

Eggs and Cheese

Cheese Flan with Yogurt

First make pastry shell with 8 ozs. short pastry. Grease a flan tin, line with pastry, prick well and chill for a few hours. Bake in a hot oven (425°) for about 15 minutes. When cooked, fill with the following mixture:

2 ozs grated cheese	2 Tomatoes
1 Bottle yogurt	1 Onion
2 eggs	A little chopped ham

Mix cheese, yogurt and egg yolks together, add stiffly beaten egg whites. Spread mixture over pastry shell, cover with onion rings, tomatoe slices and chopped ham. Bake in a moderate oven 35 minutes. Good hot or cold with fresh green salad.

Patricia Wise

Egg and Cheese Puffs

4 Eggs	$\frac{1}{3}$ Cup flour
1 Tbsp. chopped onion	$\frac{1}{3}$ Cup sharp cheese
$\frac{1}{2}$ tsp. salt	$\frac{1}{3}$ Cup crisco for frying
1 tsp. baking powder	

Beat eggs and combine with onion, flour, salt, and baking powder. Add cheese which has been cut into $\frac{1}{4}$ inch cubes. Heat crisco in frying pan. Dip as much of the mixture as a large spoon will hold and drop into hot crisco. Fry golden brown on both sides.

Mrs. Dora H. Fox

Fondue Neuchateloise

1 Pound cheese (Emmenthaler or Gruyere, or half of each, grated)	$1\frac{1}{2}$ Ounces white wine (Neuchatel, Fendant or la Cote)
	1 tsp. cornstarch
	$1\frac{1}{2}$ Ounce Kirchwasser

Rub chafing dish with glove of garlic, pour in wine and heat until it starts bubbling. While stirring mixture constantly with a wooden spoon, add the grated cheese gradually. Bring to a boil until smooth. Mix Cornstarch with water and add slowly to the mixture, then boil a little longer. Add pepper and nutmeg to taste. Place the dish on a chafer and just prior to serving add Kirschwasser. Diced bread on a long wooden fork is dipped in this "fondue."

Mrs. J. E. Waasdorp

Eggs and Cheese

Tomato Cheese Rarebit

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| 1 Tbsp. butter or bacon fat | 1 Small onion, chopped |
| 1 Can condensed tomato soup | 4 Hard-cooked eggs |
| ½ Pound Velveeta cheese | 4 Slices toast |

Sauté onions in butter until soft. Add tomato soup. When soup is hot, add cheese either grated or cut in small pieces. Cook and stir until cheese is melted. A teaspoonful of worcestershire sauce may be added. Slice one egg on each slice of toast. Pour tomato-cheese mixture over the eggs and toast.

Jeanette Grossman

The man who is doing nothing has plenty of time to find fault with the man who is trying to do something. Rather than pointing a finger, give instead a helping hand!

Country Pie "Quiche"

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| 1½ Cup milk | 4 Whole eggs |
| 1 Lb. bacon | ½ Lb. dried or grated cheese
(Swiss or American) |
| Pinch of salt | 1 Medium chopped onion |
| Nutmeg to taste | |

Line a pie plate with regular pie dough. Prick bottom and sides with fork. Cut or chop bacon in small bits, fry until crisp and drain in colander. Fry chopped onions. Beat whole eggs well, add milk, salt, nutmeg. Sprinkle bacon, onions, cheese into bottom of pie plate, pour egg-milk mixture over.

Bake in moderate oven (350°) 30-50 minutes.

Louise Keil

Scotch Eggs

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| 3 Eggs | 1 Egg |
| ½ Pound sausages | Bread crumbs |

Hard cook the eggs, cool and shell. Skin the sausages, flatten each on a floured board. Dry the eggs in a cloth and dip them in flour. Cover each egg evenly with the sausage meat. Brush with raw egg and dip into bread crumbs. Fry until golden brown in fat that is smoking hot. Drain. To serve, cut the coated eggs in half, slantwise, using a hot sharp knife. Serve each half on a fried round of bread with tomato sauce. To serve cold with salad, tomato wedges, also as an appetizer.

Mrs. Allen Temple

Rarebit

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| 1 No. 2 can tomatoes | 2 Tbsp. Worcestershire sauce |
| 1 Small onion grated | American cheese |

Put first 3 ingredients in a saucepan and boil down to about half the original quantity. Add American Cheese in small bits to mixture and melt until desired consistency. Serve on toasted bread or on rice.

Mrs. Ralph D. Osborn

Cheese Soufflé

Butter baking dish. Cover three slices of buttered bread with three slices of sharp cheese, mix three beaten eggs, one pint of milk, salt and pepper, and pour over bread and cheese. Bake at 350° 30 minutes.

Amber Ballard

If you were another person, would you like to be a friend of yours?

Chinese Omelet

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| 4 Eggs | Cabbage and celery |
| $\frac{3}{4}$ Cup cooked shrimps | Salt |
| $\frac{1}{4}$ Lb. ham | Pepper |
| 1 Large onion | 6 Tbsp. water or bouillon |
| 1 Cup bean sprouts | Salad oil or crisco. |

Cut shrimps and ham in small pieces. Chop onion and fry in crisco or salad oil. Add cleaned and chopped vegetables and water and cook until done. Mix with shrimps and ham; season to taste with salt and pepper. Spread evenly on the bottom of a frying pan. Beat eggs with salt and pour over vegetables and meat. When bottom is done, cut omelet in four pieces and turn over to cook upper side.

Sauce

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| 6 Tbsp. bouillon or water with
bouillon cubes | 3 Tbsp. tomato catsup
Cornstarch |
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Bring bouillon with tomato catsup to a boil. Thicken with cornstarch which has been mixed with water to form sauce. Season to taste with salt and pepper and pour over omelet.

Mrs. B. van Logchem

Eggs and Cheese

Stuffed Red Cheese

1 large size dutch red cheese, of which the inside has been scooped or grated with a fork, leaving shell $\frac{1}{2}$ " thick. Soak overnight in deep pot with cold water.

Left over cooked meat about $\frac{1}{2}$ cup (can be fresh cooked too)

Left over cooked chicken about 1 cup (can be fresh cooked too)

Left over cooked pork about $\frac{1}{2}$ cup (can be fresh cooked too)

Finely chopped

1 Tbsp. chopped onion, 1 Tbsp. chopped green pepper, 1 Tbsp. chopped celery, 1 large tomato chopped. (Pan-fry in 1 Tbsp. butter until light brown and add to chopped meats.

1 cup grated cheese, which has been saved from above cheese, $\frac{1}{2}$ cup raisins, 10 olives and a few capers (add to above mixture and mix well.

Remove cheese-shell from water, drain all water from inside, scrape outside a little and dry.

Stuff shell with this mixture and cover with **top of shell** (saved when you have cut it). Wrap cheese tightly in a large piece of gauze or any very fine material big enough to cover the whole shell and be tied in a knot on top.

Put in a pyrex dish (greased bottom) in moderate oven for 45 min. (until top looks brown).

Mrs. A. C. Eman

Recipe for a perfect Day

*"Take a dash of water cold
And a little leaven of prayer;
A little bit of sunshine gold
Dissolved in the morning air;
Add to your meal some merriment,
A thought of kith and kin;
And then as prime ingredient:
Plenty of work thrown in.
But spice it all with the essence of love
And a little whiff of play;
Let a wise old Book and a glance above
Complete a well-spent day!"*