

1 Tablespoonful of Salt and Pepper to
Butter Taste

2 Tablespoonfuls of Flour

LELT the butt

MELT the butter in a saucepan over the fire; then stir in the flour and milk, and cook for a minute; then add the grated cheese, and the salt, pepper and the beaten yolks of the ergs. Beat up the whites of the eggs.

and the salt, pepper and the beaten yorks of the eggs. Beat up the whites of the eggs until stiff, then lightly fold them in. Pour the mixture into a buttered fireproof dish and bake for fifteen minutes in a moderate oven. Serve hot.