Two pounds Paragon Cheese, one tablespoonful dry mustard (English), one half pint beer. Put butter in chafing dish, when nearly melted add cheese cut in small pieces, mustard and a little paprika. Add a small amount of beer to prevent burning; keep adding beer. Serve hot on toast. Worcester sauce added is very appetizing. Stir all the time.

These are particularly nice for special Hot Cheese luncheons and a great favorite with club Sandwiches. Men. Slice the bread very thin and cut it round with a large biscuit cutter. Put a thick layer of cheese between the two forms. Sprinkle with salt and a mere dash of Cayenne pepper and press well together. Fry them to a delicate brown on each side in equal parts of hot lard and butter and serve hot.

Shred the inner leaves of two crisp heads of lettuce. Roll the cheese in small balls and serve with a simple oil dressing.
Palatable  

Take a small head of celery, clean well and chop fine. One or two apples pare and core and chop fine. A small pot of Sandwich. Paragon Cheese and mix all well together and spread on a crisp hot toast or toasted cracker. Shake a little paprika or Cayenne pepper before serving.

Millar's Paragon Cheese is the original Canadian Cheese imported in jars. The highest grade club cheese. First on the market and has never been equaled by any other manufacturers. Recognized by connoisseurs to be the finest dessert cheese. Packed in porcelain pots; four sizes, Individual, Small, Medium, Large. Convenient for travellers, economical for clubs, restaurants, hotels and family use, aids digestion. We guarantee every jar. Serve from original package at 5 o'clock teas, luncheons and dinner parties. A trial will convince the most fastidious.