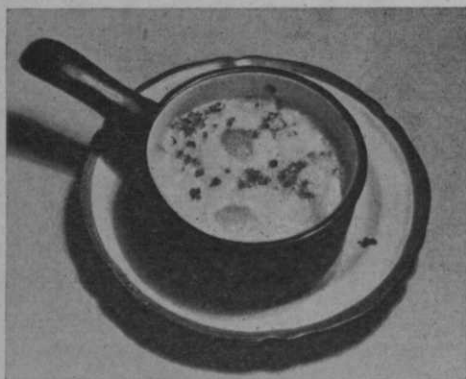


# Cheese Dishes Popular During

## "OLD ENGLISH" SHIRRED EGGS (25 Servings)



Butter	1/4 cup
Flour	1/2 cup
Milk	1 quart
Salt	3/4 teaspoon
Mustard	1/2 tablespoon
A1 Sauce	1/2 tablespoon
Kraft Old English Cheese	3/8 pound
Eggs	25
Fine dry crumbs	1/2 cup
Kraft Dehydrated Grated Cheese	1/2 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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## CHEESE CAKE (25 Servings)

### PART 1

Dry bread crumbs	2 cups
Butter	1/4 cup
Sugar	1/4 cup

### PART 2

Sugar	1 cup
Flour	1/2 cup
Salt	3/4 teaspoon
Kraft Loaf Cream Cheese	1 1/2 lbs.

Vanilla	3/4 tablespoon
Eggs	6
Milk	1 1/2 cups

Part 1. Mix fine dry crumbs and sugar, and work in butter until mixture is thoroughly blended. Press down evenly in the bottom of a large baking pan.

Part 2. Sift sugar, flour and salt together. Work gradually and thoroughly into the Kraft Loaf Cream Cheese. Add vanilla, well-



beaten egg yolks, and milk and mix well. Fold in the stiffly beaten egg whites. Carefully pour mixture on crumbs in baking pan and bake in slow oven—325 degrees—1 hour or until the center is firm when touched with a finger.

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## 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.

# Hot Weather Months at Clubs

## 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
Chopped celery	Velveeta
Mayonnaise	1/4 cup milk
Toast	Salt, pepper

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.

Photos and recipes courtesy Kraft-Phenix Cheese Corp.

Make salad with coarsely chopped cooked lobster, chopped celery and mayonnaise. Spread between two slices of fresh toast. Melt Velveeta in the milk in a double boiler; season to taste. Pour a generous spoonful over each sandwich. Garnish with olives and radish roses and serve at once.

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## PINEAPPLE, PEAR AND KUMQUAT SALAD

(One Serving)



Sliced pineapple	Kumquats
Lettuce	Kraft French
Halved pears	Dressing

### 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.