"Uneeda Bakers" BOOK OF MENU MAGIC
Serenely full,
The epicure would say,
Fate cannot harm me
I have dined today.

—SIDNEY SMITH

MENU MAGIC
1st Printing    February 1932
2nd Printing    April 1932

SUMMER BOOK OF MENU MAGIC
1st Printing    May 1932
2nd Printing    June 1932

THE FALL BOOK OF MENU MAGIC
September 1932

WINTER MENU MAGIC
January 1933

UNEEDA BAKERS BOOK OF MENU MAGIC
May 1933

NATIONAL BISCUIT COMPANY
"Uneeda Bakers"
449 West 14th Street, New York, N. Y.
THERE ARE two or three versions of the old story of Pandora's Box. But here we give you the latest version—that of the modern Pandora . . . a wife and mother . . . and a marvelous cook. She doesn't let her treasures escape. She simply opens a package of Uneeda Bakers Crackers and releases one by one the most intriguing possibilities for practical and appetizing foods—dishes that can be prepared almost by magic.

Pandora has always known that Uneeda Bakers crackers and cookies are the best ever baked . . . fine for a snack . . . just right for spreads . . . distinguished as accompaniments to other foods.

But now Pandora has discovered that these perfectly blended and baked biscuit may also be used as an ingredient in literally hundreds of practical and appetizing dishes—soups, omelets, meat loaves, scallops, croquettes, casseroles, puddings, and a variety of the most unusual and delicious pies.

And the best of all the treasures Pandora finds is economy. For crumbled crackers, used as an ingredient, reduce the amounts of more expensive foods required in making a dish.

As for flavor, Uneeda Bakers Cracker Cookery gives a freshness and quality that is entirely new and delightful. Find Pandora's treasures for yourself. I am sending you—in this little book—some of my latest tested and proved recipes.

Cordially,

Nancy Best
Canapes and Soups

OYSTERETTE CANAPES—Canapes that are tempting little mouthfuls are made in no time by blending 1 tsp. grated onion with 4 tbsps. crumbled Roquefort cheese. Heap small amounts on UNEEDA BAKERS Oysterettes.

OTHER CRACKERS FOR CANAPES are UNEEDA BAKERS Butter Wafers, Butter Splits, Toasted Whole Wheat Wafers, Premium Flake Crackers and Saltina Biscuit.

VARY THE CRACKERS you serve with soups. You'll be surprised at the way a new cracker dresses up a rather usual variety of soup. Here are some suggestions: UNEEDA BAKERS Slim Jim Butter Pretzels, Champion Flake Butter Crackers, Saltina Biscuit, Premium Flake Crackers, Butter Wafers, Butter Splits, Toasted Whole Wheat Wafers, Oysterettes, Dandy Oyster Crackers, Cheese Klips and UNEEDA Biscuit.

POTAGE A LA REINE

4 cups white stock
1 stalk celery
1 slice onion
1/2 tbsp. salt
8 Premium Flake Crackers, rolled fine
2 1/2 cups scalded milk
1 cup finely chopped, cooked chicken
3 tbsps. butter

Cook stock with celery and seasonings for 20 minutes, and strain. Soak cracker crumbs in milk and stir into stock. Add chicken and butter. Boil gently 3 minutes and serve at once. 6 portions. Bouillon cubes may be used to make the stock.

MUSHROOM BISQUE

2 tbsps. butter
2 tbsps. minced onion
1/4 cup minced celery
1 1/2 cups mushrooms, cut fine
3 cups chicken stock or water
salt and pepper
8 UNEEDA Biscuit, crumbled
2 cups evaporated milk or rich milk

Melt butter, add minced vegetables and cook for 5 minutes. Add stock and seasoning and boil until celery is tender. Add crumbled crackers and milk and serve very hot. 6 portions.

CORN and CHEESE POTAGE

4 tbsps. butter
4 onions, cut fine
12 UNEEDA Biscuit
6 cups milk
1 cup corn
1 cup grated American cheese
salt, pepper, paprika

Melt butter in a kettle, add onions and brown slowly. Crumble crackers fine and stir into first mixture. Add milk, a little at a time, and heat thoroughly. Add corn, cheese and seasoning and serve hot with toasted UNEEDA Biscuit. 6 portions.

DUTCHESS SOUP

1 1/2 qts. milk
1 tbsp. minced onion
3 tbsps. butter
13 Saltina Biscuit
1/4 cup grated American cheese
salt and pepper
1 tbsp. chopped parsley

Scald milk and onion together and pour over butter and finely rolled Saltina Biscuit and cook gently for 5 minutes, stirring occasionally. Remove from fire, add cheese, season and stir well. Serve sprinkled with chopped parsley. 6 portions.
Ideas for First Courses

Canapés of Holland Rusk

Mixed hors d'oeuvres serve with appetizers

With soup serve:
- Premium flake crackers
- Oysterettes
- Butter wafers
- Uneeda biscuit
- Champion flake butter crackers
## MAMMY’S MEAT LOAF

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>cup chopped cooked veal</td>
<td>1</td>
</tr>
<tr>
<td>cup chopped cooked ham</td>
<td>1</td>
</tr>
<tr>
<td>small onion, minced</td>
<td></td>
</tr>
<tr>
<td>tsp. salt</td>
<td></td>
</tr>
<tr>
<td>tsp. pepper</td>
<td></td>
</tr>
<tr>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>10 Champion Flake Butter Crackers, crumbled</td>
<td></td>
</tr>
<tr>
<td>cup canned tomatoes</td>
<td></td>
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</tbody>
</table>

To meat, add onion, salt, pepper and eggs. Crumble crackers fine into meat mixture. Mix all together and shape into loaf. Place in a buttered baking dish. Cover with tomatoes. Bake in a moderate oven \( (375°F. \) \( \frac{3}{4} \) hour, basting 2 or 3 times. 6-8 portions.

## FRENCH BEEF

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
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<tbody>
<tr>
<td>slices cold roast beef</td>
<td>12</td>
</tr>
<tr>
<td>slices cold boiled tongue</td>
<td>6</td>
</tr>
<tr>
<td>tbsp. horseradish</td>
<td></td>
</tr>
<tr>
<td>cup tomato sauce</td>
<td></td>
</tr>
<tr>
<td>14 Premium Flake Crackers, crumbled fine</td>
<td></td>
</tr>
<tr>
<td>tbsp. butter</td>
<td></td>
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</tbody>
</table>

Between each two slices of beef put one of tongue. Place on a baking platter, cover with a mixture of the horseradish and tomato sauce. Mix crumbled crackers with butter and spread them over the meat and sauce. Brown in a hot oven \( (475°F. \) ) 6 portions.

## LIVER AND BACON CASSEROLE

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>slices bacon</td>
<td>6</td>
</tr>
<tr>
<td>tbsp. flour</td>
<td>1</td>
</tr>
<tr>
<td>lb. liver</td>
<td>1</td>
</tr>
<tr>
<td>onions, sliced</td>
<td></td>
</tr>
<tr>
<td>cup water</td>
<td></td>
</tr>
<tr>
<td>salt and pepper</td>
<td></td>
</tr>
<tr>
<td>18 Champion Flake Butter Crackers, crumbled</td>
<td></td>
</tr>
</tbody>
</table>

Fry bacon, remove from pan. Flour liver, and fry in bacon fat. Dice liver and bacon, fry onions in same pan and add water. Arrange alternate layers of bacon, liver, onion and crackers in a greased baking dish, season and pour pan liquor over all. Bake in a hot oven \( (475°F. \) ) 20 minutes. 6 portions.

## SPANISH STEAK

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>lbs. chopped steak (uncooked)</td>
<td>1 ( \frac{1}{2} )</td>
</tr>
<tr>
<td>tbsp. salt</td>
<td>1</td>
</tr>
<tr>
<td>tsp. pepper</td>
<td></td>
</tr>
<tr>
<td>tbsp. minced onion</td>
<td></td>
</tr>
<tr>
<td>14 Premium Flake Crackers, crumbled fine</td>
<td></td>
</tr>
<tr>
<td>egg, beaten</td>
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</tbody>
</table>

Mix all ingredients together. Shape in one thin cake. Broil on a greased pan until brown. Serve with Spanish Sauce: Cook 1 minced onion, \( \frac{1}{4} \) cup minced green pepper in 2 tbsp. butter for 5 minutes. Add 1 cup canned tomatoes, 2 tbsp. minced olives and \( \frac{1}{2} \) cups brown stock. Season and simmer for 10 minutes. 6 portions.

## BALKAN CUTLETS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>cup cooked chicken, chopped</td>
<td>1</td>
</tr>
<tr>
<td>Saltina Biscuit, crumbled</td>
<td>24</td>
</tr>
<tr>
<td>cup chicken stock, well seasoned</td>
<td></td>
</tr>
<tr>
<td>cup strained canned tomatoes</td>
<td></td>
</tr>
<tr>
<td>tbsp. salt</td>
<td></td>
</tr>
<tr>
<td>tbsp. butter</td>
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</table>

Mix all ingredients except butter. Let stand 10 minutes. Season and shape into 6 cutlets. Place on a buttered pan, brush with butter and bake in a hot oven \( (500°F. \) ) until brown. If desired, serve with mushroom sauce. Vegetable may be served on same platter. 6 portions.

## STUFFED HEART

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>beef heart</td>
<td>1</td>
</tr>
<tr>
<td>Uneeda Biscuit, crumbled</td>
<td>24</td>
</tr>
<tr>
<td>small onion, minced</td>
<td></td>
</tr>
<tr>
<td>eggs, hard boiled</td>
<td></td>
</tr>
<tr>
<td>tsp. sage</td>
<td></td>
</tr>
<tr>
<td>cup beef heart liquor</td>
<td></td>
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</tbody>
</table>

Boil heart in salted water until tender. Drain and reserve \( \frac{1}{2} \) cup of liquor. Stuff with a mixture of crumbled crackers, onion, chopped eggs, seasoning and the liquor. Place in greased baking dish. Bake covered in a hot oven \( (475°F. \) ) for 15 minutes. Uncover and brown. 6 portions.
As Brand New Treats

Mammy's Meat Loaf
Made with Champion Flake Butter Crackers

Balkan Cutlets
Made with Saltina Biscuit

Spanish Steak
Made with Premium Flake Crackers
And Try These Dishes

CHICKS

**1 1/2 cup hot milk**

**7 N.B.C. Soda Crackers, crumbled**

**1 1/2 cups cooked, chopped chicken**

**salt and pepper**

**1/4 tsp. poultry seasoning**

**6 strips bacon**

Pour hot milk over crumbled crackers and beat until smooth. Combine with remaining ingredients except bacon. Shape into 6 small rolls and chill. Wrap one strip of bacon around each and fasten with a toothpick. Place in a baking dish and bake in a hot oven (475°F.) until bacon is crisp. Serve with currant jelly. 6 portions.

**SANTA LUCIA CHICKEN**

**2 cups chicken, diced**

**1 1/4 cups canned corn**

**1/2 tsp. chopped pimiento**

**1/2 tsp. minced onion**

**14 Champion Flake Butter Crackers, crumbled**

**1 bouillon cube, dissolved in 1/2 cup water, or 1/2 cup stock**

**salt and pepper**

Mix chicken, corn, pimiento, onion, green pepper and crumbled crackers. Moisten with stock and season with salt and pepper. Put into a greased casserole, and bake 20 minutes in a hot oven (425°F.). 6 portions.

**INDIVIDUAL CHICKEN PIES**

**18 small boiled onions**

**1 cup cooked, diced carrots**

**1 1/2 cups cooked, diced peas**

**1 1/2 cups cooked, diced potatoes**

**3 cups thin, well seasoned chicken gravy or white sauce...salt**

**20 Royal Lunch Crackers**

**1/2 cup butter**

**1/2 cup water**

Into 6 individual baking dishes put a portion each of the vegetables, chicken, seasoning and gravy. Roll crackers fine and mix with softened butter and water. Spread a portion on top of each dish. Bake in a hot oven (450°F.) until crackers are lightly browned. 6 pies.

**DINNER MENU**

**Potage a la Reine (page 2)**

**Uneeda Bakers Butter Wafers**

**French Beef (page 4)**

**Mashed Potatoes Broccoli**

**Romaine, French Dressing**

**Prune Walnut Pudding (page 19)**

**Coffee**

**COFFEE**
**SHRIMP MOUQUIN**

- 1/2 cup whole blanched almonds
- 3/4 cup diced celery
- 1 1/2 tbsp. butter
- 2 cups cooked and drained shrimp
- 3/4 cup rich milk (or milk and cream)
- salt and pepper

Cook almonds and celery in butter over low flame until almonds are golden brown and celery tender. Add shrimps, cut in halves, milk and seasoning and cook 10 minutes longer. Serve hot on Holland Rusk. 6 portions.

**CREAMED FLOUNDER SUPREME**

- 6 fillets of flounder
- 6 Holland Rusk
- 2 cups hot medium white sauce
- 3 tbsp. grated cheese

Wipe fillets and drop into boiling salted water and allow to cook slowly for 12 minutes. Remove, drain and place each fillet on a rusk. Pour white sauce, to which cheese has been added, over each prepared rusk. 6 portions.

**FISH LOAF**

- 1 1/2 cups scalded milk
- 25 Premium Flake Crackers, crumbled fine
- 4 tbsp. melted butter
- 1 tsp. minced parsley
- grated rind of 1/2 lemon
- salt and pepper
- 3 cups flaked cooked fish
- 2 eggs, tomato sauce

Pour milk over 1 1/2 cups crumbled crackers, add butter, flavoring and seasonings. Mix with fish and beaten eggs. Sprinkle a well greased loaf pan with remaining cracker crumbs. Pack in fish mixture and bake in a hot oven (425°F) for 30 minutes. Turn out on a platter. Serve with tomato sauce. 6 portions.

**SALMON STEAK, HOLLANDAISE**

- 1 1/2 cups salmon and liquor
- 8 N.B.C. Soda Crackers, crumbled fine
- 1 tbsp. lemon juice
- 1/2 tsp. prepared mustard
- salt and pepper
- 1 egg, 1 tbsp. butter
- 1 cup Hollandaise sauce

Mixed flaked salmon, crackers, seasoning and beaten egg. Shape into a flat cake, spread with butter and bake in a very hot oven (475°F.) for 20 minutes. Serve at once with Hollandaise sauce. Quick Hollandaise may be made by combining equal parts of medium white sauce and mayonnaise. 6 portions.

**INDIVIDUAL CHICKEN PIES**
EGGS AND CHEESE

CREOLE EGGS

3 tbsps. butter
2 tbsps. minced onion
3 tbsps. minced green pepper
1 1/2 cups stewed tomatoes
salt and pepper
6 eggs
1 tbsp. water
6 Holland Rusk
2 tbsps. chopped parsley

In 2 tbsps. hot melted butter, lightly brown onion and green pepper. Add tomatoes. Season and simmer for 5 minutes. Cook eggs, covered, in remaining butter and the water. Place one egg on each rusk, cover with hot mixture and sprinkle with parsley. 6 portions.

GNOCCHI

1/4 cup butter
16 N.B.C. Soda Crackers
rolled fine
salt
2 cups scalded milk
2 egg yolks, slightly beaten
3/4 cup grated American cheese

Melt butter, add crackers, salt and milk. Cook over low flame for 3 minutes, stirring constantly. Add egg yolks and 1/2 cup of cheese, and stir until well blended. Pour into a buttered shallow pan and chill. Turn out on a board, cut in squares, place on buttered baking sheet, sprinkle with remaining cheese and brown in a hot oven (450°F.) about 10 minutes. Serves 6.

FRENCH STYLE EGGS

6 hard boiled eggs
2 tbsps. mayonnaise
1 tsp. minced onion
salt and pepper
3/4 cup hot milk
10 Premium Flake Crackers, rolled fine
2 tbsps. anchovy paste
1/4 cup grated cheese
2 tbsps. butter

Cut eggs in halves lengthwise. Mash yolks and mix with mayonnaise, onion and seasoning. Refill the whites. Place in a buttered baking dish. Pour hot milk over crackers; mix with anchovy paste and cheese and pour over eggs. Pour melted butter over all and brown quickly in a very hot oven (500°F.). 6 portions.

CHEESE LOAF

2 bouillon cubes
1 3/4 cups hot milk
1/2 tsp. salt, 1/4 tsp. pepper
1 tsp. minced onion
1/2 tsp. prepared mustard
20 Uneeda Biscuit, crumbled fine
1 cup grated American cheese
2 eggs

Dissolve bouillon cubes in hot milk. Stir in seasoning, onion and mustard. Add 18 crumbled crackers and cheese. Cook over low flame for 10 minutes. Cool and add beaten eggs. Butter a loaf pan; sprinkle with 2 crumbled crackers. Pour in mixture and bake in a hot oven (425°F.) for 25 minutes. Serve with tomato sauce if desired. 6 portions.

EGGS, GARDEN STYLE

4 eggs, beaten
12 Premium Flake Crackers, crumbled
2 tbsps. grated American cheese
3/4 cup milk
salt and pepper
3 tbsps. butter
1 cup diced cooked vegetables
1 tbsp. minced parsley

Beat eggs slightly, add crumbled crackers and cheese; stir in milk and season. Melt butter in saucepan and add cracker mixture. Stir over heat, and when mixture begins to thicken, add diced vegetables and continue to cook until as thick as scrambled eggs. Garnish with parsley. 6 portions.

CHEESE PUFFS

7 Holland Rusk, crumbled
2 eggs
1 cup grated cheese
1/4 tsp. salt
1/4 tsp. Worcestershire sauce

Mix 3/4 of the crumbled rusk with slightly beaten egg yolks. Add cheese and seasoning. Fold in stiffly beaten egg whites. Shape into balls, coat with remainder of rusk crumbs and fry in deep hot fat (370°F.) until delicately browned. Drain on brown paper and serve hot. Makes 12 small puffs.
In Ways That Please

CREOLE EGGS MADE WITH HOLLAND RUSK

CHEESE PUFFS MADE WITH HOLLAND RUSK

GNOCCHI MADE WITH N.B.C. SODA CRACKERS
SWEET POTATO NUT LOAF
22 UNEEDA BAKERS Graham Crackers
1 cup milk
2 cups mashed sweet potatoes
1 cup chopped nut meats
1 egg, slightly beaten
salt, pepper and paprika
1 tsp. Worcestershire sauce
2 tbsps. butter
2 cups medium white sauce
¼ cup grated cheese

Crumble crackers fine and moisten with milk. Combine with potatoes, nut meats, slightly beaten egg and seasoning. Turn into greased bread pan, dot with butter and bake covered in a hot oven (425°F) 15 minutes; uncover and brown. Into hot white sauce stir cheese until blended. Serve hot over hot loaf. Garnish with paprika. 6 portions.

EGGPLANT CASSEROLE
1 small eggplant
2 tbsps. butter
3 tomatoes, peeled and quartered, or ¾ cup canned tomatoes
1 tsp. minced onion
½ lb. mushrooms
8 PREMIUM FLAKE CRACKERS, crumbled
salt and pepper
1 tbsp. grated yellow cheese
1 tbsp. parsley

Pare eggplant, cut in pieces, sauté in butter with tomatoes, onion and mushrooms. Add crumbled crackers, salt and pepper. Cook over low flame until eggplant is tender, stirring occasionally. Add cheese. Sprinkle with parsley before serving. 6 portions.

LUNCHEON MENU
Sweet Potato Nut Loaf (page 10)
Buttered String Beans
Grapefruit Salad
UNEEDA BAKERS Cheese Wafers
Ginger Pudding (page 18)
TEA MILK

STUFFED CABBAGE
1 cabbage
2 cups cooked corned beef, ground
20 PREMIUM FLAKE CRACKERS
¾ onion, minced
2 tbsps. butter
salt and pepper
½ cup sour cream
3 tbsps. grated cheese
2 cups thin white sauce

Cut out center of cabbage, reserve for slaw and parboil remainder in salted water. When tender, drain. Mix corned beef, 1 cup crumbled crackers, onion, 1 tbsp. butter, seasoning and cream. Stuff cabbage with this mixture. Sprinkle remaining crumbled crackers, the cheese and remaining butter over cabbage. Put in a greased casserole, add white sauce, cover and bake 30 minutes in a hot oven (425°F.). 6 portions.

BAKED STUFFED TURNIPS
6 boiled turnips, medium size
12 PREMIUM FLAKE CRACKERS, crumbled
½ cup grated cheese
3 tbsps. butter, paprika
1 cup hot medium white sauce

Hollow out centers of turnips. Mix crumbled crackers with cheese, 2 tbsps. softened butter and enough hot water to make mixture hold together. Fill turnips with mixture, brush with butter, sprinkle with paprika and place in a buttered baking dish. Bake in a hot oven (425°F.) until golden brown. Add chopped centers of turnips to white sauce. Serve with turnips. 6 portions.

LUNCHEON MENU
SANTA LUCIA CHICKEN (PAGE 6)
BAKED POTATOES \ BUTTERED PEAS
SLICED TOMATOES
APPLE SAUCE
PRISCILLA BUTTER COOKIES
TEA MILK
**DEVILLED LIMA BEANS**

2 tbsps. butter  
1 tsp. salt  
1 tsp. prepared mustard  
paprika  
7 ROYAL LUNCH Crackers,  
rolled fine  
1 1/2 cups milk  
1 egg  
2 tbsps. Worcestershire sauce  
1 cup canned lima beans

Heat butter in saucepan. Add mixed salt, mustard, paprika, rolled crackers and milk. Cook gently for 3 minutes. Add beaten egg, Worcestershire sauce and lima beans. Continue cooking for 3 minutes. 6 portions.

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**SPRING MUSHROOMS**

2 cups milk  
19 UNEEDA BISCUIT  
1 lb. mushrooms  
1 green pepper, chopped  
3 tbsps. butter  
salt and pepper  
1/2 tsp. Worcestershire sauce  
parsley

Heat milk, add 7 crackers rolled fine and beat until smooth. Wash mushrooms, remove and slice stems. Brown mushrooms and pepper in butter, add cracker-milk mixture and heat thoroughly. Season and serve on heated crackers allowing 2 to a serving. Garnish with parsley. 6 portions.

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**CAULIFLOWER AU GRATIN**

1 medium cauliflower, cooked  
10 N.B.C. Soda Crackers,  
crumbled fine  
salt and pepper  
1 cup milk  
3 tbsps. grated American cheese  
2 tbsps. butter

Separate cauliflower into flowerets. In a greased baking dish put alternate layers of cauliflower and crackers. Season and pour milk over all. Sprinkle cheese on top and dot with butter. Bake in a hot oven (475°F.) for 15-20 minutes. 6 portions.

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**GARDEN LOAF**

1/2 cup cut, cooked carrots  
1 1/2 cups chopped, cooked spinach  
17 Saltina Biscuit, crumbled fine  
1 cup grated cheese  
1 egg, well beaten, 1 tsp. salt  
1/3 tsp. pepper  
1 tbsp. lemon juice  
1 cup hot white sauce

Combine ingredients (except white sauce) in the order given and place in a buttered loaf pan. Bake in a moderate oven (375°F.) about 20 minutes. Unmold and pour hot white sauce around the loaf. 6 portions.
Uneeda Bakers bake more than 500 varieties of biscuit, crackers and cookies.
A Little of That... a Little of This

CORN TASTY

8 Uneeda Biscuit, crumbled
1 tsp. salt
1/3 tsp. prepared mustard
1/2 tsp. paprika, 2 tbsps. butter
1 cup milk, 1 egg
2 tbsps. Worcestershire sauce
2 cups corn

Combine crumbled crackers, salt, mustard and paprika. Melt butter in pan and stir in cracker mixture. Add milk gradually, stirring constantly. When boiling point is reached, remove from fire and stir into slightly beaten egg. Add Worcestershire sauce and corn and cook gently over low flame for 5 minutes longer. 6 portions.

HAWAIIAN PATTIES

2 cups ground, uncooked veal
6 Uneeda Biscuit, crumbled fine
1 egg, 1/2 tsp. salt
1 tsp. minced onion
6 slices pineapple
3 tbsps. butter
1/4 cup brown sugar
1/2 cup pineapple juice
1/2 tsp. ground cloves

Mix first five ingredients and shape into 6 flat patties. Brown pineapple in 2 tbsps. butter; then brown veal patties. Place veal pattie on each pineapple slice in a greased baking dish. Put remaining butter and sugar into the frying pan and melt over low flame. Add pineapple juice and cloves, heat and pour over patties. Bake covered 20 minutes in a hot oven (425°F.). 6 portions.

HAM AND CHEESE CROQUETTES

3/4 cup hot milk
20 Saltina Biscuit
1 cup flaked American cheese
1/2 cup cooked ham, ground
salt and pepper
2 eggs

Pour hot milk over 1/2 cup of finely crumbled crackers and beat until creamy. Combine 3/4 cup of cracker crumbs with cheese, ham, seasoning and one beaten egg. Combine the two mixtures and shape into croquettes. Coat with remainder of crumbs, dip in beaten egg and again in crumbs. Fry in deep hot fat (390°F.) until brown. Serve with mustard-flavored white sauce. 12 croquettes.

TOMATO RAREBIT

1/2 lb. American cheese
1/4 tsp. dry mustard
1/4 tsp. pepper
2 cups drained, canned tomatoes
salt
6 Holland Rusk

In the upper section of a double boiler put diced cheese and add mustard and pepper. When cheese is melted, add tomato pulp and salt to taste. Stir until smooth and creamy and serve on rusk. 6 portions.

MARBLE PUDDING

2 cups hot milk
20 Premium Flake Crackers
1/2 cup sugar
3 egg yolks, 1 tsp. vanilla
1 sq. chocolate, melted
3 egg whites, beaten stiffly

Into milk stir finely rolled crackers. Add sugar combined with beaten egg yolks and vanilla. Beat, divide in two equal parts and add melted chocolate to one part. Fold 1/2 the egg whites into each part. Into a greased baking dish put alternate layers of white and chocolate mixture. Bake in a moderate oven (375°F.) 45 min. Serve with cream. 6 portions.

PREMIUM SNOW

1 pint milk, scalded
18 Premium Flake Crackers, rolled fine
1 cup sugar
1 tsp. grated orange rind
1 tsp. vanilla
1 cup cream

Pour hot milk over crackers, add sugar and boil gently 10 minutes, stirring occasionally. Cool, stir in orange rind and vanilla and fold in stiffly beaten cream. Chill and serve in small glasses. 6 portions.
Put Together Make a Dish

Hawaiian Patties Made with UNEEDA Biscuit

Ham and Cheese Croquettes Made with Saltina Biscuit

Marble Pudding Made with Premium Flake Crackers
TAFFY PIE
Crust: 18 Uneeda Bakers Old Fashion Ginger Snaps
1/3 cup butter, 1 tbsp. sugar
Filling:
2 eggs, 1 1/2 cups brown sugar
2 tsps. vanilla, 1 tbsp. butter
2 tsps. cold water
3 cup chopped pecans
Roll snips fine and mix with 1/3 cup softened butter and 1 tbsp. sugar. Press mixture firmly against sides and bottom of a buttered pie plate. Beat eggs, add brown sugar and vanilla. Then add 1 tbsp. melted butter, water, pecans and mix well. Pour into crumb-lined pie plate and bake in a moderate oven (350°F.) 30 minutes or until firm. Makes one 8-inch pie.

PIE
CRUST: 12 Uneeda Bakers Graham Crackers, crumbled fine
1/3 cup butter
1/4 cup sugar
2 squares chocolate
3 eggs, 1 tbsp. vanilla
Mix crackers, softened butter and 1 tbsp. sugar. Press mixture in an even layer against sides and bottom of buttered pie plate. Melt chocolate; combine beaten egg yolks with remaining sugar and stir into the chocolate. Cook over hot water until thick. Cool. Fold in stiffly beaten egg whites, add vanilla and pour into pie shell. Bake in a slow oven (350°F.) about 30 minutes. Makes one 8-inch pie.

ANGEL CHOCOLATE PIE
12 Uneeda Bakers Graham Crackers, crumbled fine
1/3 cup butter
3/4 cup sugar
2 squares chocolate
3 eggs, 1 tbsp. vanilla
Mix crackers, softened butter and 1 tbsp. sugar. Press mixture in an even layer against sides and bottom of buttered pie plate. Melt chocolate; combine beaten egg yolks with remaining sugar and stir into the chocolate. Cook over hot water until thick. Cool. Fold in stiffly beaten egg whites, add vanilla and pour into pie shell. Bake in a slow oven (350°F.) about 30 minutes. Makes one 8-inch pie.

PRUNE PIE, CHEESE CRUST
24 Uneeda Bakers Cheese Sandwich
1/4 cup butter
2 tsps. water
2 cups cooked, pitted prunes
1/4 cup nut meats, chopped
CHEESE TID-BITS
Roll Cheese Sandwich fine and mix with softened butter and water. Press mixture firmly against sides and bottom of buttered pie plate. Fill with prunes mixed with nut meats. Bake in a hot oven (450°F.) for 10-15 minutes. Remove from oven. Make lattice top with Cheese Tid-Bits, or top with meringue. Makes one 8-inch pie.

PINEAPPLE MARSHMALLOW PIE
12 Uneeda Bakers Graham Crackers, crumbled fine
1/3 cup butter
1 tbsp. sugar
1/4 lb. marshmallows, cut small
2 cups canned, crushed pineapple
1 egg, beaten
Mix crackers, softened butter and sugar and press in an even layer against sides and bottom of buttered pie plate. Combine marshmallows, pineapple and egg and pour into cracker lined plate. Bake in a moderate oven (375°F.) 15 minutes. Makes one 8-inch pie.

APRICOT CHIFFON PIE
10 Royal Lunch Crackers
1/4 cup butter
1/4 tsp. salt
3 tsps. water
1/2 cup apricot pulp
2 eggs, 1/2 cup sugar
Mix finely rolled crackers with softened butter, salt and water. Press mixture in an even layer against sides and bottom of buttered pie plate. Mix apricot pulp, beaten egg yolks and 1/4 cup of sugar and cook over hot water until thickened. Cool. Beat egg whites stiffly; add remaining sugar and fold into the apricot pulp mixture. Pour into pie shell and bake in a slow oven (325°F.) for 25 minutes. Makes one 8-inch pie.

DELMONICO PIE
CRUST: 12 Uneeda Bakers Graham Crackers
1/3 cup butter, 1 tbsp. sugar
Filling:
1 cup fresh strawberries, sweetened
1 cup sliced bananas, sweetened, whipped cream
Mix finely rolled crackers, softened butter and sugar and press mixture firmly in an even layer against sides and bottom of buttered pie plate. Bake in a hot oven (425°F.) for 10 minutes. Cool and fill with a mixture of strawberries and bananas and spread whipped cream over the fruit. Makes one 8-inch pie. Do not put fruit in shell until ready to serve.
Of Pies That Can't Fail

DELMONICO PIE
MADE WITH
UNEEDA BAKERS
GRAHAM CRACKERS

PRUNE PIE WITH CHEESE
CRUST MADE WITH
UNEEDA BAKERS
CHEESE SANDWICH
AND CHEESE TID-BITS

ANGEL CHOCOLATE PIE
MADE WITH
UNEEDA BAKERS
GRAHAM CRACKERS
### DATE PUDDING

- 1/2 cup suet
- 30 UneeDa Bakers Graham Crackers, crumbled fine
- 1/2 cup sugar
- 2 tsps. baking powder
- 1/2 cup chopped dates
- 1 tbsp. grated orange rind
- 1 cup milk, 2 eggs

Chop suet fine. Mix with crackers, sugar and baking powder. Stir in dates and orange rind; add milk combined with beaten eggs. Fill a greased mold two-thirds full and steam for 2 hours. Unmold and serve with Orange Sauce. Heat 1 cup marshmallow whip, combine with 3/4 cup of orange juice. 6 portions.

### GINGER PUDDING

- 24 UneeDa Bakers Old Fashion Ginger Snaps, crumbled
- 3 cups milk
- 2/3 cup brown sugar
- 1/2 tsp. vanilla
- 2 eggs

Put crumbled ginger snaps in a buttered baking dish. Mix milk with sugar, vanilla and the well beaten eggs. Put in a pan of hot water and bake 30 minutes or until set, in a moderate oven (350°F.). Serve warm with cream. 6 portions.

### FRUIT PUDDING

- 1 cup figs, chopped
- 1 cup dates, chopped
- 1/2 cup suet, chopped
- 2 eggs, well beaten
- 1 cup sugar
- 1 tsp. grated orange rind
- 1 tsp. salt
- 20 N.B.C. Soda Crackers, rolled fine
- 2 cups milk

Mix fruit and suet together. Add eggs, sugar, orange rind and salt. Beat mixture well and add crumbled crackers. Stir in milk. Pour into greased mold and steam for 2 1/2 hours. Serve hot with lemon sauce. 6 portions.

### BREAKFAST MENU

- **Stewed Apricots**
- **Shredded Wheat with Cream**
- **Broiled Bacon**
- **Holland Rusk**
- **Orange Marmalade**
- **Coffee**
- **Milk or Cocoa**
  (for the children)

- **UneeaDa Bakers Graham Crackers with Sliced Bananas and Cream**
- **Scrambled Eggs**
- **Coffee**
- **Milk or Cocoa**
  (for the children)
ZWERECK CREAM PUDDING

Crust:
12 slices National Zwieback
1/3 cup sugar
1/3 cup butter

Filling:
2 cups custard filling
2 egg whites, 2 tbsp. sugar

Mix finely rolled zwieback with 1/3 cup sugar and softened butter. Line bottom and sides of a buttered baking dish with two-thirds of this mixture. Pour in custard and cover with meringue, made with 2 stiffly beaten egg whites and 2 tbsp. sugar. Cover meringue with remaining zwieback crumbs. Bake in a moderate oven (350°F.) about 20 minutes. 6 portions.

SHREDDED WHEAT BASKETS

1 qt. blackberries
3/4 cup sugar
1/2 cup ice water or chopped ice
6 Shredded Wheat Biscuit

powdered sugar

1/2 pint thin cream

Crush 2/3 of the berries. Add sugar and ice water. Cut an oblong cavity in the top of each biscuit. Carefully remove inside shreds, making a basket. Fill with the crushed berries and juice. Put whole berries on top, sprinkle with powdered sugar and serve with cream. 6 portions.

PRUNO WALNUT PUDDING

1 cup cooked prune pulp
1/2 cup prune juice
1 cup boiling water
1/3 cup sugar
1/2 tsp. salt
1/4 tsp. cinnamon
18 Uneed Bake Cakers Lemon Snaps
1/3 cup chopped walnut meats
2 egg whites

Combine prune pulp and juice, add boiling water, sugar, salt and cinnamon. Bring to boiling point and add finely crumbled snaps and nut meats and stir. Beat egg whites stiff and fold hot mixture into them. Pour into a mold and place in refrigerator to set. Serve with whipped cream. 6 portions.

PREMIUM AMBROSIA

15 Premium Flake Crackers
1 cup orange juice
3 bananas, sliced thin
1/4 cup coconut
1 1/2 cups cut-up fresh berries, peaches or pineapple
1/3 cup sugar

Moisten finely crumbled crackers with orange juice. Stir and let stand while preparing bananas. Put layer of crumbled crackers in pudding dish, cover with layer of bananas and a layer of coconut. Over this spread fruit mixed with sugar. Repeat layers of crackers, bananas, coconut and fruit. Place in refrigerator to chill thoroughly, 1 to 2 hours. 6 portions.

DATE PUDDING
**SPECIAL MACAROON TORTE**

2/3 cup sugar
4 egg whites, beaten stiff
20 Social Tea Biscuit, rolled fine
1 tsp. baking powder
1/2 cup nut meats, chopped coarsely
1/4 tsp. almond flavoring

Add sugar to egg whites. Mix crackers with baking powder and nut meats. Fold into the egg whites and add flavoring. Bake in an ungreased pie plate in a slow oven (325°F.) for 25 minutes. Serve with whipped cream if desired. Makes one 8-inch torte.

**HEAVENLY PIE**

12 Uneeda Bakers Graham Crackers
1/3 cup butter, 1 tbsp. sugar
2 ripe bananas, mashed
1 cup sugar, 1/8 tsp. salt
2 egg whites, stiffly beaten
1/8 tsp. almond flavoring

Mix finely crumbled crackers, softened butter and 1 tbsp. sugar and press in an even layer against sides and bottom of a buttered pie plate. Combine bananas, 1 cup sugar and salt. Beat egg whites vigorously into banana mixture and flavor. Pour into crumb-lined plate. Bake in a slow oven (350°F.) for 15 minutes, then for 15-20 minutes at 300°F. Chill, top with whipped cream and nuts, if desired. Makes one 8-inch pie.

**UNEEDA PINEAPPLE DELIGHT**

1 1/4 cups cream
1/2 cup pieces pineapple, cut small
12 marshmallows, cut small
1/4 cup nut meats, chopped
d2 Social Tea Biscuit, crumbled

Beat cream and fold in pineapple, marshmallows, nut meats and two-thirds of the crumbled biscuit. Put mixture into 6 individual sherbet glasses and sprinkle with remaining crumbs. 6 portions.

**APRICOT MOUSSE**

3/4 cup cream
1/3 cup powdered sugar
3/4 cup pulp of canned apricots
2 tsp. vanilla
salt
2 egg whites
10 Priscilla Butter Cookies, crumbled

Whip cream, add sugar, apricot pulp, vanilla and a pinch of salt. Fold in beaten egg whites and place in freezing tray of automatic refrigerator for 3-4 hours. Serve sprinkled with crumbled cookies. 6 portions.

**RITZ ICE BOX CAKE**

1/3 cup butter
1 1/2 cups powdered sugar
1/2 cup chopped nut meats
1 cup drained, shredded pineapple
2 egg whites
30 Uneeda Bakers Vanilla Wafers (small)
whipped cream

Cream butter with sugar. Add nuts and pineapple and blend thoroughly. Fold in stiffly beaten egg whites. Line a loaf cake pan with wafers, cover with fruit and nut mixture, and repeat layers, having wafers on top. Chill in refrigerator 5 or 6 hours. Serve with whipped cream. 6 portions.

**COUPE GLACE PRISCILLA**

Over cut-up oranges in sherbets put a layer of orange ice. Serve with Priscilla Butter Cookies.

**PRISCILLA FROZEN PEACHES**

On each Priscilla Butter Cookie put one-half drained peach. Cover with sweetened whipped cream and sprinkle a crumbled Priscilla Butter Cookie on top. Place in freezing tray of refrigerator 2 to 3 hours.
For Occasional Treats

HEAVENLY PIE
MADE WITH
UNEEDA BAKERS
GRAHAM CRACKERS

SPECIAL MACAROON
TORTE MADE WITH
SOCIAL TEA BISCUIT

UNEEDA PINEAPPLE
DELIGHT MADE WITH
SOCIAL TEA BISCUIT
PEANUT FUDGE SQUARES

1 pkg. Uneeda Bakers Chocolate Snaps, rolled fine
2 tsps. baking powder
1/2 tsp. salt
1/3 cup peanut butter
3/4 cup sugar
2 squares unsweetened chocolate, melted
1 egg, well beaten
1 tsp. vanilla, 1/2 cup milk


UNCOOKED CHOCOLATE CREAMS

1 tbsp. butter
3/4 cup confectioners' sugar
1 egg
26 Uneeda Bakers Chocolate Snaps, rolled fine
3/4 cup shredded coconut
1/2 tsp. vanilla

Cream butter and sugar together, add egg and beat until light and fluffy. Stir in snaps, coconut and vanilla and knead until smooth and creamy. Shape into small balls and, if desired, roll in added coconut or grated chocolate. Makes 24-30 candies.

GINGER FRUIT SQUARES

1 cup stoned dates
1/4 cup nut meats
1 pkg. Zu Zu Ginger Snaps
1 tbsp. grated orange rind
orange juice

Put dates, nuts and snaps through grinder. Add orange rind and moisten with orange juice. Pat into a flat square cake about 1/2 inch thick. Cut in squares. Makes about 1/2 lb.

HAYSTACKS

2 tbsp. butter
1 cup brown sugar
1/4 cup water
13 Uneeda Bakers Graham Crackers, coarsely crumbled
3/4 cup coconut
1/2 tsp. vanilla

Melt butter in saucepan, add sugar and water. Boil for 5 minutes. Pour over mixed crackers and coconut, add vanilla, shape into cones.

UNCOOKED CHOCOLATE CREAMS AND HAYSTACKS
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ONE WORD MORE!

How about your friends? Wouldn't you like to have them receive copies of this New Menu Magic? Safety first, you know. For friends are certain to want to borrow your copy, and the borrowed book may not come home.

I'll be most happy to send extra copies to any names and addresses you send me. Just address:

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