

Welsh Rarebit (that won't be stringy)

(For four persons. Time required for cooking, 15 minutes.)

INGREDIENTS: 1 lb. good Canadian cheese
2 eggs (yolks only)
 $\frac{1}{4}$ pint sweet cream
1 teaspoonful mustard (dry)

PREPARATION: Chop up and melt the cheese in an enamelled frying pan, or chafing dish, beat together the yolks of the eggs with the cream, adding the mustard powder, and pour into pan with melted cheese, stir for a few minutes and serve with fresh made toast.

N.B.—A dash of beer or porter (if you can get it) will greatly improve this dish.



C.M. and F.L.W. after a good day's sport.