

# Shefford Cheese Co., Inc.

Green Bay, Wisconsin



Mrs. Bert  
124 Harrison Pl.

Fond du Lac

Wis



1931

FACTORIES  
- AT -  
GREEN BAY, WIS.  
NASHVILLE, TENN.

# Shefford

MANUFACTURERS OF  
FANCY PACKAGE CHEESE  
MAYONNAISE AND  
SALAD DRESSING



SHEFFORD CHEESE CO., INC.  
DIRECT ALL REPLIES  
GREEN BAY, WIS.

Dear Friend:

In reply to your recent request we are very glad to send you the enclosed copy of the Shefford Recipe Book. Each of the recipes it contains has been carefully tested and we know that among them you will always be able to find something especially appetizing to please your family or your guests.

Of the many fine items in the Shefford line, we would particularly like to call to your attention two which have become especially popular. The first of these is the famous Snappy Cheese, the first packaged cheese ever made. Snappy is made from rare old cheddars and has a distinctive flavor -- a flavor that has never been successfully imitated. It is delicious with desserts, crackers, and in sandwiches. It is also excellent for making cheese dishes because Snappy melts perfectly in cooking.

A second item you are certain to enjoy is Shefford Chevelle. Chevelle is the smoother, faster-melting cheese food so popular for all cheese cookery. It is unexcelled in cheese sauce, rarebit, - all cooked foods. It doesn't toughen or become stringy when it cools. Chevelle is tantalizing in flavor. It slices and spreads easily. It is excellent for growing children because it contains added milk, sugar, and minerals.

Thank you for your interest in Shefford Cheese.

Cordially yours,

SHEFFORD CHEESE CO., Inc.

*Alberta Winthrop*  
Alberta Winthrop

BRANCHES:

BUFFALO - CHICAGO - DALLAS - DENVER - KANSAS CITY - LOS ANGELES - LOUISVILLE - MEMPHIS - NEW ORLEANS  
NEW YORK - PHILADELPHIA - PITTSBURGH - SAN FRANCISCO - ST. LOUIS - SYRACUSE - WASHINGTON

# Shefford Cheese Co. Inc.

GREEN BAY, WISCONSIN



Dear Friends:

Here are my new recipes for Lent as you requested. Actually, they are old favorites in a new glamorous form . . . so I know you'll like them.

And here's a bit of news. In a recent survey, you homemakers told my representatives that you wanted cheese that melts faster, smoother. So Shefford has created it for you . . . New Chevelle, the faster, smoother-melting cheese food. Tests by unbiased experts show New Chevelle melts 17% faster than the average, and melts much smoother than ordinary cheese.

Do try New Chevelle in my recipes . . . I know you'll agree it's the most satisfactory cheese food for cookery, as well as table service, it has ever been your good fortune to find.

Sincerely,

*Alberta Ventthrop*

HOME ECONOMIST

## ● **Salmon Steak Chevelle**

- |                                    |                                      |
|------------------------------------|--------------------------------------|
| 2 cups (1 lb.) red salmon          | 2 tablespoons butter                 |
| 1 tablespoon lemon juice           | 2 tablespoons flour                  |
| ½ cup cream or ¼ cup melted butter | 2 cups milk                          |
| 1 ½ teaspoon salt                  | 1 cup Shefford Chevelle              |
| Dash pepper                        | Salt and pepper (for Chevelle Sauce) |

Place salmon in baking pan. Sprinkle with lemon juice. Cover with cream or melted butter. Season with salt and pepper. Bake in hot oven (400° F.) 20 to 30 minutes.

Remove to warm platter. Slice and serve with Chevelle Sauce made as follows: Melt butter, blend with flour. Add milk gradually stirring constantly until thick and smooth. Season. Add Chevelle. Stir until melted. Serves 4.

---

## ● **Rum Tum Ditty with Chevelle**

- |                                  |                         |
|----------------------------------|-------------------------|
| 2 cans tomato soup (condensed)   | 1 teaspoon salt         |
| 1 cup water                      | ½ teaspoon dry mustard  |
| 2 medium-sized onions            | 1 teaspoon paprika      |
| 1 lb. Shefford Chevelle          | ½ teaspoon white pepper |
| 3 eggs                           | 6 slices toasted bread  |
| 2 teaspoons Worcestershire Sauce |                         |

Blend soup and water. Heat to boiling point. Slice onions thin. Add to soup. Cook until onions are tender (about 10 minutes). Slice Chevelle thin. Add to tomato-onion mixture. Stir constantly until Chevelle is completely melted. Separate eggs. To the yolks add Worcestershire Sauce, salt, mustard, paprika, white pepper. Beat well. Add to the cheese mixture. Stir over low heat until mixed. Now beat egg whites until stiff. Fold into hot cheese mixture. Blend thoroughly. Serve on crisp, hot buttered toast. Serves 6.

---

## ● **Chevelle Toasted Scrambled Eggs**

- |                   |                                 |
|-------------------|---------------------------------|
| 6 eggs            | ½ cup milk                      |
| ½ teaspoon salt   | 2 tablespoons butter            |
| ½ teaspoon pepper | ½ cup Shefford Chevelle, grated |
|                   | 4 slices buttered toast         |
|                   | Dash of paprika                 |

Beat eggs slightly with fork. Add salt, pepper and milk. Heat skillet, put in butter and when melted turn in the mixture. Cook until of creamy-thick consistency, stirring and scraping from bottom of pan constantly. Arrange buttered toast on warm platter. Top with scrambled eggs. Sprinkle grated Chevelle over the top. Add a dash of paprika. Place under broiler just long enough to melt Chevelle. Serve at once.

## ● Chevelle Creole Casserole

- |                                     |                                   |
|-------------------------------------|-----------------------------------|
| 2 medium onions, chopped fine       | 1 cup cooked tomatoes             |
| 2 tablespoons chopped green peppers | 1½ lbs. Shefford Chevelle, grated |
| ½ cup celery, diced                 | 2 cups white sauce, medium thick  |
| 3 tablespoons butter                |                                   |
| ½ lb. macaroni                      |                                   |
| 4 green pepper halves               |                                   |
| ½ teaspoon soda                     |                                   |
| 1 can shrimp                        |                                   |

Cook onions, chopped green peppers and celery in butter until tender. Cook macaroni in boiling salted water for 15 minutes. Drain. Combine macaroni and onion mixture. Arrange in layers with grated Chevelle, and tomatoes. Add 1¾ cups Chevelle to the white sauce. Pour sauce over macaroni, reserving ½ cup. Seed pepper halves. Boil 3 minutes in hot water with soda. Drain. Place pepper halves in center of macaroni. Open and drain shrimp. Remove black line from back. Fill pepper halves with shrimp. Pour remaining ½ cup Chevelle sauce over shrimp. Sprinkle balance of grated Chevelle over top of macaroni. Garnish with shrimp around edge of baking dish. Cover. Bake 20 minutes at 350° F. Serves 6 to 8.

---

## ● Del Rio Jack with Chevelle

- |                      |  |
|----------------------|--|
| 4 tablespoons butter | Dash of pepper                         |
| 4 tablespoons flour  | 1½ cups grated Shefford Chevelle       |
| 2 cups milk, scalded | ½ cup tomato catsup                    |
| ½ teaspoon salt      | 1 medium can red kidney beans, drained |

4 slices hot crisp buttered toast

Melt the butter. Add flour. Blend well. Add the scalded milk, stirring constantly until thick and smooth. Add salt, pepper and Chevelle. Blend well. When Chevelle is completely melted, add catsup and beans. Heat until thoroughly hot. Serve on hot crisp buttered toast. Serves 4.

---

## ● Shrimp and Rice with Chevelle

- |                                |                               |
|--------------------------------|-------------------------------|
| 1½ tablespoons butter          | 1 teaspoon curry powder       |
| 1 tablespoon flour             | Dash of paprika               |
| 1½ cups milk                   | 1 cup canned shrimp           |
| ½ lb. Shefford Chevelle, diced | 1 cup cooked rice             |
| ½ teaspoon salt                | 1 cup fine, soft bread crumbs |

Melt butter. Add flour, blending well. Add milk gradually and cook until thickened. Add half of the Chevelle. Add the salt, curry powder and paprika. Cook until Chevelle is melted, stirring constantly. Remove black line from back of shrimp and break shrimp in half. Mix with rice. Add both to sauce. Place in buttered casserole, sprinkle with crumbs and remainder of Chevelle. Bake in moderate oven (350° F.) 15 minutes. Serves 4.

## ● **Planked Salmon with Chevelle Sauce**

- |                                      |                                  |
|--------------------------------------|----------------------------------|
| 1/2 cup crisp buttered bread crumbs  | 1/2 teaspoon salt                |
| 2 eggs slightly beaten               | Dash of pepper                   |
| 1/2 cup milk                         | 1/2 teaspoon sage                |
| 2 cups (1 lb.) canned salmon, flaked | 2 teaspoons finely chopped onion |
| 1 teaspoon lemon juice               | 1 tablespoon chopped parsley     |
|                                      | 1 tablespoon melted butter       |
|                                      | 2 tablespoons butter             |
|                                      | 2 tablespoons flour              |
|                                      | 1/2 teaspoon salt                |
|                                      | 2 cups milk                      |
|                                      | 1 cup Shefford Chevelle, grated  |

Combine bread crumbs, eggs, milk, salmon, lemon juice and seasonings in the order given. Form mixture into a curve like a fish on a baking plank or greased cooky sheet. Bake in moderate oven (350° F.) 45 minutes. Serve on plank or remove to warm platter. Make white sauce as follows: Melt butter, blend in flour and salt. Add milk gradually, stirring constantly until thickened. Add Shefford Chevelle. Stir until melted. Pour hot cheese sauce over center of salmon. Serves 6.

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## ● **Chevelle Tuna Pot Pie**

- |                            |                                 |
|----------------------------|---------------------------------|
| 4 tablespoons butter       | 1 cup Shefford Chevelle, grated |
| 1 tablespoon minced onion  | 1 teaspoon salt                 |
| 6 tablespoons flour        | 1 tablespoon lemon juice        |
| 1 cup tuna juice and water | Dash of paprika                 |
| 1 1/2 cups milk            | 1 cup diced cooked celery       |
|                            | 1 cup peas, cooked              |
|                            | 2 cups (1 lb.) canned tuna fish |
|                            | Baking Powder biscuit dough     |

Melt butter. Add onion. Cook two minutes. Then stir in flour, tuna juice, water and milk. Cook, stirring constantly until thick and smooth. Add Chevelle, salt, lemon juice, paprika, celery, peas and tuna broken into good-sized pieces. Pour into casserole. Place strips of biscuit dough across top of casserole like a lattice. Bake in hot oven (400° F.) 20 to 30 minutes, until crust is browned. Serves 6.

---

## ● **Salmon Souffle with Chevelle Sauce**

- |                               |                                  |
|-------------------------------|----------------------------------|
| 1/2 cup quick-cooking tapioca | 2 cups (1 lb.) canned red salmon |
| 1 teaspoon salt               | 2 teaspoons parsley, chopped     |
| Dash of pepper                | 2 teaspoons lemon juice          |
| 1 cup milk                    | 4 eggs, separated                |

Combine tapioca, seasonings, and milk in top of double boiler. Heat to scalding point and continue for 5 minutes longer, stirring frequently. Open and drain salmon. Flake. Add to milk mixture, reserving some of the larger pieces to top the souffle. Add to milk mixture chopped parsley and lemon juice. Remove from fire. Stir in well beaten egg yolks. Cool. Fold in stiffly beaten whites. Turn into buttered baking dish. Bake in slow oven (325° F.) about one hour. Serve with Chevelle Sauce made by adding 1 cup grated Shefford Chevelle to 2 cups medium white sauce.



100



# Shetford

CHEESE RECIPES







# Shefford

## CHEESE RECIPES

100 ways to prepare dishes for luncheon, dinner, afternoon tea, picnics and parties, with SHEFFORD CHEESE SPREADS, SHEFFORD CHEESE in Half-Pound Packages, SHEFFORD SNAPPY CHEESE and SHEFFORD CREAM CHEESE.

**By ALBERTA WINTHROP**

**SHEFFORD CHEESE CO., INC.**

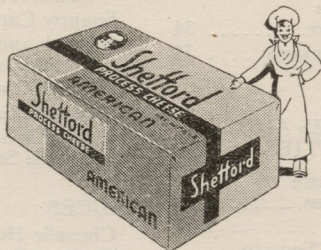
GREEN BAY, WISCONSIN

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SOME DELICIOUS NEW RECIPES  
USING SHEFFORD CHEESE IN  
HALF-POUND PACKAGES



SHEFFORD CHEESE experts select the pick of the finest types of cheese, and then pasteurize and prepare them to insure their keeping qualities. A full variety is available in convenient half-pound packages. Serve in salads, sandwiches, with crackers or pie, or follow these delicious recipes:

### Cheese Fondue

$\frac{1}{4}$  lb. ( $\frac{1}{2}$  package)  
Shefford  
American  
Cheese  
1 cup scalded  
milk  
1 cup soft bread  
crumbs  
1 tablespoon  
butter  
 $\frac{1}{2}$  teaspoon salt  
3 eggs, separated

Cut cheese in small pieces and mix with milk, bread crumbs, butter and salt. Beat egg yolks and add. Fold in egg whites, beaten until stiff. Turn into greased casserole dish and bake in 350° F. oven for about 25 minutes—until firm. This recipe is quickly and easily prepared and makes a very tasty dish. Serves 4.

### Shefford Pimiento Soufflé

Melt butter, stir in flour and seasonings. Add milk, stirring constantly, and when smooth, add cheese, cut in small pieces. Cook over hot water until cheese is melted. Cool and add yolks of eggs, well beaten. Beat whites of eggs until stiff and fold in. Pour into well buttered individual baking dishes; set in pan containing hot water about an inch deep. Bake at 325° F. for about 35 minutes—or until delicately browned and firm. Serves 6.

- 1/2 lb. package  
Shefford  
Pimiento  
Cheese
- 2 tablespoons  
butter
- 2 tablespoons  
flour
- 2/3 cup milk
- 2 eggs
- 1/4 teaspoon salt
- Dash of pepper

### Olde Yorke Shortcake

Sift flour, baking powder and salt. Cut in the shortening and the cheese, grated. Use enough milk to form a light, soft dough. Turn into a well greased pan, pat out to fit, and bake in a hot oven (450° F.) for 12 to 15 minutes. Split while warm and brush with melted butter. Use warm applesauce for filling and spread whipped cream over the top. Serves 6.

- 1/4 lb. (1/2 package)  
Shefford  
Olde Yorke  
Cheese
- 2 cups flour
- 4 teaspoons  
baking  
powder
- 1/2 teaspoon salt
- 4 tablespoons  
shortening
- 2/3 cup milk  
(more or less)

### Spaghetti Loaf

Cook spaghetti in boiling salted water until done. Drain, add salt, pepper, bread crumbs, beaten eggs, green pepper, onion, milk and cheese, coarsely grated. Mix well and turn into buttered loaf pan. Bake in slow oven (325° F.) for about 40 minutes. Slice and serve with tomato sauce. Makes a very delicious and nourishing dish that is popular with the whole family. This recipe serves 6.

- 1/2 lb. package  
Shefford  
Pimiento  
Cheese
- 1 1/2 cups  
spaghetti  
(uncooked)
- salt and pepper  
(to taste)
- 1 cup bread  
crumbs  
(soft)
- 2 eggs
- 1/2 green pepper,  
cut fine
- 1 small onion,  
cut fine
- 3/4 cup milk

## Self Frosted Chevelle Bouchées

- ½ lb. package  
Shefford  
Chevelle
- 12 small baking  
powder  
biscuits
- 3 tablespoons  
butter
- 3 tablespoons  
flour
- 1 cup milk
- ½ cup finely  
chopped  
mushrooms
- Salt and pepper

Saute mushrooms in butter for about 5 minutes, add flour, and when well blended, add milk. Cook until thick and smooth, and season to taste.

Scoop out the centers of the hot baking powder biscuits. Fill with creamed mushroom mixture, place a generous piece of SHEFFORD CHEVELLE on top, and run under broiler to melt cheese. Serves 6.

## Shrimp Chevelle

- ½ lb. package  
Shefford  
Chevelle
- 2 cups milk
- 4 tablespoons  
butter
- 4 tablespoons  
flour
- ¼ teaspoon salt
- 2 cups canned or  
cooked fresh  
shrimp

Melt CHEVELLE in a sauce made of butter, flour, milk and salt. Clean shrimp and add to sauce. Fold mixture over and over until thoroughly heated, and then serve in noodle ring or in nests of steamed rice. Serves 6.

*(This recipe was tested, tasted, and approved by Good Housekeeping Institute.)*

## Chevelle Hollandaise

- ½ lb. package  
Shefford  
Chevelle
- ¼ cup heavy  
cream
- 4 egg yolks
- Juice of 1 large  
lemon (3 to 4  
tablespoons)
- ¼ teaspoon salt
- Dash of pepper

Cut cheese in slices, and put in top of double boiler with the cream. Stir occasionally until cheese is all melted and mixture is smooth. While cheese is melting, beat egg yolks until very thick. Remove cheese from over the hot water and add the thickly beaten egg yolks, stirring constantly until well blended. Add the lemon juice, salt and pepper; mix well. Return to double boiler, and cook until mixture thickens, stirring constantly. (Do not allow water in bottom of double boiler to

## ★ SHEFFORD CHEESE RECIPES ★

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actually boil at any time.) Serve hot on cauliflower, broccoli, asparagus, poached eggs on toast or fish entrees. Makes about 1½ cups of sauce.

### Baked Macaroni and Cheese

Cook macaroni in boiling salted water for about 20 minutes or until soft. Drain in strainer and rinse with cold water.

Melt butter, add flour, and when well blended, add milk. Cook and stir until thick and smooth. Add cheese, cut in small pieces and cook sauce over low heat until cheese melts. Add seasonings to taste, add macaroni and turn mixture into greased casserole dish. Cover with crumbs and bake in a moderate oven (350° F.) for about 20 minutes (until thoroughly heated and golden brown). Serves 6 to 8.

½ lb. package  
Shefford  
American  
Cheese  
1½ cups macaroni, broken  
in inch  
pieces (or  
elbow style)  
2 quarts boiling  
water  
1 tablespoon  
salt  
4 tablespoons  
butter  
4 tablespoons  
flour  
2 cups milk  
Salt and  
pepper

### Cabbage Surprise

Steam a whole cabbage until tender. Remove a slice from the top, scoop out center leaves. Make a stuffing of equal amounts of grated SHEFFORD WHITE AMERICAN CHEESE, diced cooked vegetables (leftovers); moisten with tomato juice; season with salt and pepper. Fill cabbage with the mixture and cover with crumbs. Set upright in a deep baking dish, surround with a cup of hot water and bake in oven at 350° F. until thoroughly heated and crumbs are nicely browned (about 40 minutes). Serves 6.

½ lb. package  
Shefford  
White  
American  
Cheese  
1 small head  
cabbage  
Diced cooked  
vegetables  
(approx-  
imately 2  
cups)  
Tomato Juice  
Salt and  
pepper  
Buttered  
crumbs



## Chevelle Toasted Delight

½ lb. package  
     Shefford  
     Chevelle  
 3 medium sized  
     tomatoes  
 ½ lb. sliced  
     bacon  
 6 whole slices  
     bread

Toast bread on one side. Spread untoasted side with butter and cover with 3 slices SHEFFORD CHEVELLE. Place slices of tomato on cheese, sprinkle lightly with salt. Arrange three half slices of bacon across tomatoes. Place sandwiches under broiler and toast until bacon has crisped. Remove and serve hot. Garnish with olives, pickles, salad greens or radishes. Serves 6. (This recipe is illustrated on back cover.)

## Cheese Corn Bread

¼ lb. (½ package)  
     Shefford  
     White  
     American  
     Cheese  
 1 cup flour  
 ¾ cup corn meal  
 2 teaspoons  
     baking  
     powder  
 1 teaspoon salt  
 1 egg  
 1 cup milk  
 2 tablespoons  
     melted  
     shortening

Melt SHEFFORD WHITE AMERICAN CHEESE in the top part of a double boiler. Sift together the flour, baking powder, and salt; add corn meal and mix. Beat egg slightly and add milk. Mix liquid and dry ingredients and stir in melted shortening and cheese. Pour batter about ¾ inch deep into well greased tin and bake at 400° F. for about 25 minutes. (Good split and toasted.)

## Hot Swisettes

½ lb. package  
     Shefford  
     Swiss Cheese  
 2 tablespoons  
     melted  
     butter  
 2 teaspoons  
     prepared  
     mustard  
 ½ teaspoon  
     Worcester-  
     shire Sauce  
 Salt, paprika  
 Bermuda  
     onions

Press SHEFFORD SWISS CHEESE through a sieve and mix with melted butter, mustard, Worcestershire Sauce, and salt. Peel onions, cut slices ½ inch thick. Spread cheese mixture on slices of onion, sprinkle with paprika. Broil lightly until a delicate brown. Serve as an accompaniment to broiled meat cakes. Serves 4.

## TEMPTING RECIPES USING SHEFFORD CHEESE SPREADS



After you enjoy the contents save the smart beverage glasses for general use. SHEFFORD CHEESE SPREADS come in a variety of tempting flavors. Use them on crackers, in sandwiches, with salads, hors d'oeuvres, or follow any of these tested recipes:

### Olde Yorke Tid Bits

Remove pits from prunes and fill with SHEFFORD OLDE YORKE SPREAD. Wrap a strip of bacon around each prune and fasten with a cocktail stick. Broil on both sides until bacon is crisp. Serve hot as hors d'oeuvres.

1 glass Shefford  
Olde Yorke  
Spread  
Steamed Prunes  
Bacon  
Cocktail Sticks

## ★ SHEFFORD CHEESE RECIPES ★

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### Egg Timbales

6 tablespoons  
Shefford  
Sandwich  
Spread  
6 hard cooked eggs  
6 tablespoons  
cracker  
crumbs

Chop eggs fine. Add SHEFFORD SANDWICH SPREAD and cracker crumbs. Mix thoroughly. Shape into timbales. Place in ice box. When ready to serve arrange on lettuce and decorate with parsley. Serves 4-6.

### Shefford Shamrocks

1 glass Shefford  
Pimiento  
Cream Spread  
Baking Powder  
Biscuit Dough  
Green Vegetable  
Coloring

Use a favorite recipe for biscuits and tint green with vegetable coloring. Turn dough onto slightly floured board, roll  $\frac{1}{2}$  inch thick, cut with shamrock cutter, place on greased pan and bake in hot oven (450° F.) for 12 to 15 minutes. While warm, split biscuits and brush lightly with butter and spread with SHEFFORD PIMIENTO CREAM SPREAD.

### Pineapple Rings

1 glass Shefford  
Pineapple  
Cream Spread  
Fresh Mint  
leaves  
Entire Wheat  
Bread

Wash mint leaves, dry and chop fine, blend with SHEFFORD PINEAPPLE CREAM SPREAD. Slice bread thin, cut with round cutter, and from half the slices cut circles from the center. Spread whole rounds with cheese mixture and cover with rings. This makes delicious tea sandwiches.

### Roquefort Hors d'Oeuvres

1 glass Shefford  
Roquefort  
Cream Spread  
Finochio  
Salmon Caviar

Wash and dry small petals of finocchio. Spread with SHEFFORD ROQUEFORT CREAM SPREAD. Garnish with salmon caviar (red).

## ★ SHEFFORD CHEESE RECIPES ★

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### Olive Pimiento Delight

Bake tiny cream puff cases about an inch in diameter. Gash side and fill with SHEFFORD OLIVE PIMIENTO CREAM SPREAD. These may be served with afternoon tea or with salad.

1 glass Shefford  
Olive  
Pimiento  
Cream Spread  
Tiny Cream  
Puffs

### Swiss Frankfurters

Blend SHEFFORD SWISS SPREAD with mustard. Split and broil frankfurters; spread with cheese mixture and serve in rye rolls. Serves 6.

1 glass Shefford  
Swiss Spread  
12 frankfurters  
2 tablespoons  
prepared  
mustard

### Minute Sandwich

Spread a slice of bread with SHEFFORD CREAM RELISH and cover top with dried beef. This open sandwich is quickly made but substantial. Ham thinly sliced may be substituted for dried beef.

1 glass Shefford  
Cream  
Relish  
Sliced Whole  
Wheat Bread  
Dried Beef

### Salty Savories

Be sure that potato chips are very crisp. Spread one side with SHEFFORD LIMBURGER CHEESE SPREAD, and serve at once.

1 Glass Shefford  
Limburger  
Cheese Spread  
Potato Chips

*Shefford Spreads are available in the following varieties: Cream Relish, Pimiento Cream, Olive Pimiento Cream, Pineapple Cream, Swiss Spread, Limburger, Olde Yorke and Roquefort Spread. Each is packed in a smart beverage glass—save them and complete a set.*

## SNAPPY CHEESE RECIPES



Your cheese dishes will take on new charm and deliciousness when you use SHEFFORD SNAPPY CHEESE. This famous cheese owes its popularity to an amazingly tempting snappy flavor. SNAPPY is aged and blended cheese in its purest form, prepared in a convenient form that retains its softness and flavor.

Use SHEFFORD SNAPPY CHEESE with pie, in sandwiches, in salads, with crackers or in any of the following tested recipes. SNAPPY melts perfectly in cooking, imparting the rich flavor of rare old cheese.

### Shefford Snappy Cheese Sauce

- 1 Snappy Cheese
- 1 tablespoon butter
- 1 tablespoon flour
- ½ teaspoon salt
- 1 cup milk

In a saucepan melt the butter; add the flour and salt and stir until bubbling. Add milk and cook, stirring constantly, until thick and smooth. Add SHEFFORD SNAPPY CHEESE, broken in pieces, and cook over low heat until cheese is melted and sauce is smooth. To keep hot, transfer to a double boiler. Makes about 1½ cups sauce.

*(This recipe was tested, tasted, and approved by Good Housekeeping Institute.)*

### Goldenglow Sandwiches

- 2 Snappy Cheeses
- 2 tablespoons butter
- 1 egg white
- 1 tablespoon cream
- 12 slices bread

Blend cheese with butter, unbeaten egg white and cream. Spread on slices of bread. Place on buttered pan in hot oven. When cheese melts, put under broiler flame to brown lightly. Serve immediately. Makes 12 sandwiches.

## ★ SHEFFORD CHEESE RECIPES ★

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### Ham Canapés

Cut bread into circles and toast. Mix the minced ham into a paste, thinning with the cream as needed. Spread over toast. Dot with SHEFFORD SNAPPY CHEESE and sprinkle with paprika. Brown in hot oven. Makes 16 open-face sandwiches about 2½ inches in diameter.

1 Snappy Cheese  
1 cup minced ham  
¼ cup cream  
Sliced bread  
Paprika

### Open Sardine Sandwich

Soften SNAPPY CHEESE with butter. Cut bread with round cutter. Spread with cheese mixture. Place sardine on each. Broil quickly under flame and serve hot. (One package SHEFFORD SNAPPY CHEESE will make about 20 sandwiches 2 inches in diameter.)

1 Snappy Cheese  
2 tablespoons butter  
Sardines  
Sliced bread

### Arie Rolls

Blend two kinds of cheese with cream. Remove crusts from loaf of bread and cut into thin slices the long way of the loaf. Spread cheese on bread and roll as for Jelly Roll. Slice roll into half inch slices and toast quickly on both sides in hot oven.

1 Snappy Cheese  
1 Shefford Cream Cheese  
2 tablespoons sweet cream  
1 loaf fresh sandwich bread

### Cheese Balls

Mix crumbs with butter and SNAPPY CHEESE. Add seasonings and egg, well beaten. Mix well and shape into balls. Fry in deep fat heated to 390° F. Drain on brown paper, and serve hot.

Makes 1 dozen medium size balls.

1 Snappy Cheese  
1 egg  
½ cup dry bread crumbs  
1 teaspoon butter  
½ teaspoon salt  
Dash of Worcestershire Sauce

## Snappy or Sardine Rarebit

2 Snappy  
Cheeses  
1 tablespoon  
butter  
1 cup top milk  
or cream  
1 egg  
1 tablespoon  
flour  
½ teaspoon dry  
mustard  
¼ teaspoon salt  
Dash of  
tobasco  
sauce

Melt butter in top part of double boiler or chafing dish; add cheese, cut into small pieces. Stir until cheese is melted. Mix flour with mustard and salt, gradually stir in milk; add egg, well beaten; and dash of Tobasco. Combine this with cheese and butter; stir and cook until thick. Serve on slices of hot, buttered toast. Serves 4.

Using the same recipe, bone 6 sardines and add with the egg mixture for Sardine Rarebit.

*(This recipe was tested, tasted, and approved by Good Housekeeping Institute.)*

## Bean Rarebit

2 Snappy  
Cheeses  
2 cups baked  
beans  
1 cup milk  
2 tablespoons  
butter  
1 teaspoon salt  
½ teaspoon dry  
mustard  
Toast

Mash baked beans and heat with milk and butter in chafing dish. Add SNAPPY CHEESE and season to taste. When cheese has melted, serve on hot buttered toast. Serves 6.

*(This recipe was tested, tasted, and approved by Good Housekeeping Institute.)*

## Snappy Tomato Toast

2 Snappy Cheeses  
1 can condensed  
tomato soup  
4 slices toast

Heat tomato soup in pan to boiling point. Add SNAPPY CHEESE, broken in pieces. When cheese has melted, pour over hot toast. Serve very hot. Serves 4.

*(This recipe was tested, tasted, and approved by Good Housekeeping Institute.)*

## Snappy Cheese Dream

1 Snappy Cheese  
4 slices bread  
Paprika

Toast bread on one side. Spread other side with SNAPPY CHEESE. Toast under hot flame until cheese has melted. Sprinkle with paprika, and serve at once. Serves 4.

## Potato Apples

Mix SNAPPY CHEESE, cream, egg yolks, salt and potato. Shape like small apples, and roll in flour. Dip in beaten egg and then in crumbs. Fry in deep fat heated to 390° F. Drain on brown paper and stick a whole clove in both stem and blossom ends of apples. Serve hot. Serves 6.

- 1 Snappy Cheese
- 2 tablespoons cream
- 2 egg yolks
- ½ teaspoon salt
- 2 cups hot mashed potatoes
- 1 whole egg
- Flour
- Bread Crumbs

## Snappy Lyonnaise Potatoes

Slice onion and fry in butter until delicate brown; add potatoes cut in cubes. Season. When brown on under side, sprinkle with broken pieces of SNAPPY CHEESE; fold over, cook three minutes, turn on hot platter. Serves 6.

*(This recipe was tested, tasted, and approved by Good Housekeeping Institute.)*

- 1 Snappy Cheese
- 1 onion (medium size)
- 6 small boiled potatoes
- 1 teaspoon salt
- Cayenne
- 3 tablespoons butter

## Cauliflower Au Gratin

Boil cauliflower until tender in salted water. Drain, place in baking dish, cover with SNAPPY CHEESE SAUCE. Sprinkle top with buttered crumbs, salt and paprika. Brown in moderate oven (350° F.). Serves 6.

- Snappy Cheese Sauce (see page 12)
- 1 cauliflower
- ¼ teaspoon paprika
- ½ teaspoon salt
- ½ cup dry bread crumbs
- 2 tablespoons butter

## Baked Celery and Cheese

Cook the diced celery until tender; add to macaroni; put in buttered baking dish with SNAPPY CHEESE SAUCE. Cover with bread crumbs mixed with melted butter. Bake twenty minutes in an oven 375° F. Serves 4.

- Snappy Cheese Sauce (see page 12)
- 1 cup celery
- 1 cup cooked macaroni
- ½ cup bread crumbs
- ¼ cup butter (melted)



## Baked Rice and Cheese

1 Snappy Cheese  
 1 cup cooked  
 rice  
 2 tablespoons  
 butter  
 2 tablespoons  
 flour  
 ¼ teaspoon  
 mustard  
 1 cup milk  
 ½ cup bread  
 crumbs  
 1 tablespoon  
 butter  
 ¼ teaspoon salt

In a saucepan melt the two tablespoons of butter, add flour and mustard; when bubbling, add the milk and stir and cook until boiling begins. Add SNAPPY CHEESE, salt and rice. Pour into a baking dish. Mix bread crumbs with the second measure of butter and use to cover the prepared mixture. Bake twenty-five minutes in an oven at 325° F. Serves 4.

## Minnie Haskins Sandwich

1 Snappy Cheese  
 1 egg  
 1 tablespoon  
 Worcester-  
 shire Sauce  
 8 slices bacon  
 4 slices bread

Place cheese in saucepan over low heat and melt slightly. Remove from heat and mix with Worcestershire Sauce and thoroughly beaten egg. Toast bread on one side only. Spread cheese mixture on untoasted side, place two strips of partly broiled bacon over cheese and place under flame until cheese is melted and bacon is crisp. Serve hot. Serves 4.

## Ham Timbales

Snappy Cheese  
 Sauce (see  
 page 12)  
 1 cup cooked  
 ham,  
 chopped  
 fine  
 ¼ cup soft  
 bread  
 crumbs  
 2 eggs  
 ½ teaspoon salt  
 ¼ teaspoon  
 paprika  
 1½ cups milk

Mix ham, bread crumbs and seasonings. Beat eggs, add milk and stir into ham mixture. Fill buttered timbale moulds with mixture, set moulds in pan of hot water. Place in oven at 300° F. and bake until firm. Remove and serve with SNAPPY CHEESE SAUCE. This recipe is easy to prepare and will win you many compliments. Serves 4.



Dear Friend,

The story of cheese has often been referred to as a "romance," and it truly is just that. The makers of Shefford Cheese and I have found it a delightful, fascinating adventure to discover, test and taste foods prepared with cheese.

In this little book of 100 recipes — every one with cheese — we have tried to accomplish two things: First, to give you the very best recipes to use in your kitchen, and second, to acquaint you with all varieties of delicious Shefford Cheese products.

By keeping a supply of Shefford Cheese always on hand, you will be able to serve appetizing, nourishing dishes to your family and guests. We hope you'll join the thousands of friends who now use and enjoy Shefford Cheese.

*Sincerely,*

ALBERTA WINTHROP

# Shefford Cheese

IN FULL  
VARIETY

"Flavor that Pleases"

Shefford Half-Pound American has a full, rich distinctive flavor all its own. Popular for cooking, sandwiches, etc.

Chevella and Chevella Pimiento are mild, mellow, creamy-smooth. They spread or slice, melt easily for cooking . . . don't toughen or become stringy.

Shefford Pimiento has the added spiciness and color of choice bits of pimiento. You'll like its different flavor.

The even texture and delicate, appealing flavor of Shefford Swiss makes it a favorite with those who know good cheese.

Olde Yorke has the full robust flavor of rare old cheddars . . . a Shefford triumph of taste perfection.

Shefford Olive Pimiento Cheese has a new and appealing piquant flavor.

Shefford Brick is mild yet delicious. Wonderful for sandwiches or on crackers.

The Limburger has full, tempting flavor without objectionable odor.

Famous Shefford Snappy Cheese is the grand-daddy of them all — the first packaged cheese in America. It melts perfectly in cooking, imparting the rich flavor of rare old cheese. Spreads or slices. For pie, crackers, sandwiches, cooked dishes.



Shefford Cream Spreads are packed in attractive drinking glasses. Roquefort is outstanding in taste appeal.

Olde Yorke Spread has a fully cured flavor that is most delightful. Its wholesome, natural flavor bespeaks true quality.

Many prefer Swiss Spread . . . a combination of true Swiss and the smooth, rich, cream cheese for which Shefford is famous.

Shefford Relish combines in an appealing manner the tartness of pickle and spice with the smoothness of cream cheese.

A dash of color and extra flavor is provided by the Shefford Pimiento Spread. You'll love it!

Shefford Olive Pimiento Cream Spread has flavorful goodness that wins high praise.

You'll like the delightful combination of choicest pineapple with Shefford Cream Cheese. It's smooth, sweet and delicious.

Here's the full, rich flavor of Limburger made mild by combining with Shefford Cream Cheese.

Shefford Cream Cheese is made from fresh, sweet cream. It is smooth, rich, and creamy and sets a new standard of excellence.





## Shefford Products

Have been Tested and Approved  
by Good Housekeeping Bureau

Careful tests by the famous Good Housekeeping Bureau, conducted by Good Housekeeping magazine, show that Shefford Products live up to exceedingly high standards of flavor, quality, texture, uniformity and food values. Keep a few packages in the house at all times. There is nothing so useful for the unexpected guest.

Wise homemakers use cheese generously in their menus. Cheese is not only economical to use . . . it is quickly and conveniently prepared, giving full, tempting flavor to your meals that appeals even to the most indifferent appetite.

Shefford Cheese is exceptionally high in food value. It is rich in protein, calcium, milk minerals and is a high-energy food.

You can choose from a wide range of flavors running all the way from mild delicacy to the real he-man flavor of the sharp varieties.

Ask your grocer for Shefford Products by name so you can be assured of complete satisfaction.

## Snappy Cheese Squares

Sift flour with baking powder and salt. Cut in shortening and add milk gradually to make mixture that will spread. Fill small buttered dripping pan, making mixture a scant half inch thick. Dot with butter. Put SNAPPY CHEESE thru sieve on top of dough, sprinkle with paprika. Bake for 20 minutes in hot oven (400° F.). Cut in squares and serve at once. (Makes 12 two-inch squares.)

1 Snappy Cheese  
1 cup all-purpose flour  
2 teaspoons baking powder  
½ teaspoon salt  
1 tablespoon shortening  
½ cup milk  
Butter  
Paprika

## Cheese Fingers

Mix dry ingredients. Blend in SNAPPY CHEESE, add beaten egg and enough milk to make stiff dough. Roll out on floured board to ¼ inch thickness. Cut into strips 5 inches long and ¼ inch wide. Bake in hot oven (400° F.) for 12 to 15 minutes. (Makes about 12 fingers.)

1 Snappy Cheese  
1 cup flour  
1 teaspoon baking powder  
½ teaspoon salt  
1 egg  
Milk

## Asparagus Shortcake

Heat biscuits and cut in half. Between the halves place a few stalks of heated asparagus tips. Cover whole with SNAPPY CHEESE SAUCE. Sprinkle with chopped parsley. Serve hot. Serves 6.

Snappy Cheese Sauce (see page 12)  
24 Asparagus tips  
6 baking powder biscuits  
Parsley

## Cheese Eggs in Cases

Place a strip of bacon in each compartment of a muffin pan to form a case for egg. Drop in egg, dust with salt, pepper and fine dry bread crumbs. Sprinkle with broken pieces of SHEFFORD SNAPPY CHEESE. Set in moderate oven (350° F.) and let bake until set. Serve on freshly made toast. Serves 6.

1 Snappy Cheese  
6 eggs  
6 slices bacon  
1 teaspoon salt  
¼ teaspoon pepper  
Bread crumbs  
Toast

## ★ SHEFFORD CHEESE RECIPES ★

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### Florence Shirred Eggs

1 Snappy Cheese  
6 slices bread  
6 eggs  
6 slices bacon  
Paprika

Grease a shallow baking dish. Spread slices of bread with SHEFFORD SNAPPY CHEESE. Place flat in dish. On each slice break an egg. Cover with slice of bacon, sprinkle with paprika and bake in moderate oven until whites are set, cheese melted, and bacon crisp. Serve at once. Serves 6.

### Goldenrod Cheese Omelet

1 Snappy Cheese  
4 eggs, separated  
4 tablespoons  
milk  
½ teaspoon salt  
1 tablespoon  
butter

Beat yolks of eggs until lemon colored. Add milk and salt. Put cheese through sieve and add. Fold in stiffly beaten egg whites. Turn into hot omelet pan containing melted butter. Cook over moderate heat until well risen and firm. Fold and turn onto hot platter. Serves 4.

### Eggs Florentine

1 Snappy Cheese  
4 tablespoons  
butter  
2 cups cooked  
spinach  
4 eggs  
1 teaspoon salt

Cream butter and cheese together; add spinach, chopped; and use to line 4 buttered ramekins. Break 1 egg into each ramekin, season with salt, cover with more of the spinach mixture. Bake in moderate oven (350° F.) for 10 to 15 minutes, until eggs are set. Serves 4.

### Broccoli with Snappy Cheese

1 Snappy Cheese  
2 cups broccoll

Chop cooked broccoli. Put in double boiler. Add SNAPPY CHEESE broken in pieces. When thoroughly heated, serve. Lima beans or any green vegetable may be heated the same way. Serves 4.

## Toasted Cheese Strips

Toast bread on both sides, trim off crusts, and spread with SNAPPY CHEESE, softened with cream. Cut each slice into 3 strips, place on baking sheet and heat in oven until cheese melts slightly. Serve hot as appetizers. (Makes 18 strips.)

1 Snappy Cheese  
Cream  
6 slices whole  
wheat bread

## Omelet à l'Italienne

Cook in a saucepan for 5 minutes, 2 tablespoons butter, the onion, green pepper and tomato juice. Do not brown. Beat eggs very light, add milk, salt and SHEFFORD SNAPPY CHEESE, cut in small pieces.

Melt 2 tablespoons butter in frying or omelet pan and add egg mixture. As it cooks, lift around edges with a spatula allowing uncooked portion to run underneath until all is firm. When evenly browned on bottom, place vegetable mixture on  $\frac{1}{2}$  of the omelet, fold other half over and lift onto hot platter. Serve at once. Serves 4.

1 Snappy Cheese  
4 tablespoons  
butter  
1 tablespoon  
chopped  
onion  
1 tablespoon  
chopped  
green  
pepper  
4 tablespoons  
tomato juice  
4 eggs  
 $\frac{1}{2}$  teaspoon salt  
4 tablespoons  
milk

## Egg Cutlets

Melt butter, add flour and when well blended, add milk and cheese, broken in small pieces. Cook until smooth, add salt, mustard and finely chopped hard cooked eggs. Spread mixture on a plate to cool. Form into cutlets, dip in beaten egg and then in crumbs. Fry in deep fat until brown. Drain on brown paper and serve. Serves 4.

1 Snappy Cheese  
4 tablespoons  
butter  
6 tablespoons  
flour  
1 cup milk  
 $\frac{1}{2}$  teaspoon dry  
mustard  
 $\frac{1}{2}$  teaspoon salt  
2 hard cooked  
eggs  
1 egg  
Dry bread  
crumbs

## Snappy Cheese Gingerbread

- 1 Snappy Cheese
- ¼ cup sugar
- 1 cup molasses
- 2 cups flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon ginger
- ½ teaspoon cinnamon
- ¾ cup water

Rub SNAPPY CHEESE thru sieve or ricer. Mix with sugar. Add molasses and mix thoroughly. Sift dry ingredients together and add to mixture alternately with water, until entire batter has been well blended. Turn into greased cake pan and bake in a moderate oven (350° F.) for about 30 minutes.

## Cheese, Ham and Chicken Pie

- Snappy Cheese Sauce (see page 12)
- 1 cup diced cooked ham
- 1 cup diced cooked chicken
- 1 teaspoon minced onion
- Pastry dough

Roll pastry thin and use to line a pudding or casserole dish. Add ham, chicken and onion to SNAPPY CHEESE SAUCE and pour mixture into pastry lined dish. Cover with pastry, pressing edges to bottom crust. Make slits in top for steam to escape. Bake at 450° F. for 10 minutes; then reduce heat to 350° F. and continue baking 15 minutes longer. Serves 6.

## Fried Flounders and Cheese Sauce

- Snappy Cheese Sauce (see page 12)
- 2 lbs. fillets of flounder
- 2 tablespoons lemon juice
- 4 tablespoons minced onion
- Bread crumbs
- 2 teaspoons salt
- ⅛ teaspoon pepper
- 2 eggs
- 4 tablespoons milk
- 4 tablespoons butter

Mix lemon juice, onion, salt and pepper and use to season fillets. Coat fillets with fine, dry, bread crumbs, dip in beaten egg, diluted with milk, and then again coat with crumbs. Fry in hot butter until brown on both sides and done (about 5 minutes on each side). Serve with SHEFFORD SNAPPY CHEESE SAUCE poured over all. Serves 6.

*(This recipe was tested, tasted, and approved by Good Housekeeping Institute.)*



## Stuffed Baked Fish with Cheese

Mix the bread crumbs, melted butter, 2 tablespoons of hot milk, minced parsley, minced onion, and Worcestershire sauce. Fill the fish with the dressing, sew and place in baking dish. Dot top of fish with pieces of butter and SNAPPY CHEESE. Pour the rest of the milk around the fish and bake in oven at 400° F. for ten minutes; then reduce heat to 350° F. and cook for forty minutes more. Baste frequently. Remove carefully to hot plate, strain sauce from pan over the fish and serve at once. Serves 6.

1 Snappy Cheese  
1 3-lb. fish  
1 cup bread  
crumbs  
2 tablespoons  
butter  
½ teaspoon  
minced  
onion  
Worcestershire  
Parsley  
2 cups milk

## Halibut Maxine

Wipe halibut with a damp cloth and sprinkle with salt and flour. Place fish on a flat pan or on Pyrex platter, and pour melted butter over it. Brown fish quickly on one side under broiler and turn. Add minced onion to tomatoes and pour around fish in pan. Cook under broiler for 20 minutes. Just before serving, sprinkle SNAPPY CHEESE, broken in pieces, on top of fish and let melt. Serve immediately. Serves 4.

1 Snappy  
Cheese  
1½ lbs. halibut  
steak (cut  
¾ inch  
thick)  
1½ teaspoons salt  
4 tablespoons  
flour  
4 tablespoons  
melted  
butter  
2 cups canned  
tomatoes  
1 small onion,  
minced

*(This recipe was tested, tasted, and approved by Good Housekeeping Institute.)*

## Scalloped Codfish with Cheese

Flake cold boiled codfish and put into a buttered baking dish; cover with SNAPPY CHEESE SAUCE. Mix bread crumbs with melted butter and sprinkle over top of sauce. Bake 25 minutes in an oven at 400° F. Serves 6.

Snappy Cheese  
Sauce (see  
page 12)  
3 cups boiled  
codfish  
¼ cup melted  
butter  
½ cup dry bread  
crumbs

*(This recipe was tested, tasted, and approved by Good Housekeeping Institute.)*

## Oyster Bisque

1 Snappy Cheese  
 1 pint oysters  
 ¼ cup celery  
 1 teaspoon  
     minced  
     onion  
 2 cups milk  
 2 tablespoons  
     butter  
 2 tablespoons  
     flour  
 ½ teaspoon salt  
 1 egg

Mince celery, onion. Mix two cups boiling water with oysters chopped fine. Add minced vegetable. Simmer twenty minutes to make stock. Blend butter, flour, salt in pan and add milk. When thick add SNAPPY CHEESE broken in pieces. Add oyster stock. Beat egg. Dilute with little of hot soup. Stir into soup mixture. Sprinkle with parsley. Serve very hot. Serves 4-6.

## Oyster Cheese Pudding

1 Snappy  
     Cheese  
 1 dozen oysters  
 1 teaspoon salt  
 ⅛ teaspoon  
     pepper  
 ¼ teaspoon  
     paprika  
 4 eggs  
 1½ cups of milk  
 4 slices of bread  
 Butter

Remove crust from bread, butter, and put 2 slices in buttered baking dish. Cover with drained oysters. Season. Add half of SNAPPY CHEESE broken in pieces. Cover with remaining bread and top with bits of cheese. Beat eggs and milk together. Pour over entire contents. Place dish in pan of hot water and bake in 350° F. oven for 1 hour and 20 minutes. Serves 4.

*(This recipe was tested, tasted, and approved by Good Housekeeping Institute.)*

## Lobster Au Gratin

1 Snappy Cheese  
 1 large can  
     lobster  
 3 tablespoons  
     butter  
 6 tablespoons  
     flour  
 2 cups milk  
 2 egg yolks  
 2 tablespoons  
     lemon juice  
 Dash of Wor-  
     cestershire  
     Sauce  
 Salt, pepper and  
     paprika

Drain lobster and cut into small pieces. Heat butter, stir in flour, add milk slowly. Continue stirring until thick. Remove from the stove, but continue stirring until cool, then add egg yolks, juice of lemon and Worcestershire. Season. Partly fill ramekins with the sauce, cover with layer of lobster, more sauce and another layer of lobster. Cover top thickly with SNAPPY CHEESE mashed with more melted butter. Brown lightly in oven. Serves 6.

## Chicken and Cheese Croquettes

Mix chicken with cracker crumbs, onion, salt and 1 cup of SNAPPY CHEESE SAUCE. Shape croquettes and coat with more cracker crumbs. Fry in fat at 390° F. and drain on brown paper. Serve hot with SNAPPY CHEESE SAUCE. Serves 6.

This recipe can be used with boiled ham, chopped fine.

**Snappy Cheese Sauce** (see page 12)  
 2 cups diced cooked chicken  
 ¼ cup cracker crumbs  
 ½ teaspoon salt  
 1 teaspoon onion

## Corn Pudding Au Gratin

Melt butter and cook onion in it until tender. Add to corn with beaten eggs, salt, sugar, milk and SNAPPY CHEESE, broken in pieces. Turn into buttered casserole dish and bake in 325° F. oven for about 1 hour (until firm). Serves 6.

1 Snappy Cheese  
 2 tablespoons butter  
 1 tablespoon minced onion  
 1 can corn, cream style  
 2 eggs  
 1 teaspoon salt  
 1 tablespoon sugar  
 1 cup milk

## Snappy Carrot Salad

Put cheese, carrots and raisins thru a food chopper. Mix with 2 tablespoons mayonnaise and mold into six large balls. Cut apples into 3 slices each, remove core and arrange on individual salad plates. Place a ball on each slice. Garnish with watercress and serve with additional mayonnaise. Serves 6.

1 Snappy Cheese  
 1½ cups carrots  
 ½ cup raisins  
 2 red apples  
 Shefford Mayonnaise  
 Watercress

## Cheese Pancake

Beat eggs and mix noodles or rice. Add cream and salt. Cut SNAPPY CHEESE into small pieces and add. Turn into a well greased cake pan and bake in moderate oven (350° F.) for about ½ hour. Serve with tomato sauce. Serves 6.

2 Snappy Cheeses  
 3 eggs  
 2 cups cooked noodles or rice  
 ½ cup cream  
 ½ teaspoon salt  
 Tomato sauce

## Veal and Cheese Ragout

2 Snappy Cheeses  
 2 lbs. lean veal  
 2 tablespoons butter  
 4 tablespoons flour  
 1 tablespoon salt  
 ½ teaspoon pepper  
 1 pint tomatoes  
 1 quart cooked macaroni

Cut veal into small pieces, roll in flour and brown in butter. Add 1 quart of boiling water, salt and pepper. Cover and cook slowly for 2 hours. Then add tomatoes and cook uncovered 30 minutes longer. Add macaroni and SNAPPY CHEESE, broken in pieces. Heat all together, but do not boil. Serves 6.

*(This recipe was tested, tasted, and approved by Good Housekeeping Institute.)*

## Snappy Potato Puff

2 Snappy Cheeses  
 3 cups mashed potato (hot)  
 1 cup milk  
 3 eggs  
 3 tablespoons butter  
 1 teaspoon salt

To mashed potatoes, add milk, mashed SNAPPY CHEESE, and yolks of eggs, well beaten, butter and seasonings. Fold in egg whites, beaten stiff; pile in buttered baking dish. Bake in moderate oven (350° F.) until puffy and brown. (About 1 hour.) Serves 6.

*(This recipe was tested, tasted, and approved by Good Housekeeping Institute.)*

## Corn in Tomato Cases

1 Snappy Cheese  
 6 tomatoes  
 1 cup stewed corn  
 ½ teaspoon salt  
 ¼ teaspoon pepper  
 Buttered crumbs

Mix SNAPPY CHEESE, corn, salt, and pepper. Remove tomato center. Fill with corn mixture. Cover lightly with buttered crumbs. Set in buttered baking dish. Bake in an oven 350° F. until tomato cases are tender. Serves 6.

Or cut tops from green peppers, remove seeds, parboil for five minutes, drain and use in place of the tomato cases.

## Crab Meat à la Maryland

Snappy Cheese Sauce (see page 12)  
 1¼ cups flaked crab meat  
 2 egg yolks  
 Bread crumbs  
 Paprika

Add to SNAPPY CHEESE SAUCE beaten yolks of two eggs. Butter a casserole and cover bottom with crab meat. Pour SNAPPY CHEESE SAUCE over it. Sprinkle top with bread crumbs and paprika. Brown lightly under broiler flame. Serves 4.

## CREAM CHEESE RECIPES



SHEFFORD CREAM CHEESE is a tempting, delicious dairy product. It's rich in food value.

"The Browns" in their famous book, "10,000 Snacks," say... "but the best Cream Cheese we've tasted is Shefford's... It's really a fine honest product made from fresh, sweet cream, firm in texture and creamy in the mouth."

### Cream Cheese Pastry

Soften butter and add cheese. Sift flour after measuring and add to mixture. Add sugar, knead well. Wrap in waxed paper and store in refrigerator overnight. When ready to use, flour board and rolling pin. Roll dough very thin. Use for pies, pastry shells or cookies. Can be kept in refrigerator in waxed paper for two weeks.

2 Shefford  
Cream  
Cheeses  
 $\frac{1}{4}$  pound sweet  
butter  
4 tablespoons  
sugar  
2 cups flour

### Cream Cheese Cookies

Roll CREAM CHEESE PASTRY very thin. Use fancy cutter. Butter and flour cookie tin. When cookies are in tin, brush with egg and milk mixture. Sprinkle with nuts and a little granulated sugar. Bake in 450° F. oven for about 8 minutes. Makes 6 dozen small cookies.

Cream Cheese  
Pastry  
1 egg  
1 tablespoon milk  
Sugar  
Chopped  
almonds

## Custard Ring

- 1 Shefford  
Cream  
Cheese
- 1½ tablespoons  
gelatine
- 3 cups milk
- 3 egg yolks
- ½ teaspoon salt
- ½ teaspoon dry  
mustard
- ½ teaspoon  
paprika

Soak gelatine in ½ cup cold water for five minutes. Heat milk. Beat egg yolks in a bowl with seasonings. Stir into egg yolks a little of the milk. Add cream cheese. Add remainder of milk and thicken over hot water. Remove from fire, add gelatine and stir to dissolve. Put in ring mold and place in ice box for a few hours to become firm. Unmold on lettuce; fill center with fruit. Serves 6 to 8.

## Frozen Pineapple and Cheese Salad

- 2 Shefford  
Cream  
Cheeses
- 1 teaspoon  
gelatine
- 2 tablespoons  
cold water
- 1 cup crushed  
pineapple
- 3 tablespoons  
mayonnaise
- ½ cup cream
- Salt
- Lettuce

Soak gelatine in cold water and melt over boiling water. Cool. Add to pineapple and juice. Add few grains of salt. Add CREAM CHEESE which has been previously pressed through a sieve. Add mayonnaise. Fold in whipped cream. Turn into mould and chill until firm in refrigerator. Serve on lettuce, garnish as desired. Serves 4.

## Vegetable and Cream Cheese Salad

- 2 Shefford  
Cream  
Cheeses
- 1 teaspoon  
gelatine
- 2 tablespoons  
cold water
- ¼ teaspoon salt
- Green pepper
- ½ cup cucumber
- 2 tablespoons  
pimiento
- ½ cup nut meats
- ½ cup  
mayonnaise
- ½ cup cream
- Lettuce

Soak gelatine in cold water five minutes, and dissolve over boiling water. Beat mixture into mayonnaise. Add chopped cucumber, pimiento, green pepper, and salt. Put CREAM CHEESE through a sieve, and add. Mix in chopped nuts and lastly whip and fold in cream. Turn into mold. Place in ice box until set. Serve on lettuce leaves. Serves 6.

## ★ SHEFFORD CHEESE RECIPES ★

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### Stuffed Monkeys

Roll pastry in oblong sheets. Place one sheet of pastry in buttered cookie tin. Brush it lightly with melted butter. Mix sugar and almonds or almond paste. Spread. Cover with another sheet of pastry. Bake in an oven at 400° F. ten minutes. When cool, cut in squares.

**Cream Cheese Pastry**  
1 cup brown sugar  
½ pound grated almonds  
Butter

### Nut and Fruit Whirls

Roll pastry in oblong sheets. Brush lightly with melted butter. Chop nuts and fruit very fine. Spread on pastry. Sprinkle with brown sugar. Roll like Jelly Roll. Cut in half inch slices and place cut side down on buttered cookie sheet. Bake about 10 minutes in an oven 400° F.

**Cream Cheese Pastry**  
½ cup nuts  
½ cup raisins  
¼ cup candied orange peel  
¼ cup citron  
⅔ cup brown sugar  
Butter

### Cream Cheese and Almond Eggs

Cut eggs in halves lengthwise. Carefully remove yolks. Mix yolks, salt, cream and CREAM CHEESE to paste. Add a quarter cup chopped almonds. Use mixture to fill cavities from which yolks were removed. Any remaining paste may be used for tiny balls. Serve on lettuce. Serves 6.

**Shefford Cream Cheese**  
6 hard cooked eggs  
Toasted almonds  
¼ cup cream  
½ teaspoon salt  
Lettuce

### Green Pepper Salad

Remove stem and seeds from green pepper without breaking it. Mash cheese with cream, add salt. Fill pepper firm with mixture. Cut in ⅛ inch crosswise slices, forming trefoils. Arrange with petals of carefully peeled oranges and grapefruit on lettuce leaf. Serve with mayonnaise or French dressing. Serves 6.

1 Shefford Cream Cheese  
1 large green pepper  
Cream  
⅛ teaspoon salt  
2 oranges  
1 grapefruit  
Lettuce  
Mayonnaise

## Apple Turnovers

**Cream Cheese  
Pastry  
Applesauce  
Milk**

Roll pastry and cut in four inch squares. On each, place a tablespoon of very thick applesauce and moisten edges of pastry. Fold in triangular shape. Brush with milk. Bake about fifteen minutes in an oven at 400° F.

## Cheese and Jam Tarts

**Cream Cheese  
Pastry  
2 Shefford  
Cream  
Cheeses  
½ cup cream  
1 glass red  
raspberry  
jam**

Bake puff paste shells using CREAM CHEESE PASTRY recipe. Beat cream stiff, add broken pieces of cheese slowly. Partly fill shells with mixture, cover with jam. Instead of pastry shells, sherbet glasses may be used.

## Anchovy Paste Sandwiches

**1 Shefford Cream  
Cheese  
Anchovy paste  
Bread, butter**

Mix well together SHEFFORD CREAM CHEESE and contents of one small jar anchovy paste, and spread between thin slices of bread and butter.

## Ginger Canapés

**1 Shefford Cream  
Cheese  
Cream  
Candied ginger  
Candied  
cherries  
Toast**

Blend CREAM CHEESE with enough cream to soften. Spread over rounds of toast. Sprinkle with finely chopped ginger and garnish with candied cherries or violets.

## Layer Sandwiches

**1 Shefford Cream  
Cheese  
Brown bread  
White bread**

Cut and butter slices from loaves of Boston brown bread and white bread. Spread liberally with CREAM CHEESE, then place four slices of bread one on top of the other, alternating the brown and white. Trim off crusts and cut in narrow sandwiches.



## Cucumber Cream Cheese Sandwich

Break CREAM CHEESE in bowl with fork. Add cream slowly until mixture is fluffy. Chop cucumber, pepper, onion and celery. Add. Season. Mix thoroughly. Use as sandwich filling. Makes about four dozen sandwiches.

4 Shefford  
Cream  
Cheeses  
½ pint heavy  
cream  
1 cucumber  
1 green pepper  
1 slice onion  
1 stalk celery  
1 teaspoon salt  
¼ teaspoon  
pepper

## Crab Meat Christine

Heat tomato soup. Flake crab meat and add. Add salt and a pinch of baking soda. Break CREAM CHEESE and add. Stir thoroughly while heating—but do not boil. Serve on fresh toast or in ramekins. Serves 4.

1 Shefford  
Cream  
Cheese  
1 can tomato  
soup  
1 can crab meat  
¼ teaspoon salt  
Toast

## Tomato Cream Salad

Soak gelatine in cold water five minutes. Heat soup, add a pinch of baking soda. Add cream cheese, broken in pieces. Stir until melted. Remove from fire. Add gelatine mixture. Add mayonnaise and mix all thoroughly. Put in mold and chill in refrigerator until firm. Serve on lettuce. Serves 6.

1 Shefford  
Cream  
Cheese  
1¼ tablespoons  
gelatine  
½ cup cold  
water  
1 can condensed  
tomato  
soup  
Baking soda  
1 cup mayon-  
naise

## English Chutney Sandwiches

Soften cheese with cream. Chop chutney fine. Add to mixture, spread between thin slices of bread. Cut into fancy shapes.

1 Shefford Cream-  
Cheese  
2 tablespoons  
English  
chutney  
Heavy cream  
Bread

## Pear and Cheese Salad

1 Shefford  
Cream  
Cheese  
1 teaspoon  
lemon juice  
 $\frac{1}{8}$  teaspoon  
paprika  
1 teaspoon oil  
2 teaspoons  
Worcester-  
shire  
 $\frac{1}{8}$  teaspoon salt  
 $\frac{1}{4}$  cup walnut  
meats  
6 halves canned  
pears  
Lettuce

Mash SHEFFORD CREAM CHEESE. Add lemon juice, salt, paprika, oil, Worcestershire. Chill, add chopped walnut meats. Roll in balls. Arrange pears on lettuce, place ball in center. Serve with French dressing. Be sure this salad is very cold. Serves 6.

This is a very tasty salad that never fails to arouse compliments.

## Strawberries Devonshire

1 Shefford  
Cream  
Cheese  
 $\frac{1}{2}$  cup cream  
 $\frac{1}{4}$  teaspoon salt  
1 quart  
strawberries  
Fruit sugar

Clean berries. Chill. Mix CREAM CHEESE, salt, and cream until light. When ready to serve, sprinkle berries with sugar. Cover with cheese and cream mixture. Serve immediately. Serves 6.

## Fig Supreme

2 Shefford  
Cream  
Cheeses  
 $\frac{1}{2}$  cup cream  
Preserved figs

Beat cream stiff, add pieces of cheese. Whip until smooth. Partly fill a sherbet glass with cheese mixture and add three skinless figs and a tablespoon of fig syrup. Serve cold. Serves 6.

## Cheese and Tomato Sandwiches

1 Shefford Cream  
Cheese  
Tomatoes  
Sliced Bread  
Cream

Cut bread with round cutter the same size as sliced tomatoes. Soften cheese with a little cream. Spread on rounds of bread, place a slice of tomato and cover sandwich. Serve cold.

## Orange Cheese Sandwich Salad

Peel oranges and slice each in six slices. Mix CREAM CHEESE with mayonnaise. On individual salad plates, on lettuce leaf, place an orange slice. Cover with layer of cheese. Cover with another orange slice. Decorate with jelly. Serves 6.

*(This recipe was tested, tasted, and approved by Good Housekeeping Institute.)*

1 Shefford  
Cream  
Cheese  
2 tablespoons  
mayonnaise  
2 large oranges  
Lettuce  
Red jelly

## Waffles, Jam and Cheese

Mix CREAM CHEESE and cream in bowl. Prepare waffles. Place one waffle on service plate, spread with CREAM CHEESE mixture. Cover with another waffle so that intersection is directly above first waffle. Run sharp knife through four intersections but do not separate. Spread strawberry jam on top. Serve at once. Serves 6.

2 Shefford  
Cream  
Cheeses  
 $\frac{1}{3}$  cup cream  
1 glass straw-  
berry jam  
Waffles

## Peaches with Whipped Cheese

Drain peaches and chill them. Break cream cheese with fork in bowl and add liquid from peaches, a little at a time, until mixture is consistency of heavy whipped cream. Arrange peaches on lettuce leaves, hollow side up and fill with whipped cheese. Serves 6.

Canned pears or apricots are excellent when used in the same way.

1 Shefford Cream  
Cheese  
1 can peaches  
Lettuce

## Rose Canapés

Mix cheese with cream until well softened. Put in small pastry bag, and shape on unsweetened crackers in form of roses. Then sprinkle minced olives over the cheese. Serve cold, on lettuce leaf.

1 Shefford  
Cream  
Cheese  
 $\frac{1}{4}$  cup cream  
Minced olives  
Crackers  
Lettuce

## Valentine Salad

- 2 Shefford Cream Cheeses
- 1 teaspoon gelatine
- 2 tablespoons cold water
- 1 cup heavy cream, whipped
- Jelly

Soak gelatine in cold water about five minutes, and dissolve over boiling water. Put CREAM CHEESE through sieve. Add the melted gelatine mixture. Fold in whipped cream. Pour in individual heart shaped molds. Put in refrigerator for a few hours. When ready, turn on crystal plates and serve with currant and raspberry jelly. Serves 6.

## Spinach and Cream Cheese Salad

- 1 Shefford Cream Cheese
- $\frac{3}{4}$  cup cooked spinach
- 4 hard cooked eggs
- 1 tablespoon mayonnaise

Press through a fine sieve drained spinach, the CREAM CHEESE and egg-yolks. Beat until smooth. Add mayonnaise. Shape into small balls. Serve on lettuce. Press egg-whites through sieve to decorate. Serves 4.

## Raisin or Walnut Sandwiches

- 1 Shefford Cream Cheese
- 1 tablespoon raisins, chopped
- 1 teaspoon horseradish
- Brown bread

Soften cheese with cream, add chopped raisins and freshly grated horseradish. Spread between buttered slices of brown bread.

For variety, use one-fourth cup walnut meats, chopped, and two tablespoons sour cream in place of raisins and horseradish.

## Stuffed Celery

- 1 Shefford Cream Cheese
- 1 tablespoon Cream
- $\frac{1}{8}$  teaspoon salt
- 2 teaspoons Worcestershire
- Parsley
- Celery
- Paprika

Place celery stalks for one hour in cold water. Dry. Mix CREAM CHEESE, cream, Worcestershire, salt, chopped parsley. Stuff celery stalks. Sprinkle filling with paprika. Chill thoroughly.





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CHEESE RECIPES