### For the Farm Wife and Family



### Ways With Cheese

by Mrs. Richard C. Spence

Cheese is a versatile, dramatic dairy product which lends its distinctive flavor to foods in which or with which it is used. It is an economical, protein-packed food. It's many varieties afford an appetizing range of flavors from mild to nippy. Textures ranging from soft and spreadable to hard and grateable make cheese adaptable to use in virtually any part of the menu.

Cheese- - flavored breads are always delicious Try a yeast bread with a mild cheese flavor.

CHEESE YEAST BREAD 2 cups milk

- 3 cups shredded Cheddar cheese
- ¼ cup sugar
- 2 tab'espoons butter 2 teaspoons salt
- 1 cake compressed yeast
- 5½ cups flour

Butter (melted) In a saucepan, scald milk Add 2 cups of the cheese, sugar, but er and salt. Stir until cheese melts. Cool to lukewarm. Add crumbled yeast. Let stand 3 minutes. Stir well, then add remaining 1 cup of cheese and all but ½ cup of flour. Mix thoroughly Turn out on board or pastry c'oth sprinkled with remaining 1/2 cup of flour. Knead until dough is smooth and satiny. Place in large well-buttered bowl; brush top with melted but-

put in warm place to rise un-

Punch dough, cut in half. Knead each ha'f about ten times. Shape into two loaves and place in bread pans (buttered). Cover with cloth CHEESERONI CASSEROLE and again let rise until almost double in bulk. Bake 45 minutes in a 375 degree oven or until done Remove imme-

til double in bulk.

diately from pans. Place on

1 teaspoon salt

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wire rack to cool.

CHEESE TUNA CHOWDER 1/4 cup (1/2 stick) butter or margarine

1 medium onion, chopped 4 cup chopped green pep-

½ cup chopped celery 2 tablespoons flour

teaspoon salt ¼ teaspoon pepper 3 cups mi'k

1 cup (7-oz. can) tuna, flaked 2 cups shredded sharp

Cheddar cheese

Melt butter in saucepan. Add onion, green pepper and celery; simmer until tender. Blend in flour, salt and pepper. Gradually add milk and cook, stirring constantly, until soup thickens. Add tuna ter. Cover with a cloth and fish and Cheddar cheese, stirring until cheese melts and soup is serving temperature.

> additional shredded Cheddar cheese, if desired.

> Serve at once and top with

macaroni 2 cups shredded sharp Cheddar cheese

1 7-oz. package elbow

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¼ teaspoon pepper 1/2 teaspoon oregano, crumb ed

1 small onion, sliced thin 1% cups (1 tall can) evaporated milk

2 tablespoons gra'ed Parmesan or Romano cheese 1 tomato, cut in 8 wedges

Cook - macaroni according to package directions. Rinse with hot water and drain. Place half the macaroni in casserole. Cover with half the Cheddar cheese. Mix salt pepper and oregano; sprink- cubed le half over cheese. Separa'e onion slices into rings and

place half on top of chees layer. Pour about half the evaporated milk over onions Repeat each layer. Sprinkle Parmesan cheese on top. Bake 20 minutes in a 350 degree oven. Place tomato wedges on top of casserole Return to oven and con inue baking 10 minutes longer.

HEARTY BAKED CHEESE TOMATOES 4-6 large, firm tomatoes 1/2 pound Cheddar cheese.

1 cup toasted bread cubes 1/2 teaspoon nutmeg



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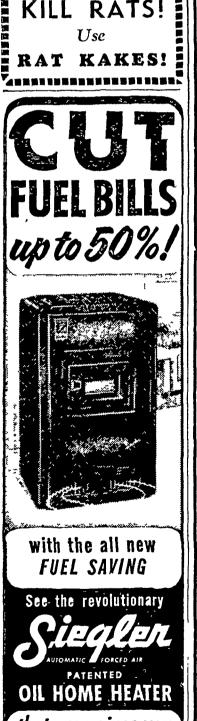
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