



REVERE'S GIFT TO AMERICA'S KITCHENS



THE liveliest room in a happy home is the kitchen; and probably no other room in the house has had so much care, attention and thought applied to it. The result has been a kitchen revolution. The kitchen today is the most modern room in the house—complete with time-saving, health-fostering equipment in every way but one! In many a modern kitchen the cooking utensils are little better than those of 1890.

All the time, too, another revolution has been going on—this time in the laboratories of science, medicine and the food industries. Perhaps no other branch of medicine has made such large strides in our times as the science of nutrition. The modern home maker has at her command all the latest findings on vitamins, minerals, proteins, carbohydrates, calories and other nutrition elements. Her information about them is complete in every way but one! Many a modern home maker doesn't know what utensils are best to cook food so as to preserve the values science finds vital to health and growth.

Because Copper Clad Stainless Steel Revere Ware fills both these needs, it is the only modern kitchen ware for women today. Yet, Revere Ware costs no more than other so-called "modern" kitchen ware.

THE NAME "REVERE" CARRIES ON A GREAT AMERICAN TRADITION



*18th Century Silver Cream Pitcher
By Paul Revere*

You know Paul Revere from childhood. He is the great patriot immortalized in Longfellow's poem—*Paul Revere's Ride*. He is also the most famous early American designer of silverware. Many of his beautiful sterling silver pieces are now museum treasures. Paul Revere—the patriot and distinguished artist in silver—is the founder of the company now making the famous modern Copper Clad Revere Ware.

“REVERE WARE MEANS

Better Health”

Say Dietitians. It's easy enough these days to plan wholesome meals. The difficulty is to cook these meals without losing the vitamins, minerals and other nutrients. Revere Ware is one of the finest investments in nutrition that a woman can make. At home and at hospitals, foods cooked at the right temperatures in Revere Ware retain more of the essential food elements vital to health, growth and vigor. Another important advantage is the extra-sanitation you get with Revere Ware. There is far less chance for bacterial or other contamination.



16 VITAL ELEMENTS REVERE WARE HELPS RETAIN

Calcium	for bones, teeth.	Phosphorus	for brain and bones.
Sodium	for blood and alkaline balance.	Iodine	for help in preventing goitre.
Manganese	for resistance and memory.	Silicon	for hair and scalp.
Chlorine	for liver.	Iron	for rich blood.
Sulphur	for digestion.	Magnesium	for help in elimination.
Fluorine	for aiding resistance.	Potassium	for help in constipation.
Oxygen	for energy.	Carbon	for heat. Energy.
Hydrogen	for circulation.	Nitrogen	for body tissues.

“REVERE WARE MEANS

Better Taste”

Say famous chefs. A great chef would never try to cook in the utensils so many American housewives use. He knows the foods would look and taste flat and soggy. But Revere Ware is different—it distributes the heat evenly, just as the chef's own skillets and saucepans do. And even heat distribution is the secret of bringing the tempting natural flavors of fine foods to perfection. No wonder Revere-Ware-cooked vegetables look and taste so garden-fresh and Revere-Ware-cooked meats are so tender and savory.



GET THIS EXTRA WHOLESOMENESS BY COOKING THE "WATERLESS WAY" IN REVERE WARE.

CAULIFLOWER
Extra whiteness—no gray film forms on stainless steel—cooking time: 15 minutes.



ROAST BEEF
Luscious tender texture—practically no shrinkage—cooking time: 12 minutes to a pound for medium roast.

PEAS & CARROTS
Garden-fresh colors, garden-fresh flavor, minerals, vitamins retained—cooking time: 15 minutes.

WHAT THOUSANDS OF WOMEN SAY:

"REVERE WARE MEANS

Better Savings"

says Mrs. Lowell Thomas

"These Revere Ware utensils look better and cook better. They pay their own way—not just in big things like more healthful cooking and lower fuel bills—but in other ways. Bottoms that don't warp or burn through. Cool Bakelite handles that don't slip. Gleaming stainless steel that wipes clean. Less peeling waste and meat shrinkage. Food that doesn't stick. Revere Ware is built to last a lifetime—so these savings pile up through the years."



THRIFTY LOW HEAT COOKING WITH REVERE WARE

saves shrinkage



Oven cooked roast



Revere-Ware-cooked roast

saves fuel



Usual gas flame



Revere Ware gas flame

saves shortening



No shortening used for meats

saves time



Usual roasting time per pound (20 minutes)



Revere roasting time per pound (9 minutes)

ONLY REVERE COMBINES THE BEST OF THE OLD AND THE BEST OF THE NEW BY THE MODERN . . .

"Copper Clad Principle"



Lustrous Copper Clad Bottoms to give you COPPER'S MAGIC WHERE THERE'S FIRE

Lasting Stainless Steel to give you ULTRA-CLEANLINESS WHERE THERE'S FOOD



The great chefs in all the famous hotels, restaurants and ocean liners, cook only with copper utensils, because copper best retains even heat while cooking.



Modern American housewives demand the supreme cleanliness of stainless steel for cooking utensils for easier cleaning, greater beauty, greater sanitation.



Revere Ware combines both copper and stainless steel to give you the advantages of better health, better flavor and bigger saving through its lifetime of beauty and service.

WHAT "Copper" MEANS TO YOU

Thanks to the Copper Clad Bottoms on beautiful Revere Ware, you get—

1 THE PROFESSIONAL CHEF'S SECRET

Copper utensils have been the equipment of the professional chef for hundreds of years. In all this time, chefs have stuck to copper because it distributes the heat evenly. For it's thanks to this copper that the chef can turn out a masterly Hollandaise Sauce, a fluffy omelette, a smooth, lumpless gravy without fail. You too can, with copper clad utensils. For no chef has finer equipment than you will have with Revere Ware. If you want the chef's cooking touch, you must use copper.

2 LOWER FOOD BILLS

Copper cooks faster and more efficiently. Inexpensive cuts of meat can be cooked to have much of the flavor, color and tenderness of the more expensive cuts. This means a big saving in the meat bill every week. What is more, a roast shrinks hardly at all with Revere Ware.

3 FAR LOWER FUEL BILLS

Copper is the most efficient, practical cooking metal. You can cut down your monthly fuel bills by one-third or more. It also means you have no "hot-spot" cooking to over-cook, burn, or perhaps spoil food. In top-of-stove roasting, you use one small burner instead of the big oven.

4 LESS WORK IN THE KITCHEN

Copper cooks evenly. And it cooks faster. Meals are ready for the table in jig time. And if the phone rings, or the baby cries, you needn't worry so much about your dinner burning. No stirring or frequent turning. No burning or sticking.

5 NO UTENSIL REPLACEMENT

Copper doesn't burn through as other metals do. It has been proven by actual test that you can place a Revere Ware utensil on an open flame for twenty-four hours—without its burning through. Copper Clad Revere Ware means lifetime savings in utensil replacements.

WHAT "Stainless Steel" MEANS TO YOU

Thanks to the stainless steel sides, covers and insides of Revere Ware, you get —

1 MORE APPETIZING FOOD

Stainless steel is the modern metal. The even, bright finish of Revere Ware stays brilliant indefinitely. You need less shortening for frying. Evenly browned pancakes may be cooked without shortening on pan. Food seldom sticks to stainless steel when it's copper clad. And above all, stainless steel does not discolor food—even cauliflower. Food touches only stainless steel in Revere Ware—thus looks and tastes more appetizing.

2 LASTING BEAUTY

Stainless steel is practically indestructible. It resists pitting. Extreme changes of heat and cold won't crack or chip it. And only a very severe blow will dent it. Like sterling silver, stainless steel can be handed down from generation to generation with its original beauty and usefulness unmarred. First cost is last cost.

3 NO SCOURING DRUDGERY

Stainless steel ordinarily wipes clean. The extra expense and extra effort of using scouring pads or steel wool is eliminated. Because food rarely sticks to or dries on stainless steel, your pot-and-pan cleaning time is cut way down. They will not become discolored or blackened.

4 ULTRA SANITATION

Stainless steel is first choice for much hospital equipment. Many foods go bad because of bacteria hidden in cracks and pits. Stainless steel is free from these faults. Revere Ware utensils make ideal storage or serving dishes as well as cooking utensils.

5 FOOD KEEPS WARMER LONGER

Stainless steel is an ideal metal for retaining heat. A cooked dish can be kept on the stove for many minutes and still be served piping hot with Revere Ware.

REVERE WARE GIVES YOU THESE *Extra* FEATURES



EASIER HANDLING—Pick a Revere Ware utensil up by its unique pistol-grip handle and it feels lighter than other kitchen ware, because of the even balance. But put it on the scales and it's much heavier and more durable. You can pour from any angle easily. (That's why a Revere Sauce Pan needs no pouring lip). Utensils don't slip, twist or turn. You aren't likely to spill foods or burn yourself.



EASIER STORAGE—Flat bottoms, straight sides, compact tops and stainless steel rings in the handles make the storage of Revere Ware utensils easy and space-saving—an important point in modern kitchens.



EASIER CLEANING—Revere Ware utensils are one-piece—with handles and knobs welded on. No rivets, bolts or screws to catch dirt. No corners or cracks to harbor germs. Rounded corners insure easy, thorough cleaning.



SELF-SEALING LIDS—Lids have round, tight fitting edges. Each fits on utensil snugly, forming a "cooking seal" to preserve flavor and retain vitamins and minerals. This helps to prevent cooking odors. Lids, too, are free from rivets, corners and other dirt collectors.



EXTRA COOLNESS—Handles and knobs of Revere Ware are durable Bakelite—the safe, cool plastic.

HOW TO GET THE BEST RESULTS WITH REVERE COPPER CLAD STAINLESS STEEL WARE . . .

Cooking with Revere Ware will be new to you. But if you follow these instructions carefully, you will find that you have a new cooking touch with these "kitchen jewels." No chef has better cooking utensils. Revere Ware is designed to cook by any method—(waterless or otherwise)—on any stove—(gas, electric or coal)—and with all kinds of food—(frosted, natural, dried).

Two vital points



LOW HEAT—The Copper Clad Revere utensils conduct heat so much more quickly and economically than utensils you may be used to, that you must use **LESS HEAT**. "High" heat is never necessary. "Medium" heat, only for the first few minutes of cooking. Most of your cooking must be done on "low" heat—it saves money, keeps your kitchen cool and your fuel bills down.

HERE'S HOW VEGETABLES, FRUITS, STEWS, ETC., ARE BEST COOKED WITH REVERE WARE

1. Place food in covered utensil over medium flame until a good volume of vapor is formed. You can detect the vapor as it escapes around the cover rim. If it is not necessary to remove the cover.
2. Then cut down flame to low until you see vapor disappear.
3. Do not remove cover until cooking time as given in cooking guide (see pages 14 and 15) has elapsed. This is important.

HERE'S HOW ROASTS, FRIED AND BROILED MEATS ARE BEST COOKED WITH REVERE WARE

1. Pre-heat pan on medium flame.
2. Sear meat completely on medium flame.
3. Cover, reduce flame to low, and allow to cook for standard time. (See page 16.)

Many purpose utensils

Food tastes better, looks better and cooks better in the right size utensils. The right size is the one that the food, in its raw state, most nearly fills. Thus potatoes and pot roast may both be cooked in the same utensil. Each Revere Ware utensil may be used for boiling, roasting, pan-broiling, frying or stewing. The Revere Ware skillet will pan-broil a steak on top of the stove, or cook flap-jacks just as effectively. In fact, every Revere Ware utensil is designed to serve two or more purposes. The Revere Ware Double Boiler, for instance, is 5 utensils in 1.



Casserole, Mixing Bowl, Ice Bowl, Sauce pan, Double Boiler.

So don't hesitate to use a Revere Ware Preserving Kettle for roast beef as well as spinach. Or a Revere Ware Double Boiler Insert for a chafing dish. By doubling up on the use of each utensil like this, Revere enables you to own the most modern and scientific cooking utensils at far less than half the price of other quality kitchen ware.

"Waterless"

WITH REVERE WARE

"Waterless" cooking has been recognized by health and food authorities as the ideal way to cook for better health, better taste, greater economy, greater convenience, and big savings.

Cooking food the "waterless" way at low temperatures preserves the original minerals, vitamins and other nutritive values. It also increases the digestibility of many foods. And it improves their flavor, color and texture. Soft, saggy foods become relics of the past. Food budgets are less. Fuel bills cut to a minimum. Pot watching and hot kitchens eliminated. And your family's health and enjoyment immeasurably increased.

"Waterless" cooking is tremendously important these days when all of us are so interested in preserving vitamins and minerals. Loss of vitamins, particularly "C", are in proportion to the length of time heat is applied and to the amount of oxidation that occurs. This loss is especially high if the cooking water is made alkaline by the addition of soda. With Revere Ware the color of vegetables and fruits is retained—no addition of soda is ever necessary.

Calcium losses range up to 30% when vegetables are boiled in a fairly large quantity of water. The losses of iron range from 45% to 50% when vegetables are boiled in water. Spinach, cabbage, beet greens, when cooked in water, lose an especially high content of iron.

If you wish to preserve all these minerals and vitamins, be sure to cook the Revere "waterless" way. Nutrition experts say we require less foods when all minerals and vitamins are preserved.

Revere Ware—the modern Copper Clad Stainless Steel utensils—are ideal for "waterless" cooking. Detailed instructions for cooking this modern, healthful way are given in the next few pages.

Vegetable

COOKING GUIDE

Vegetables (and fruits) to be cooked the "waterless" way, should be thoroughly washed, then put in cold saucepan with no water. Cover should be tightly set. After 5 minutes on medium flame, there should be a good volume of vapor in utensil. This may be tested by raising the cover slightly. When vapor is formed, reduce flame to low heat. Do not remove cover until you feel that food is cooked. Should you observe vapor escaping or detect the odor of food cooking, it is an indication that too much heat is being used and flame should be lowered.

VEGETABLES	PREPARATION	*COOKING TIME
Asparagus	Remove tough ends. Wash thoroughly.	15 - 20 minutes
Broccoli	Wash thoroughly.	15 - 20 minutes
Brussel Sprouts	Wash thoroughly, cook whole.	15 - 20 minutes
Beets	Wash thoroughly. Cook whole. Leave 1/2-inch of stalk and all of the tail. Peel after cooking.	20 - 40 minutes
Beans	Cut lengthwise or crosswise. Wash.	20 - 25 minutes
Cabbage	Remove core and shred. Wash. May be quartered if desired.	10 - 15 minutes

*Cooking time necessarily varies according to size and freshness of vegetables and fruits.

IMPORTANT

In ordinary cooking with Revere Copper Clad Stainless Steel Ware—lower cooking heat than average is necessary. In "waterless" cooking, low temperatures are MUSTS. For cooking on electric ranges Revere Ware is ideal because of its flat bottom and because it fits the heat unit. For "waterless" cooking on electric ranges, with their accurate low heats, simply follow instructions as given for gas stoves. When medium flame is specified, use medium heat and when low flame is called for, use lowest heat stage.

VEGETABLE COOKING GUIDE—continued

VEGETABLES	PREPARATION	*COOKING TIME
Couliflower	Break up into individual flowerettes. Wash.	15 - 20 minutes
Carrots & Peas	Cut up carrots like nickles and dimes. Wash thoroughly. After vapor forms, pour peas over carrots.	15 - 20 minutes
Corn	Cook whole. Put some corn husks in bottom of utensil. Wash corn and place on husks.	15 - 18 minutes
Parsnips	Slice lengthwise. Wash thoroughly.	20 - 25 minutes
Potatoes	Cook whole. Wash and brush skins thoroughly.	20 - 25 minutes
Spinach	Wash thoroughly.	8 - 12 minutes

Fruit

COOKING GUIDE

Fresh fruits are prepared and cooked much like fresh vegetables. Dried fruits needn't be soaked when cooked the modern way. Simply rinse in warm water, add enough cold water to cover, and boil in covered saucepan. Count cooking time from the minute the water begins to boil.

FRUIT	PREPARATION	*COOKING TIME
Apples (Baked)	Wash and core apples. Put piece of butter in each core. Sprinkle sugar and cinnamon over apples. Raisins may be substituted for butter. Apples may be packed in utensil row on row.	10 - 15 minutes
Peaches	Wash and scrub thoroughly then criss-cross top of peach with paring knife. Sprinkle with sugar.	15 - 20 minutes

*Cooking time necessarily varies according to size and freshness of vegetables and fruits.

Meat

COOKING GUIDE

With Revere Ware it is possible to cook roasts or fowl on top of the stove to true oven-brownness, with practically no shrinkage. Evidence of smoke during searing process, or vapor or odor escaping from the utensil, are indications that the flame is too high and should be lowered.

Always calculate time for top of stove meat roasting after searing is done and cover set tightly.

ROASTING	PREPARATION	*COOKING TIME
Beef— <i>Top Round, Eye Round, Bottom Round, Cross Ribs or Standing Rib Roast</i>	Place empty utensil over medium flame for one minute to heat. Put meat in utensil with suet side on bottom and leave cover slightly open. Then turn meat on each side until seared brown to your satisfaction. After meat is thoroughly seared, season well and add onion and green pepper diced well, or whatever you wish to form gravy or flavor. Set cover on tightly and reduce flame to low.	*For Rare— 9-12 minutes to lb. For Medium— 12-15 minutes to lb. For Well Done— 15-20 minutes to lb.
Pork, Lamb	It should always be well done. Proceed as above.	*20 minutes to lb.
Fowl	When roasting fowl, render off two or three ounces of fat or use a few tablespoons of butter. This will hasten searing process and prevent tearing of skin. Leave cover slightly open while searing fowl at medium flame. When browned to your satisfaction, season well, close cover tightly and reduce flame to low.	*15 minutes to lb.

*Always calculate cooking time after searing.

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COOKING

Dehydrated Foods

RICE, BARLEY, ETC.

For foods which do not contain moisture; wash thoroughly until water runs clear. For each cup of rice, barley, etc., add 2 cups of water. Start on medium flame for about five minutes until good amount of vapor forms, then reduce flame to low. The food will absorb all of the water and be fluffy, without stirring, in about fifteen minutes.

Frying

Put less butter or shortening in skillet than usual and heat over medium flame until butter turns chestnut brown. Skillet is then ready for frying.

Pan Broiling

Place skillet over medium flame until beads of water will form when a drop of water is placed in skillet, or when a piece of white paper turns brown. Place chop or steak on properly heated skillet, sear one side first, then turn meat over and sear other side. Put cover on tightly until meat is done. Approximate cooking time after searing: rare, five minutes; medium, seven minutes; well done, ten minutes.

How to keep your Revere Ware spotlessly new!

Each Revere Ware utensil should be washed thoroughly before using as packing dust, etc., is liable to gather on a new utensil. This is simply a precautionary measure.

In ordinary circumstances, Revere Ware is readily cleaned, simply by washing and drying, as glasses, dishes and silverware are.

Strong soaps, polishes, or cleansers and scouring pads, or steel wool are never needed with Revere Ware. For special cleaning, Sunbrite or similar cleanser, applied with a smooth damp cloth, is ideal for keeping both the stainless steel bodies and the copper clad bottoms of Revere Ware new and shining with a minimum of effort.

A bit of magic can also be performed with the aid of half a lemon and some common table salt. Simply sprinkle the salt on the pulp of the lemon and run lightly over the copper clad bottom. Every trace of heat discoloration quickly disappears.

“GET SET FOR LIFE WITH A LIFETIME SET OF REVERE COPPER CLAD STAINLESS STEEL WARE”



Says Mrs. Corveth Wells, wife of the famous explorer

Thanks to the double-purpose use of Revere Ware Copper Clad Utensils, practically every type and style of cooking can be done with a Revere Ware Set. Each utensil does more and ultimately brings the price of a Revere Ware Set down to less than half the price of other quality kitchen ware sets.

What's more, with a Revere Ware Set—you're set for life! They're virtually indestructible—and they can pay for themselves in lifetime savings on fuel, food shrinkage, burned out or warped utensils, as well as pay their way in better appetites for your family and better health.

Revere Ware sets are usually available on the budget plan at the better stores. Invest now in life-long kitchen utensil efficiency and let the savings you make on fuel, lower food costs and utensil replacement, help pay your whole cost for a complete Revere Ware copper clad stainless steel cooking set!

Guarantee ...

We guarantee Revere Ware Copper Clad Stainless Steel Utensils to be free from defects in material and workmanship. Any part or parts thereof which prove to be defective will be cheerfully replaced.



\$19⁹⁵

Prices slightly higher in the West

11 Purpose Set

Pieces chosen by a jury of influential women as being the ideal, essential pieces to good cooking.

Each piece is designed to have two or more uses. Thus the skillet fries, pan-broils and stews—and also is as fine a pancake griddle as you'll find. It needs little or no shortening.

CONSISTS OF

2 QT. COVERED SAUCE PAN • 4 QT. COVERED SAUCE POT • 3 QT. FRENCH FRYER BASKET
2 QT. FIVE-WAY DOUBLE BOILER • 10 INCH COVERED FRENCH CHEF SKILLET



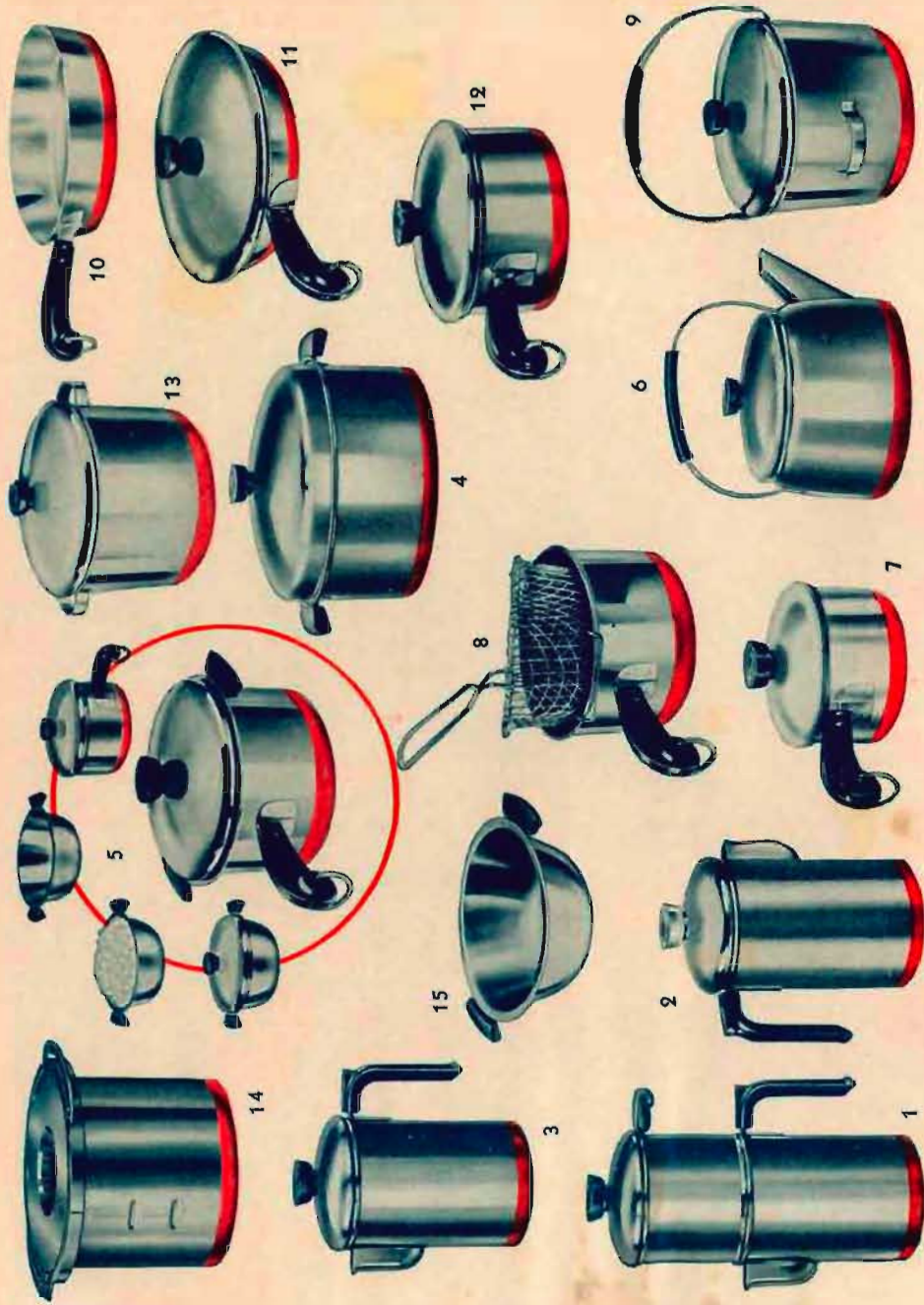
\$28⁴⁹

Prices slightly higher in the West

All purpose set

CONSISTS OF

2 QT. COVERED SAUCE PAN • 4 QT. COVERED SAUCE POT • 6 QT. COVERED SAUCE POT
2 QT. FIVE-WAY DOUBLE BOILER • 3 QT. FRENCH FRYER BASKET
10 INCH COVERED FRENCH CHEF SKILLET • 8 INCH OPEN FRENCH CHEF SKILLET



Cat. No.	Cap.	Dimensions	Height	Price
1598	8 cup	4 3/4"	11 3/4"	\$8.50
1516	6 cup	4 3/4"	7 1/2"	5.50
1518	8 cup	4 3/4"	8 3/4"	6.50
1510	10 cup	4 3/4"	8 5/8"	5.50
1585	5 1/2 qt.	10 1/4"	7 1/2"	8.00
1481 1/2	1 1/2 qt. Inset—2 qt. Sauce Pan	7 1/4"	5 1/4"	5.50
1492	2 qt. Inset—3 qt. Sauce Pan	7 1/4"	7 1/4"	6.50
1507	5 qt.	7"	7 3/4"	8.00
1401 1/4	1 1/4 qt.	5 1/2"	4 5/8"	3.25
1411 1/4	1 1/4 qt.	5 1/2"	3 1/8"	2.50
1482	2 qt.	7 1/4"	3 1/2"	3.75
1482B	2 qt. F. F. Basket alone			.50
1483	3 qt.	7 1/4"	5"	4.35
1483B	3 qt. F. F. Basket alone			.50
1434	4 qt.	9 1/4"	6 3/4"	5.50
1436	6 qt.	9 1/4"	8 1/4"	6.50
1438	8 qt.	9 1/4"	9 3/4"	7.50
1474	4 qt.	9 1/4"	4 1/2"	4.50
1476	6 qt.	9 1/4"	6"	5.50
1478	8 qt.	9 1/4"	7 1/2"	6.50
1400F	Kettle Cover			1.25

A UTENSIL FOR EVERY PURPOSE AT SURPRISINGLY LOW PRICES

PRICES SLIGHTLY HIGHER IN THE WEST

Cat. No.	Cap.	Dimensions	Height	Price
1401	1 qt.	7 1/4"	4"	\$3.00
1401 1/2	1 1/2 qt.	7 1/4"	4 3/4"	3.50
1402	2 qt.	7 1/4"	5 1/2"	4.00
1402 1/2	2 1/2 qt.	7 1/4"	6 1/4"	4.25
1403	3 qt.	7 1/4"	7"	4.60
1404	4 qt.	7 1/4"	8 1/4"	5.00
1411	1 qt.	7 1/4"	2"	2.25
1411 1/2	1 1/2 qt.	7 1/4"	2 3/4"	2.75
1412	2 qt.	7 1/4"	3 1/2"	3.25
1412 1/2	2 1/2 qt.	7 1/4"	4 1/4"	3.50
1413	3 qt.	7 1/4"	5"	3.85
1414	4 qt.	7 1/4"	6 1/4"	4.25
14007	Sauce Pan Cover			1.00
1424	1 qt.	9 1/2"	6 3/4"	5.00
1426	6 qt.	9 1/4"	8 1/4"	6.00
1428	8 qt.	9 1/4"	9 3/4"	7.00
1464	4 qt.	9 1/4"	4 1/2"	4.00
1466	6 qt.	9 1/4"	6"	5.00
1468	8 qt.	9 1/4"	7 1/2"	6.00
14009	Sauce Pot Cover			1.25
5700	5 qt.	8"	7"	12.00
1501 1/2	1 1/2 qt.	7 3/4"	2 3/4"	1.75
1502	2 qt.	7 3/4"	4"	2.00



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