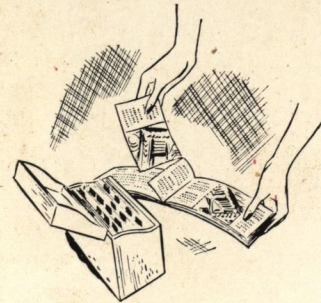


Favorite Recipes

FROM

MARYIE DAHNKE'S FILE





TWO WAYS TO USE THIS BOOK The pages of this book are printed on convenient Card Index size and may be detached and filed in your box of recipes—or, the book may be retained intact, if you prefer.

*

THE COVER DESIGN is a collection of rare plates, some of which date back as far as the seventh century B. C. The originals are in museums.

KRAFT-PHENIX CHEESE CORPORATION, CHICAGO
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FROM
MARYE DAHNKE'S FILE

L. Nicolais
Frosted Foods
Opp. St. Teresa's School
NORTH TARRYTOWN, N. Y.

KRAFT-PHENIX CHEESE CORPORATION
GENERAL OFFICES • CHICAGO



Page four

Here in the Kraft Kitchen, cheese cookery is a hobby with us as well as a business. For cooking with cheese is such a fascinating job one could scarcely call it work!

You can *do* so many different things with the modern cheeses that are so perfect for cooking—melt them into smooth sauces, toast them to a fragrant bubbling gold, use them for enriching casserole dishes, easily grate them to fold into a fluffy soufflé.

And there are so many kinds to experiment with! Time-mellowed varieties with a tempting sharpness . . . full-flavored ones . . . deliciously mild kinds . . . cream cheese of delicate flavor, perfect in itself and exciting in its new variations. Why, with this array the possibilities are endless!

Here we give you the favorite recipes from our whole file on cheese cookery. As you use the recipes, I hope you'll remember this: besides tempting flavor, Kraft Cheese supplies marvelous food values—protein, energy units, Vitamin A, plus calcium, phosphorus and other precious milk minerals. It takes, you see, more than a gallon of rich milk to make a single pound of Kraft Cheese!

And so this little book not only suggests foods that are good to eat but foods that are exceptionally nutritious.

Marye Sabuke

Director Home Economics Department
Kraft-Phenix Cheese Corporation



Page five

Spring Casserole

8 small new potatoes	½ lb. Kraft Velveeta
8 baby carrots	2 cups medium cream sauce
1 small cauliflower	Parsley
1 cup fresh peas	

Cook the vegetables (cauliflower broken into flowerets) and drain well. Place in a casserole. Add sliced Velveeta to the hot cream sauce, and stir until it is melted. Pour sauce over vegetables, and place the casserole in a moderate oven, 350°, until thoroughly heated. Garnish with parsley.

Fresh green beans and small onions may be used as a variation.

Page six



Dinner

Chilled Tomato Juice
 Spring Casserole
 Hot Rolls Butter
 Avocado and Grapefruit Salad
 Saltines
 Chocolate Icebox Cake
 Coffee

Dinner

Bouillon
 Celery Hearts
 Pancakes au Gratin
 Buttered Broccoli
 Molded Lime Salad
 Miracle Whip Salad Dressing
 Peppermint Ice Cream



Pancakes Au Gratin

½ lb. Kraft American, grated	1 egg, beaten
1 cup hot creamed chicken	1¼ cups pancake flour mix
1¼ cups milk	2 tablespoons melted butter

Add half the cheese to the creamed chicken. Mix milk, egg, flour and butter. Make pancakes 5 inches across. While hot, roll each one like jelly roll with hot creamed chicken in center. Sprinkle pancakes with remaining grated cheese. Place in moderate oven, 350°, long enough to melt cheese. Place on platter. Garnish with sections of apple cooked in red cinnamon syrup.

Page seven

Macaroni Papoose

½ lb. macaroni (broken into
4-inch lengths)

Boiled or baked ham

2 cups grated Kraft American
Horseradish

½ cup cream



Cook macaroni; drain well. Lay 6 or 8 pieces of macaroni on each thin slice of ham. Sprinkle with the grated cheese and a dash of horseradish. Roll up, and tie or skewer together. Place in a shallow baking dish, cover with the cream, and bake in a very moderate oven, 325°, 20 minutes.

Cooked asparagus may be used in place of macaroni. Omit the horseradish.

KRAFT-PHENIX CHEESE CORPORATION

Dinner

Melon Cup

Macaroni Papoose

Buttered Carrots

Bread

Butter

Watercress Salad

Chocolate Ice Cream

Luncheon

Clear Tomato Soup

Shirred Eggs

Buttered Spinach

Popovers

Blackberry Pie

Tea

Shirred Eggs

3 tablespoons butter

3 tablespoons flour

1½ cups milk

Salt, pepper

Eggs

Buttered bread crumbs

Kraft American, grated

Make sauce with the butter, flour, milk and seasonings. When thickened and smooth, put a spoonful of sauce into each individual shirred egg dish. Drop two eggs into each dish and cover with buttered crumbs. Bake in a very moderate oven, 325°, until egg whites are set. Sprinkle generously with grated cheese, and return to the oven just long enough to melt cheese. Serve hot.

KRAFT-PHENIX CHEESE CORPORATION



Swiss Omelet

4 eggs
 $\frac{1}{4}$ cup milk,
 Salt, pepper

2 tablespoons butter
 1 cup grated Kraft
 Swiss

Slightly beat two whole eggs and two yolks. Add milk and seasonings. Fold in two stiffly beaten egg whites. Pour into a skillet in which the butter has been melted. Cook very slowly. When almost done, place in a slow oven until the top is set. Sprinkle it with the grated cheese. Fold and serve at once.

This is exceptionally good when served with strawberry jam.

Grated Kraft American or shredded "Creamed Old English" Cheese may also be used.

Page ten



Luncheon

Swiss Omelet

Cinnamon Muffins

Butter

Cabbage - Pineapple Salad

Raspberry Cream Pie

Tea

Luncheon

Jellied Consomme

Mexican Rice Timbales

Spiced Apricots

Pineapple Upside-Down Cake

Coffee



Mexican Rice Timbales

$\frac{3}{4}$ cup raw rice	1 pkg. "Creamed Old English"
3 tablespoons butter	Cheese
1 tablespoon chopped onion	$\frac{1}{3}$ cup evapo- rated milk
Salt, pepper	Cooked asparagus

Fry the rice in butter until it is straw-colored. Add 2 cups boiling water; steam in double boiler. Drain. Add onion and seasonings. Pack into buttered custard cups. Melt cheese in double boiler. Add milk gradually; stir constantly. Unmold timbales on platter, pour sauce over each. Between timbales place hot buttered asparagus tips; garnish with pimienta strips.

Page eleven

Swiss Ring Mold

1 onion, chopped
1 green pepper, chopped
2 tablespoons butter
1 1/2 cups canned tomatoes

3 1/2 cups cooked rice
Salt, pepper
1 1/2 cups grated Kraft
Swiss

6 eggs
1/4 cup milk
Butter
Parsley



Cook onion and green pepper in butter. Add tomatoes and rice; cook slowly until rice has absorbed liquid. Add seasonings and grated cheese. Mix lightly. Pack into a buttered ring mold; keep hot. Beat eggs, add milk and seasonings; scramble in butter. Unmold the rice ring; fill center with scrambled eggs. Garnish with parsley.

KRAFT-PHENIX CHEESE CORPORATION

Dinner

Beef Broth
Swiss Ring Mold
Hot Biscuits
Celery Salad
Mocha Ice Cream
Coffee

Dinner

Mock Turtle Soup
Spinach de Luxe
Rolls
Butter
Endive-Grapefruit Salad
Apple Pie
Coffee

Spinach De Luxe

3 tablespoons butter
3 tablespoons flour
1 cup milk
1/2 lb. Kraft Velveeta, sliced

1 cup finely chopped
cooked spinach
1 1/2 cups bread crumbs
3 eggs, beaten

Salt, pepper
Hot mashed potatoes
Hot buttered beets

Make sauce with the butter, flour and milk. Add Velveeta, remove from fire, stir until Velveeta is melted. Add well-drained spinach, crumbs, eggs and seasonings. Pour into a buttered ring mold; bake in a very moderate oven, 325°, 50 minutes, or until firm. Unmold on a platter; fill center with hot mashed potatoes. Garnish with tiny whole buttered beets.



KRAFT-PHENIX CHEESE CORPORATION

Asparagus Supreme

$\frac{1}{2}$ lb. Kraft Velveeta Cooked fresh
 $\frac{1}{3}$ cup milk asparagus
Salt, pepper Toast

Slowly heat the Velveeta and the milk in the top of a double boiler. Stir occasionally until Velveeta is melted. Season to taste. For each serving, place several stalks of hot cooked asparagus on fresh toast, and pour over it a generous amount of the hot cheese sauce.

For the main dish of a substantial meal, serve the asparagus (or hot cooked broccoli as a variation) on slices of hot baked or boiled ham.



Luncheon

Chicken Noodle Soup

Special Plate — Asparagus Supreme

with Potato Chips

Tomato Aspic Salad

Muffins

Peach Bavarian Cream

Tea

Dinner

Clam Juice — Wholewheat Dainties

Old English Soufflé

Corn on Cob Broiled Tomatoes

Parsley Potatoes

Rolls

Baked Pears

Coffee



Old English Soufflé

2 tablespoons	Dash of
butter	cayenne
2 tablespoons	$\frac{1}{2}$ lb. "Creamed
flour	Old English"
$\frac{3}{4}$ cup hot milk	Cheese
$\frac{1}{2}$ teaspoon salt	4 eggs

Make a sauce with the butter, flour, milk and seasonings. When thickened and smooth, add the sliced cheese. Stir occasionally until cheese is melted. Add beaten yolks of eggs. Cool. Fold in stiffly beaten whites of eggs. Pour into an eight-inch casserole and bake 1 hour and 10 minutes in a very moderate oven, 315°. Serve at once.

Eggplant Soufflé

1 medium size eggplant
2 tablespoons butter
2 tablespoons flour
1 cup milk

1 cup grated Kraft
American
 $\frac{3}{4}$ cup soft bread crumbs
2 teaspoons grated onion

1 tablespoon
tomato catsup
Salt, pepper
2 eggs



Peel the eggplant; cut in small pieces, cook until tender. Drain and mash it. Make cream sauce with butter, flour and milk. When thickened, add mashed eggplant, cheese, crumbs, seasonings and beaten egg yolks. Fold in stiffly beaten egg whites. Pour into a buttered baking dish. Bake in a very moderate oven, 325°, 60 minutes, or until firm in the center.

KRAFT-PHENIX CHEESE CORPORATION

Luncheon

Bean Soup

Saltines

Eggplant Soufflé

Wholewheat Muffins

Head Lettuce Cucumber Dressing

Chocolate Cookies

Tea

Dinner

Chicken Broth

Baked Stuffed Tomatoes

Creamed Potatoes, Buttered Peas

Wilted Lettuce

Rolls

Butterscotch Pie

Coffee

Baked Stuffed Tomatoes

6 medium size tomatoes
1 $\frac{1}{2}$ cups fresh bread crumbs

1 cup grated Kraft
American

Salt, pepper
Paprika, celery salt

Cut a small slice from the top of each tomato. Scoop out the centers and fill the shells with a mixture of the tomato pulp and remaining ingredients, with seasonings to taste. Top with a generous sprinkling of grated cheese. Bake in a moderate oven, 350°, until the cheese is melted.

KRAFT-PHENIX CHEESE CORPORATION



Eggplant-Tomato Sandwich

Eggplant Tomatoes
Fine dry crumbs Broiled bacon
Butter Grated Kraft
 American

Cut eggplant in half-inch slices; peel. Sprinkle each slice with salt, pile up and cover with a weight for $\frac{1}{2}$ hour. Rinse, dry, dip on both sides in fine crumbs. Fry in butter. Peel and slice tomatoes. Place a slice of tomato on a slice of eggplant, cover with a strip of broiled bacon, then with another slice of eggplant. Sprinkle generously with grated cheese. Place in a moderate oven, 350° , until cheese is melted. Serve hot.

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Dinner

Lime-Pineapple Juice Cocktail

Eggplant-Tomato Sandwich

Potatoes O'Brien

Rye Bread Butter

Endive Salad French Dressing

Deep Dish Apricot Pie

Coffee

Dinner

Consomme

Melba Toast

Macaroni American

Broiled Bacon

Mixed Vegetable Salad

Baked Apple Meringue

Coffee



Macaroni American

1 cup elbow $\frac{1}{2}$ teaspoon
macaroni Worcestershire
 $\frac{1}{2}$ lb. Kraft sauce
American Dash of cayenne
 $\frac{1}{2}$ cup milk Buttered crumbs

Cook macaroni in boiling salted water; drain. Melt the cheese over low heat in top of a double boiler. Gradually add the milk, stirring well after each addition of milk. Add seasonings. Place macaroni in a casserole and pour the sauce over it, carefully mixing with a fork. Cover with crumbs, or with additional grated cheese. Bake in a moderate oven, 350° , 15 minutes.

Spaghetti, noodles or rice may be substituted for the macaroni.

Page nineteen

Spaghetti-Shrimp Ring

1 8-oz. pkg. spaghetti
2 tablespoons chopped
green pepper
2 tablespoons chopped
onion

2 tablespoons butter
1 cup tomato purée
3 eggs,—salt, pepper
1 teaspoon Worcester-
shire sauce

½ lb. Kraft American,
grated
1½ cups cooked shrimps
1½ cups cooked peas
4 tablespoons butter

Cook broken spaghetti; drain. Cook pepper and onion in butter. Add puree, beaten eggs, seasonings, cheese and spaghetti. Pour into a buttered ring mold. Bake 50 minutes in a very moderate oven, 325°. Unmold, and fill the center with the shrimps and peas heated in the butter.



KRAFT-PHENIX CHEESE CORPORATION

Supper

Spaghetti-Shrimp Ring

Pepper Relish

Hot Rolls Butter

Macedoine Salad

Royal Anne Cherries

Milk

Bridge Supper

Bridge Supper Tray

Pickles Olives

Hot Fudge Sundae

Sugar Cookies

Coffee

Mints

Bridge Supper Tray

Kraft American
Kraft Swiss

“Creamed Old English” Cheese
Mixed vegetable salad
Lettuce

Rye bread sandwiches
Potato chips

In the center of a Krastray or other cheese tray arrange sliced American, Swiss and “Creamed Old English” Cheese. In each corner of the tray place a portion of salad in a lettuce cup. On the rim of the tray arrange the sandwiches, and fresh crisp potato chips.

Portion Roquefort, Camembert, Swiss Gruyere and “Philadelphia” Cream Cheese may also be used on the tray.

KRAFT-PHENIX CHEESE CORPORATION



Appetizer Tray

Potato chips and wholewheat wafers; spread with Kraft Roquefort Cream Spread.
 Toast strips; sliced Kraft Brick, anchovy curls.
 Toast rounds; Kraft Pimento Cream Spread; sliced tomato; sliced hard-cooked egg.
 Toast rounds; "Creamed Old English" Cheese; under broiler to melt cheese. Sliced pickle garnish.
 Crackers; Kraft Pimento Cream Spread; pimiento strips.
 Dried beef spread with Kraft Kay; rolled up.
 Stuffed olives cut in half crosswise; put together with "Creamed Old English" Cheese.

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Summer Luncheon

Appetizer Tray
 Crabmeat Salad
 Hot Parker House Rolls
 Fresh Peach Shortcake
 Whipped Cream
 Iced Tea

Autumn Luncheon

Salmon Soufflé
 Bran Muffins
 Old English Celery
 Compote of Fruit
 Cookies
 Coffee



Old English Celery

Celery Endive or watercress
 Kraft French Dressing
 "Creamed Old English" Cheese

Cut tops from a bunch of celery; wash and dry each stalk. Stuff the smallest stalk with "Creamed Old English" Cheese, softened at room temperature. Fill the next stalk; press it onto the first. Continue filling and pressing stalks together until original bunch of celery is duplicated. Tie with string. Chill. Slice crosswise, and serve on curly endive or cress, with French dressing.

In place of "Creamed Old English" Cheese, Kraft Roquefort Cream Spread or Pimento Cream Spread may be used.

Page twenty-three

Filled Celery

Celery
Kraft Roquefort Cream
Spread

Kraft Pimento Cream
Spread
"Philadelphia" Cream Cheese

Kraft American,
grated
Olives, tomato



Use only the crisp inner stalks of celery. Remove the center leafy tops, leaving the two small leaves for garnish. Fill the stalks with Roquefort Cream Spread, Pimento Cream Spread and "Philadelphia" Cream Cheese, sprinkling the latter with grated Kraft American. Arrange the filled stalks on a round plate, radiating them petal fashion from a center of olives and a cheese-filled tomato.

KRAFT-PHENIX CHEESE CORPORATION

Buffet Supper

Assorted Cold Meats

Rye Bread White Bread

Scalloped Potatoes

Filled Celery Sweet Gherkins

Angel Food Cake

Coffee

Luncheon

Tomato Juice Frappé

Saltines

Cucumber Cheese Rings

Assorted Sandwiches

Chocolate Pudding

Tea

Cucumber Cheese Rings

1 cucumber
¼ cup Miracle French
Dressing
1 tablespoon gelatin
½ cup water

3 pkgs. "Philadelphia"
Cream Cheese
½ teaspoon Worcester-
shire sauce
Salt, pepper

2 tablespoons chopped
green pepper
½ teaspoon chopped onion
Lettuce
Kraft Mayonnaise

Peel and slice cucumber; marinate in French Dressing; chill. Soften gelatin in cold water; dissolve over hot water. Blend cheese, seasonings, chopped pepper and onion. Fold into cooled gelatin. Pour into individual ring molds; chill. Unmold on lettuce, fill centers with drained cucumbers. Serve with mayonnaise.

KRAFT-PHENIX CHEESE CORPORATION



Swiss Luncheon Salad

Curly endive, or lettuce	Kraft Swiss Green pepper
Hard-cooked eggs	Pimiento
Cooked asparagus tips	Ripe olives
Chopped celery	Miracle French Dressing

For each serving, arrange endive on a salad plate. Cut a hard-cooked egg in 6 lengthwise sections. Arrange petal-shape on the endive. Add 3 asparagus tips, one between every other section of egg. Sprinkle with chopped celery and Swiss cheese cut in thin $1\frac{1}{2}$ -inch long strips. Garnish with chilled chopped green pepper, pimiento strips and ripe olives. Serve with Miracle French Dressing.



Luncheon

Grapefruit
Swiss Luncheon Salad
Anchovy Crisps
Marron Sundae
Coffee

Autumn Tea

Watercress-Wholewheat Sandwiches
Grape Cluster Salad
Little Frosted Cakes
Salted Nuts Mints
Tea



Grape Cluster Salad

Pear halves	$\frac{1}{4}$ cup milk
Lettuce	Seedless white grapes
2 pkg. "Philadelphia"	Kraft French Dressing or
Cream Cheese	Miracle Whip Salad Dressing

Place a half pear, round side up, on crisp lettuce. (Use fresh grape leaves when in season.) Blend the cheese and milk, and spread it over the pear. Cut grapes in half and cover the pear-half with them to resemble a bunch of grapes. Place a bit of grape-stem in the large end of the pear. Serve with French or salad dressing.

Tokay or Malaga grapes, with seeds removed, may be used if preferred.

Stuffed Pear Salad

Canned pears
"Philadelphia" Cream Cheese

Lettuce
Pink coloring

Miracle Whip Salad
Dressing



Drain pears, and put two halves together with "Philadelphia" Cream Cheese slightly softened with milk. Place each pear upright on crisp lettuce. Rub a drop of pink coloring on the outside of each half to simulate a fresh pear. Garnish the stem-ends of pears with a leaf or two of watercress, or other greenery. Serve with Miracle Whip Salad Dressing.

KRAFT-PHENIX CHEESE CORPORATION

Luncheon

Creole Gumbo Soup

Stuffed Pear Salad

Date-Butter Sandwiches

Cherry Gelatin

Coffee

Sunday Supper

Chicken a la King

Soufflé Potatoes

Frozen Fruit Salad

Macaroons

Tea

Frozen Fruit Salad

2 pkgs. "Philadelphia"
Cream Cheese
 $\frac{3}{4}$ cup Kraft Mayonnaise
1 cup whipping cream

$\frac{1}{2}$ cup chopped mara-
schino cherries
 $\frac{3}{4}$ cup diced
pineapple

$\frac{1}{2}$ cup sliced ripe olives
 $\frac{1}{2}$ cup chopped nutmeats
Lettuce
Kraft Mayonnaise

Blend the cream cheese and mayonnaise. Add the whipped cream. Fold in chopped fruit and olives, thoroughly drained, and the nutmeats. Freeze in refrigerator tray, or in a mold with four parts ice to one of salt. Serve on lettuce or on watercress or curly endive, with mayonnaise to which a small amount of cream has been added.



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Wonder Salad

Mold plain lemon gelatin in a small round-bottom bowl. Chill; unmold in center of chop plate. Spread with "Philadelphia" Cream Cheese softened with milk. Place alternate sections of peeled orange, strips of avocado and banana-halves around the mold, standing them upright. Around the base place half pineapple slices, strips of avocado and orange sections as in the illustration. Garnish with walnut halves and pitted dates. Roll "Philadelphia" Cream Cheese into balls and fill center of mold with them. Garnish the plate with crisp lettuce cups filled with Miracle Whip Salad Dressing or Kraft Mayonnaise.

Page thirty



Bridge Luncheon

Cream of Tomato Soup

Wonder Salad

Parsley Butter Rolled Sandwiches

Caramel Ice Cream

Coffee

Luncheon

Cream of Spinach Soup

Swiss-Tomato Salad

Toasted English Muffins

Apricot Tarts

Coffee



Swiss-Tomato Salad

Fresh tomatoes
Lettuce

Kraft Swiss
Miracle French
Dressing

Peel the tomatoes. Cut each into petals, leaving it whole at the stem-end. Place on crisp lettuce. Fill the center with shredded cheese. (A medium size shredder is used.) Serve with Miracle French Dressing.

Grated Kraft American may be used in place of Swiss cheese.

Watercress is an attractive variation in place of lettuce.

Page thirty-one

Tomato-Sandwich Salad

Tomatoes	Lettuce	Miracle Whip
Kraft Roquefort Cream Spread	Olives	Salad Dressing



Peel tomatoes and cut each in half crosswise. Put together again with a generous filling of Roquefort Cream Spread. Place each tomato on crisp lettuce. Garnish with Miracle Whip Salad Dressing, and a slice of stuffed olive.

Kraft Pimento Cream Spread, Kraft Kay or Kraft Olive Pimento Spread, may be used in place of Roquefort Cream Spread.

KRAFT-PHENIX CHEESE CORPORATION

Luncheon

Pineapple Juice
Tomato-Sandwich Salad
Lattice Potatoes
Maple Mousse
Coffee

Luncheon

Honeydew Melon
Club Sandwich de Luxe
Celery Hearts
Cherry Tarts
Coffee

Club Sandwich De Luxe

12 slices bread	$\frac{1}{2}$ lb. Kraft Velveeta	$\frac{1}{2}$ teaspoon Worcester-
Kraft Mayonnaise	$\frac{1}{4}$ cup milk	shire sauce
6 slices tomato	Salt, pepper	$\frac{1}{8}$ teaspoon dry mustard
6 strips broiled bacon		

Trim crusts from bread. Toast on both sides. Spread each slice on one side with mayonnaise. Make six sandwiches with sliced tomatoes and broiled bacon for filling. Cut diagonally and pour over each a generous spoonful of sauce made with the Velveeta, milk and seasonings cooked in a double boiler until Velveeta is melted.



KRAFT-PHENIX CHEESE CORPORATION

Italienne Sandwich

1 small green pepper	Salt, pepper
1 small onion	Toast
2 tablespoons butter	Fried eggs
1 cup canned tomatoes	Kraft Swiss, grated

Chop the green pepper and onion fine; cook slowly in butter. Add tomatoes and cook until reduced one-half. Season. Spread the sauce $\frac{1}{4}$ inch thick on fresh toast. On each slice of toast place a fried egg. Partially cover the top of each egg with grated Swiss cheese. Place under low broiler heat until cheese is slightly melted. Serve piping hot.

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Luncheon

Cream of Mushroom Soup

Italienne Sandwich

Asparagus Salad

Apple Crisp

Tea

Dinner

Shrimp Cocktail

Welsh Rabbit on Toast

Head Lettuce French Dressing

Molded Fruit with Cream

Coffee



Welsh Rabbit

1 tablespoon butter	$\frac{1}{2}$ teaspoon dry mustard
1 teaspoon flour	Worcestershire Sauce
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ lb. Kraft American, grated
Salt	
Dash of cayenne	Toast

Make a sauce with the butter, flour, milk and seasonings. When thickened and smooth, add the grated cheese. Stir until cheese is melted. Serve hot on toast.

If desired, garnish each serving with two strips of broiled bacon.

Page thirty-five

Creole Rabbit

½ cup chopped dried
beef
2 tablespoons butter

¾ cup canned tomatoes
Dash of cayenne

2 cups grated
Kraft American
4 eggs

Cook dried beef in the butter until it is somewhat crisp. Add tomatoes and cayenne; heat. Add grated cheese and stir until it is melted. Add beaten eggs, cook and stir constantly until the rabbit is slightly thickened. Serve it on crisp fresh toast.

Shredded "Creamed Old English" Cheese may be used if preferred. A medium-size shredder is best for this purpose.



Supper

Anchovy Canapé

Creole Rabbit

Lettuce and Cucumber Salad

Finger Rolls

Baked Custard

Tea

Luncheon

Appetizer Salad

Cheese and Crab Delight

Toast

Butter

Strawberry Parfait

Little Cakes

Coffee

Cheese and Crab Delight

2 tablespoons chopped
green pepper
2 tablespoons butter
2 tablespoons flour
Salt, pepper

½ teaspoon mustard
1 cup cooked strained
tomatoes
1 cup Kraft Dehydrated
Grated American

1 egg
¼ cup hot milk
1 cup crabmeat
Bread croustades

Cook green pepper in the butter. Add the flour, seasonings and tomatoes, and cook slowly, stirring constantly, until thickened. Add cheese, mix well, then add beaten egg. Cook and stir constantly until slightly thickened. Add milk and crabmeat, mix and heat again. Serve on fresh bread croustades. Garnish with mixed sweet pickles.



Shrimp Special Sandwich

$\frac{3}{4}$ cup whole shrimps
1 cup medium cream sauce
Toast
Kraft Velveeta
Parsley

Add shrimps to hot cream sauce and mix lightly. Place a generous amount between two slices of fresh buttered toast. Cover with a slice of Velveeta. Toast under low broiler heat until the Velveeta is melted. Garnish with additional shrimps, and parsley.

Lobster or flaked tuna, salmon or crabmeat may also be used.

For Shrimp Shortcake, serve the creamed filling between split hot buttered biscuits, in place of toast.

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Supper

Cream of Asparagus Soup

Shrimp Special Sandwich

Stuffed Tomato Salad

Wholewheat Wafers

Blueberry Shortcake

Tea

Sunday Night Supper

Fresh Fruit Cup

Frosted Sandwich Loaf

Raw Carrot Strips

Celery Olives

Lemon Chiffon Tarts

Iced Tea



Frosted Sandwich Loaf

Remove crusts from a loaf of day-old bread. Cut four lengthwise slices. Place a slice on a platter, spread with mayonnaise, cover with peeled sliced tomatoes. Spread another slice with mayonnaise, place with dressing side on tomatoes. Spread the top of this slice with Kraft Kay, cover with third slice of bread. Spread it with mayonnaise, cover it with lettuce. Spread the fourth slice of bread with mayonnaise and place on the lettuce.

Soften 3 packages of "Philadelphia" Cream Cheese with milk and frost the outside of the loaf. Garnish with parsley. Place in refrigerator an hour before serving.

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Suggested Sandwich Fillings

"Philadelphia" Cream Cheese with scraped cucumber—raisin bread.

"Philadelphia" Cream Cheese with jelly or jam—toasted bread.

"Philadelphia" Cream Cheese with peanut butter—graham bread.

"Philadelphia" Cream Cheese with apricot purée—wholewheat bread.

"Philadelphia" Cream Cheese with chopped candied ginger.

"Philadelphia" Cream Cheese with chopped dill pickle.

"Philadelphia" Cream Cheese with chopped dates.

"Philadelphia" Cream Cheese with chopped pecans.

"Philadelphia" Cream Cheese with chopped green peppers and Kraft or Miracle French Dressing.



KRAFT-PHENIX CHEESE CORPORATION

Page forty

Picnic Supper

Assorted Cheese Sandwiches

Ham or Tongue Sandwiches

Pickles

Olives

Fruit Salad

Spice Cookies

Coffee or Lemonade

Buffet Supper

Fresh Pineapple Cup

Jellied Chicken

Hot Biscuits

Salad Bowl

Refrigerator Cheese Cake

Coffee

Refrigerator Cheese Cake

$\frac{1}{2}$ cup butter

$\frac{1}{4}$ cup sugar

2 cups fine zweiback

crumbs

2 teaspoons cinnamon

2 tablespoons gelatin

$\frac{1}{2}$ cup cold water

3 eggs

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup water

5 pkgs. "Philadelphia"

Cream Cheese

1 lemon, juice and rind

$\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ cup whipping cream

Blend butter, $\frac{1}{4}$ cup sugar, crumbs, cinnamon. Press half of this on bottom of 9-inch spring form mold. Soften gelatin in $\frac{1}{2}$ cup cold water. Cook egg yolks, sugar and water in double boiler 3 minutes, stirring constantly. Add softened gelatin, stir until dissolved. Add this gradually to the cream cheese. Add lemon juice, grated rind and salt. Fold in whipped cream, then fold in stiffly beaten egg whites. Pour onto crumbs in pan. Sprinkle remaining crumbs over top. Chill.



KRAFT-PHENIX CHEESE CORPORATION

Page forty-one

Cheese Tray

"Philadelphia" Cream Cheese	Kraft American "Creamed Old English" Cheese
Kraft Roquefort Cheese	Assorted crackers
Kraft Camembert	
Kraft Swiss	

On a Kraftray, or other cheese tray, place an unwrapped package of "Philadelphia" Cream Cheese, portions of Roquefort and Camembert, and sliced Swiss, American and "Creamed Old English" Cheese.

Arrange assorted crackers around the rim of the tray.

Assorted fresh or crystallized fruits in place of crackers on the rim of the tray are an attractive variation.



Buffet Supper

Scalloped Oysters

Stuffed Baked Potatoes

Perfection Salad

Cheese Tray

Coffee

Buffet Supper

Sliced Tongue

Green Bean Salad

Hot Rolls

"Philadelphia" Cake

Coffee



"Philadelphia" Cake

$\frac{3}{4}$ pkg. zweiback	$\frac{1}{4}$ teaspoon salt
2 tablespoons butter	$5\frac{1}{2}$ packages "Philadelphia" Cream Cheese
2 tablespoons sugar	1 teaspoon vanilla
$\frac{1}{2}$ cup sugar	4 eggs
2 tablespoons flour	1 cup cream

Roll zweiback into crumbs; blend with butter and sugar. Press onto bottom of 9-inch spring form mold.

Blend $\frac{1}{2}$ cup sugar, flour, salt and cream cheese. Add vanilla and egg yolks; mix well. Add cream, mix again. Fold in beaten egg whites, pour on top of crumbs. Bake in a moderate oven, 325° to 350° , about $1\frac{1}{4}$ hours, or until "set" in the center.

ALL THESE CHEESES FROM KRAFT

*the world's largest
makers and importers
of fine cheese*

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A national favorite. The full, rich Cheddar flavor of Kraft American is the result of skilful curing in Kraft's man-made "caves". Always uniform in flavor.



Kraft Swiss is the Gruyere type—firm in texture and nut-sweet in its delicate flavor. The finest Swiss cheese, made in America. Melts easily, cooks readily.



To well-aged, sharp, Cheddar cheese, Kraft adds rich cream. You'll love the tingle-on-the-tongue flavor of "Creamed Old English"; and it's easily spreadable.



Velveeta is the deliciously mild cheese food . . . digestible as milk itself! It's especially recommended for children . . . accepted by the Committee on Foods of the American Medical Association.



Kraft Brick is Munster-type, . . . pale golden in color, richly mild in flavor. A favorite for luncheon and the mid-night supper. Perfect for rye bread sandwiches.



Kraft Limburger has all the old-time flavor, without the old-time rind and odor. Try it on rye bread or crackers, and in sandwiches.



Kraft American enriched with the gentle spiciness of sun-ripened pimientos . . . that's Kraft Pimento. An everyday favorite for salads and sandwiches.



From France, Kraft imports the most perfectly cured Roquefort and wraps this rare, flavorful cheese in conveniently sized portions.



Kraft Camembert has a velvety rind and creamy soft center . . . expertly cured to just the right delicacy of flavor. A connoisseur's cheese.



The one and only "Philadelphia" Brand Cream Cheese is made by Kraft. The brand of cream cheese that always has a fresh, delicate flavor . . . for it's rushed to your grocer, and it's guaranteed fresh!



Kraft American, Kraft Swiss, Kraft Pimento and Kraft Brick are also available in the familiar 5-pound loaf. You may get all of these popular cheese varieties either sliced or in convenient "cuts". Look for the Kraft name and trade mark on the protecting silver foil wrapper.



Kraft Pimento Cream Spread is the famous "Philadelphia" Cream Cheese with finely chopped, flavorful pimientos. In colorful, Swankyswig Glasses.



Delicately flavored "Philadelphia" Cream Cheese and zesty Roquefort are blended together smoothly to give you Kraft Roquefort Cream Spread. Perfect for appetizers and sandwiches. In Swankyswig Glasses.



Tangy, sweet-pickle and pimiento relish, skilfully blended with "Philadelphia" Cream Cheese. A wonderful "all purpose" cheese spread. In Swankyswig Glasses.

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Luscious bits of Hawaiian pineapple with the famous "Philadelphia" Cream Cheese. A favorite with children. Grand for salads and all kinds of sandwiches. In Swankyswig Glasses.



Another Kraft Spread in the handy Swankyswig Glasses is Olive Pimiento Cream Spread . . . olives and pimientos with "Philadelphia" Cream Cheese. Ideal for sandwiches and salads.



Kraft Limburger in Swankyswig Glasses for picnics! Rich, full flavor. Soft, spreading texture. A popular favorite with the men folks.



"Old English" Spread is a deliciously sharp Cheddar cheese spread. Tangy, spreadable. Wonderful for appetizers as well as sandwiches. In Swankyswig Glasses.



Dehydrated American, grated and ready to use, in a handy shaker or convenient bags. Wonderful in soups and baked dishes. If you prefer Italian-style cheese, try the popular Kraft Parmisello Grated.



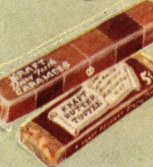
From Holland Kraft imports the finest Edams . . . golden centered, rich and full flavored, with glistening vermilion rinds. The perfect cheese for "company".



"Old English" Spread is also available in half-pound and one-pound Casserolettes . . . attractive re-usable crockery bowls, suitable for refrigerator and baking uses.



A delightful, nutritious food, with a rich, sweet-chocolate and mild-malt flavor . . . Kraft Sweet Chocolate Flavored Malted Milk. Available in convenient 1-pound and 2-pound tins.



Two delightful Kraft Confections—Kraft Dairy-Fresh Caramels and Kraft Butter Toffee. In convenient 5c packages or you can buy them by the box.

TRY THESE OTHER FINE PRODUCTS

created by
Kraft



Almost overnight Miracle Whip Salad Dressing became America's favorite. It's a combination of true mayonnaise and old-fashioned boiled dressing, whipped to super-smoothness in Kraft's exclusive Miracle Whip beater.



To give your salads and sandwiches an extra good zest, use Miracle Whip Sandwich Spread . . . the smooth Miracle Whip Salad Dressing with pickle relish.



Two distinctive French Dressings, both made by Kraft. Kraft French Dressing with its delicately appetizing tang has long been a favorite. Miracle French Dressing owes its wonderful "racy" flavor to a special French trick in seasoning.



Kraft Mayonnaise always has a fresh delicate flavor for it's rushed in fast service cars to your grocer—kitchen-fresh! Made of the finest ingredients . . . rare imported spices, the choicest oils, and aged-in-the-wood vinegar.



Kraft Taste-T Sandwich Spread is mayonnaise with plenty of chopped pickles and olives in it. Ready to use—for tasty sandwiches and salads.



Tiny chips of savory baked ham mixed with Kraft Mayonnaise—Kraft Ham-N-Aise. In re-usable, decorated drinking glasses. Try Ham-N-Aise in sandwiches, salads, and for appetizers.

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