**Cheese Dishes**

"OLD ENGLISH" SHIRRED EGGS
(25 Servings)

- Butter: ¼ cup
- Flour: ½ cup
- Milk: 1 quart
- Salt: ¾ teaspoon
- Mustard: ¼ teaspoon
- A1 Sauce: ¼ teaspoon
- Kraft Old English Cheese: 25 pounds
- Eggs: 25
- Fine dry crumbs: ½ cup
- Kraft Dehydrated Grated Cheese: ½ cup
- Bacon: 50 slices

Make a cream sauce with the butter, flour and milk. Add seasonings and Kraft Old English Cheese; stir until cheese is melted. Put a generous spoonful of sauce in each individual buttered baking dish or ramekin. Drop an egg into the center and sprinkle with crumbs and Kraft Dehydrated Grated Cheese. Bake in a slow oven—325°—until the egg whites are set. Garnish each serving with two strips of broiled bacon.

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**Poplar During**

**CHEESE CAKE**
(25 Servings)

**PART 1**
- Dry bread crumbs: 2 cups
- Butter: ¼ cup
- Sugar: ¼ cup

**PART 2**
- Sugar: 1 cup
- Flour: ½ cup
- Salt: ¾ teaspoon
- Kraft Loaf Cream Cheese: 1½ lbs.

**PHILADELPHIA TOMATO SALAD**
(One Serving)

- Fresh tomatoes
- Lettuce
- Parsley
- French Dressing
- Philadelphia Cream Cheese

Peel round firm tomatoes and cut each in three thick crosswise slices. Put the whole tomato together again with a thick layer of Philadelphia Cream Cheese between each layer. Place on lettuce and serve with French Dressing. Garnish with parsley.
Cheese dishes have particular appeal on hot summer evenings. Here are six tested sure-sellers, each of which can be sold to bring the dining room generous profits.

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TOASTED CHEESE AND DATE FINGERS
(12 Servings)

Kraft Loaf Cream Cheese  3/4 pound
Pitted dates  3/4 pound
French Dressing  1/4 cup
Bread  24 slices

Thoroughly mix the cream cheese, coarsely ground dates and French dressing. Spread between two slices of bread from which crusts have been trimmed. Cut each sandwich into three strips and toast on both sides.

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LOBSTER CLUB SANDWICH
(One Serving)

Cooked lobster  1 package Kraft Velveeta
Chopped celery  1/4 cup milk
Mayonnaise  Salt, pepper
Toast  Kraft French Dressing

Sliced pineapple  Kumquats
Lettuce  Kraft French Dressing
Halved pears  Philadelphia Cream Cheese

Place a slice of pineapple on crisp lettuce with a halved pear, rounding side up, on the pineapple. Outline the pear with Philadelphia Cream Cheese softened with a small amount of milk and force through a pastry tube, and garnish the top with a kumquat cut in half. Serve with French Dressing.