Give the Taste of Tradition to Holiday Parties with Nabisco Snacks
DIPS IN A HOLIDAY STAR

CHEDDAR CHEESE DIP: A favorite Christmas breakfast food in northern Europe, cheese makes a welcome holiday snack with the spicy-bright taste of Vegetable Thins. Mix well, 2/3 cup light cream, 1/2 cup chopped ripe olives with 8 oz. of Cheddar cheese, grated. Add dash of Tabasco. Yield: 1 1/2 cups.

SHRIMP DIP: Seafood is a worldwide holiday fasting food. Make shrimp your sumptuous choice served on crisp, so very dippable Chippers. Mix 1/2 lb. finely chopped cooked shrimp in 1 10 1/2 oz. can cream of chicken soup. Add a dash of curry, parsley. Yield: 1 1/2 cups.

EGG DIP: An English custom is “reading” the future on New Year’s Eve in the form an egg yolk takes in water. Hearty holiday snacking on the smoky bacon taste of Bacon Thins is 2 hard-cooked eggs in 1/2 cup mayonnaise, 1/2 cup cottage cheese. Add 2 finely chopped green onions. Yield: 2 cups.

CHICKEN SPREAD: In olden days, roast fowl was a highlight of holiday feasting. Today, served with the nut-like crunchiness of Triscuit Wafers, it makes a taste-tempting snack. Mix 1 cup diced, cooked chicken in 1 cup sour cream, 1/2 cup finely chopped celery. Yield: 2 cups.

ONION DIP: In Old Eire, the Irish maid followed the custom of quartering an onion, naming each section for one of her suitors. The first section to sprout before January 6 “told her” whom to marry. Your variation of the tradition served on whole-wheat-good Triangle Thins: 1 package onion soup mix in 1/2 cup milk, 8 oz. of cream cheese. Dash of mustard, parsley. Yield: 1 1/2 cups.


CREAM CHEESE SANTA TREE: Blend 2 8 oz. packages of cream cheese, 6 oz. of Bleu cheese, 2/3 cup drained, crushed pineapple, 1/2 cup chopped pecans, 2 tps. ginger. Chill. Shape into tree. Sprinkle with parsley, fruit-bits of cranberry, mandarin orange. Serve on the munch n' crunch crispness of oniony-savory French Onion Thins!
ST. LUCIA'S CROWN. In Scandinavian countries, the holiday festivities begin as early as December 13, St. Lucia's Day. On this day, it is the custom for the daughter of the family to wear a white gown and beautiful headdress, in honor of St. Lucia, symbol of light. The headdress is a "crown" bearing bilberry twigs and encircled with lighted candles. Your symbolic reproduction adds a colorful, festive touch to any table, as a brightly decorative center piece or serviceable tray. Use it to hold savory new Sociables (in 6 party shapes) when you entertain this season!

HOW TO MAKE YOUR ST. LUCIA'S CROWN

1 12" pizza pie tin (or other inexpensive round tray)
9 12" white slender candles
Red Scotch tape
1 large sheet red construction paper
2 yds. white satin ribbon
Fresh leaves of mulberry, winterberry, or evergreen

Snip off approximately 3" from bottoms of 8 candles. Place ninth candle in center of tray. Cut strip of red construction paper (1 1/2" x 2"). Roll tightly around candle, secure with snip of red Scotch tape. Cut circle (2" in diameter) from construction paper, make tiny criss cross
slit in center of circle. Slide circle over top of candle and down until it fits snugly against top of red tube. Use candle drippings to plant candle firmly on tray. Do the same with remaining 8 candles, making sure to place them 2" in from outer edge of tray, and equi-
distant from one another. Now cut ribbon into 4 equal strands. Fold each strand in the middle, tie at the fold to center candle. Mound greenery around center candle. Then attach 8 ends of ribbon (from central candle) to corresponding outside 8 candles.

RECAPTURE THE FLAVOR OF OLD-FASHIONED HOLIDAY FEASTING!

This season, treat your family and your guests to the fun of food... canapés, dips, spreads, that recall hearty, traditional dining of long-ago... decoratively served on tasty, snackable Nabisco Snack Crackers!

TURKEY-IN-A-PATÉ DIP
Legend tells us that the first edible game the Pilgrims found here was turkey. Today it is a symbol of holiday feasting. Tasty twist to the tradition — dash of tarragon in mixture of turkey paté, sour cream, topped with jellied consommé — made for dips on savory Bacon Thins!

PLUM PUDDING PERFECT
Deep, rich plum pudding takes plenty of stirring. In olden days, each member of the family took a turn stirring for good luck! This season, “stir up” your own ready-made plum pudding — petite size! Sprinkle on walnuts, serve on crisp-n’-snap-happy tasting Triangle Thins!
TRADITIONAL FOODS FROM DAYS OF YORE ARE SERVED ANEW,

MINIATURE MINCE PIES
Mince pies were so prized in long-ago England that on Christmas Eve they had to be guarded from thieves... for the more mince pie you ate, the happier the next year! Happy new version of the custom—mince-meat atop cream cheese on new nice-and-nippy Swiss n' Ham flavored crackers.

CANDIED FRUIT CANAPÉ
Years ago, the English of Yorkshire county began the custom of candying fruit peels and currants for the Christmas celebration. Modern variation on the theme? A Dromedary glazed cherry atop Cheddar spread on the cracker with ah-so-oniony taste, French Onion Thins!

HOLIDAY HAM CANAPÉ
Henry VII first proclaimed the boar's head special to Christmas feasting, and so lavish was its preparation it was served on nothing less than gold or silver platters! Your symbolic replica? Ham slice topped with applesauce, deliciously served on zippy-tangy Vegetable Thins!
CRANBERRY CRUNCHY

Pilgrim settlers of the 17th century found cranberries behind the settlement at Plymouth and were told by Indians the fruit was delicious when cooked. Give it a festive new look by adding a mandarin orange slice — serve on toasty-brown, crunchy Triscuit Wafers!

FISH-SO-FESTIVE

For centuries, fish has been the traditional supper on Christmas Eve in many countries of the world. Today's holiday treatment of the custom might be sardine spread (garnished with a snick of Dromedary Pimiento) — lavishly spread on chip-shaped, potato-flavor-crisp Chippers!

CAVIAR-FOR-CELEBRATING

Good company for the popular tradition of "Wassail" ("Good Health!" in old Gaelic) could be the rich and regal taste of black caviar! Sprinkle with chopped egg, serve up on munchy, wheaty-good Wheat Thins — place around your party beverage for real holiday cheer!
in the best holiday tradition...
legend, lore and festive foods.