

"Cream Cheese Novelities."

SALAD CHEESE is something especially dainty to serve with the salad course. Mash a large cream cheese to a paste with a tablespoonful of melted butter, add stuffed olives chopped very fine, one hard-cooked egg also chopped fine, a grating of onion, a few drops of Worcestershire sauce, with salt, pepper and paprika to taste. Press into an oiled mold, chill for several hours, then turn out and cut in thin slices.

MOLDED CREAM CHEESE with Bar-le-Duc or any spicily tart preserve is a most delightful luncheon dish. Mash two large cream cheeses or Neufchâtel well, then add enough whipped cream to make slightly soft, place in a mold, chill for several hours, then turn out and arrange the preserves, green gage, currant, damson plum or cherry, around the cheese mold, and serve with hot toasted crackers and small cups of black coffee.

Cream-Cheese Paste

$\frac{1}{2}$ Cupful of Shortening	$\frac{1}{2}$ Cupful of Pastry Flour
$\frac{1}{4}$ Cupful of Cream Cheese	A Tart Preserve or Jelly

THE flakiness and delicate lusciousness of these surprising little pastries are never to be forgotten. Just cream the shortening and cheese together thoroughly, then beat for several minutes before sifting and cutting in the flour. Roll out very thin, cut into two-inch squares and drop a spoonful of tart preserve or jelly on each. Moisten the cut edges and fold into triangles, pressing the edges together with a fork. Cook on a baking sheet in a hot oven—400° F.—until brown, or about twelve minutes. Serve with afternoon tea or make a little larger for dessert.