A Wide Choice of Crackers

Uneeda Bakers bake more than five hundred varieties of biscuit, crackers and cookies—each a perfect treat in itself. Get acquainted with the varieties your dealer carries. There are so many things you can do with them. There is a kind to combine with any food, and a few packages on your shelf will make hospitality easier and more complete.

Send your name and address for a free copy of "Menu Magic" to

National Biscuit Company
449 West 14th St., New York City
Room 20

Crackers as an Ingredient

Crumbled Premium Flake Crackers combined with fresh chopped steak and a little seasoning—about 1/3 the quantity of cracker crumbs to the amount of steak—makes excellent chops, meat loaf or croquettes. Moisten the crackers with a little milk before mixing with the meat. You'll find 3/4 of a pound of steak will go as far as a pound without crackers, and the flavor will be better and the texture lighter.

Crumbled Premium Flake Crackers combined with leftover meat, fish or vegetables will make flavorful casserole dishes.
A good rule to follow in choosing refreshments to serve in the afternoon is that of all successful hostesses—a simple menu—but food of the best quality. This means quick and easy service of perfect refreshments. It relieves the hostess of all concern and permits her to be her most charming self—and that, after all, is the truest sort of hospitality.

A few packages of dainty delicious sweet biscuit and filled cookies on your shelf will prepare you for instant service.

**Food Combinations for Afternoons**

1. Orange ice in ginger ale, Ginger Wafers spread with cream cheese and sprinkled with chopped nut meats.
2. Hot coffee with cream, cream cheese riced over jelly. Serve with a plate of Saltinas.
4. Hot chocolate served with Oreos or American Pride Assortment.