

MEATS—Continued.

CHEESE FONDU—E. V. Adams.

- 1 CUP SCALDED MILK.
- 1 CUP BREAD CRUMBS.
- $\frac{3}{4}$ CUP GRATED CHEESE.
- 1 TABLESPOON BUTTER.
- $\frac{1}{2}$ TEASPOON SALT.
- 2 EGGS.

Mix all but the eggs, then add beaten yolks of eggs. Fold in stiffly beaten whites. Turn into well buttered baking dish. Bake 20 minutes in moderate oven.

CHEESE SAUCE to Serve With Hard Boiled Eggs—Miss E. Rowntree.

- $\frac{1}{4}$ TEASPOON MUSTARD.
- $\frac{1}{4}$ TEASPOON SALT.
- 1 TABLESPOON BUTTER.
- 1 TABLESPOON SWEET MILK.

To the above stir in 1 tablespoon of flour until frothy, then add 1 pint of sweet milk and $\frac{1}{4}$ cup grated cheese and a little red pepper. Cook in double boiler until thick.

OMELET—Mrs. Perry

- 3 EGGS (beaten separately).
- 1 CUP MILK.
- 1 TABLESPOON FLOUR.
- $\frac{1}{4}$ TEASPOON BAKING POWDER.
- PINCH OF SALT.

Mix flour, etc., with yolks, and add whites. Put butter size of a walnut in frying pan, heat until it begins to smoke, let cool slowly. In about 10 minutes put in hot oven to brown. In about 5 minutes fold and serve at once.

SAUSAGE ROLLS—

Roll sausages separately in good pie crust and bake in moderate oven about 30 minutes. These are delicious served with tomato sauce.

VEGETABLES

STUFFED TOMATOES—A. Vokes.

Wipe and remove thin slices from the stem end of six medium sized tomatoes. Remove seed and pulp, sprinkle inside of tomatoes with salt, invert and let stand half-hour. Melt 2 tablespoons butter, add half tablespoon finely chopped onion and cook 5 minutes. Add half cup finely chopped cooked chicken or cold meat, half cup stale soft bread crumbs, tomato pulp, salt and pepper to taste. Cook 5 minutes, then add 1 egg slightly beaten. Refill tomatoes with this mixture. Sprinkle with buttered crumbs, place in greased pan and bake 20 minutes in the oven.

BANANA FRITTERS—Mrs. Chant.

- 1 PINT FLOUR
- $\frac{1}{2}$ TEASPOON BAKING POWDER (sifted in flour)
- $\frac{1}{2}$ PINT MILK
- 1 TABLESPOON BUTTER.
- 1 TEASPOON SALT.
- 2 EGGS.
- 2 or 3 BANANAS.

Beat eggs light, add milk and salt to them, pour over half of mixture on flour. When beaten light and smooth add remainder and the butter. Fry in deep fat.