

Mrs Greenkeeper's Own Corner

with Ann Mawson

If you like cheese, there are a number of tasty dishes you can make. Here are a few easy ones and very adequate they are too.

Cheese Balls

4 oz. Cheddar cheese — 2 oz. flour — 2 eggs — fat — salt — pepper — Cayenne.

Grate the cheese and mix it with the flour, salt, pepper, egg yolks and cayenne. Whisk the egg whites stiffly and stir in *gently*. Drop into deep fat (HOT) from a spoon and fry until golden brown.

Cheese Cakes

2 eggs — 1 teaspoonful of chopped parsley — breadcrumbs — pepper — 1 level teaspoon salt — 4 oz. cheese — 12 oz. potatoes — fat.

Boil the potatoes and while they are still hot, mash them. Mix in the parsley salt, pepper and one egg. Grate the cheese and add. Shape the mixture into balls or flat cakes, coat with the other egg and roll in breadcrumbs. Fry in hot fat for several minutes until golden brown. If you prefer they can be grilled for about five minutes on either side or baked in a hot oven for 20 minutes. If left to stand for 30 minutes after coating, they will keep their shape better when cooked.

Cheese Delights

$\frac{1}{2}$ teaspoonful of mustard — salt — $\frac{1}{2}$ oz. butter — 8 oz. cheese — 1 egg — Worcester sauce — bread — six rashers of bacon.

Grate the cheese and mix with the beaten egg, Worcester sauce (1 teaspoonful), mustard, a good pinch of salt and the butter. Cut six slices of bread about

the size of the bacon rashers and spread thickly with the mixture, then put the bacon rashers on top. Bake for 10 minutes in a hot oven and serve immediately.

Cheese Fritters

3 oz. butter — 2 oz. grated cheese — 3 heaped teaspoonsful of breadcrumbs — 1 egg — salt — pepper.

Put the grated cheese in a basin and mix in well the beaten egg, breadcrumbs, 2 oz. of the butter, pepper and salt. Put the other ounce of butter in a frying pan and make very hot. Drop tablespoonsful of the mixture into this and fry until golden brown.

Cheese Pie

8 oz. cooked potatoes — $\frac{1}{2}$ oz. butter — 1 pint of white sauce — 3 onions — 8 oz. tomatoes — 4 oz. grated cheese — salt — pepper.

Fry the onions. Slice the potatoes and tomatoes and put them in a pie dish, alternate layers of potatoes, tomatoes and fried onions. Sprinkle with salt and pepper. Into the white sauce mix all but a little of the grated cheese and pour this over the vegetables. Sprinkle the rest of the cheese on top and lay on some slices of butter. Bake for 20 minutes in a hot oven.

Cream Cheese

Collect sour milk and cream in a bowl and keep in a warm room until it has set. Pour into a clean cloth and hang up to drain. When almost dry, take down and mash thoroughly with salt and a good pinch of paprika and very finely chopped garlic or onion. This make a delicious cheese for serving on buttered rolls or dry biscuits.

— Until May. . . .