  |
|----------|--------|--------|
| 1585     | 5½ qt. | \$8.25 |

## 5 "Five-in-One" Double Boilers

| Cat. No. | Cap.                            | Price  |
|----------|---------------------------------|--------|
| 1481½    | 1½ qt. Inset<br>2-qt. Sauce Pan | \$5.65 |
| 1492     | 2-qt. Inset<br>3-qt. Sauce Pan  | 6.65   |

## 6 Tea Kettle

| Cat. No. | Cap.  | Price  |
|----------|-------|--------|
| 1507     | 5 qt. | \$8.25 |

## 7 Small Sauce Pan

| Cat. No. | Cap.   | Price  |
|----------|--------|--------|
| 1401¼    | 1¼ qt. | \$3.35 |
| 1411¼    | 1¼ qt. | 2.60   |

## 8 French Fryers

| Cat. No. | Cap.                  | Price  |
|----------|-----------------------|--------|
| 1482     | 2 qt.                 | \$3.85 |
| 1482B    | 2-qt. Basket<br>alone | .50    |
| 1483     | 3 qt.                 | 4.50   |
| 1483B    | 3-qt. Basket<br>alone | .50    |

## 9 Preserving Kettles

| Cat. No. | Cap.         | Price  |
|----------|--------------|--------|
| 1434     | 4 qt.        | \$5.70 |
| 1436     | 6 qt.        | 6.70   |
| 1438     | 8 qt.        | 7.75   |
| 1474     | 4 qt.        | 4.65   |
| 1476     | 6 qt.        | 5.65   |
| 1478     | 8 qt.        | 6.70   |
| 14009    | Kettle Cover | 1.30   |

## 10 Sauce Pots

| Cat. No. | Cap.               | Price  |
|----------|--------------------|--------|
| 1424     | 4 qt.              | \$5.20 |
| 1426     | 6 qt.              | 6.20   |
| 1428     | 8 qt.              | 7.25   |
| 1464     | 4 qt.              | 4.15   |
| 1466     | 6 qt.              | 5.15   |
| 1468     | 8 qt.              | 6.20   |
| 14009    | Sauce Pot<br>Cover | 1.30   |

## 12 French Chef Skillets

| Cat. No. | Dia. | Price  |
|----------|------|--------|
| 1448     | 8"   | \$4.10 |
| 1450     | 10"  | 5.15   |
| 1452     | 12"  | 6.45   |
| 1458     | 8"   | 3.10   |
| 1460     | 10"  | 4.10   |
| 1462     | 12"  | 5.15   |

## Skillet Covers

| Cat. No. | Dia. | Price |
|----------|------|-------|
| 14008    | 8"   | 1.05  |
| 14010    | 10"  | 1.30  |
| 14012    | 12"  | 1.60  |

## 14 Deep Well Cooker

A 5-quart deep well cooker that puts the finishing touch on modern electric ranges.  
Cat. No. 5700 \$12.00

## 15 Mixing Bowl

| Cat. No. | Cap.   | Price  |
|----------|--------|--------|
| 1501½    | 1½ qt. | \$1.80 |
| 1502     | 2 qt.  | 2.10   |

## Replaceable Handles and Knobs

The only parts of your Revere Ware that might possibly become worn or damaged through constant usage are the handles and knobs. These are easily replaced for only the cost of postage as follows:

|                                       |          |
|---------------------------------------|----------|
| Handles for 9", 10" and 12" Skillets  | 15c each |
| Handles for other Skillets            | 10c each |
| Handles for Dutch Oven                | 10c each |
| Handles for Percolator, Coffee Server | 15c each |
| Handles (lower) for Drip Coffee Maker | 15c each |
| Knobs for covers of utensils          | 5c each  |
| Knobs for Percolator                  | 8c each  |

For replacements parts, enclose stamps or coins and write to the

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

## 11 Lipped Skillets

| Cat. No. | Dia. | Price  |
|----------|------|--------|
| 1557     | 7"   | \$3.45 |
| 1558     | 8"   | 3.70   |
| 1559     | 9"   | 4.25   |
| 1560     | 10"  | 4.75   |
| 1567     | 7"   | 2.45   |
| 1568     | 8"   | 2.70   |
| 1569     | 9"   | 3.25   |
| 1570     | 10"  | 3.75   |

## Without Covers

| Cat. No. | Dia. | Price |
|----------|------|-------|
| 14007    | 7"   | 1.05  |
| 14008    | 8"   | 1.05  |
| 14009    | 9"   | 1.30  |
| 14010    | 10"  | 1.30  |

## Skillet Covers

| Cat. No. | Dia.   | Price |
|----------|--------|-------|
| 1411     | 1 qt.  | 2.30  |
| 1411½    | 1½ qt. | 2.85  |
| 1412     | 2 qt.  | 3.35  |
| 1412½    | 2½ qt. | 3.60  |
| 1413     | 3 qt.  | 4.00  |
| 1414     | 4 qt.  | 4.40  |

## 14007 Sauce Pan

| Cat. No. | Dia. | Price |
|----------|------|-------|
| 14007    | 7"   | 1.05  |

## Cover

| Cat. No. | Dia. | Price |
|----------|------|-------|
| 14007    | 7"   | 1.05  |



## ALL PURPOSE SET

2-Qt. Covered Saucepan  
4-Qt. Covered Saucepot  
6-Qt. Covered Saucepot  
2-Qt. Five way Double Boiler  
3-Qt. French Fryer Basket  
10-In. Covered French Skillet  
8-In. Open French Skillet

PRICE  
\$29.35

## 11 PURPOSE SET ➡

As pictured on front cover

2-Qt. Covered Saucepan  
4-Qt. Covered Saucepot  
3-Qt. French Fryer Basket  
2-Qt. Five-way Double Boiler  
10 In. Covered French Skillet

PRICE  
\$20.52

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

ARONSON HARDWARE CO.  
1415 FIRST AVENUE  
SEATTLE, WASHINGTON  
PHONE SE 1777

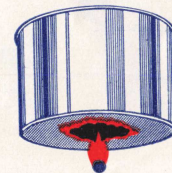
## GET SET FOR

# Life



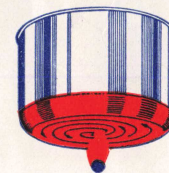
WITH  
**Revere**  
COPPER CLAD STAINLESS STEEL  
**Ware**

## Here's Why COPPER IS CLAD TO OUTSIDE BOTTOM OF STAINLESS STEEL



### HEATS IN ONE SPOT

Metal lacking good heat conductivity holds the heat in one place—results in hot spots, burned food, waste and warpage.



### HEAT SPREADS

Copper clad stainless steel provides best heat conductivity, gives most even heat to all parts, no hot spots or burned food.

Get this extra wholesomeness by cooking the "waterless way" in Revere Ware

**CAULIFLOWER**—  
Extra whiteness—  
no gray film forms  
on stainless steel—  
cooking time: 20  
minutes.

**ROAST BEEF**—Lus-  
cious tender tex-  
ture—no shrinkage  
—cooking time: 15  
minutes to a pound.

**PEAS and CARROTS**  
Garden-fresh colors,  
garden-fresh flavor,  
minerals, vitamins  
retained, cooking  
time: 20 minutes.

The finest of all cooking  
utensils is ideal for the finest  
of all cooking methods.

The great chefs in  
all the famous hot-  
els, restaurants  
and ocean liners  
use copper utensils  
in cooking, because  
copper is the best  
heat conductor.

Modern American  
housewives de-  
mand the supreme  
cleanliness of stain-  
less steel for cook-  
ing utensils.

Revere combines  
both copper and  
stainless steel to  
give you the ad-  
vantages of life-  
time beauty and  
service.

# Save..

- **TIME**—cook faster
- **FUEL**—cook on lower flame
- **MEAT SHRINKAGE**—and flavor
- **VITAMINS**—cook more healthfully
- **MONEY**—pay for your set in savings
- **WORK**—clean easier and quicker
- **MINERALS**—cook with no water

with "WATERLESS COOKING"  
in REVERE COPPER CLAD STAINLESS STEEL WARE