

Egg Appetizer.

Two hard cooked eggs, 1 teaspoon anchovy paste, 1-4 teaspoon salt, 1-8 teaspoon paprika, 4 small rounds of toast, 4 teaspoons tomato catsup, 4 ripe olives, watercress, pearl onions.

Cut eggs in halves crosswise, cutting off the rounded ends so each half will stand up. Remove yolks and mix well with anchovy paste, salt and paprika. Refill whites and put each on a round of toast with minced watercress. Cover eggs with tomato catsup and sprinkle three or four pearl onions over each serving. Garnish with ripe olives and serve.

Eggs baked in cheese sauce is a splendid dish for luncheon or supper.

Eggs Baked in Cheese Sauce.

Two cups medium thick white sauce, 1 cup grated cheese, 4 eggs, 1-2 cup tomato catsup.

Add cheese to white sauce while hot and pour into a shallow buttered dish. Break into this the eggs, taking care not to break the yolks and spacing the eggs carefully. Cover dish and bake in a moderate oven until eggs are firm. Put two table-spoons catsup over each egg and bake, uncovered, until catsup is hot. Serve from baking dish.