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INTRODUCTION

It's fun to entertain for the small fry in the family. Whether it be a birthday celebration, Halloween party or some other special party . . . it is important to create a festive atmosphere. Be sure to make it gay and lots of fun, but keep it simple.

In this booklet we've compiled some party ideas which we think will make a hit with the crowd, and help to spark the celebration.

Mary Ellen Baker
TOTEM POLE

Cut brick ice cream into slices about 2 inches thick. Use one slice for each serving. To make totem pole, thread a NABISCO FANCY CREST, an OREO CREME SANDWICH, a marshmallow and a SWISS CREME SANDWICH on a skewer. Top with a marshmallow head, using red food coloring for the war paint. Stick totem pole into center of ice cream just before serving. VERI-THIN PRETZEL STICKS, with a small candle in the center, make a realistic campfire, surrounded by the Indian warrior and maiden from the COWBOYS AND INDIANS COOKIES. Big Chief sits in his tepee—a cut-out NABISCO WAFFLE CONE.
CAMPFIRE BIRTHDAY CAKE

Soften 1 quart of vanilla ice cream to spreading consistency. Pack in bottom of spring form cake pan for easy unmolding (any 2-quart mold will do). Refreeze; then pack 1 quart softened chocolate ice cream on top of vanilla. Store in freezer. When ready to serve, unmold; decorate with center campfire of VERI-THIN PRETZEL STICKS with birthday candles for flame. Surround by a scene made of COWBOYS AND INDIANS COOKIES. Press additional cookies around sides of cake, and load a horse-drawn stagecoach with extras to be served when the cake is cut.
ICE CREAM 'N COOKIE CABIN

In honor of Lincoln, or one of the more current frontier heroes, give the kids a log cabin party. The centerpiece is made from toy logs, FIG NEWTONS CAKES flagstone path, gumdrop trees and a gumdrop and VERI-THIN PRETZEL STICKS split-rail fence. The individual ice cream and cookie desserts are easy to make like this: cut tray-pack ice cream into blocks for cabin. Stand 4 FIG NEWTONS CAKES on top to make peaked roof and top with gumdrop chimney. Press in pieces of VERI-THIN PRETZEL STICKS to make rustic-looking doors and windows, and landscape with gumdrop trees and tiny paper flag.
A personal Peter Cottontail and Easter Basket dessert will make a memorable day for the kids. Peter is made of two NABISCO FANCY CRESTS, marshmallow feet and tail, and NABISCO SUGAR WAFERS ears, put together with cocktail picks—candies make the face. To make the Easter Baskets: strip cardboard from large individual ice cream cups; press OREO and SWISS CREME SANDWICHES around ice cream; use braided licorice for handles. Top with candy eggs and a sprinkling of coconut, tinted green.
CIRCUS CLOWN

Circus time now—so bring the popular clowns to your table with these gay ice cream and cookie desserts. Cut the body from a brick of ice cream and add SWISS CREME SANDWICH and marshmallow arms. An OREO CREME SANDWICH makes a collar with another cookie for a face. Gumdrop nose and buttons add the final touch. Hold together with cocktail picks.
The Circus Express can very easily be made from an old shoe box. Cover the shoe box with an attractive gay paper, using NABISCO CHOCOLATE FUDGE SANDWICHES for the wheels. Cut holes in the top of the box and to serve the HONEYMAID SUGAR CONES place in holes. It is a good idea to fill the cones with your favorite ice cream flavors and put in freezer for awhile before placing them in the Express. For variety, dip filled cones in multi-color or chocolate decorating candies.
CHILDREN'S COOKIE CARNIVAL

To make this edible merry-go-round, stand a tall glass in the center of a lazy susan base and top with a hat box cover. Arrange dishes of Creamy Fig Tapioca around the center column and place a tall candy stick in each dish. Stand BARNUM'S ANIMALS CRACKERS on marshmallows and place on the merry-go-round between the pudding.

CREAMY FIG TAPIOCA: Prepare a package of tapioca pudding according to directions on package using 2 cups milk and 1 egg. While still warm, fold in 8 FIG NEWTONS CAKES cut in small pieces. Pile into serving dishes and garnish with additional cookies. Makes 6 servings.
FERRIS WHEEL

Select a variety of NABISCO cookies and place them on a ferris wheel, which can be made using a toy Construction Set. Use paper plates and tie them to each rung, then place your favorite varieties on the plates. We’ve used MALLOMARS CAKES, NABISCO CHOCOLATE COVERED GRAHAMS and STRIPED SUSANS but you make your own choice.
UMBRELLA LOLLIPOPS

1 (6 oz) package semi-sweet chocolate pieces
1/2 cup shredded coconut
1 1/2 cups NABISCO RICE HONEYS
2 tablespoons shortening
6 gumdrops

Melt chocolate and shortening together. Stir in the coconut and cereal. Pack into six small greased glass custard cups. Chill until chocolate is firm. Remove from cups. Put pointed end of wooden stick into lollipop. Top with gumdrop and stand lollipop in holder. One end of the wooden stick holds the candy umbrella and the other end stands in a small frog. A name card can then be placed in the frog.
MAYPOLE PARTY DESSERT

To serve six, you’ll need one-half pint of heavy cream, 42 NABISCO VANILLA WAFERS and trimmings. Whip the cream, add 2 tablespoons sugar and 1 teaspoon vanilla. (If you wish, you may divide the cream and tint various pastels with food coloring). Spread the vanilla wafers with cream and put together in stacks of seven wafers. Frost the outside of each stack with remaining cream. Chill several hours in the refrigerator. At serving time, insert a colored candy stick in the center of each stack, swirl ribbons around pole and add a garnish of strawberries and green-tinted coconut.
BIRTHDAY DRUMS

Buy a large, round individual ice cream cup for each person (we like cherry-vanilla best for this). Put OREO CREME SANDWICHES on a piece of wax paper and roll into fine crumbs. Strip the cardboard from each container and roll ice cream in cookie crumbs. Press VERI-THIN PRETZEL STICKS around sides of each drum for lacing. Freeze until serving time, then top each with a pair of drumsticks made of pretzel sticks and whole cherries.

For a party, make a drum centerpiece to carry out the theme. Cover a round box with crepe paper and lace the sides with ribbon. Drumsticks are two whole OREO CREME SANDWICHES speared with plastic drinking straws. Toy soldiers add to the fun and make fine favors for your little guests.
SEAMAN, JUNIOR GRADE

6 large oranges
1 can flaked coconut
Few drops green food coloring
1 tablespoon water
18 FIG NEWTONS CAKES

Cut tops off oranges. Remove pulp and cut into bite size pieces; pile back into shell. Tint coconut light green with food coloring and water; leave some for white foam. Divide onto six plates; set orange on top. With toothpicks attach FIG NEWTONS CAKES sails. Complete the illusion with paper portholes, anchor and flag, and toothpick bowsprit.
ROCKETSHIP SPECIAL

6 ripe bananas
24 NABISCO SUGAR WAFERS
Multi-colored sprinkles

For each ship cut 3 NABISCO SUGAR WAFERS in half. Place 4 halves, rudder fashion, on one end of the banana. Pour multi-colored sprinkles into a custard cup; roll banana tip in sprinkles to generously coat. Set whole sugar wafer in side of banana; border with two halves. Makes 6 rockets.
MIDGET MISSILES

To make the Midget Missiles: Soften ice cream a little and pack into cone-shaped paper cups (or make cone-shaped molds from light cardboard, lined with foil). Set each cone in a glass to hold it upright, freeze until ice cream is solid. To assemble missiles; strip paper from ice cream, set each cone on three OREO CREME SANDWICHES, press three NABISCO SUGAR WAFERS in base of cone for fins, and top each cone with a Maraschino cherry satellite and a birthday candle. Assemble these ahead and store in the freezer.
FAIRY LAND
COOKIE HOUSE

House walls are unbroken strips of NABISCO PEANUT CREAM PATTIES, just as they come from the package. Fasten two strips together with cocktail picks for front and back walls. Cut out 2 patties for door. Make side walls, 2 patties wide, in same way and fasten walls together at corners with cocktail picks tipped with small gumdrops. Rest a piece of cardboard on top for roof support. Use 10 OREO CREME SANDWICHES for "eaves." "Shingle" roof with FIG NEWTONS CAKES built up to a peak. Decorate house with gumdrop chimney, windows, door knobs and shrubbery fastened with cocktail picks. A wisp of cotton smoke coming from the chimney shows every Hansel and Gretel that the witch is at home.
HALLOWEEN DELIGHTS

\[ \frac{1}{2} \text{ lb. marshmallows} \]
\[ \frac{1}{2} \text{ cup butter or margarine} \]
\[ 1 \text{ square unsweetened chocolate, grated} \]
\[ 6 \text{ cups NABISCO RICE HONEYS} \]

Place marshmallows and butter in top double boiler. Heat over hot water until butter and marshmallows are melted. Stir to mix well. Stir in cereal, continuing to stir until all cereal is coated with mixture. Let stand for three minutes. With well-buttered hands, form mixture into six balls. Chill until firm.

To decorate: Cut long gumdrops in half for ears. Cut small round gumdrops in half for eyes. Cut pieces of gumdrops for nose and mouth. Cut black licorice sticks into thin pieces, about 2’’ long. Stick onto face with gumdrop. Cut the rounded top off of a large gumdrop and place the decorated cereal ball on top of it.
HERE COMES SANTA

2 pint tray-packs ice cream
12 peppermint candy canes
Chocolate sprinkles
42 NABISCO SUGAR WAFERS
24 marshmallows
24 BARNUM'S ANIMALS CRACKERS

Divide ice cream into six even slices. Set each slice on two candy canes, "sleigh runners". Sprinkle sides with chocolate sprinkles. Rest four NABISCO SUGAR WAFERS on back end of sleigh for seat, three vertically behind for seat back. Press BARNUM'S ANIMALS CRACKERS into marshmallows. Place in front of sleigh. Set jolly paper Santa in driver's seat and the party's off to a flying good start.
HOLIDAY HEARTH

"Mortar" is confectioners sugar icing (recipe on sugar package), bricks NABISCO WAFFLE CREAMS, a RITZ CRACKER box makes the foundation. Cut some NABISCO WAFFLE CREAMS in half, for full bricks, some in quarters for end pieces. Cement together with icing, bricklayer fashion. Make back section first, six bricks high, six wide. Side sections come next, six bricks high and two bricks wide. In the front section leave an opening for fire and cut out corresponding section of box. (Sections are fastened together and anchored to box with frosting at the joints.)

Mantel, floor and hearth are NABISCO CHOCOLATE GRAHAM CRACKERS; andirons are strips of NABISCO WAFFLE CREAMS topped with VERI-THIN PRETZEL STICKS logs; candlesticks are RITZ CRACKERS topped with CHOCOLATE MALLOMARS CAKES. Paper stockings and a candle Santa with bags of NABISCO cookies finish the story.
THE COOKIE TREE

To make the Cookie Tree you'll need two or three small attractive branches which can be arranged in a vase. A package of NABISCO FANCY CRESTS, DELUXE ASSORTMENT, BARNUM'S ANIMALS CRACKERS and your other favorite NABISCO COOKIES. Pierce holes through cookies with a cake tester or fine wire, and then thread wire through cookies and hang on branches. The kiddies will really love the Cookie Tree, because they'll be able to pick their favorite cookies right from the tree and eat them with one of the luscious ice cream desserts, such as a banana split, cone-shaped ice cream mold or a tall ice cream soda.