

Circle Sandwiches

- 1 cake **INGERSOLL CREAM CHEESE**
- $\frac{1}{4}$ cupful mayonnaise dressing
- 1 cupful finely minced celery
- $\frac{1}{2}$ cupful finely minced sweet pickles

Mash cheese with a fork and beat in the Mayonnaise a little at a time. Add minced celery and let stand in refrigerator half an hour before using. Cut bread in thin slices, remove crusts and cut into small circles. Spread with cheese filling and sprinkle thickly with the chopped pickle. Decorate center with thin slice of stuffed olive or a bit of pimento. Serve with coffee. If the mayonnaise dressing is not convenient, add to the cheese two tablespoonfuls cream or evaporated milk, an eighth of a spoonful dried mustard and a teaspoonful lemon juice or mild vinegar.

Cheese Straws

- 1 cupful pastry flour
- 1 level teaspoonful baking powder
- $\frac{1}{8}$ teaspoonful salt
- $1\frac{1}{2}$ level tablespoonfuls butter
- $\frac{1}{2}$ cake **INGERSOLL CREAM CHEESE**
- 3 tablespoonfuls ice water
- Paprika

Sift flour with baking powder and salt. Rub butter in with tips of fingers, add cheese broken in small pieces and mix with hands until well blended. Add ice water, mix lightly and turn out on floured board. Roll thin, sprinkle with paprika, dot with small bits of cheese, cut into narrow strips and bake in a quick oven. Serve with salads. These are also delicious served hot with coffee.

Or, cut into rounds with a small biscuit cutter, prick several times with a fork and bake and serve warm with jam or currant jelly. These are especially nice for afternoon tea.

Cheese and Peanut Butter Sandwiches

- 1 cake **INGERSOLL CREAM CHEESE**
- 1 tablespoonful cream
- $\frac{1}{8}$ teaspoonful salt
- $\frac{1}{2}$ cupful peanut butter
- White or brown bread

Mash cheese with a fork, add salt and cream and beat until smooth. Spread one slice of bread with cheese and another with peanut butter. Put together sandwich fashion, trim off crusts and cut in three strips lengthwise. These sandwiches are particularly high in food value and when made with whole-wheat bread are especially fine for the children.

Often sandwiches are more attractive, both to the eye and to the appetite, when they are made in one layer. That is, when the one slice of bread is spread with the sandwich mixture and this mixture garnished in an attractive manner.

For afternoon teas or bridge luncheons, or for children's parties, a variety of these "one-layer sandwiches" are easily made with **INGERSOLL CREAM CHEESE**, mashed with a little cream or evaporated milk and beaten with a fork until light. This can be spread on the bread or crackers or piped on with a pastry bag the same as whipped cream.

Deviled Cheese Wafers

- 1 cake **INGERSOLL CREAM CHEESE**
- 1 tablespoonful cream or evaporated milk
- $\frac{1}{2}$ teaspoonful Worcestershire sauce
- $\frac{1}{4}$ teaspoonful dry mustard
- Cayenne pepper
- Salted wafers

Mash cheese with a fork, add cream and mix until smooth. Then add seasoning and beat until well blended. Spread thickly on wafers and toast a light brown under gas flame or in hot oven.

These are especially fine to serve with coffee.

This mixture may also be spread on thin slices of fresh toast and then browned in oven. Or, it may be piped on to wafers with the pastry bag and tube and served with salads or coffee without being toasted.

INGERSOLL CREAM CHEESE is the economy cheese. There is no trimming, no wasting, no slicing. You use **INGERSOLL CREAM CHEESE** as you would butter—simply spread it on with a knife. It can be used in place of butter for making tasty and appetizing sandwiches of all descriptions.

INGERSOLL CREAM CHEESE cooks without stringing. That is because it is such a rich cheese. It melts like butter and blends easily with white sauces and other cooked foods.

It is equally delicious with crackers, salads and with pies.

INGERSOLL CREAM CHEESE IS MADE IN TWO FLAVORS

INGERSOLL CREAM CHEESE
INGERSOLL PIMENTO CHEESE

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INGERSOLL, CANADA

Macaroni and Cheese

- 1 *package macaroni*
- 2 *quarts boiling water*
- 2 *level teaspoonfuls salt*
- 3 *tablespoonfuls melted butter*
- 3 *level tablespoonfuls flour*
- 1½ *cupfuls milk*
- 1 *cake INGERSOLL CREAM CHEESE*

Add salt to water, then gradually drop in the macaroni, keeping the water boiling all the time. Boil twenty minutes or until tender. Some macaroni takes longer to cook than others. Drain. Mix flour with melted butter, add milk gradually and cook until smooth. Add cheese broken into small pieces and stir until cheese is dissolved. Add macaroni, mix thoroughly and pour into buttered baking dish. Cook ten minutes in a slow oven.

A quicker method is to add a cake of INGERSOLL CREAM CHEESE, broken in small pieces, to the cooked macaroni and mix with a fork until the cheese is melted. Sprinkle with paprika and serve at once. Spaghetti and egg noodles may be used instead of macaroni.

Tomato Rarebit

- 2 *teaspoonfuls melted butter*
- 2 *level teaspoonfuls cornstarch*
- ½ *cupful canned tomato soup*
- 1 *cake INGERSOLL CREAM CHEESE*

Mix melted butter and flour and cook one minute. Add the tomato soup and cook until well thickened, stirring constantly. Now add cheese broken into small pieces and beat until cheese is dissolved. A few drops of Worcestershire sauce may be added if desired. If the rarebit thickens too much before it is all served it may be thinned with a little sweet cream or evaporated milk. Serve on crackers or thin slices of toast.

To make toast, use bread that has stood at least a day. Toast made from fresh bread is usually soggy in the centre.

Cut bread in thin slices, remove crusts and toast each slice a nice brown. Save crusts to use for bread-crumbs. Or, cut into tiny cubes and brown in oven for soups. Just before serving roll them in melted INGERSOLL CREAM CHEESE.

Cheese Omelet

- 4 *eggs*
- 4 *tablespoonfuls cream or milk*
- ¼ *teaspoonful salt*
- 1 *tablespoonful melted butter*
- 1 *cake INGERSOLL CREAM CHEESE*

Beat eggs with salt and cream. Put butter into frying pan, then pour in the beaten eggs. Cook over low fire until well thickened but not too firm. Set pan under gas broiler until omelet is firm on top. Now cover top of omelet with cheese broken into small pieces. Replace under broiler until cheese is melted. Do not fold, but slip carefully onto a hot plate and serve immediately.

Potato Patties

- 2 *cupfuls hot mashed potatoes*
- ½ *cake INGERSOLL CREAM CHEESE*
- ¼ *teaspoonful salt*

Mix cheese and salt with potatoes and stir until well blended. Form into patties, dip in flour and fry in bacon drippings until nicely browned.

These are delicious served with cold meats or with broiled ham or bacon.

INGERSOLL CREAM CHEESE may be used with nearly every kind of potatoes.

For baked potatoes, cut a slit in the top of the potato, loosen contents with a fork and work in one-sixth of a cake of INGERSOLL CREAM CHEESE in each potato. Sprinkle with paprika and serve at once.

For creamed potatoes, allow half a cake of INGERSOLL CREAM CHEESE to each cupful white sauce. Melt cheese in sauce, add potatoes and stand over low fire until hot. Do not boil.

Ingersoll French Toast

- 6 *slices bread*
- ½ *cake INGERSOLL CREAM CHEESE*
- 1 *egg*
- ¼ *cupful milk*
- ¼ *teaspoonful salt*

Spread bread generously with INGERSOLL CREAM CHEESE and put together sandwich fashion. Trim off crusts and cut each sandwich in three slices lengthwise. Beat eggs with salt, then add milk and beat again until well blended. Dip sandwiches in milk and egg mixture and fry slowly in a little bacon drippings or butter until light brown. Turn so the edges of the sandwiches will also be cooked.

Serve very hot with crisp slices of bacon.

Save the crusts that have been trimmed from bread and dry in a slow oven.

Do not allow them to brown. When dry, roll with rolling pin until fine or run through food chopper. Store in a glass top fruit jar and use for breading chops, croquettes, etc.

Another way of using bread crusts is to cut into small cubes, and brown in oven. Melt a quarter cake INGERSOLL CREAM CHEESE and pour over a cupful of these croutons. Serve immediately with soup.

Cheese Biscuit

- 1 *cupful pastry flour*
- ½ *teaspoonfuls baking powder*
- ⅛ *teaspoonful salt*
- 1 *tablespoonful butter*
- ¼ *cake INGERSOLL CREAM CHEESE*
- ¼ *cupful cold water*

Sift together salt, baking powder and pastry flour. Cut butter and cheese in small pieces and add to flour, mixing quickly with the hands until the consistency of cornmeal. Add water and mix lightly. Do not knead but pat or roll into a thin sheet. Cut into squares or cut with small biscuit cutter and bake in a quick oven.

The secret of making good biscuits is to have all ingredients cold, to work quickly and to handle the dough as little as possible. These biscuits may be made and kept in the ice box until ready to bake.

Welsh Rarebit

- 2 *level teaspoonfuls cornstarch*
- 2 *teaspoonfuls melted butter*
- ½ *cupful milk*
- 1 *cake INGERSOLL CREAM CHEESE*
- ⅛ *teaspoonful dry mustard*
- ⅛ *teaspoonful salt*
- 10 *drops Worcestershire sauce*

Cook cornstarch and butter one minute. Add milk and cook five minutes longer, stirring constantly. Add seasonings and stir until well blended. Now mix in one cake INGERSOLL CREAM CHEESE broken into small pieces and beat until cheese is melted. Serve on crisp crackers or thin toast.

Do not allow rarebit to boil after cheese is added. Because INGERSOLL CREAM CHEESE cooks without stringing, it is especially fine for all rarebits and may be substituted in any other rarebit recipe with splendid results.