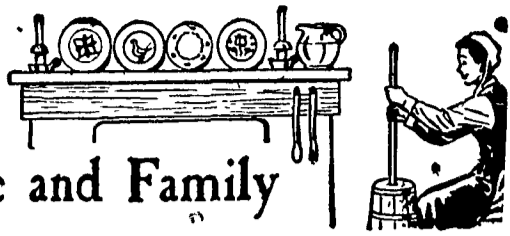


# For the Farm Wife and Family



## Do You Know Cheese?

By Mrs. Richard C. Spence

Cheese does not present the same picture to everyone. Many think of golden Cheddar when cheese is suggested. Others think of mottled Blue cheese odoriferous Limburger or even Swiss. They are all cheeses along with the many other varieties that belong to this large dairy family.

If you want to add new flavor and fun to your home become familiar with the many different kinds of cheese. Soon you'll find yourself looking for and clipping recipes in which cheeses that were once unfamiliar are started.

Though there are more than 400 cheeses there are probably only about 18 different types or kinds of natural cheese. None of these are made by the same exact method. Let's find out more about several of them.

Parmesan and Provolone are two popular Italian-style cheeses. Both are white firm and pungently flavored. Parmesan was first produced in the vicinity of Parma, Italy and hence its name. When Parmesan is young it is soft and slightly crumbly. But when mature, it is very hard and must be grated for use. Sprinkle flakes over salads, soups, pasta dishes as spaghetti, macaroni and noodles.

Provolone is a cheese that is readily associated with pasta dishes too. It has a delightfully smoky flavor, is light in color, smooth textured and cuts without crumbling.

Swiss cheese is one you've surely enjoyed alone or with ham in a rye sandwich. But have you tried it in cooking? Swiss cheese was first made in the Canton of Bern in the Emmentaler Valley of Switzerland.

them especially appealing for appetizer trays. To serve, cut off the top, so each person can help himself, or cut the ball into wedges.

And now for some easy-to-make cheese recipes featuring some of the aforementioned cheeses.

### EASY MACARONI AND CHEESE

- 1 7-ounce package elbow macaroni
  - 2- $\frac{3}{4}$  cups (2 10- $\frac{1}{2}$ -ounce cans) condensed cream of chicken soup, undrained
  - $\frac{1}{2}$  cup chopped onions
  - 2 tablespoons chopped pimiento
  - 4 hard-cooked eggs, sliced
  - $\frac{1}{2}$  pound Edam or Cheddar cheese, diced
  - $\frac{1}{2}$  pound fresh mushrooms
  - 2 tablespoons butter
- Cook macaroni according to package directions except reduce salt to 1 teaspoon. Rinse and drain. Combine soup, onions, pimiento, eggs, and cheese with macaroni in casserole. Saute mushrooms in butter to gainish top of casserole. Bake 25-30 minutes in a 350 degree oven. Makes 6-8 servings.

### CHEDDAR CHEESE PASTA SAUCE

- $\frac{1}{2}$  pound pork sausage meat
- $\frac{1}{2}$  cup chopped onion (1 medium onion)
- 1 clove garlic, minced
- $\frac{1}{2}$  cup chopped carrot
- $\frac{1}{2}$  cup sliced mushrooms, fresh or canned
- 2 cups (2 8-ounce cans) tomato sauce
- 2 cups shredded sharp cheddar cheese
- $\frac{1}{2}$  pound pasta (spaghetti, macaroni, noodles, etc.)

cooked and drained. In a skillet cook meat, onion, garlic, carrot and mushrooms until carrots are tender. Drain excess drippings, if necessary. Add tomato sauce and simmer 15 minutes. Stir in cheese until melted. Serve over hot, buttered pasta. Makes 6 servings.

NOTE: Cheddar Cheese Pasta Sauce may be frozen.

### DEVILED CHEESE SUPPER

- 2 cups shredded Swiss cheese
  - 2 2- $\frac{1}{4}$  ounce cans deviled ham
  - 2 tablespoons prepared mustard
  - 8 slices bread, toasted and buttered
  - 4 eggs, slightly beaten
  - 2 cups milk
  - 1 teaspoon sesame seed
  - $\frac{1}{2}$  teaspoon caraway seed
- Mix Swiss cheese, deviled ham and mustard together. Spread mixture on four slices.

of loaf, approximately  $\frac{1}{2}$  cup for each and top with remaining four slices. Quarter sandwiches diagonally and arrange in three rows in 8 x 8 x 2-inch baking dish, standing crust sides down. Combine eggs and milk, pour over sandwiches. Sprinkle sesame and caraway seeds over top. Bake 45 minutes in a 325 degree oven.

NOTE: This casserole may be made ahead and refrigerated until ready to bake. It may also be baked and frozen, which would only require thawing and heating for service.

### DOUBLE CHEESE BEEF PIE

- $\frac{1}{2}$  package pie crust mix
- $\frac{1}{2}$  cup shredded Cheddar cheese
- $\frac{1}{4}$  cup ( $\frac{1}{2}$  stick) butter
- $\frac{1}{2}$  cup chopped onion
- 2 tablespoons chopped green pepper

(Continued on Page 15)

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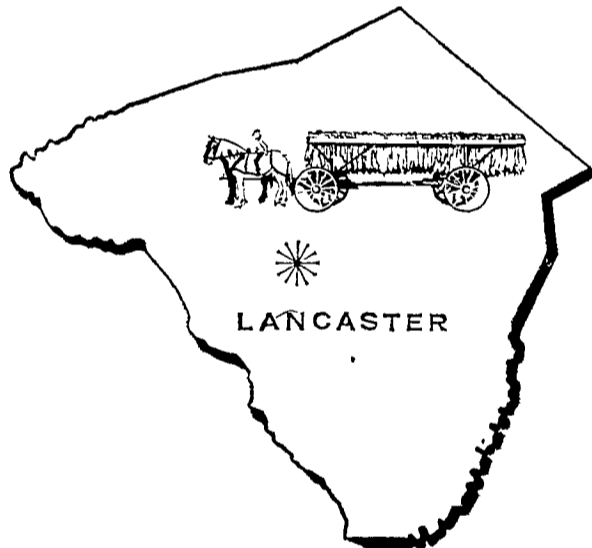
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