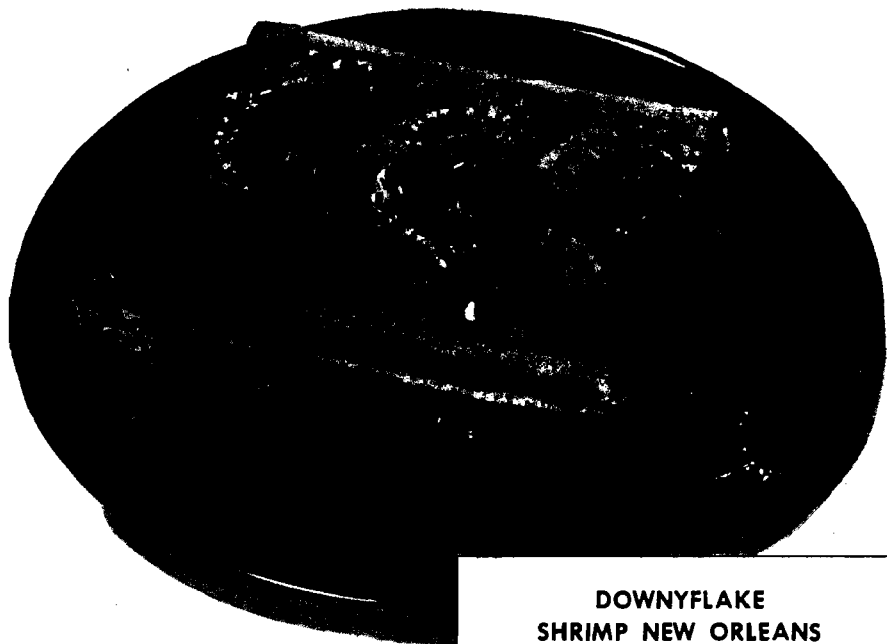


JUST B.L.A. -
COMP ADS
10/22/55

excellent MEAL with WAFFLE* APPEAL



DOWNYFLAKE SHRIMP NEW ORLEANS

Cook until tender ¼ cup chopped onion and ⅓ cup chopped green pepper in 2 tablespoons shortening. Add 1 can tomato soup, ¼ cup catsup, ⅓ cup water and dash of black pepper. Simmer over low heat for about five minutes, stirring occasionally. Add 1 pound cleaned, cooked shrimp (frozen or canned). Cook for five minutes more. Spoon shrimp and sauce over toasted DOWNYFLAKE Waffle. Cover with another DOWNYFLAKE Waffle and top with remaining shrimp and sauce. Serves four.

***the DOWNYFLAKE kind!**
no batter, no bother
just pop into toaster 'n serve

Downyflake Waffles are much more than a hurry-up Lenten meal idea. Ordinary Lenten meals become extraordinary meals with crisp, golden-brown Downyflake Waffles as the star attraction. Plain dishes take on added eye appeal and flavor fascination. Plan your Lenten meals around Downyflake Waffles.

special Lenten
recipes in
every package of
Downyflake Waffles



frozen Downyflake 1-minute WAFFLES

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For Lenten Meals...
Downyflake