



"Uneda Bakers" BOOK OF

MENU MAGIC

*Serenely full,
The epicure would say,
Fate cannot harm me
I have dined today.*

—SIDNEY SMITH

MENU MAGIC

1st Printing *February 1932*

2nd Printing *April 1932*

SUMMER BOOK OF MENU MAGIC

1st Printing *May 1932*

2nd Printing *June 1932*

✓ **THE FALL BOOK OF MENU MAGIC**

September 1932

✓ **WINTER MENU MAGIC**

January 1933

✓ **UNEEDA BAKERS BOOK OF MENU MAGIC**

May 1933

NATIONAL BISCUIT COMPANY

"Uneeda Bakers"

449 West 14th Strcet, New York, N. Y.

Pandora's Box

THERE ARE two or three versions of the old story of Pandora's Box. But here we give you the latest version—that of the *modern* Pandora . . . a wife and mother . . . and a marvelous cook. She doesn't let her treasures escape. She simply opens a package of Uneeda Bakers Crackers and releases one by one the most intriguing possibilities for practical and appetizing foods—dishes that can be prepared almost by magic.

Pandora has always known that Uneeda Bakers crackers and cookies are the best ever baked . . . fine for a snack . . . just right for spreads . . . distinguished as accompaniments to other foods.

But now Pandora has discovered that these perfectly blended and baked biscuit may also be used as an ingredient in literally hundreds of practical and appetizing dishes—soups, omelets, meat loaves, scallops, croquettes, casseroles, puddings, and a variety of the most unusual and delicious pies.

And the best of *all* the treasures Pandora finds is economy. For crumbled crackers, used as an ingredient, reduce the amounts of more expensive foods required in making a dish.

As for flavor, Uneeda Bakers Cracker Cookery gives a freshness and quality that is entirely new and delightful. Find Pandora's treasures for yourself. I am sending you—in this little book—some of my latest tested and proved recipes.

Cordially,

Nancy Best

Canapes and Soups

OYSTERETTE CANAPES—Canapes that are tempting little mouthfuls are made in no time by blending 1 tsp. grated onion with 4 tbsps. crumbled Roquefort cheese. Heap small amounts on UNEEDA BAKERS OYSTERETTES.

OTHER CRACKERS FOR CANAPES are UNEEDA BAKERS BUTTER WAFERS, BUTTER SPLITS, TOASTED WHOLE WHEAT WAFERS, PREMIUM FLAKE CRACKERS and SALTINA BISCUIT.

VARY THE CRACKERS you serve with soups. You'll be surprised at the way a new cracker dresses up a rather usual variety of soup. Here are some suggestions: UNEEDA BAKERS SLIM JIM BUTTER PRETZELS, CHAMPION FLAKE BUTTER CRACKERS, SALTINA BISCUIT, PREMIUM FLAKE CRACKERS, BUTTER WAFERS, BUTTER SPLITS, TOASTED WHOLE WHEAT WAFERS, OYSTERETTES, DANDY OYSTER CRACKERS, CHEESE KLIPS and UNEEDA BISCUIT.

POTAGE A LA REINE

- 4 cups white stock
- 1 stalk celery
- 1 slice onion
- $\frac{1}{2}$ tbsp. salt
- 8 PREMIUM FLAKE CRACKERS, rolled fine
- 2 $\frac{1}{2}$ cups scalded milk
- 1 cup finely chopped, cooked chicken
- 3 tbsps. butter

Cook stock with celery and seasonings for 20 minutes, and strain. Soak cracker crumbs in milk and stir into stock. Add chicken and butter. Boil gently 3 minutes and serve at once. 6 portions. Bouillon cubes may be used to make the stock.

CORN and CHEESE POTAGE

- 4 tbsps. butter
- 4 onions, cut fine
- 12 UNEEDA BISCUIT
- 6 cups milk
- 1 cup corn
- 1 cup grated American cheese
- salt, pepper, paprika

Melt butter in a kettle, add onions and brown slowly. Crumble crackers fine and stir into first mixture. Add milk, a little at a time, and heat thoroughly. Add corn, cheese and seasoning and serve hot with toasted UNEEDA BISCUIT. 6 portions.

MUSHROOM BISQUE

- 2 tbsps. butter
- 2 tbsps. minced onion
- $\frac{1}{4}$ cup minced celery
- 1 $\frac{1}{2}$ cups mushrooms, cut fine
- 3 cups chicken stock or water
- salt and pepper
- 8 UNEEDA BISCUIT, crumbled
- 2 cups evaporated milk or rich milk

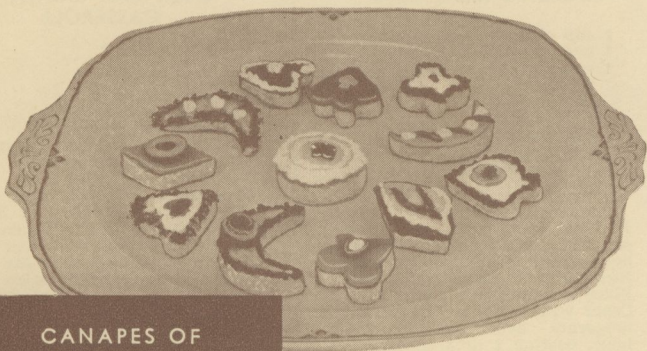
Melt butter, add minced vegetables and cook for 5 minutes. Add stock and seasoning and boil until celery is tender. Add crumbled crackers and milk and serve very hot. 6 portions.

DUTCHESS SOUP

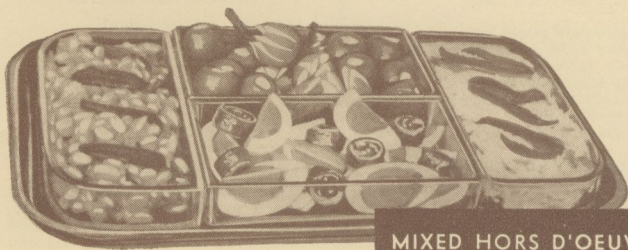
- 1 $\frac{1}{2}$ qts. milk
- 1 tbsp. minced onion
- 3 tbsps. butter
- 13 SALTINA BISCUIT
- $\frac{1}{4}$ cup grated American cheese
- salt and pepper
- 1 tbsp. chopped parsley

Scald milk and onion together and pour over butter and finely rolled SALTINA BISCUIT and cook gently for 5 minutes, stirring occasionally. Remove from fire, add cheese, season and stir well. Serve sprinkled with chopped parsley. 6 portions.

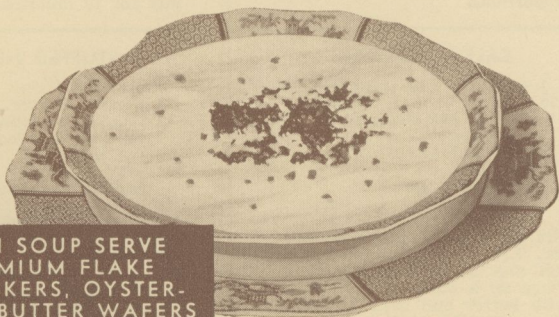
Ideas for First Courses



CANAPES OF
HOLLAND RUSK



MIXED HORS D'OEUVRES
SERVE WITH
APPETIZERS



WITH SOUP SERVE
PREMIUM FLAKE
CRACKERS, OYSTER-
ETTES, BUTTER WAFERS
UNEDA BISCUIT
CHAMPION FLAKE
BUTTER CRACKERS

Serve Your Meats

MAMMY'S MEAT LOAF

- 1 cup chopped cooked veal
- 1 cup chopped cooked ham
- 1 small onion, minced
- 1 tsp. salt
- $\frac{1}{2}$ tsp. pepper
- 2 eggs
- 10 CHAMPION FLAKE BUTTER CRACKERS
- 1 cup canned tomatoes

To meat, add onion, salt, pepper and eggs. Crumble crackers fine into meat mixture. Mix all together and shape into loaf. Place in a buttered baking dish. Cover with tomatoes. Bake in a moderate oven (375°F.) $\frac{1}{2}$ hour, basting 2 or 3 times. 6-8 portions.

FRENCH BEEF

- 12 slices cold roast beef
- 6 slices cold boiled tongue
- 1 tbsp. horseradish
- 1 cup tomato sauce
- 14 PREMIUM FLAKE CRACKERS, crumbled fine
- 2 tbsps. butter

Between each two slices of beef put one of tongue. Place on a baking platter, cover with a mixture of the horseradish and tomato sauce. Mix crumbled crackers with butter and spread them over the meat and sauce. Brown in a hot oven (475°F.). 6 portions.

BALKAN CUTLETS

- 1 cup cooked chicken, chopped
- 25 SALTINA BISCUIT, crumbled
- $\frac{1}{2}$ cup chicken stock, well seasoned
- $\frac{3}{4}$ cup strained canned tomatoes
- salt and pepper
- 2 tbsps. butter

Mix all ingredients except butter. Let stand 10 minutes. Season and shape into 6 cutlets. Place on a buttered pan, brush with butter and bake in a hot oven (500°F.) until brown. If desired, serve with mushroom sauce. Vegetable may be served on same platter. 6 portions.

LIVER AND BACON CASSEROLE

- 6 slices bacon
- 1 tbsp. flour
- 1 lb. liver
- 4 onions, sliced
- 1 cup water
- salt and pepper
- 18 CHAMPION FLAKE BUTTER CRACKERS, crumbled

Fry bacon, remove from pan. Flour liver, and fry in bacon fat. Dice liver and bacon, fry onions in same pan and add water. Arrange alternate layers of bacon, liver, onion and crackers in a greased baking dish, season and pour pan liquor over all. Bake in a hot oven (475°F.) 20 minutes. 6 portions.

SPANISH STEAK

- 1 $\frac{1}{2}$ lbs. chopped steak (uncooked)
- 1 tsp. salt
- $\frac{1}{4}$ tsp. pepper
- 1 tbsp. minced onion
- 14 PREMIUM FLAKE CRACKERS, crumbled fine
- 1 egg, beaten

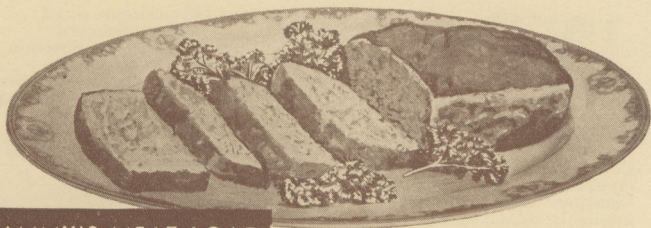
Mix all ingredients together. Shape in one thin cake. Broil on a greased pan until brown. Serve with *Spanish Sauce*: Cook 1 minced onion, $\frac{1}{4}$ cup minced green pepper in 2 tbsps. butter for 5 minutes. Add 1 cup canned tomatoes, 2 tbsps. minced olives and 1 $\frac{1}{2}$ cups brown stock. Season and simmer for 10 minutes. 6 portions.

STUFFED HEART

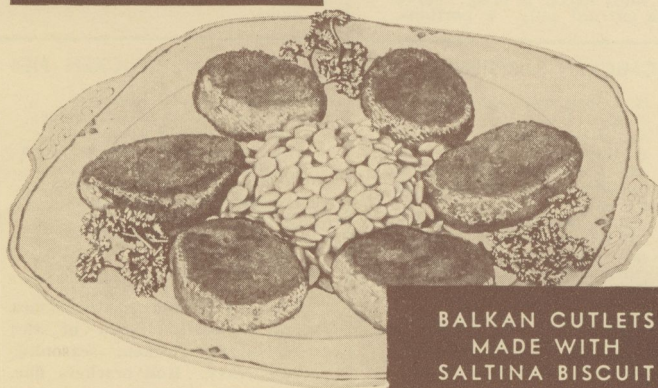
- 1 beef heart
- 24 UNEEDA BISCUIT, crumbled
- 1 small onion, minced
- 2 eggs, hard boiled
- $\frac{1}{8}$ tsp. sage
- salt and pepper
- $\frac{1}{2}$ cup beef heart liquor

Boil heart in salted water until tender. Drain and reserve $\frac{1}{2}$ cup of liquor. Stuff with a mixture of crumbled crackers, onion, chopped eggs, seasoning and the liquor. Place in greased baking dish. Bake covered in a hot oven (475°F.) for 15 minutes. Uncover and brown. 6 portions.

As Brand New Treats



MAMMY'S MEAT LOAF
MADE WITH
CHAMPION FLAKE
BUTTER CRACKERS



BALKAN CUTLETS
MADE WITH
SALTINA BISCUIT



SPANISH STEAK
MADE WITH
PREMIUM FLAKE
CRACKERS

And Try These Dishes

CHICKS

- $\frac{1}{2}$ cup hot milk
- $\frac{7}{8}$ N.B.C. SODA CRACKERS, crumbled
- $1\frac{1}{2}$ cups cooked, chopped chicken
- salt and pepper
- $\frac{1}{4}$ tsp. poultry seasoning
- 6 strips bacon

Pour hot milk over crumbled crackers and beat until smooth. Combine with remaining ingredients except bacon. Shape into 6 small rolls and chill. Wrap one strip of bacon around each and fasten with a toothpick. Place in a baking dish and bake in a hot oven (475° F.) until bacon is crisp. Serve with currant jelly. 6 portions.

CHICKEN PARISIENNE

- 2 cups coarsely chopped, cooked chicken
- 1 cup sliced cooked mushrooms
- 2 cups hot chicken stock (or 2 bouillon cubes dissolved in hot water)
- 14 UNEEDA BISCUIT, rolled fine
- 1 tsp. minced onion
- 1 egg yolk, beaten
- $\frac{1}{2}$ cup cream
- 1 tbsp. shredded pimiento

Put chicken and mushrooms in saucepan. Pour stock over crackers, add onion and beat until smooth. Pour over chicken and mushrooms and cook over low flame for 10 minutes. Combine beaten egg yolk and cream and stir into chicken mixture. Add pimiento, heat, remove from fire and serve. 6 portions.

DINNER MENU

POTAGE A LA REINE (PAGE 2)
UNEEDA BAKERS BUTTER WAFERS

FRENCH BEEF (PAGE 4)
MASHED POTATOES BROCCOLI

ROMAINE, FRENCH DRESSING

PRUNE WALNUT PUDDING
(PAGE 19)

COFFEE

SANTA LUCIA CHICKEN

- 2 cups chicken, diced
- $1\frac{1}{4}$ cups canned corn
- 1 tbsp. chopped pimiento
- 1 tbsp. minced onion
- 1 tbsp. green pepper, minced
- 14 CHAMPION FLAKE BUTTER CRACKERS, crumbled
- 1 bouillon cube, dissolved in $\frac{1}{2}$ cup water, or $\frac{1}{2}$ cup stock
- salt and pepper

Mix chicken, corn, pimiento, onion, green pepper and crumbled crackers. Moisten with stock and season with salt and pepper. Put into a greased casserole, and bake 20 minutes in a hot oven (425° F.). 6 portions.

INDIVIDUAL CHICKEN PIES

- 18 small boiled onions
- 1 cup cooked, diced carrots
- $1\frac{1}{2}$ cups cooked peas
- $1\frac{1}{2}$ cups cooked, diced potatoes
- $1\frac{1}{2}$ cups diced, cooked chicken
- 3 cups thin, well seasoned chicken gravy or white sauce . . . salt
- 20 ROYAL LUNCH CRACKERS
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup water

Into 6 individual baking dishes put a portion each of the vegetables, chicken, seasoning and gravy. Roll crackers fine and mix with softened butter and water. Spread a portion on top of each dish. Bake in a hot oven (450° F.) until crackers are lightly browned. 6 pies.

DINNER MENU

ROQUEFORT OYSTERETTE CANAPE
(PAGE 2)

LIME JUICE COCKTAIL

MAMMY'S MEAT LOAF (PAGE 4)

FRENCH FRIED POTATOES
CREAMED ONIONS

LETTUCE, RUSSIAN DRESSING

DELMONICO PIE (PAGE 16)

COFFEE

Of Fowl and Fishes

SHRIMP MOUQUIN

- $\frac{1}{2}$ cup whole blanched almonds
- $\frac{3}{4}$ cup diced celery
- $1\frac{1}{2}$ tbsps. butter
- 2 cups cooked and drained shrimp
- $\frac{3}{4}$ cup rich milk (or milk and cream)
- salt and pepper
- 6 HOLLAND RUSK

Cook almonds and celery in butter over low flame until almonds are golden brown and celery tender. Add shrimps, cut in halves, milk and seasoning and cook 10 minutes longer. Serve hot on HOLLAND RUSK. 6 portions.

FISH LOAF

- $1\frac{1}{2}$ cups scalded milk
- 25 PREMIUM FLAKE CRACKERS, crumbled fine
- 4 tbsps. melted butter
- 1 tsp. minced parsley
- grated rind of $\frac{1}{2}$ lemon
- salt and pepper
- 3 cups flaked cooked fish
- 2 eggs, tomato sauce

Pour milk over $1\frac{1}{2}$ cups crumbled crackers, add butter, flavoring and seasonings. Mix with fish and beaten eggs. Sprinkle a well greased loaf pan with remaining cracker crumbs. Pack in fish mixture and bake in a hot oven (425° F.) about 30 minutes. Turn out on a platter. Serve with tomato sauce. 6 portions.

CREAMED FLOUNDER SUPREME

- 6 fillets of flounder
- 6 HOLLAND RUSK
- 2 cups hot medium white sauce
- 3 tbsps. grated cheese

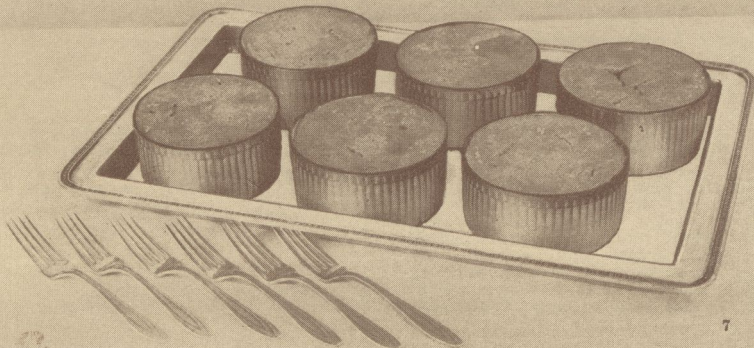
Wipe fillets and drop into boiling salted water and allow to cook slowly for 12 minutes. Remove, drain and place each fillet on a rusk. Pour white sauce, to which cheese has been added, over each prepared rusk. 6 portions.

SALMON STEAK, HOLLANDAISE

- $1\frac{1}{2}$ cups salmon and liquor
- 8 N.B.C. SODA CRACKERS, crumbled fine
- 1 tbsp. lemon juice
- $\frac{1}{2}$ tsp. prepared mustard
- salt and pepper
- 1 egg, 1 tbsp. butter
- 1 cup Hollandaise sauce

Mixed flaked salmon, crackers, seasoning and beaten egg. Shape into a flat cake, spread with butter and bake in a very hot oven (475° F.) for 20 minutes. Serve at once with Hollandaise sauce. *Quick Hollandaise* may be made by combining equal parts of medium white sauce and mayonnaise. 6 portions.

INDIVIDUAL CHICKEN PIES



Eggs and Cheese

CREOLE EGGS

- 3 *tbpsps. butter*
- 2 *tbpsps. minced onion*
- 3 *tbpsps. minced green pepper*
- 1½ *cups stewed tomatoes*
salt and pepper
- 6 *eggs*
- 1 *tbsp. water*
- 6 *HOLLAND RUSK*
- 2 *tbpsps. chopped parsley*

In 2 *tbpsps.* hot melted butter, lightly brown onion and green pepper. Add tomatoes. Season and simmer for 5 minutes. Cook eggs, covered, in remaining butter and the water. Place one egg on each rusk, cover with hot mixture and sprinkle with parsley. 6 portions.

FRENCH STYLE EGGS

- 6 *hard boiled eggs*
- 2 *tbpsps. mayonnaise*
- 1 *tsp. minced onion*
salt and pepper
- ¾ *cup hot milk*
- 10 *PREMIUM FLAKE CRACKERS,*
rolled fine
- 2 *tbpsps. anchovy paste*
- ¼ *cup grated cheese*
- 2 *tbpsps. butter*

Cut eggs in halves lengthwise. Mash yolks and mix with mayonnaise, onion and seasoning. Refill the whites. Place in a buttered baking dish. Pour hot milk over crackers; mix with anchovy paste and cheese and pour over eggs. Pour melted butter over all and brown quickly in a very hot oven (500°F.). 6 portions.

EGGS, GARDEN STYLE

- 4 *eggs, beaten*
- 12 *PREMIUM FLAKE CRACKERS,*
crumbled
- 2 *tbpsps. grated American*
cheese
- ¾ *cup milk*
salt and pepper
- 3 *tbpsps. butter*
- 1 *cup diced cooked vegetables*
- 1 *tbsp. minced parsley*

Beat eggs slightly, add crumbled crackers and cheese; stir in milk and season. Melt butter in saucepan and add cracker mixture. Stir over heat, and when mixture begins to thicken, add diced vegetables and continue to cook until as thick as scrambled eggs. Garnish with parsley. 6 portions.

GNOCCHI

- ¼ *cup butter*
 - 16 *N.B.C. SODA CRACKERS*
rolled fine
salt
 - 2 *cups scalded milk*
 - 2 *egg yolks, slightly beaten*
 - ¾ *cup grated American cheese*
- Melt butter, add crackers, salt and milk. Cook over low flame for 3 minutes, stirring constantly. Add egg yolks and ½ cup of cheese, and stir until well blended. Pour into a buttered shallow pan and chill. Turn out on a board, cut in squares, place on buttered baking sheet, sprinkle with remaining cheese and brown in a hot oven (450°F.) about 10 minutes. Serves 6.

CHEESE LOAF

- 2 *bouillon cubes*
- 1¾ *cups hot milk*
- ½ *tsp. salt, ¼ tsp. pepper*
- 1 *tsp. minced onion*
- ½ *tsp. prepared mustard*
- 20 *UNEEDA BISCUIT, crumbled*
fine
- 1 *cup grated American cheese*
- 2 *eggs*

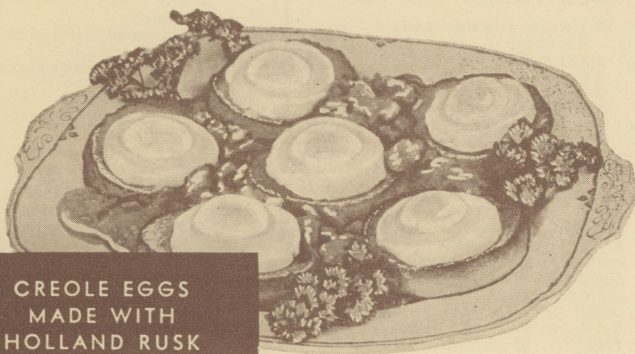
Dissolve bouillon cubes in hot milk. Stir in seasoning, onion and mustard. Add 18 crumbled crackers and cheese. Cook over low flame for 10 minutes. Cool and add beaten eggs. Butter a loaf pan; sprinkle with 2 crumbled crackers. Pour in mixture and bake in a hot oven (425°F.) for 25 minutes. Serve with tomato sauce if desired. 6 portions.

CHEESE PUFFS

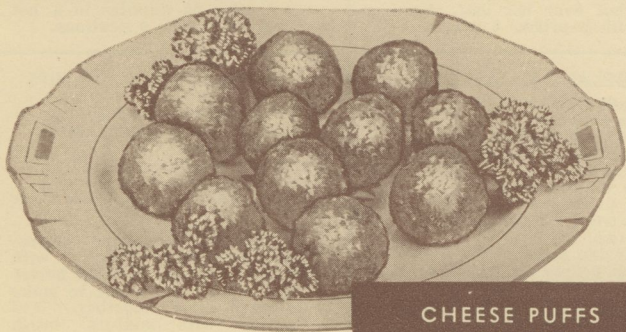
- 7 *HOLLAND RUSK, crumbled*
- 2 *eggs*
- 1 *cup grated cheese*
- ¼ *tsp. salt*
- ¼ *tsp. Worcestershire sauce*

Mix ¾ of the crumbled rusk with slightly beaten egg yolks. Add cheese and seasoning. Fold in stiffly beaten egg whites. Shape into balls, coat with remainder of rusk crumbs and fry in deep hot fat (370°F.) until delicately browned. Drain on brown paper and serve hot. Makes 12 small puffs.

In Ways That Please



CREOLE EGGS
MADE WITH
HOLLAND RUSK



CHEESE PUFFS
MADE WITH
HOLLAND RUSK



GNOCCHI
MADE WITH
N.B.C. SODA CRACKERS

Vegetable Cookery

SWEET POTATO NUT LOAF

- 22 UNEEDA BAKERS GRAHAM CRACKERS
- 1 cup milk
- 2 cups mashed sweet potatoes
- 1 cup chopped nut meats
- 1 egg, slightly beaten
- salt, pepper and paprika
- 1 tsp. Worcestershire sauce
- 2 tbsps. butter
- 2 cups medium white sauce
- $\frac{1}{4}$ cup grated cheese

Crumble crackers fine and moisten with milk. Combine with potatoes, nut meats, slightly beaten egg and seasoning. Turn into greased bread pan, dot with butter and bake covered in a hot oven (425°F.) 15 minutes; uncover and brown. Into hot white sauce stir cheese until blended. Serve hot over hot loaf. Garnish with paprika. 6 portions.

EGGPLANT CASSEROLE

- 1 small eggplant
- 2 tbsps. butter
- 3 tomatoes, peeled and quartered, or $\frac{3}{4}$ cup canned tomatoes
- 1 tsp. minced onion
- $\frac{1}{2}$ lb. mushrooms
- 8 PREMIUM FLAKE CRACKERS, crumbled
- salt and pepper
- 1 tbsp. grated yellow cheese
- 1 tbsp. parsley

Pare eggplant, cut in pieces, sauté in butter with tomatoes, onion and mushrooms. Add crumbled crackers, salt and pepper. Cook over low flame until eggplant is tender, stirring occasionally. Add cheese. Sprinkle with parsley before serving. 6 portions.

LUNCHEON MENU

SWEET POTATO NUT LOAF
(PAGE 10)
BUTTERED STRING BEANS

GRAPEFRUIT SALAD
UNEEDA BAKERS CHEESE WAFERS

GINGER PUDDING (PAGE 18)

TEA

MILK

STUFFED CABBAGE

- 1 cabbage
- 2 cups cooked corned beef, ground
- 20 PREMIUM FLAKE CRACKERS
- $\frac{1}{2}$ onion, minced
- 2 tbsps. butter
- salt and pepper
- $\frac{1}{2}$ cup sour cream
- 3 tbsps. grated cheese
- 2 cups thin white sauce

Cut out center of cabbage, reserve for slaw and parboil remainder in salted water. When tender, drain. Mix corned beef, 1 cup crumbled crackers, onion, 1 tbsp. butter, seasoning and cream. Stuff cabbage with this mixture. Sprinkle remaining crumbled crackers, the cheese and remaining butter over cabbage. Put in a greased casserole, add white sauce, cover and bake 30 minutes in a hot oven (475°F.). 6 portions.

BAKED STUFFED TURNIPS

- 6 boiled turnips, medium size
- 12 PREMIUM FLAKE CRACKERS, crumbled
- $\frac{1}{2}$ cup grated cheese
- 3 tbsps. butter, paprika
- 1 cup hot medium white sauce

Hollow out centers of turnips. Mix crumbled crackers with cheese, 2 tbsps. softened butter and enough hot water to make mixture hold together. Fill turnips with mixture, brush with butter, sprinkle with paprika and place in a buttered baking dish. Bake in a hot oven (425°F.) until golden brown. Add chopped centers of turnips to white sauce. Serve with turnips. 6 portions.

LUNCHEON MENU

SANTA LUCIA CHICKEN (PAGE 6)
BAKED POTATOES BUTTERED PEAS

SLICED TOMATOES

APPLE SAUCE
PRISCILLA BUTTER COOKIES

TEA

MILK

New in Bookery

DEVILLED LIMA BEANS

- 2 *tbsps. butter*
- 1 *tsp. salt*
- 1 *tsp. prepared mustard*
- paprika*
- 7 ROYAL LUNCH CRACKERS,
rolled fine
- 1½ *cups milk*
- 1 *egg*
- 2 *tsp. Worcestershire sauce*
- 1 *cup canned lima beans*

Heat butter in saucepan. Add mixed salt, mustard, paprika, rolled crackers and milk. Cook gently for 3 minutes. Add beaten egg, Worcestershire sauce and lima beans. Continue cooking for 3 minutes. 6 portions.

CAULIFLOWER AU GRATIN

- 1 *medium cauliflower, cooked*
- 10 N.B.C. SODA CRACKERS,
crumbled fine
- salt and pepper*
- 1 *cup milk*
- 3 *tbsps. grated American cheese*
- 2 *tbsps. butter*

Separate cauliflower into flowerets. In a greased baking dish put alternate layers of cauliflower and crackers. Season and pour milk over all. Sprinkle cheese on top and dot with butter. Bake in a hot oven (475°F.) for 15-20 minutes. 6 portions.

SPRING MUSHROOMS

- 2 *cups milk*
- 19 UNEEDA BISCUIT
- 1 *lb. mushrooms*
- 1 *green pepper, chopped*
- 3 *tbsps. butter*
- salt and pepper*
- ½ *tsp. Worcestershire sauce*
- parsley*

Heat milk, add 7 crackers rolled fine and beat until smooth. Wash mushrooms, remove and slice stems. Brown mushrooms and pepper in butter, add cracker-milk mixture and heat thoroughly. Season and serve on heated crackers allowing 2 to a serving. Garnish with parsley. 6 portions.

GARDEN LOAF

- ½ *cup cut, cooked carrots*
- 1½ *cups chopped, cooked spinach*
- 17 SALTINA BISCUIT, *crumbled fine*
- 1 *cup grated cheese*
- 1 *egg, well beaten, 1 tsp. salt*
- ⅛ *tsp. pepper*
- 1 *tbsp. lemon juice*
- 1 *cup hot white sauce*

Combine ingredients (except white sauce) in the order given and place in a buttered loaf pan. Bake in a moderate oven (375°F.) about 20 minutes. Unmold and pour hot white sauce around the loaf. 6 portions.



BAKED
STUFFED
TURNIPS

Uneeda Bakers bake more than 500 varieties of biscuit, crackers and cookies



A Little of That... a Little of This

CORN TASTY

- 8 UNEEDA BISCUIT, crumbled
- 1 tsp. salt
- 1/3 tsp. prepared mustard
- 1/2 tsp. paprika, 2 tbsps. butter
- 1 cup milk, 1 egg
- 2 tbsps. Worcestershire sauce
- 2 cups corn

Combine crumbled crackers, salt, mustard and paprika. Melt butter in pan and stir in cracker mixture. Add milk gradually, stirring constantly. When boiling point is reached, remove from fire and stir into slightly beaten egg. Add Worcestershire sauce and corn and cook gently over low flame for 5 minutes longer. 6 portions.

HAM AND CHEESE CROQUETTES

- 3/4 cup hot milk
- 26 SALTINA BISCUIT
- 1 cup flaked American cheese
- 1/2 cup cooked ham, ground
- salt and pepper
- 2 eggs

Pour hot milk over 1/2 cup of finely crumbled crackers and beat until creamy. Combine 3/4 cup of cracker crumbs with cheese, ham, seasoning and one beaten egg. Combine the two mixtures and shape into croquettes. Coat with remainder of crumbs, dip in beaten egg and again in crumbs. Fry in deep hot fat (390°F.) until brown. Serve with mustard-flavored white sauce. 12 croquettes.

MARBLE PUDDING

- 2 cups hot milk
- 20 PREMIUM FLAKE CRACKERS
- 1/2 cup sugar
- 3 egg yolks, 1 tsp. vanilla
- 1 sq. chocolate, melted
- 3 egg whites, beaten stiffly

Into milk stir finely rolled crackers. Add sugar combined with beaten egg yolks and vanilla. Beat, divide in two equal parts and add melted chocolate to one part. Fold 1/2 the egg whites into each part. Into a greased baking dish put alternate layers of white and chocolate mixture. Bake in a moderate oven (375°F.) 45 min. Serve with cream. 6 portions.

HAWAIIAN PATTIES

- 2 cups ground, uncooked veal
- 6 UNEEDA BISCUIT, crumbled fine
- 1 egg, 1/2 tsp. salt
- 1 tsp. minced onion
- 6 slices pineapple
- 3 tbsps. butter
- 1/4 cup brown sugar
- 1/2 cup pineapple juice
- 1/8 tsp. ground cloves

Mix first five ingredients and shape into 6 flat patties. Brown pineapple in 2 tbsps. butter; then brown veal patties. Place veal pattie on each pineapple slice in a greased baking dish. Put remaining butter and sugar into the frying pan and melt over low flame. Add pineapple juice and cloves, heat and pour over patties. Bake covered 20 minutes in a hot oven (425°F.). 6 portions.

TOMATO RAREBIT

- 1/2 lb. American cheese
- 1/4 tsp. dry mustard
- 1/4 tsp. pepper
- 2 cups drained, canned tomatoes
- salt
- 6 HOLLAND RUSK

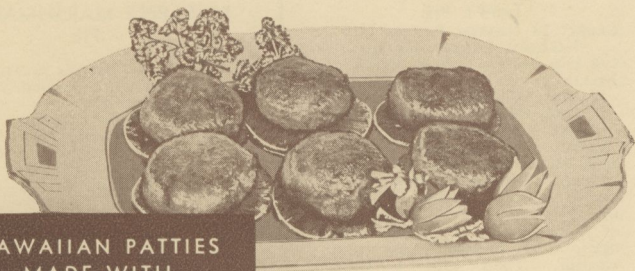
In the upper section of a double boiler put diced cheese and add mustard and pepper. When cheese is melted, add tomato pulp and salt to taste. Stir until smooth and creamy and serve on rusk. 6 portions.

PREMIUM SNOW

- 1 pint milk, scalded
- 18 PREMIUM FLAKE CRACKERS, rolled fine
- 1 cup sugar
- 1 tsp. grated orange rind
- 1 tsp. vanilla
- 1 cup cream

Pour hot milk over crackers, add sugar and boil gently 10 minutes, stirring occasionally. Cool, stir in orange rind and vanilla and fold in stiffly beaten cream. Chill and serve in small glasses. 6 portions.

Put Together Make a Dish



HAWAIIAN PATTIES
MADE WITH
UNEEDA BISCUIT



HAM AND CHEESE
CROQUETTES
MADE WITH
SALTINA BISCUIT



MARBLE PUDDING
MADE WITH
PREMIUM FLAKE
CRACKERS

Here Is the Tale

TAFFY PIE

CRUST: 18 UNEEDA BAKERS OLD FASHION GINGER SNAPS

1/3 cup butter, 1 tbsp. sugar

FILLING:

2 eggs, 1½ cups brown sugar

2 tsps. vanilla, 1 tbsp. butter

2 tsps. cold water

¾ cup chopped pecans

Roll snaps fine and mix with 1/3 cup softened butter and 1 tbsp. sugar. Press mixture firmly against sides and bottom of a buttered pie plate. Beat eggs, add brown sugar and vanilla. Then add 1 tbsp. melted butter, water, pecans and mix well. Pour into crumb-lined pie plate and bake in a moderate oven (350°F.) 30 minutes or until firm. Makes one 8-inch pie.

ANGEL CHOCOLATE PIE

12 UNEEDA BAKERS GRAHAM CRACKERS, crumbled fine

1/3 cup butter

¾ cup sugar

2 squares chocolate

3 eggs, 1 tsp. vanilla

Mix crackers, softened butter and 1 tbsp. sugar. Press mixture in an even layer against sides and bottom of buttered pie plate. Melt chocolate; combine beaten egg yolks with remaining sugar and stir into the chocolate. Cook over hot water until thick. Cool, fold in stiffly beaten egg whites, add vanilla and pour into pie shell. Bake in a slow oven (350°F.) about 30 minutes. Makes one 8-inch pie.

PRUNE PIE, CHEESE CRUST

24 UNEEDA BAKERS CHEESE SANDWICH

¼ cup butter

2 tsps. water

2 cups cooked, pitted prunes

¼ cup nut meats, chopped

CHEESE TID-BITS

Roll CHEESE SANDWICH fine and mix with softened butter and water. Press mixture firmly against sides and bottom of buttered pie plate. Fill with prunes mixed with nut meats. Bake in a hot oven (450°F.) for 10-15 minutes. Remove from oven. Make lattice top with CHEESE TID-BITS, or top with meringue. Makes one 8-inch pie.

PINEAPPLE MARSHMALLOW PIE

12 UNEEDA BAKERS GRAHAM CRACKERS, crumbled fine

1/3 cup butter

1 tbsp. sugar

¼ lb. marshmallows, cut small

2 cups canned, crushed pineapple

1 egg, beaten

Mix crackers, softened butter and sugar and press in an even layer against sides and bottom of buttered pie plate. Combine marshmallows, pineapple and egg and pour into cracker lined plate. Bake in a moderate oven (375°F.) 15 minutes. Makes one 8-inch pie.

APRICOT CHIFFON PIE

10 ROYAL LUNCH CRACKERS

¼ cup butter

¼ tsp. salt

3 tsps. water

½ cup apricot pulp

2 eggs, ½ cup sugar

Mix finely rolled crackers with softened butter, salt and water. Press mixture in an even layer against sides and bottom of buttered pie plate. Mix apricot pulp, beaten egg yolks and ¼ cup of sugar and cook over hot water until thickened. Cool. Beat egg whites stiff, add remaining sugar and fold into the apricot pulp mixture. Pour into pie shell and bake in a slow oven (325°F.) for 25 minutes. Makes one 8-inch pie.

DELMONICO PIE

CRUST: 12 UNEEDA BAKERS GRAHAM CRACKERS

1/3 cup butter, 1 tbsp. sugar

FILLING:

1 cup fresh strawberries, sweetened

1 cup sliced bananas

sweetened, whipped cream

Mix finely rolled crackers, softened butter and sugar and press mixture firmly in an even layer against sides and bottom of buttered pie plate. Bake in a hot oven (425°F.) for 10 minutes. Cool and fill with a mixture of strawberries and bananas and spread whipped cream over the fruit. Makes one 8-inch pie. Do not put fruit in shell until ready to serve.

Of Pies That Can't Fail



DELMONICO PIE
MADE WITH
UNEEDA BAKERS
GRAHAM CRACKERS



PRUNE PIE WITH CHEESE
CRUST MADE WITH
UNEEDA BAKERS
CHEESE SANDWICH
AND CHEESE TID-BITS



ANGEL CHOCOLATE PIE
MADE WITH
UNEEDA BAKERS
GRAHAM CRACKERS

Puddings Appeal

DATE PUDDING

- $\frac{1}{2}$ cup suet
30 UNEEDA BAKERS GRAHAM
CRACKERS, crumbled fine
 $\frac{1}{2}$ cup sugar
2 tsps. baking powder
 $\frac{1}{2}$ cup chopped dates
1 tbsp. grated orange rind
1 cup milk, 2 eggs

Chop suet fine. Mix with crackers, sugar and baking powder. Stir in dates and orange rind; add milk combined with beaten eggs. Fill a greased mold two-thirds full and steam for 2 hours. Unmold and serve with *Orange Sauce*. Heat 1 cup marshmallow whip, combine with $\frac{3}{4}$ cup of orange juice. 6 portions.

GINGER PUDDING

- 24 UNEEDA BAKERS OLD
FASHION GINGER SNAPS,
crumbled
3 cups milk
 $\frac{2}{3}$ cup brown sugar
 $\frac{1}{2}$ tsp. vanilla
2 eggs

Put crumbled ginger snaps in a buttered baking dish. Mix milk with sugar, vanilla and the well beaten eggs. Put in a pan of hot water and bake 30 minutes or until set, in a moderate oven (350°F.). Serve warm with cream. 6 portions.

BREAKFAST MENU

STEWED APRICOTS

SHREDDED WHEAT WITH CREAM

BROILED BACON
HOLLAND RUSK
ORANGE MARMALADE

COFFEE
MILK OR COCOA
(for the children)

SHREDDED WHEAT PUDDING

(Indian Style)

- 4 cups scalded milk
4 SHREDDED WHEAT BISCUIT,
crumbled
 $\frac{1}{2}$ cup molasses
1 tsp. salt
1 tsp. cinnamon

Pour milk on crumbled biscuit. Cook in double boiler for 20 minutes. Add molasses, salt and cinnamon. Pour into buttered baking dish; set in a pan of hot water and bake in a slow oven (325°F.) for 2 hours. Serve with cream. 6 portions.

FRUIT PUDDING

- 1 cup figs, chopped
1 cup dates, chopped
 $\frac{1}{2}$ cup suet, chopped
2 eggs, well beaten
1 cup sugar
1 tsp. grated orange rind
1 tsp. salt
20 N.B.C. SODA CRACKERS,
rolled fine
2 cups milk

Mix fruit and suet together. Add eggs, sugar, orange rind and salt. Beat mixture well and add crumbled crackers. Stir in milk. Pour into greased mold and steam for $2\frac{1}{2}$ hours. Serve hot with lemon sauce. 6 portions.

BREAKFAST MENU

GRAPE JUICE

UNEEDA BAKERS GRAHAM
CRACKERS WITH SLICED
BANANAS AND CREAM

SCRAMBLED EGGS

COFFEE
MILK OR COCOA
(for the children)

At the Close of a Meal

ZWIEBACK CREAM PUDDING

CRUST:

12 slices NATIONAL ZWIEBACK

1/3 cup sugar

1/3 cup butter

FILLING: 2 cups custard filling

2 egg whites, 2 tbsps. sugar

Mix finely rolled zwieback with 1/3 cup sugar and softened butter. Line bottom and sides of a buttered baking dish with two-thirds of this mixture. Pour in custard and cover with meringue, made with 2 stiffly beaten egg whites and 2 tbsps. sugar. Cover meringue with remaining zwieback crumbs. Bake in a moderate oven (350°F.) about 20 minutes. 6 portions.

SHREDDED WHEAT BASKETS

1 qt. blackberries

3/4 cup sugar

1/2 cup ice water or chopped ice

6 SHREDDED WHEAT BISCUIT powdered sugar

1/2 pint thin cream

Crush 2/3 of the berries. Add sugar and ice water. Cut an oblong cavity in the top of each biscuit. Carefully remove inside shreds, making a basket. Fill with the crushed berries and juice. Put whole berries on top, sprinkle with powdered sugar and serve with cream. 6 portions.

PRUNE WALNUT PUDDING

1 cup cooked prune pulp

1/2 cup prune juice

1 cup boiling water

1/3 cup sugar

1/8 tsp. salt

1/4 tsp. cinnamon

18 UNEEDA BAKERS LEMON SNAPS

1/3 cup chopped walnut meats

2 egg whites

Combine prune pulp and juice, add boiling water, sugar, salt and cinnamon. Bring to boiling point and add finely crumbled snaps and nut meats and stir. Beat egg whites stiff and fold hot mixture into them. Pour into a mold and place in refrigerator to set. Serve with whipped cream. 6 portions.

PREMIUM AMBROSIA

15 PREMIUM FLAKE CRACKERS

1 cup orange juice

3 bananas, sliced thin

3/4 cup cocoanut

1 1/2 cups cut-up fresh berries, peaches or pineapple

1/3 cup sugar

Moisten finely crumbled crackers with orange juice. Stir and let stand while preparing bananas. Put layer of crumbled crackers in pudding dish, cover with layer of bananas and a layer of cocoanut. Over this spread fruit mixed with sugar. Repeat layers of crackers, bananas, cocoanut and fruit. Place in refrigerator to chill thoroughly, 1 to 2 hours. 6 portions.

DATE PUDDING



Refrigerator Sweets

SPECIAL MACAROON TORTE

- 2/3 cup sugar
- 4 egg whites, beaten stiff
- 20 SOCIAL TEA BISCUIT,
rolled fine
- 1 tsp. baking powder
- 1/2 cup nut meats, chopped
coarsely
- 1/4 tsp. almond flavoring

Add sugar to egg whites. Mix crackers with baking powder and nut meats. Fold into the egg whites and add flavoring. Bake in an ungreased pie plate in a slow oven (325°F.) for 25 minutes. Serve with whipped cream if desired. Makes one 8-inch torte.

UNEEDA PINEAPPLE DELIGHT

- 1 1/4 cups cream
- 1/2 cup pieces pineapple,
cut small
- 12 marshmallows, cut small
- 1/4 cup nut meats, chopped
- 12 SOCIAL TEA BISCUIT,
crumbled

Beat cream and fold in pineapple, marshmallows, nut meats and two-thirds of the crumbled biscuit. Put mixture into 6 individual sherbet glasses and sprinkle with remaining crumbs. 6 portions.

RITZ ICE BOX CAKE

- 1/3 cup butter
- 1 1/2 cups powdered sugar
- 1/2 cup chopped nut meats
- 1 cup drained, shredded
pineapple
- 2 egg whites
- 30 UNEEDA BAKERS VANILLA
WAFERS (small)
- whipped cream

Cream butter with sugar. Add nuts and pineapple and blend thoroughly. Fold in stiffly beaten egg whites. Line a loaf cake pan with wafers, cover with fruit and nut mixture, and repeat layers, having wafers on top. Chill in refrigerator 5 or 6 hours. Serve with whipped cream. 6 portions.

HEAVENLY PIE

- 12 UNEEDA BAKERS GRAHAM
CRACKERS
 - 1/3 cup butter, 1 tbsp. sugar
 - 2 ripe bananas, mashed
 - 1 cup sugar, 1/2 tsp. salt
 - 2 egg whites, stiffly beaten
 - 1/8 tsp. almond flavoring
- Mix finely crumbled crackers, softened butter and 1 tbsp. sugar and press in an even layer against sides and bottom of a buttered pie plate. Combine bananas, 1 cup sugar and salt. Beat egg whites vigorously into banana mixture and flavor. Pour into crumb-lined plate. Bake in a slow oven (350°F.) for 15 minutes, then for 15-20 minutes at 300°F. Chill, top with whipped cream and nuts, if desired. Makes one 8-inch pie.

APRICOT MOUSSE

- 3/4 cup cream
- 1/3 cup powdered sugar
- 3/4 cup pulp of canned apricots
- 2 tsps. vanilla
- salt
- 2 egg whites
- 10 PRISCILLA BUTTER COOKIES,
crumbled

Whip cream, add sugar, apricot pulp, vanilla and a pinch of salt. Fold in beaten egg whites and place in freezing tray of automatic refrigerator for 3-4 hours. Serve sprinkled with crumbled cookies. 6 portions.

COUPE GLACE PRISCILLA

Over cut-up oranges in sherbets put a layer of orange ice. Serve with PRISCILLA BUTTER COOKIES.

PRISCILLA FROZEN PEACHES

On each PRISCILLA BUTTER COOKIE put one-half drained peach. Cover with sweetened whipped cream and sprinkle a crumbled PRISCILLA BUTTER COOKIE on top. Place in freezing tray of refrigerator 2 to 3 hours.

For Occasional Treats



HEAVENLY PIE
MADE WITH
UNEEDA BAKERS
GRAHAM CRACKERS



SPECIAL MACAROON
TORTE MADE WITH
SOCIAL TEA BISCUIT



UNEEDA PINEAPPLE
DELIGHT MADE WITH
SOCIAL TEA BISCUIT

Fine and Dandy Cake and Candy

PEANUT FUDGE SQUARES

- 1 *pkg.* UNEEDA BAKERS CHOCOLATE SNAPS, *rolled fine*
- 2 *tsp.* baking powder
- $\frac{1}{2}$ *tsp.* salt
- $\frac{1}{3}$ *cup* peanut butter
- $\frac{3}{4}$ *cup* sugar
- 2 *squares* unsweetened chocolate, *melted*
- 1 *egg*, *well beaten*
- 1 *tsp.* vanilla, $\frac{1}{2}$ *cup* milk

To snaps add baking powder and salt. Cream peanut butter and sugar. Blend chocolate and add egg and vanilla. Add crumbled snaps alternately with milk, beating until smooth. Bake in a greased shallow pan in a moderate oven (375°F.) 10-15 minutes. Cool and cut into squares.

GINGER FRUIT SQUARES

- 1 *cup* stoned dates
- $\frac{1}{4}$ *cup* nut meats
- 1 *pkg.* ZU ZU GINGER SNAPS
- 1 *tbsp.* grated orange rind
- orange juice*

Put dates, nuts and snaps through grinder. Add orange rind and moisten with orange juice. Pat into a flat square cake about $\frac{1}{2}$ inch thick. Cut in squares. Makes about $\frac{1}{2}$ lb.

UNCOOKED CHOCOLATE CREAMS

- 1 *tbsp.* butter
- $\frac{3}{4}$ *cup* confectioners' sugar
- 1 *egg*
- 26 UNEEDA BAKERS CHOCOLATE SNAPS, *rolled fine*
- $\frac{3}{4}$ *cup* shredded cocoanut
- $\frac{1}{2}$ *tsp.* vanilla

Cream butter and sugar together, add egg and beat until light and fluffy. Stir in snaps, cocoanut and vanilla and knead until smooth and creamy. Shape into small balls and, if desired, roll in added cocoanut or grated chocolate. Makes 24-30 candies.

HAYSTACKS

- 2 *tbsps.* butter
- 1 *cup* brown sugar
- $\frac{1}{4}$ *cup* water
- 15 UNEEDA BAKERS GRAHAM CRACKERS, *coarsely crumbled*
- $\frac{3}{4}$ *cup* cocoanut
- $\frac{1}{2}$ *tsp.* vanilla

Melt butter in saucepan, add sugar and water. Boil for 5 minutes. Pour over mixed crackers and cocoanut, add vanilla, shape into cones.



UNCOOKED
CHOCOLATE CREAMS
AND HAYSTACKS

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