How to care for your Cutco Cutlery

Cutco products are made of high quality materials by master craftsmen. They deserve prideful care.

Daily Care
To maintain the original attractive appearance of your Cutco products, wash them in hot sudsy water, rinse and dry thoroughly after each use. (Allowing the cutlery and tools to soak in dishwater could cause staining, and sharp knives soaking in sudsy water offer an unnecessary safety hazard.) Return clean cutlery and tools to their proper place in the storage tray or rack where they can be safely held until needed again.

To Protect Cutting Edge
Always use a cutting board (wood, plastic, etc.). Never cut down onto porcelain, glass or metal surface; never attempt to cut thru bones; never attempt to pry off bottle caps, jar lids, use as an ice pick, lift tacks, etc. All these things could damage or dull the fine cutting edge on the cutlery.

Top Range Usage
The Range Caddy is an excellent place to keep Kitchen Tools and Cutco Forks when working at the range. Leaving the tools in the cooking utensil can create a safety hazard, can cause damage to the handles as well as leave messy sauce or fat drippings on the range or counter top.

If the knives are used near the range area, do not expose the blades to an open flame or other intense heat source. High heat can destroy the fine temper of the blades.

Electric Dishwashers
Putting cutlery into a dishwasher constitutes a safety hazard:
- to the cutlery since it might fall through the rack and become damaged on the heating element or caught in the washing mechanism.
- to the dishwasher since there is no “cutlery basket.” Placing sharp knives on the racks could result in cuts thru their protective plastic coating. The knives are also sharp enough to cut thru the plastic silverware basket.
- to you from getting cut if you attempt to stand the knives upright in the silverware basket.

Therefore, please do not put your Cutco Cutlery in the dishwasher.

To Clean And Polish The Blades
Use only a fine stainless steel cleaner. It can be applied to a damp sponge or mild synthetic abrasive pad. If the blades have picked up excess food residue or heat stains (bluish appearance) repeat the polishing procedure until it is removed. Hold the handle with the blade edge away from you. Polish with a motion away from you, holding the cutlery on the countertop. Move slowly and with caution. Remember you are polishing a SHARP blade!
To Clean And Polish The Handles

Use a good quality polish such as Johnson’s “Pledge.” If stains are stubborn or scratches exist, use the stainless steel cleaner and a mild abrasive pad, then use the polish. It should be noted that if you take regular precautions with and take care of your Cutco products, the cleaning and polishing should always take a minimum of time and effort. Food residue and scratches should be removed as soon as possible. Unclean utensils attract additional dirt and stains.

Sharpening Instructions

Straight Edge:

An easy-to-use honing stone (cat. no. 64) is included with most Cutco Cutlery Sets to be used for sharpening of the French Chef’s Knife, Butcher Knife and Paring Knife. Complete instructions for “touching up” these utility knives, which (for practical purposes, do not have a Double D grind) accompany each sharpener.

CAUTION: Never sharpen the Double-D grind knives on this honing stone! Use it only for the knives that do not have the Double-D edge.

Double-D Grind:

For complete instructions on how to obtain service for the Double-D grind knives, and for their re-sharpening, refer to back cover.
Directions for Use:
1. Hold food to be pared firmly in fingers and thumb of left hand.
2. Lay PARING KNIFE across fingers of right hand with cutting edge of knife pointed to the left. Allow fingers to follow the curve of the handle.
3. Place the thumb of the right hand gently against food to be pared.
4. Make a cut through the skin of the food to be pared; continue cutting a thin layer of the skin using the right thumb to rotate the food and guide the blade of the knife. (Reverse procedure if left-handed.)

Uses:
- Paring potatoes, apples, cucumbers, peaches, pears, parsnips, turnips, rutabaga.
- Removing roots and stems from carrots, beets, rhubarb, radishes, spinach, cauliflower, celery.
- Scaling asparagus, trimming Brussels sprouts, scraping carrots.
- Cutting eyes from potatoes and blemishes from fruits.
- Pitting plums, peaches, nectarines, pomegranates.
- Seeding and skinning grapes.
- Making radish roses, celery curls, pickle fans.
- Removing black line from shrimp.
- Removing stomach sac from lobster.
Directions for Use:
1. Grasp handle of the TRIMMER between thumb and forefinger with fingers following curve of handle.
2. The TRIMMER is held in the same position regardless of the task: slicing, cutting, trimming, coring, boning, scraping.

Uses:
- Slicing tomatoes, oranges, cucumbers, hard boiled eggs, green peppers, peaches, pears.
- Cutting and sectioning grapefruit, oranges.
- Making celery curls, carrot sticks, cutting corn from cob.
- Trimming cauliflower, broccoli.
- Peeling pineapple, grapefruit, oranges, melons, eggplant, squash.
- Coring lettuce, green peppers.
- Boning rib roasts, steak, fish, fowl.
- Removing tough outer rind, gristle and excess fat from steaks, chops, roasts; blood vessels from heart, membrane from sweetbreads, kidneys.
- Scraping steaks, roasts, skin of fish before cooking.
- Removing fins from fish; pinfeathers from chickens.
- Gashing edges of steaks, chops, ham slices before broiling.
Directions for Use:
1. Place food to be cut or sliced on cutting board.
2. Grasp handle of PETITE CARVER between thumb and forefinger with fingers following curve of handle.
3. Place portion of blade of PETITE CARVER nearest to handle on food to be sliced.
4. Pull back on knife with a long sweeping stroke, at the same time exerting a gentle downward pressure. Never use a sawing motion.

Uses:
- Carving steaks, small roasts, hams.
- Carving chicken, duck, game, small turkeys.
- Halving grapefruit, slicing pineapple, small melons.
- Slicing eggplant, squash.
- Cutting layer cake.
**The Slicer**

**Directions for Use:**
1. Place boneless meat or other food to be sliced on cutting board.
2. Grasp handle of THE SLICER between thumb and forefinger with fingers following curve of the handle.
3. Place portion of blade of THE SLICER nearest to handle on food to be sliced.
4. Pull back on knife with a long sweeping stroke, at the same time exerting gentle downward pressure. Never use a sawing motion.

**Uses:**
- Slicing rolled roasts, white meat of fowl, ham loaf, ham and other boneless meats.
- Slicing all kinds of cheese, eggplant.
- Cutting bread, sandwiches, layer cake.
- Shredding cabbage, lettuce.
**Cutco Carving Knife**

**Directions for Use:**
1. Place meat or fowl to be carved on platter.
2. Grasp handle of CARVING KNIFE between thumb and forefinger with fingers following curve of handle.
3. Grasp handle of CARVING FORK in the same manner in other hand; insert tines in meat or fowl.
4. Place portion of blade of CARVING KNIFE nearest to handle on meat or fowl to be carved.
5. Pull back on knife at same time pressing firmly downward to cut through the meat, using a long sweeping stroke rather than a sawing motion.

**Uses:**
- Carving large roasts with bone such as standing ribs of beef, leg of lamb, pork loin, baked ham.
- Carving turkey, chicken, duck, wild game.
Directions for Use:
Grasp handle of the CARVING FORK or TURNING FORK between thumb and forefinger with fingers following curve of handle.

**CARVING FORK:**
- Turning large roasts or turkeys.
- Holding large roasts or turkeys in place during carving.

**TURNING FORK:**
- Turning bacon, liver, steaks, chops, fried chicken, ham, fish.
- Serving meats, fish or fowl.
- Removing beets, turnips, rutabaga, sauerkraut, corn on the cob, spinach from cooking utensil.
- Stirring foods in fry pan while sautéing.
- Tossing ingredients together, such as, crumb mixtures, meat loaf mixtures.

**TURNING FORK AND CARVING FORK TOGETHER:**
- Lifting large roasts or turkey from the roasting pan to the serving platter.
**French Chef's Knife**

**Uses:**
- Chopping greens (cabbage, celery, lettuce, endive, radishes, watercress, romaine) for salads.
- Dicing apples, pears, canned fruits.
- Preparing potatoes for French frying, hashed brown, scalloping.

**Directions for Use:**
1. Place food to be chopped on cutting board.
2. Grasp handle of FRENCH CHEF'S KNIFE between thumb and forefinger with fingers following curve of handle.
3. Place tip of blade on cutting board at a 45 degree angle with surface of board.
4. Place thumb and fingers of other hand at tip of blade as illustrated, holding blade firmly to the board. Caution: Keep fingers away from cutting edge.
5. Move knife down and up in a rocking motion keeping tip of blade on the board; at the same time move knife back and forth across board in a quarter circle.

**Note:**
1. When dicing celery, carrots, green beans, etc., place 8-10 pieces lengthwise on chopping board.
2. Hold pieces firmly with left hand.
3. Slowly push pieces under blade of FRENCH CHEF'S KNIFE, at same time move knife down and up in rocking motion.

- Dicing celery, carrots, onions, potatoes, all greens, peppers, green beans, turnips, parsnips, beets.
- Cubing bread for stuffing, puddings.
- Chopping nuts, raisins, candied fruits.
- Dicing cooked meats, fowl.
**Cutco Butcher Knife**

**Directions for Use:**
1. Place food to be cut on cutting board.
2. Grasp handle of BUTCHER KNIFE between thumb and forefinger with fingers following curve of handle.
3. Place portion of blade nearest to handle of BUTCHER KNIFE on food to be cut.
4. Pull back on knife at same time pressing downward with palm of other hand, using a long firm stroke. Never cut through bone.

**Uses:**
- Disjointing chicken, turkey, duck.
- Preparing pork loin; preparing spare ribs.
- Cutting short ribs from rib roast.
- Cutting chuck roast, rump, brisket.
- Cutting squash, pumpkin, rutabaga, cabbage, watermelon, sweet potatoes.
- Cutting lobster, crawfish.
- Removing head of fish, scaling fish.
Directions for Use:
Grasp handle of the SPATULA SPREADER between thumb and forefinger with fingers following curve of handle.

Uses:
- Icing cakes, cookies.
- Spreading sandwiches with butter and sandwich fillings.
- Cutting sandwiches.
- Cutting and removing bar cookies from pan.
- Spreading tea sandwiches and canapes with filling.
- Perfect for lifting that first piece of pie from the plate.
The STORAGE TRAYS are specially designed to hold the complete set of Cutco Cutlery—one slot for each knife or fork. Always return washed piece of cutlery to STORAGE TRAY after each use.

The STORAGE TRAYS may be placed into a drawer, or may be hung on the wall. They are made of high performance thermo resin, are stain resistant and are easily kept clean by using soap or mild detergent and water. Do not use abrasive cleaners on these trays.
Directions for Use:
1. Grasp handle of each KITCHEN TOOL between thumb and forefinger with fingers following curve of handle.
2. When using MIX-STIR, slide coil back and forth across bottom of pan or bowl for fast, efficient, easy stirring, mixing, beating and blending.

Uses:
- TURNER—turning and lifting foods.
- SOLID SPOON—serving foods in liquids and sauces.
- PERFORATED SPOON—removing foods from liquids; skimming soups and stocks.
- LADLE—serving soups, gravies, beverages; pouring batters onto griddle.
- MIX-STIR—mixing, beating, stirring, blending and whipping.

- Mixes and Beats—gravies, sauces, batters, puddings, fillings, candies, frostings.
- Stirs and Blends—flour and sugar into egg whites, sugar into whipped cream, soups and chowders.
- Whips and Aerates—milk shakes, eggs, toppings, fruit juices, instant puddings, instant potatoes.
The RANGE CADDY is a convenient tray to protect your Cutco Kitchen Tools, Turning Fork and other utensils used on your range. And, it prevents messy drippings from collecting on your range and counter.

Directions for Use:

1. Place RANGE CADDY in the center of the range top or on the counter next to the range. Do not allow it to come in contact with hot pans, the heating element or the open flame. Do not place in oven.
2. RANGE CADDY may be washed either by hand or in an electric dishwasher.
3. For storage the RANGE CADDY may be put into a drawer or hung on a wall.
The KITCHEN SHEARS is the perfect tool for many cutting jobs around the kitchen. They come apart for easy cleaning. The KITCHEN SHEARS simplifies the job of chopping many foods, such as parsley—merely hold the leaves of a sprig of parsley together and snip. When cutting sticky type foods such as marshmallows, dried and candied fruits—merely dip blades into granulated sugar several times while cutting to prevent food from sticking to them.

Uses:
- Snipping parsley.
- Cutting marshmallows.
- Cutting dried dates, figs, apricots, etc.
- Cutting candied fruits.
- Snipping shell on lobster tails.
- Cutting skin from chicken.
- Snipping top edge of grapefruit and orange halves for decorative effect.
Directions for Use:
Grasp handle of the MEAT KNIFE between thumb and forefinger with fingers following curve of handle.

Uses:
Styled to complement the finest china and silver in your dining room and to be equally at home in your kitchen or at the barbeque grille. For cutting all types of steaks, chops, roasts, fowl.
Carving Section

Cutco gives you fine carving cutlery, and if the following suggestions are observed, even the most inexperienced can carve a roast or turkey successfully.

Tips on Carving

1. Properly cooked meat is important for successful carving. If a roast or fowl is cooked at too high an oven temperature, it may have a difficult-to-carve outer crust. Or if a braised cut of meat is overcooked, the meat will fall apart.

2. After the roast or fowl is removed from the oven, it should be allowed to "set" for a few minutes. This allows the meat to "firm up" making carving easier.

3. String and skewers should be removed in the kitchen just before the roast is to be carved. In the case of a rolled roast, one or two strings may be left on if there is a possibility that it might come apart during carving.

4. All meats and fowl should be carved across the grain (the fibers of the meat).

5. Forks play a very important part in carving by helping to hold the meat or fowl secure during carving.

6. The choice of Knife and Fork to use depends on the size of meat or fowl to be carved. Use the Carving Fork with either the Carving Knife or Slicer when carving large roasts, turkeys and hams. Use the Turning Fork and Petite Carver when carving small fowl, small roasts and family size steaks.

7. Most fowl is carved in the same manner but each cut of meat requires a different technique. The inexperienced carver should follow the "how to carve" illustrations the first few times. After that it will be easy.

8. After the first cut is made, the angle at which the knife is held should never be changed. Each cut should be direct and sharp with long sweeping strokes to insure smooth, even slices. Never use short sawing motions as they result in jagged, uneven cutting.
9. When carving either a standing or rolled rib of beef, it is always a graceful courtesy for the carver to inquire whether a guest prefers meat well done, medium or rare. When carving chicken or turkey you should ask the guests' preference for light or dark meat.

10. The good carver will make certain each plate contains approximately the same amount of fatty and lean pieces as well as choice and less choice slices.

11. There are no hard and fast rules to where the carving knife and fork are placed after the carving is completed. They may be laid together on the platter; they may be placed one at each end of the platter; or they may be placed together with the tops on a knife rest. The most important point is they should be placed where they will not drip onto the tablecloth.

Carving in the Kitchen
Use a cutting board, carve quickly and arrange sliced meat attractively on a warm platter. Have everything ready ahead of time so that the platter of carved meat and all the rest of the food will reach the table piping hot.

Carving at the Table
Place the platter containing the meat or fowl directly in front of the person carving, and the stack of heated dinner plates where they will be most accessible.
1. The platter should be large enough not only to hold the meat or fowl as it stands, but to hold the portions as they are cut.
2. Garnishes add a great deal to the overall attractiveness of the platter but they should be kept to a minimum and arranged so as not to hamper the carver.
3. Sometimes, especially with a turkey, a small extra platter is placed near the carver to hold the second joint and drumstick when removed. These pieces can be divided and sliced on the small platter.
4. It is usually a good practice to carve enough for everyone before starting to serve. This makes it possible to offer a choice of servings and it also assures more simultaneous service to everyone.
5. Be certain the platter, the extra plate if used and the dinner plates are hot. A cold plate can quickly cool hot food.
6. Whether the carver stands or sits is purely a matter of personal preference. Either is correct.
Standing Rib of Beef

1. When necessary, remove wedge-shaped slice from large end so roast will stand firmly on this end. Insert Carving Fork below top rib. Using Carving Knife, carve across “face” of roast to rib bone.

2. Cut along rib bone with tip of Carving Knife to release slice.

3. Slide Carving Knife back under slice and, steadying it with Carving Fork, lift slice to side of platter or auxiliary platter.
Boneless Rolled Rib of Beef

1. The rolled rib roast is usually carved like the standing rib roast. Remove strings and skewers in kitchen just before the roast is to be carved. One or two strings may be left on if there is a possibility that roast might come apart during carving.

2. Stand roast on end on platter. Insert Carving Fork, tines pointing down, into side of roast about half way between top and bottom.

3. Using Slicing Knife, carve across "face" of roast making ¼ inch slices. Slide Slicing Knife back under slice and, steadying it with Carving Fork, lift slice to side of platter or auxiliary platter.
Pot Roasts with Bones

1. Hold meat in position with Turning Fork. Cut between muscles and around bones with tip of Petite Carver to remove one solid section of pot-roast at a time. (The object is to separate solid pieces of meat at natural dividing seams).

2. Turn section just removed on its side so that meat fibers are parallel to platter. This makes it possible to carve cross grain of meat.

3. Holding meat with Turning Fork, carve into slices about ¼ inch thick using Petite Carver.
Roasts without Bones

1. Hold meat firmly with Carving Fork and make slices perpendicular to cutting board or platter using Slicing Knife. (If roast is small, use Turning Fork and Petite Carver).

2. This procedure is used for carving most rolled roasts (exception, rolled rib roast) and other boneless roasts, including canned hams, turkey rolls, etc.
Porterhouse and T-Bone Steak

1. Hold steak steady with Turning Fork. Use tip of Petite Carver to cut closely around bone. Lift bone to one side of platter.

2. Carve across full width of steak using Petite Carver, cutting through both top loin and tenderloin. Diagonal slicing (cutting at a slight angle) is recommended for thick steaks.
DO YOU NEED AN EXTRA PAYCHECK?

Do you know someone who would like to add to his or her income with a pleasant, profitable spare time business?

(see reverse side)
Everyone who sees CUTCO gets a free gift just for looking.

Also use this card to write: Cutco for any orders or names seeing Cutco.

ADD SPARE TIME CASH TO YOUR PRESENT INCOME

Hundreds of ambitious people add to their regular incomes by showing Cutco—fine quality cutlery.

You, as an owner, can fully appreciate the need and value of Cutco.

Perhaps yourself, a friend or relative would like to further investigate this profitable spare time income.

Just fill in and mail the attached card for additional information.

I'D LIKE ADDITIONAL INFORMATION SENT TO:

Prospective Distributor's Name
(City)
(State)

His or Her Address
(City)
(State)

Your Name
Your Address
(City)
(State)

Everyone who sees CUTCO gets a free gift just for looking.
1. Before roast is brought to the table, remove back bone with Carving Knife leaving as little meat on the bone as possible.

2. Place roast on platter with rib side facing carver so he can see angle of ribs and can make slices accordingly. Insert Carving Fork in top of roast. Make slices by cutting closely along each side of rib bone with Carving Knife. (One slice will contain the rib; the next will be boneless).
1. Place ham on platter with the glazed or fat side up and the shank to carver’s right. Using the Carving Knife, remove several slices from the thin side to form a solid base on which to set the ham.

2. Turn the ham on its base. Plunge Carving Fork into butt end. Starting at the shank end using the Carving Knife, cut out a wedged-shape piece; then make perpendicular slices down to leg bone.

3. Release slices by cutting along leg bone under the slices, starting at the shank end.
Shank Half of Ham

1. With shank at carver's left, turn ham so thick, meaty side is up. Insert Carving Fork into top as shown. With Carving Knife, cut along top of leg and shank bones and under fork to lift off boneless piece.

2. Place boneless piece on cutting board or platter. Make perpendicular slices as illustrated with Carving Knife.

3. On remaining portion of meat, cut around leg bone with tip of Carving Knife to remove meat from this bone. Turn meat so that thickest side is down. Slice in same manner as described above.
**Butt Half of Ham**

1. Place butt half of ham cut side down on cutting board. Insert Carving Fork into side of ham. Cut down along aitch bone with Carving Knife to remove boneless piece from side of ham. (The boneless piece may be on either near or far side, depending on whether it is from right or left leg).

2. Place boneless piece on platter with freshly cut surface down. Make perpendicular slices with Carving Knife cutting across the grain as illustrated.

3. Place remaining piece of ham (freshly cut slice down) on cutting board; hold in place with Carving Fork. Carve across meat until Carving Knife hits aitch bone. Release each slice from bone with tip of Carving Knife and lift it to side of platter.
Leg of Lamb

1. Place roast on platter with leg bone to carver's right. Using Carving Knife, cut several slices to form base.

2. Using Carving Fork, turn roast over so it will rest on cut base. Starting where shank joins the leg, make slices perpendicular to leg bone using Carving Knife.

3. Loosen slices by cutting under them with Carving Knife, following closely along top of leg bone. Lift slices to platter with Carving Fork.
Crown Roast

Place roast on platter. Insert Carving Fork on side between two ribs. With Carving Knife, slice down between ribs removing one rib at a time. (Stuffing in the center of the crown, depending upon its consistency, may be either carved or removed with a spoon and served with the meat).

Corned Beef

Place brisket on platter with fat side up and rounded side away from carver. Insert Carving Fork into meat. Slice brisket from two "faces," or three "faces" as shown in illustration using Slicing Knife. Slices should be thin and cut at a slight angle. Slices are made in rotation so that the different "faces" will remain equal to each other in size. (The meat fibers in the brisket are relatively long, but when thin slices are carved across the grain, the meat is very tender).
Roast Turkey or Chicken

1. Remove string and skewers in kitchen. Place bird on platter with legs to carver's right. Insert Carving Fork into meaty part of drumstick to hold it firmly. Starting on side toward carver, place Carving Knife between thigh and body; cut through skin to joint.

2. Separate leg from body by pressing leg outward with Carving Knife and bending it back with Carving Fork. Lift to extra platter. Disjoint wing and separate from body in same manner as leg.

3. Using Carving Knife, slice breast downward with straight, even strokes beginning halfway up the breast. (When knife reaches incision above wing bone, slices will fall free.) Continue slicing breast by beginning at a higher point each time until crest of bone is reached.

4. To carve leg, separate thigh from drumstick just above round bone; slice off dark meat for service.

5. To carve other side of bird, turn platter and follow same procedure. For smaller birds, use Turning Fork and Petite Carver.
Our Replacement and Service Policy

replacement . . .
If your Cutco is damaged by misuse or accident, replacement pieces are available at one-half the current retail price* plus applicable taxes. A note of explanation should accompany returned items.

After our inspector has examined the returned merchandise, replacement will be expedited and you will be advised of any applicable charges.

service . . .
Cutco Durable Double Grind magic-cutting knives will maintain a keen cutting edge without sharpening, provided they are only used for the preparation and serving of food and not used in prying or chopping. In the event that any Double-D knife should not hold its edge, it may be returned for resharpening for the following nominal handling charge*:

$1.00 for one piece, 50¢ for each additional piece (when more than one is returned) plus any applicable taxes. Resharpening service is not offered for #66 Shears. Replacement service, however, is offered.

Our invoice for this service will be included with returned items. Returned merchandise should be addressed as follows:

Denver and East
CUTCO CUTLERY
1116 E. State St.
Olean, New York 14760

West
CUTCO CUTLERY
21063 Forbes St.
Hayward, Calif. 94545

*Replacement and Service Charges subject to change without notice.

Keith Storm
374-6328
You may cancel this transaction, without any penalty or obligation, within three business days from the above date, excluding Saturdays, Sundays, and holidays.

If you cancel, any property traded in, any payments made by you under the contract or sale, and any negotiable instrument executed by you will be returned within 10 business days following receipt by the seller of your cancellation notice, and any security interest arising out of the transaction will be cancelled.

If you fail to make the goods available to the seller at your residence, in substantially as good condition as when received, any goods delivered to you under this contract or sale; or you may if you wish, comply with the instructions of the seller regarding the return shipment of the goods at the seller’s expense and risk.

To cancel this transaction, mail or deliver a signed and dated copy of this cancellation notice or any other written notice, or send a telegram, to Wear-Ever Aluminum, Inc., at Box 3600, Chillicothe, Ohio 45601 not later than midnight of ________.

To cancel this transaction, mail or deliver a signed and dated copy of this cancellation notice or any other written notice, or send a telegram, to Wear-Ever Aluminum, Inc., at Box 3600, Chillicothe, Ohio 45601 not later than midnight of ________.

I HEREBY CANCEL THIS TRANSACTION.

(Buyer's Signature)

RETAIL INSTALLMENT CONTRACT

To: NEW METHOD FINANCE

Division of WEAR-EVER ALUMINUM, INC, Seller

Box 3600 • Chillicothe, Ohio 45601 • (614) 775-9100

BUYER'S OR BUYERS' COPY

To be left with buyer or buyers at time of sale.

DISCLOSURE STATEMENT

(Truth-in-Lending)

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<thead>
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<th>DOLLARS</th>
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<td>4. HANDLING &amp; SHIPPING CHARGE</td>
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The "Total of Payments" shown above is to be paid in ______________ regular monthly installments of $____________ and a final payment of $____________ for a total of $____________ monthly payments. The first monthly installment is due ___________________ 19 ______ and all subsequent installments on the same day of each consecutive month until the "Total of Payments" is paid in full.

If the first installment due date is other than one month from the date hereof, the Finance Charge begins to accrue one calendar month prior to the scheduled first installment due date. DELINQUENCY CHARGES: A delinquency charge may be added to the unpaid balance hereunder for each monthly payment in default for a period of more than ten days in an amount of 5% of such installment or $5.00, whichever is less. DEFAULT: In the event of default in payment, the Seller at its option may declare the full unpaid balance due and payable. PREPAYMENT: In the event of prepayment in full, a refund will be made of the unearned portion of the finance charge calculated by first deducting a $5.00 acquisition cost from the finance charge and then applying the Rule of 78ths as of the next installment due date if not prepaid in full on an installment due date. Any unpaid delinquency charges may be deducted from such refund check. If full payment is received prior to the due date of the second installment, the finance charge will be refunded in full. No refund is made for any amount under $1.00. SECURITY INTEREST: The Seller retains a purchase money security interest in the above described goods until the "Total of Payments" is paid in full.

WARNING

ANY HOLDER OF THIS CONSUMER CREDIT CONTRACT IS SUBJECT TO ALL CLAIMS AND DEFENSES WHICH THE DEBTOR COULD ASSERT AGAINST THE SELLER OF GOODS OR SERVICES OBTAINED PURSUANT HERETO OR WITH THE PROCEEDS HEREOF. RECOVERY HERUNDER BY THE DEBTOR SHALL NOT EXCEED AMOUNTS PAID BY THE DEBTOR HERETOUNDER.

NOTICE TO BUYER: (1) Do not sign this contract before you read it or if it contains any blank spaces. (2) You are entitled to an exact copy of any agreement you sign. (3) You have the right at any time to pay in advance the unpaid balance due under this agreement and you may be entitled to a partial refund of the finance charge. (4) Keep this contract to protect your legal rights.

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BUYER'S RIGHT TO CANCEL

YOU, THE BUYER, MAY CANCEL THIS TRANSACTION AT ANY TIME PRIOR TO MIDNIGHT OF THE THIRD BUSINESS DAY AFTER THE DATE OF THIS TRANSACTION. SEE THE ATTACHED NOTICE OF CANCELLATION FORM FOR AN EXPLANATION OF THIS RIGHT.

RETAIL INSTALLMENT CONTRACT

BUYERS HEREBY ACKNOWLEDGE THE RECEIPT OF A COMPLETELY FILLED IN COPY OF THIS AGREEMENT

(FAILURE TO PAY MAY RESULT IN A CREDIT REPORTING TO THE NATIONAL CREDIT BUREAUS)

SUNDAY, SATURDAY, AND HOLIDAYS

Interest arising out of the transaction will be cancelled.
We offer full-service repair, including replacement of any damaged utensils. However, if an item is damaged due to normal wear and tear, it may not be covered under our standard replacement policy. In such cases, a repair charge may be incurred.

Our most popular replacement items include:
- Wear-Ever Aluminum, Inc.
- Direct Selling Association

As a member of the Direct Selling Association, we are committed to providing you with a wide range of high-quality products. If you have any questions or concerns, please don't hesitate to contact us.

Contact Us:
Wear-Ever Aluminum, Inc.
Consumer Services
Chillicothe, Ohio 45601