

Try these famous Louisiana Shrimp —ocean-fresh as when caught!

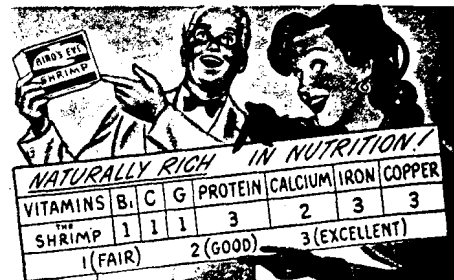


**FOR DINNER TONIGHT—
Creamed Shrimp & Peas**

Cook 1 box Birds Eye Shrimp and 1/2 box Green Peas as directed on packages. Combine. Add 2 cups seasoned cream sauce, 1/2 teaspoon scraped onion, and 2 teaspoons lemon juice. Heat. Serve on toast points. Serves 4.
Note: If desired, add 1 egg yolk, slightly beaten, just before serving.



1. To match these Shrimp, ma'am, you'd have to go a long way—plumb down to the Gulf of Mexico in Louisiana! And then, chances are, you couldn't tell the ones you'd just plucked from the briny depths from those in any Birds Eye package!



2. For these plump, delicious mouthfuls are the famous Louisiana Shrimp—Quick-Frozen soon's they're caught! Birds Eye brings them to you—fresh as fresh—wherever you live! And, sincerely, there is nothing like them on the market!



3. Available all year, they're delicious in cocktails, salads, sauteed, à la Newburg—and unforgettable as Creamed Shrimp and Peas! (See recipe). Called "uncooked Shrimp in the shell," they run 25 to the package—each a mouth-watering morsel!

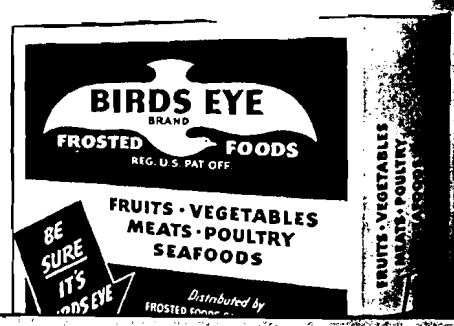


4. Birds Eye knows you've never tasted any Shrimp to match these! If you try them and think you have, get your MONEY BACK—for they're GUARANTEED! Ask for these superb Shrimp by name: "Birds Eye Shrimp!" Ask today!



16 WONDERFUL FARM-FRESH VEGETABLES!

- Buy Birds Eye, and you have your choice of:
- Asparagus Spears
 - Asparagus Cuts
 - Wax Stringless Beans
 - Mixed Vegetables
 - Green Stringless Beans (1-inch cut or French-Sliced)
 - Brussels
 - Brussels Sprouts
 - Cauliflower
 - Cut Corn
 - Limo Beans (Baby Green or large Ford Hook)
 - Squash
 - Peas
 - Peas & Carrots
 - Spinach
- ALL ARE super-delicious! Ready to cook, rich in Nutrition—Vitamins A and C, and in Phosphorus, Iron and Copper! You may dot always be able to get the complete line of Birds Eye Vegetables during war, but you'll always find a good variety.



PS 1/16/43 SEP