

CHEESE FONDU.

Mix two-thirds cup of soft, stale bread crumbs, two-thirds cup of hot scalded milk, two tablespoons of butter, one-quarter pound of cheese, one-half teaspoon salt; add the yolks of two eggs, beaten until stiff, and lemon colored. Then beat the whites stiff, and fold in the mixture. Turn into a well-buttered baking dish and bake twenty-five minutes in a moderate oven.

B. A. R.