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## Cheese Dishes That "Hit the Spot"

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## Cheese Dishes That "Hit the Spot"

by Marian Weinel

"SHOULD auld acquaintance be forgot?" Nay, we sing and say, for how could we have a spread without cheese? The simplest spreads consist of buttered crackers and cheese. When we wish to add variety, we use such combinations as cheese and jelly or cheese and peanut butter. Some girls prepare welsh rarebits for their midnight feasts and find it quite a treat, well worth the effort. A delicious cheese dish that requires a grill for preparing is cheese dreams; these are made by putting cheese inside two slices of bread, buttering the outsides of the bread and grilling. Served hot, they are delicious. The boxed wheat thins make dainty sandwiches when cream cheese is used as filling.

But now with Christmas vacation so close we are wondering what menus we can use for luncheons, dinners, and parties. Have you thought about cheese? (Roquefort, Swiss or Edam Cheese, by the way, would make a very acceptable and unique gift for those who enjoy cheese.) Edam cheese,

covered with red cellophane and tied with a green or white bow, makes a lovely centerpiece for a dinner table during the holidays and can be untied, sliced, and eaten with a dessert, such as pie. It is sure to lend color to the table, flavor to the meal, and arouse the curiosity and interest of the guests!

If it's a course dinner you are planning, you might make cheese hors d'oeuvres. The open-face ones made with cream cheese and decorated with stuffed olives, pimentos, nuts, or pickles are always attractive. Open-face sandwiches that are decorated with colored cream cheese applied with a cake decorator are especially pretty. Sometimes they are rolled in crumbed peanuts. An entirely different variety are cheese puffs made by beating two egg whites with one-half teaspoon salt until stiff and folding in four tablespoons of grated American cheese and a dash of cayenne pepper. This mixture is then spread generously on unsweetened crackers (about twelve) and baked in a slow oven of 300° F. for 15 minutes

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or until brown. They should be garnished with paprika and served hot. Another cheese appetizer that is delicious when served hot is prepared by taking a ball of process cheese about an inch in diameter and rolling it in cracker crumbs and browning it in fat.

Olives assume new roles when the centers are stuffed with an American type of nippy cheese or cheddar cheese that has been creamed. When dipped in paprika they are especially festive and delicious. Seeded olives can be bought for this purpose or one could buy stuffed olives and remove the pimento.

Cottage cheese, when eaten with strawberry conserve and crackers, is different. Cheese popcorn, cream cheese seasoned with a dash of Worcestershire sauce and spread between potato chips, colored ones, especially, are novel ways of serving the "old reliable." Although a cheese platter is not unusual, an attractive plate of many varieties of cheeses and crackers "goes over" unusually well.

Hot apple pie served with roquefort cheese is the specialty of one of Chicago's large restaurants. An equally good cheese and pie combination is made by sprinkling grated cheese over the apples before the crust is put on.

**P**ERHAPS you are planning a party for your gang during the Christmas holidays. If the party is quite informal it would be fun to let the guests grill their own sandwiches over the fireplace. With such a plan in mind it is very easy to test strips of bread about three-quarters or an inch in diameter and three or four inches long. Roll a piece of brick cheese around the toast stick and then a piece of bacon around, holding it in place with a toothpick. It is then ready for grilling or broiling in the oven.

A cheese sandwich loaf is very adaptable to serving large groups. To make it, remove the crusts from an unsliced loaf of one-day old bread and slice lengthwise in fourths. Spread one slice with a paste made of egg yolks, salt, paprika, and mayonnaise. Spread another slice with a mixture of chopped boiled ham, sweet pickle and a few drops of vinegar. Cover the third slice with a filling made of one-fourth pound of chopped American cheese and one-half cup walnut meats mixed with salad dressing. Place the last slice on top and frost the whole loaf with a mixture of cream cheese thinned with cream or mayonnaise. Garnish with stuffed olives.

Roquefort salad dressing is in a sphere all its own. Some people prefer it when the cheese has been

crumbled and added to dressing while others prefer to have it perfectly blended. Jane Sproul, H. Ec. So., has given us her mother's recipe for the latter.

#### Roquefort Cheese Salad Dressing

2 T. Roquefort cheese	2 T. vinegar
2 T. butter	Pepper
4 T. salad oil	Salt

Cream the butter. Add the Roquefort cheese and work it in until the cheese and the butter are thoroughly blended. Add the salad oil slowly, then add the vinegar and salt and pepper to taste.

When buying cheese it is well to remember that the best cheese for cooking is one that melts easily, as American cheddar. An excellent way to test the cookability of cheese is to hold a crumb of it between the tongue and the roof of the mouth. If it melts there, it will melt in cooking. The packaged pasteurized cream cheeses are certain to act perfectly in cooking. Large, foil-wrapped, loaf cheeses are not only adaptable to cooking, but are also ideal for sandwiches because they are so easy to slice.

"Should auld acquaintance be forgot," Nay, not cheese! We're sure to plan to use it at home during Christmas and at school for before-dinner snacks, as well as for spreads.

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