



CHARLESTON SHRIMP BAKE

Saute, in 3 tbsps. butter or margarine: 3 tbsps. chopped onion. Add, blending well: 1 8-oz. package ANN PAGE Elbow Macaroni, cooked and drained • 1/4 cup chopped parsley • 1/8 tsp. pepper • 1/2 tsp. salt • 1/4 tsp. nutmeg • 1 tbsps. Worcestershire Sauce

In a greased 2-qt. casserole place alternate layers of macaroni mixture and cooked shrimp (1 lb. medium shrimp ... reserve 8 for top.)

Quick Tomato-Cheese Sauce: In a saucepan heat 1 10 1/2-oz. can Ann Page Tomato Soup. Add 1 cup grated Parmesan cheese, stirring until blended.

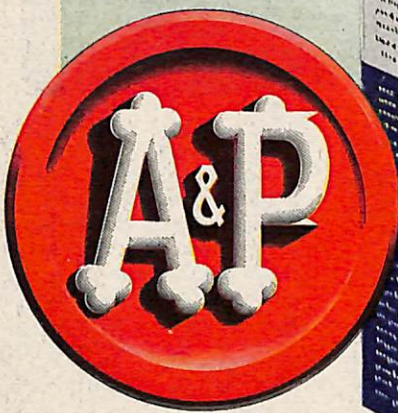
Pour a 3" border of sauce around edge of casserole. Arrange 8 remaining shrimp, fantail-fashion, around sauce. Bake in a 350°F. oven 25 minutes. Sprinkle sauce lightly with Parmesan cheese just before serving. Serves 6.

Meatless and Marvelous!
... and **Extra Thrifty**

made with *Ann Page* elbow macaroni

This zesty, mouth-watering shrimp dish serves 6 hungry eaters generously and economically! Delicious, low-cost Ann Page Macaroni takes to shrimp and seasoning perfectly, makes food go farther, taste better! Like all Ann Page foods, it's made in A&P's own Ann Page modern food kitchens, sold only in A&P stores. This eliminates unnecessary in-between expenses and *you* share the saving! Let Ann Page Macaroni give the "crowning touch" to your meals ... and save!

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in the famous Ann Page family are such favorites as: Preserves, Prepared Beans, Peanut Butter, Macaroni Products, Prepared Spaghetti, Sparkle Gelatin Desserts and Puddings, Tomato Soup, Ketchup, Spices, Extracts, etc.

