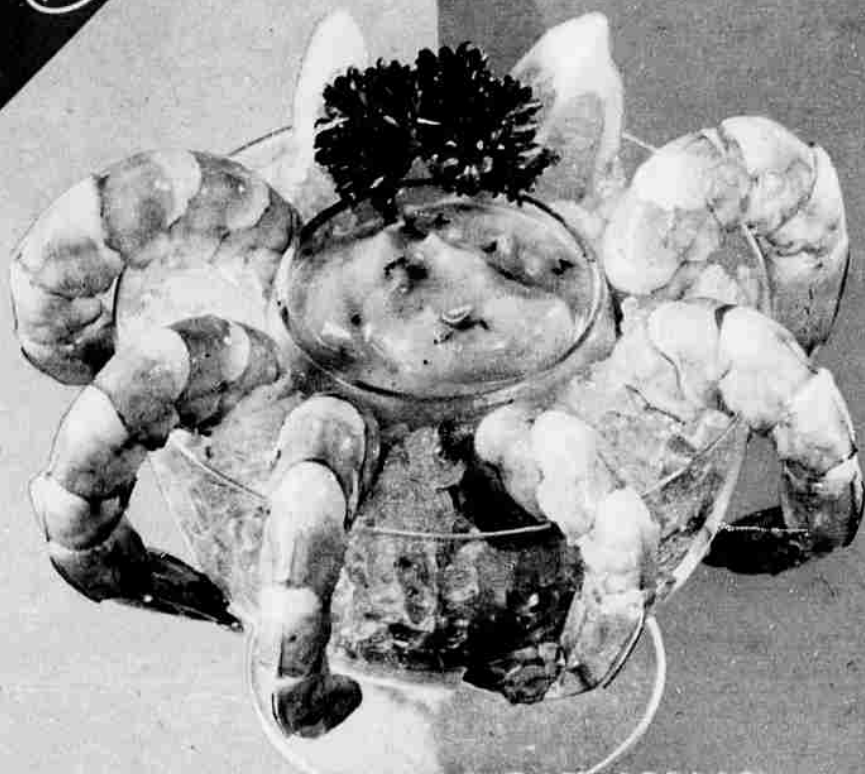




SEE AND TASTE THE GOODNESS GOLDEN GLOW ADDS

AND ONLY PREMIUM SNOW FLAKE SALTINES HAVE IT!

It took Nabisco—and only Nabisco—to give this special baking touch, Golden Glow, to the West's favorite saltines. Outcome: the crispest, best-tasting saltines ever! Especially great with shrimp cocktail featuring Curry Mayonnaise Dip:

RECIPE: Mix 1/2 tsp. curry powder, 1 lbs. chopped parsley, with 1 cup mayonnaise. Serve with cleaned, canned or frozen shrimp and plenty of Premium Snow Flake Saltines...



...KEPT FRESHEST IN 4 MOISTURE-PROOF, IN-ER-SEAL WAX PACKS.

FRESH, FROZEN, OR CANNED! (Continued)

Codfish Cakes

- 1 lb. salt codfish
- 4 to 6 medium-size (about 2 lbs.) potatoes
- 2 tablespoons butter or margarine
- 2 eggs, beaten
- 1/2 teaspoon paprika
- 1/8 teaspoon pepper
- Hydrogenated vegetable shortening, lard, or cooking oil for deep-frying

1. Cover codfish with cold water to freshen. Let stand in the cold water at least 4 hrs.; change water 3 or 4 times during that period. (Or follow directions on package.) Drain fish and remove any pieces of bone. Flake and set aside.
2. Wash, pare, and cut potatoes into pieces. Combine fish and potatoes in a saucepan. Cook covered in boiling water to cover about 20 min., or until potatoes are tender.
3. About 20 min. before deep-frying, fill a deep saucepan or automatic deep-fryer one-half to two-thirds full with the shortening. Heat fat slowly to 365°F. When using automatic deep-fryer, follow manufacturer's directions for amount of fat and timing.
4. Thoroughly drain, and mash potatoes and fish. Whip in the butter and a mixture of the eggs, paprika, and pepper until mixture is fluffy.
5. Deep-fry by dropping spoonfuls of the mixture into the hot fat. Drop only as many at one time as will float uncrowded one layer deep. Turn cakes as they brown, cooking each 2 to 5 min., or until golden brown. Drain on absorbent paper. Serve with a tomato sauce or cream sauce. 6 servings

MELANIE DE PROFT, Director, Culinary Arts Institute

Family
Weekly

Cookbook

Sweet-Sour Salmon Steaks

- 14 gingersnaps, crushed (about 1 cup crumbs)
- 1 1/2 cups water
- 1 medium-size onion, sliced
- 1 carrot, sliced
- 1 lemon, thinly sliced
- 1/2 teaspoon salt
- 3 or 4 peppercorns
- 4 salmon steaks, about 1/2 lb. each
- 2 tablespoons butter or margarine
- 1 cup firmly packed brown sugar
- 1 cup cider vinegar
- 1/4 cup dark, seedless raisins

1. Put water, onion, carrot, lemon, salt, and peppercorns into a Dutch oven or a deep kettle or sauce pot having a tight-fitting cover. Bring liquid to boiling.
2. Wipe salmon steaks with a clean, damp cloth. (If using frozen salmon, thaw according to directions on package.) Arrange the steaks on a large square of cheesecloth. Pull up corners of cheesecloth and tie together. Lower salmon into the kettle. Cover; simmer 10 min.
3. Melt butter in a saucepan over low heat; blend in the brown sugar. Continue cooking, stirring frequently, until sugar is dissolved.
4. Mix together the gingersnap crumbs and vinegar. Remove butter mixture from heat. Add the vinegar mixture gradually, stirring until smooth. Set aside.
5. Remove kettle from heat. Remove salmon from liquid; carefully remove cloth. Strain the cooking liquid and return it to kettle. Add the raisins and blend in the vinegar mixture. Return to heat and bring liquid to boiling, stirring constantly. Carefully lower salmon steaks into the liquid. (Arrange steaks only one layer deep, if possible.) Cover tightly and simmer gently 5 min., or until salmon flakes easily (separates into thin, layer-like pieces).
6. Remove kettle from heat; cool salmon in the liquid. Serve warm, or chill in refrigerator. (For a more pronounced sweet-sour flavor, chill overnight.) When ready to serve, carefully remove steaks to serving dish. If desired, accompany with some of the cooking liquid. 4 servings