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by the great emperor? It was not to be an  
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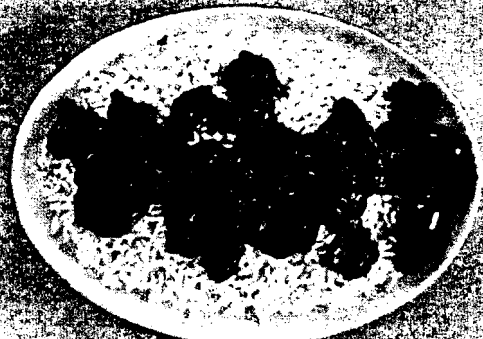
the King-emperor went shooting, what was to  
happen to the queen-empress?

Miss FLUFFY RICE says.

"EASY,  
DELICIOUS!  
VERSATILE,  
NUTRITIOUS!"

# RICE

IS  
YOUR  
MOST USEFUL  
FOOD!"



**RICE MAKES EASY FAMILY MEALS.** And in minutes, too! Just follow the directions on the package. Why, you don't even have to wash it! Today's high quality rice is grown in the U.S.A. and carefully prepared so it's all ready to go. Smart thought for a busy day: Serve hot fluffy rice, topped with your favorite sauce or gravy.



**RICE MAKES SCRUMPTIOUS HOLIDAY FARE.** Beautiful to see and wonderful eating, this Christmas Bell Fluff: Soften envelope unflavored gelatin in water; add 1 slightly beaten egg, 1/2 c. sugar, 1/2 c. milk. Stir in 2 c. cooked rice (cooked in milk). Cook and stir till mixture coats spoon. Chill till syrupy. Fold in 1 tsp. flavoring, 1 c. heavy cream, whipped, and 1/2 c. drained crushed pineapple. Chill till set in 5-cup mold. Unmold and keep chilled. Decorate with candies and sweetened whipped cream. Serves 6 to 8.



**RICE CAN BE SERVED IN COUNTLESS WAYS.** And in such unusual, tasty, compliment-catching ways! For instance, Rice Potpourri: Sauté 1/2 c. each chopped onion and green pepper in 2 T. butter. Mix with 3 c. cooked rice (cooked in consommé). 1 c. seedless raisins, 1/2 c. each chopped pecans and pimiento. Pack hot mixture into buttered molds. Unmold and serve with poultry or meat. Makes 6 small molds.



Make a friend of rice, starting today. Let it serve you well—thriftily, nutritiously and often. Remember... rice is your most useful food.

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