PAGE TWO (Second Section)





Rich, lestive traitzake is fully enjoyed when every bit of fruit and every last nut remains in each slice!

... BECAUSE OF ITS

FULL-BODIED QUALITY

First make certain your knife is | Especially recommended for fine sharp. Then dip the blade in hot flavor and plenty of luscious fruits water before cutting. In slicing, cut down with a gentle sawing motion avoiding two much pressure. Thus each slice of cake retains the rich flavor of all its fruits | cause over 2/3 of every delicious FARTHER FARTHER BETTER and nuts.

and nuts is Jane Parker Fruit Cake . . . brought to you exclusively by A&P. Jane Parker is America's favorite fruit cake becake is fruits and nuts.

The Port of Buffalo, with 37 niles of waterfront, is the greatest fresh water port in the world in value of tonnage, according to the

operations.

Commerce.

bank at the University of Califor-

nia School of Medicine here. Surgeons in this area can draw on the

bank and it is expected to save

any lives. It is explained that the blood vessels are used as grafts in

PLANE EXPLODES a few seconds after the rescue

Bears weighing up to 550 pounds Florida has a total acreage of New York State Department of are bagged by hunters in the for- 35,000,000. Of this acreage, 22,000.ests of New Mexico. 000 acres or 63% are forest land.

White Christmas Buffet

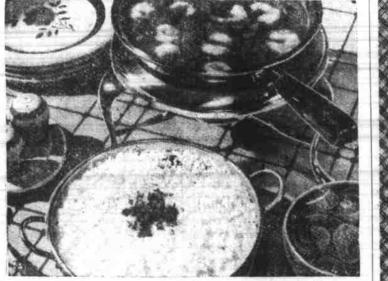
By CECILY BROWNSTONE Associated Press Food Editor

Here are two fine recipes for a Christmas supper party. Adapted from an old recipe, the Shrimp Mull can be prepared ahead of time and then be reheated and served over that wonderful product-precooked rice. I know of no addition to pantry shelves that does better service than this rice; it's so quick and easy to prepare and produces such fluffy, good-to-eat grains. Add a green salad and hot rolls to the shrimp for your holiday menu, then end with a coconut igloo dessert-snowy white and glamorously beautiful for holiday parties.

## SHRIMP MULL

Ingredients: 3 tablespoons butter or margarine, 1/4 cup diced onion. 1 small garlic clove, 11/2 teaspoons salt, 1 No. 2 can (21/4 cups) tomatoes, 2 cups water, 1/2 cup catsup, 19 teaspoon celery seed, dash of tabasco sauce, 1/4 teaspoon Worcestershire sauce, 1/s teaspoon pepper, I to 2 teaspoons lemon juice, 1 pound raw shrimp (peeled, black vein removed, and cut in two lengthwise), 1/4 cup fine cracker crumbs, 1 package (1 1/3 cups) precooked rice.

Method: Melt butter or margarine in saucepan or large deep skillet; add onion and cook over low heat a few minutes. Meanwhile peel garlic and crush in 1/2 teaspoon of the salt until garlic is in fine shreds. Add to onion with remaining salt, tomatoes, water, catsup, celery seed, tabasco, Worcestershire and pepper. Cover and simmer 1 hour, Add lemon juice and shrimp and cook 5 minutes or until shrimps are done through. Add cracker crumbs and bring to a boil, stirring constantly. Prepare precooked rice according to directions on package. Serve shrimp over may be used if desired.



SHRIMP MULL .... . Yule supper favorite,



COCONUT IGLOOS . . . Festive Christmas dessert.

rice. Makes 4 to 6 servings, Note: walnut meats, 24 large vanilla til stiff and fold in. Soread mix-One box of quick-frozen shrimp cookies, 1 cup cream (whipped), ture betwee ncookies and stack 3 1 cup shredded coconut. to a serving. Chill several hours CHRISTMAS COCONUT IGLOOS Method: Cream butter; add sug- in refrigerator. About 1 hour be-

Ingredients: 1/4 cup butter, 1/2 ar and salt gradually and cream un- fore serving, frost top and sides cup sugar, dash of salt, 1 egg (sep- til light and fluffy, Add egg yolk of each stack with whipped cream arated), 1/2 cup drained canned and mix well; now add pineapple and sprinkle with coconut. Chill crushed pineapple, 1/2 cup broken and nut meats. Beat egg white un- again. Makes 8 servings.

Cashmere Bouquet

Thursday Afternoon, December 14, 1950

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The Best Par

Of The Meal