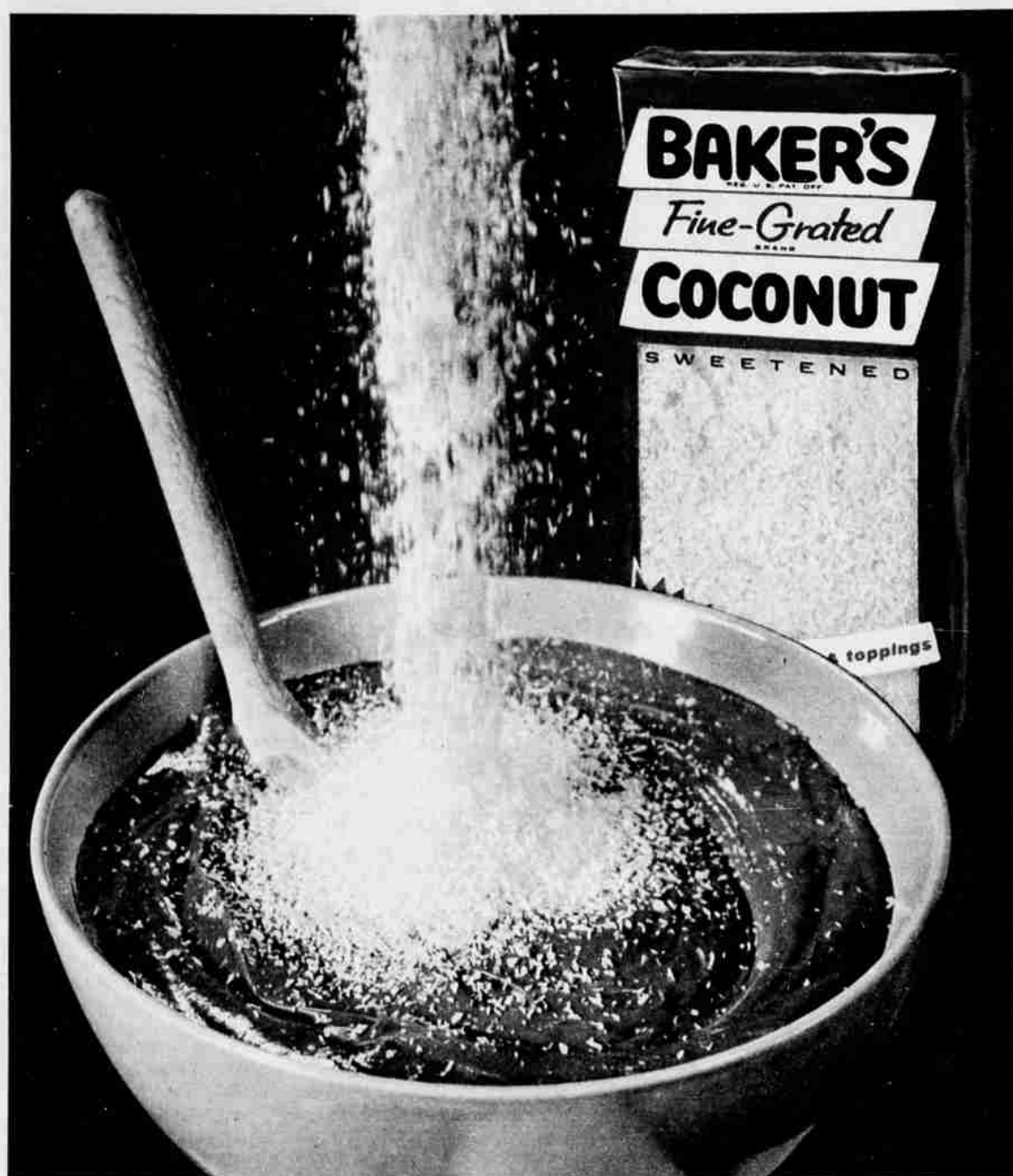
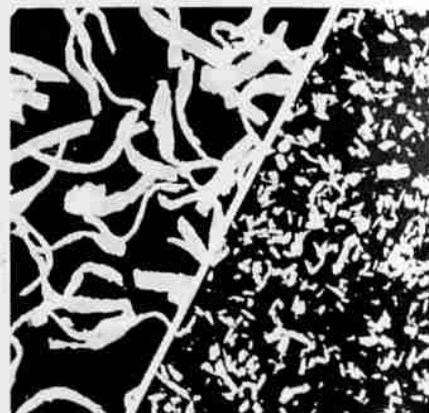


NEW! BAKER'S FINE-GRATED COCONUT



Moist, tender wisps of coconut for mixing, for cooking, for whatever you like.

There's a new form of coconut . . . and only Baker's has it! Fine-Grated . . . a coconut that mixes easily, blends evenly into your favorite cookie batters. Wonderful for cake batters, batches of candy, too.



See the difference? The tiny pieces of Baker's Fine-Grated are much smaller, more delicate than regular coconut. That's why they blend so smoothly, so deliciously.



Tastes luscious on a recipe. Top puddings, candies, cakes, ice cream, even fruit cup with Baker's Fine-Grated. It's different, it's delectable! Get some soon, won't you?



MACARON COOKIES

1 package (2 cups)
Baker's Fine-Grated Coconut
 $\frac{3}{4}$ cup sweetened condensed milk
1 teaspoon vanilla • dash of salt
 $\frac{1}{4}$ teaspoon almond extract

Blend well. Drop from teaspoon onto greased baking sheet. Bake in moderate oven (325°F.) till brown, about 15 min. Remove from sheet quickly. Makes 30.

