



NEW!
NABISCO
COCOA GRAHAMS

NEW in the National Biscuit Company cracker line are Nabisco Cocoa Graham. The pound packages, with three separate, waxed paper wrapped packets enclosed, are on sale in Klamath Falls. The new item is out in time for National Cracker Month.

Food Tips

CREAMED KIPPERS

Add variety to your menu with this tasty recipe suggestion. To a cup of medium white sauce add a cup of cooked carrots, cup of diced celery and 2 cups of Norway kippers. Heat over low flame. Serve hot on trimmed toast, over mashed potatoes or mounds of cooked rice. Ideal dinner for two.

CHOCOLATE NUGGETS

Melt 2 squares of unsweetened chocolate over simmering water. Add 1 egg, beaten lightly, 1 cup sifted confectioner's sugar, 1 cup chopped nuts, 1 teaspoon vanilla, 24 marshmallows cut in cubes or 1 1/4 cups miniature marshmallows. Mix well. Form into balls about the size of a large olive. Roll balls in crumbs made by rolling 8 square Nabisco Graham Crackers or the new Cocoa Graham Crackers (rolled medium fine to make about 1/2 cup of crumbs.) Store in refrigerator several hours. Makes 36 balls.

NABISCO COCOA GRAHAMS

Chocolate and graham crackers have always gone together, whether you serve graham crackers with hot chocolate (like Nestle's New Instant Dutch) or use the crumbs for chocolate pie crust. It is a harmonious combination.

The new Nabisco Cocoa Graham make a delicious crumb crust. Serve it filled with your favorite pudding mix. It is especially good with coconut cream pie filling or ice cream for a frozen pie.

To make a basic crumb crust, use about 1 2/3 cup of crumbs (one packet of the Cocoa Graham) and combine with 1/4 cup butter or margarine which has been allowed to soften at room temperature, and 1/4 cup sugar. Roll Nabisco Cocoa Graham Crackers to fine, even crumbs. (Putting crackers in a plastic or cellophane bag, or between two sheets of waxed paper prevents scattering and lets you see the fineness and uniformity as you go along.) Pour crumbs into a bowl, add soft butter and sugar and blend. Pour crumb mixture into a nine-inch pie plate. Set eight-inch pie plate on top of crumbs and

press firmly to make an even layer of crumbs on bottom and sides of the pie plate. Remove top plate and the crust is ready to fill as is, or freeze for ice cream pie.

NAPOLEONS

Spread 16 Nabisco Cocoa Graham Crackers with a thin layer of apricot preserves, then a layer of whipped cream. Put together in stacks of four. Frost two ends of each stack with remaining cream, leave two sides unfrosted. Chill in refrigerator for at least four hours. Makes four servings.

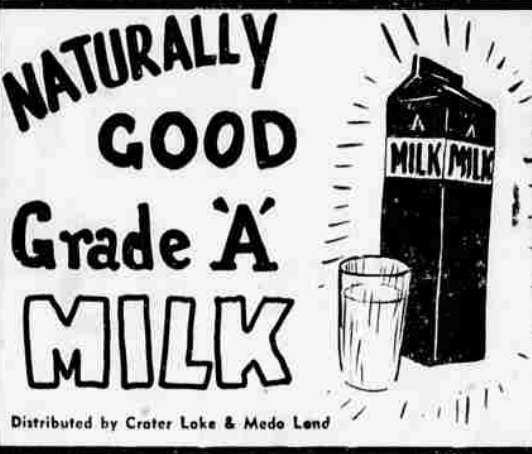
MULTIPLE USES

Don't hide your punchbowl away between holidays. Serve huge salads in it for a big buffet. Fill it with potato chips for teen-age parties. Or use it for a decorative touch by filling it with branches of bright, frost-touched autumn leaves.



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SALAD INSPIRATION
...try a few slices of unpeeled, coarsely grated or chopped apple slices—with oil-and-lemon-juice dressing—for your next tuna salad.

To be sure, look for the star on the label!