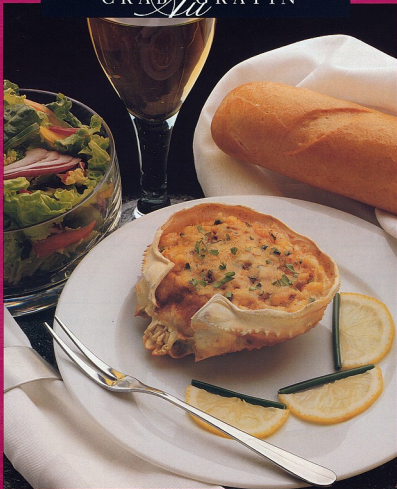


CRAB *Au* GRATIN



P. Janes & Sons Ltd.
SINCE 1929



*great seafood
...naturally!*

CRAB *Au* GRATIN

The delightful blend of crabmeat, cheese, herbs and spices is justly renowned as a true seafood delicacy. Traditionally, serving crab au gratin in the shell involves time-consuming sauce preparation.

Today, though, this seafood treat appears on tables with no more involved than pre-heating an oven. P. Janes & Sons has long been an innovator in the production of ready-to-eat seafood products. Combining over 65 years processing experience with the most modern of plants, P. Janes & Sons knows just what will satisfy your customer.

We blend our snow crab with a rich cheese sauce, subtly enhanced with herbs and spices. Then we top this tempting mixture with more grated cheese, and present the whole in natural crab shells.



Crab Au Gratin is an ideal appetizer, a superb centre of the plate item, even an excellent snack for those with discriminating taste.

Your customers will appreciate you making it easier for them to add a touch of luxury to their table.

CRAB AU GRATIN IN NATURAL SHELLS

Pack Size	Weight	Case Dimensions (L x W x H)
36 x 4 oz. Individual shells with stick-on labels per shell	9 lbs. net	18 3/8 x 13 3/4 x 5 3/8
12 x 2 x 4 oz. 2 shells in a printed lithographed retail box	6 lbs. net	13 x 3/4 x 8 1/4 x 6 1/4

