

"Cream Cheese Variations."

Cheese Custard.— $1\frac{1}{2}$ cups cottage cheese, $\frac{1}{2}$ cup maple syrup or honey, 2 tablespoons milk, 3 eggs, 1 teaspoon melted fat. Press the cheese thru a colander; beat the eggs until light; add them with all the other ingredients to the cheese; mix until smooth. Place in a baking dish and bake in a moderate oven about 30 minutes. ☐

Cheese Drops.

Two and a half tablespoonfuls of milk, 1 teaspoonful of butter, $1\frac{1}{4}$ cupfuls of flour, $\frac{1}{2}$ teaspoonful of salt, 1 egg, 2 tablespoonfuls of grated parmesan cheese or dry American cheese.

Heat the butter and milk to boiling point, add the flour and the salt and stir thoroughly. Remove from the fire, add the egg, salt and cheese and stir until well mixed. When cold, drop in small pieces into deep fat and brown.

SAVORY CHEESE PIE

PUT a small cup of grated cheese into a saucepan with a cup of milk and a small piece of butter. When melted, add a cup of bread crumbs, two beaten eggs and a little salt. Pour into a buttered pie plate and bake until brown.

Cheese in Blankets

AN EXCELLENT way to utilize left-over bread and cheese is to cut bread in squares measuring two or three inches. Brush with melted butter, grate over with cheese and sprinkle lightly with salt. Add another slice of bread sandwich fashion. Beat the yolk of an egg, add a little milk and fry in butter to a golden brown.