“CRACKERS and COOKIES”  
New Ways To Serve Them
UNEEDA BISCUIT
The long famous UNEEDA BISCUIT has outclassed many a competitor with a popularity that grows steadily with those who appreciate quality and full-flavored goodness. At home with every course, UNEEDA BISCUIT is delicious in scalloped dishes and adds the just-right flaky texture so essential for creamed dishes or open sandwiches such as:

Curried Eggs
Sautéed Shrimp
Welch Rarebit

Creamed Codfish
Cheese-Tomato Sandwich
Creamed Eggs and Carrots

CHEESE-TOMATO SANDWICH

1½ cups strained canned tomatoes
3 tablespoons instant tapioca

1/2 teaspoon salt
1/4 teaspoon mustard
24 UNEEDA BISCUIT
6 thin slices American cheese
6 slices of bacon

The NABISCO GRAHAM CRACKER boasts a world-wide fame for its wholesome qualities. Children love it and it's nourishing for those on even a most delicate diet. Chocolate dipped, it's a treat for the Gods. Combined with essential ingredients, Graham Crackers make delicious cakes, pies and puddings. The recipe given here for Graham Cracker Cream Pie is a winner.

**GRAHAM CRACKER CREAM PIE**

**Crust**

<table>
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<tr>
<th>16 NABISCO GRAHAM CRACKERS</th>
<th>1/2 cup sugar</th>
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<tr>
<td>1 teaspoon flour</td>
<td>1 teaspoon cinnamon</td>
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<tr>
<td>1/2 cup softened butter</td>
<td>1/4 cup sugar</td>
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<td>1/4 teaspoon salt</td>
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Finely crush crackers, combine with remaining ingredients, blend thoroughly, and press two-thirds mixture firmly in even layer to bottom and sides of a well buttered 8-inch pie plate.

**Filling**

<table>
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<th>2 tablespoons cornstarch</th>
<th>2 cups scalded milk</th>
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<td>1/4 cup sugar</td>
<td>3 egg yolks, slightly beaten</td>
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<tr>
<td>1/4 teaspoon salt</td>
<td>1 teaspoon vanilla</td>
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Mix thoroughly cornstarch, sugar and salt—add slowly to hot milk. Blend thoroughly. Cook in double boiler 15 minutes, stirring frequently. Blend a little of this mixture with egg yolks, return to double boiler, stir and cook until thickened or about 2 minutes. Add vanilla, pour into cracker crust.

**Meringue**

Make a meringue of 3 stiffly beaten egg whites and 6 tablespoons granulated sugar. Spread on top custard filling. Sprinkle meringue with remaining crumbs. Bake in slow oven (300° F.) until lightly browned, about 20 minutes.
"The cake within a cookie" is a perfect description of the rich, short-textured LORNA DOONE. It's delightful, served with fruits, gelatin desserts and fruit drinks. For desserts that are served with cake, LORNA DOONE has the rich depth of flavor and texture required.

Try the following desserts and you'll find that LORNA DOONES are praise-worthy.

**CHERRY PARFAIT**

1 cup whipping cream  
1 tablespoon sugar  
1/4 teaspoon almond extract  
10 LORNA DOONE SHORTBREAD

Whip cream stiff, add sugar and flavoring, fold in salt, cherries and coarsely crumbled LORNA DOONES. Chill and serve in sherbet glasses topped with whole cherry. Serves 6.

**APRICOT MOUSSE**

1 teaspoon plain gelatin  
3 tablespoons cold water  
1 cup hot apricot syrup (from can)  
10 LORNA DOONE SHORTBREAD

1 cup whipping cream  
3/4 teaspoon almond extract

Soften the gelatin in cold water, dissolve in hot apricot syrup and chill. When it begins to set, whip until light and fluffy. Fold in coarsely crumbled LORNA DOONES and whipped cream. Add flavoring, turn into mold and chill.
PREMIUM CRACKERS

The salt-sprinkled, flaky PREMIUM CRACKERS are compatible with almost any food. Soups, salads, cheese and scalloped dishes depend upon PREMIUMS to round out their appetite appeal. Always fresh, ever ready PREMIUMS are a delicious and time-saving addition to the breakfast, luncheon or dinner menu. They monopolize the party fare and play an important part in children’s pre-school and school diet.

CHEESE TOASTED PREMIUMS

Toast PREMIUM CRACKERS and spread with thin film of cream cheese flavored with chives while warm so cheese melts slightly. Serve with green salad.

VEGETABLE SOUP

1 quart chicken stock
1 onion
1 carrot
1 turnip
1/4 head of cabbage
1 bay leaf

Dice the vegetables and put into the stock. Simmer until vegetables are tender. Delicious when served with PREMIUM CRACKERS for a main supper dish—for school lunches, or as a choice soup for dinners.
OREO SANDWICH

An OREO doubles your money's worth, since it's really two delicious chocolate cookies sandwiched with creamy vanilla filling. It's the perfect accompaniment for ice creams, custards, and desserts, and a popular singleton any time. OREO combines with other desserts with pleasing results.

OREO FUDGE DESSERT

Place two OREOS in a dessert dish. Cover with a serving of vanilla ice cream topped with hot fudge sauce.

Fudge Sauce

2 ounces unsweetened chocolate  1 teaspoon vanilla
1 cup dark corn syrup  1 tablespoon butter

Combine chocolate and corn syrup and place in top of double boiler. Cook 25 minutes, stirring frequently. Remove from boiling water, add vanilla and butter. Serve hot.

OREO-ORANGE FROST

12 OREO SANDWICH
3 oranges
¼ cup powdered sugar
1 pint orange ice

Place two OREO SANDWICH in sherbet glass. Peel oranges and separate sections, removing all membrane. Sprinkle with sugar and let stand. Place generous spoonful of orange slices and juice in cookie lined sherbet glass. Top with orange ice and garnish with remaining orange slices. Serves 6.
RITZ CRACKERS

RITZ, the aristocrat of crackers, sets the pace for popularity. Socially inclined, Ritz can be served exclusively at the smartest of parties and found disappearing by the boxful at the rowdiest of picnics.

The nut-flavored blend adds new zest to soups and salads. Allied with the legion of cheese spreads now popular, RITZ accentuates their delicate flavors. Small, attractive to serve, this golden brown cracker is always fresh, always delicious! For your next party try these appetizers.

PINWHEELS

Cheese-meat pinwheels are attractive as well as tasty. One can of spiced meat loaf will make a generous supply. Cut thin slices from the side of the meat loaf. Spread each square with a combination of cream cheese and horse radish; roll and anchor with a toothpick. Place in refrigerator and when thoroughly chilled, cut in slices. Serve these pinwheels on RITZ CRACKERS.

CREAM CHEESE AND ANCHOVY SAUCE

2 packages cream cheese
1 tablespoon butter
3 tablespoons anchovy sauce
1/4 clove garlic, chopped
1/2 small can pimientos, chopped fine
Stuffed olives

Cream the cheese and butter, then add garlic and pimientos. Chill and spread on RITZ CRACKERS and garnish with slices of stuffed olives.
THE modern homemaker appreciates the value of quality foods for everyday family meals, as well as for very special functions. She appreciates, too, such reliable shopping guides as the seal of quality used by National Biscuit Company. The word "NABISCO," is the family name of all National Biscuit Company Products. It is derived from the first syllables of the three words National Biscuit Company. This name and Nabisco Seal is the consumer's assurance of the finest merchandise made from the best ingredients, mixed and baked with utmost skill and care. A boon to meal preparation, these cookies and crackers are truly "good mixers," since they combine readily with fruits, vegetables, meats and dairy foods. For the snack or between-meal pick-up, they are delicious served alone. Every well stocked cupboard is generously supplied with crackers and cookies ready to meet all occasions.

This folder with its recipes illustrates just a few of the hundreds of delicious cookies and crackers made by National Biscuit Company, which your grocer has in stock.

Look for the Red NABISCO Seal when you shop. It is your guide to wise buying and wholesome nutritious foods.

NATIONAL BISCUIT COMPANY