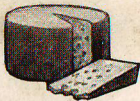


CHEESE FONDU

- 1 Cupful Grated Cheese
- 1 Cupful Stale Breadcrumbs
- 1 Cupful Milk
- 1 Egg
- Butter
- $\frac{1}{4}$ Teaspoonful Salt
- $\frac{1}{4}$ Teaspoonful Pepper
- 1 Saltspoonful Mustard
- 1 Pinch Cayenne Pepper



ALL the ingredients except the butter, egg and milk should be mixed in the dish in which they are to be baked. After that has been done beat the egg, and when it has been beaten add the milk to it and pour the combined liquids over the dry materials. Melt a piece of butter about the size of an egg and add that, too. Bake for from fifteen to twenty minutes in a hot oven.