

RICE
10Y



**Fish and Rice and other things nice:
that's how good little girls make Rice Ahoy.
With Riceland Rice from America's
sunny Grand Prairie.**

RICE AHOY

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|--|---------------------------------|
| 1 package (10 ounces) frozen fish sticks | 1 tablespoon diced pimiento |
| 2 tablespoons pickle relish, drained | 1 cup cheese sauce |
| 1 tablespoon minced onion | 3 cups hot cooked Riceland Rice |

Prepare fish sticks according to package directions. Stir relish, onion and pimiento into prepared cheese sauce. (An easy cheese sauce: Heating and stirring constantly, mix 1/3 cup milk, 2 to 3 tablespoons mayonnaise, 1 cup cubed process American cheese and a dash of cayenne pepper for 1 1/2 minutes or until smooth.) To serve, arrange fish stick over beds of hot rice. Spoon sauce over sticks. Makes 4 to 5 servings.

There's no rice under the sun like Riceland Rice. 140 days of sun and 140 cool moist nights on America's Grand Prairie give Riceland Rice time to grow to rich, plump, full-grown maturity. No other rice you can buy is grown more slowly, more carefully, more tenderly than Riceland Rice.



Best is what you make it — and
Riceland makes it good.



RICELAND RICE

Free 32-page recipe book in full color. Write P.O. Box 936-G, Stuttgart, Arkansas 72160. (We cannot mail books without your zip code.)

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