

**COTTAGE CHEESE SAUSAGE**—One cup cottage cheese, one cup dry bread crumbs or one-half cup cold cooked rice and one-half cup bread crumbs, one-fourth cup peanut butter or two tablespoons savory fat, one-fourth cup coarsely chopped peanut meats, one-half teaspoon powdered sage, one-half teaspoon thyme, one tablespoon milk, one teaspoon salt, one-fourth teaspoon pepper, one-third teaspoon soda, one tablespoon finely chopped onion. The bread crumbs may be made from left-over corn, barley, or other quick breads. Cook the onion in the fat until tender but not brown. Dissolve the soda in the milk and work into the cheese. Mix all other dry ingredients thoroughly with the bread crumbs. Blend peanut butter and onion with the cheese, and mix with them the bread crumbs. Form into flat cakes, dust with bread crumbs or cornmeal, and fry a delicate brown in a little fat in a hot frying pan.