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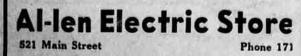


Homemakers KNOW



Estelle Calkins, who will conduct the Safeway Homemakers course in Kitcheneering at the Pelican Theatre Wednesday, Thursday & Friday.

Miss Calkins chose the new Westinghouse Refrigerator for her demonstrations because of the "Handy-Jack" ice tray release, new operating economy, new faster freezing, new door opener, new Dulux finish and new "Handy Tray."



FOR YOUR SUNDAY NIGHT SUPPER CROWD

SOMETHING NEW

Anchovy Special

Blend anchovy paste with an equal amount of butter. Spread on Toasted Whole Wheat Dainties and garnish with slice of stuffed olive.

Springtime Snow Flakes

Cream butter with lemon juice and minced onion. Spread on Snow Flakes and garnish with coarsely chopped water cress:

Frick Treats

Mix 1 tablespoon horseradish with 2 tablespoons cream cheese. Spread between Toasted Whole Wheat Dainties.

Note: Prepare garnish ahead of time, but spread on crackers at the last



chocolate, milk, sugar and cinnamon and cook over hot water 10 minutes, stirring occasionally. Remove from fire and add to beaten egg yolks. Then fold in stiffly beaten egg whites and add vanila. Turn into buttered baking dish, set in a pan of hot water and bake in moderate oven (375° F.) 45 minutes. Serve at once with pepper-mint sauce or cream. Preparation, 15 minutes. 6 portions.

Crumble crackers into top of double boiler, add

2 egg yolks 2 egg whites

Did you know that such easy-to-make good things could come out of cracker packages? And there are still more to come! For instance-get a package of Snow Flakes (the family-size carton is thriftier) and see how many delicious recipes there are, right on the package!

And try crisp Toasted Whole Wheat Dainties ... plain, with cheese, or with salads. Or try giving the children Honey Maid Grahams and milk when they're hungry between meals. Lots of good nourishment there!

Whether you use Honey Maids, Snow Flakes, or Toasted Whole Wheat Dainties, plain or in cookery, you will find these crackers have perfect flavor. They're oven-fresh, always. Fast delivery service from nearby bakeries promises you that.

NATIONAL BISCUIT COMPANY



Mix shortening and honey and add well beaten egg. Crumble crackers and add milk, salt and baking powder. Put mixture into greased muffin pans and bake in a hot oven (425° F.) 20 minutes. 12 small muffins.

18 Honey Maid Graham crackers (crumbled fine)

1/2 cup milk

1/4 tsp. salt

1 egg

3 thsps. melted shortening

2 tsps. baking powder

4 thsps. honey





Look over your grocer's biscuit department! See the dozens of good things the Uneeda Bakers make that are waiting you there-all oven-fresh.