

Shefford  
**CHEESE**  
RECIPES

SHEFFORD CHEESE COMPANY, INC.  
SYRACUSE, N. Y.      JERSEY CITY, N. J.  
GREEN BAY, WIS.

Compliments of  
VICTORY CHAIN STORES, Inc.



SHEFFORD  
CHEESE  
RECIPES

*101 ways to prepare dishes for luncheon,  
dinner, afternoon tea, picnics and parties,  
with SHEFFORD SNAPPY CHEESE, SHEFFORD  
CREAM CHEESE and other SHEFFORD Products.*

BY

HENRIETTE de BRUIN



SHEFFORD CHEESE CO., INC.  
SYRACUSE, N. Y.      JERSEY CITY, N. J.  
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# SHEFFORD CHEESE RECIPES

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## SHEFFORD SNAPPY CHEESE

is purest Cheddar Cheese in its finest form, prepared for convenient use by the housewife and cook. It never hardens. Simply break it apart with a fork, or run it through a ricer for cooking. Spread it for sandwiches. Mold it into fancy shapes for garnishing or cut it for salads or for pie. SHEFFORD SNAPPY CHEESE cooks readily. It can be used in a great many dishes where the flavor and food value of cheese is desired. One SHEFFORD SNAPPY CHEESE is the equivalent of a half cup of grated cheese and may be used in the same proportion in recipes not given in this booklet. SHEFFORD SNAPPY CHEESE is sold in round tin foil packages only. Unlike many other package cheese products, SHEFFORD SNAPPY CHEESE is not cooked or processed in packaging—therefore it retains the maximum of Vitamin and food value. Keep in mind there is only one "Snappy Cheese"—SHEFFORD SNAPPY CHEESE.

## SHEFFORD CREAM CHEESE

is a delicious, appetizing product with a high food content. It is a splendid stimulant to good digestion and can be served generously as a spread for bread or in many special dishes, such as salads, sandwiches and desserts. It can be served with fruit or cereals at breakfast and in cooking many recipes. It is sold in plainly marked tin foil packages.

## SHEFFORD SWISS CHEESE

is a particularly delicious food, especially packed for serving with pie, or salad, or as an extra course at dinner. It smacks of the taste of finest Swiss Gruyere—flavorful and delicious. Six pie shaped packages wrapped in foil in a round flat box.

## SHEFFORD CHEESE RELISH

is a spread for Sandwiches or crackers. Can be used too, with mayonnaise as a salad dressing.

# SHEFFORD CHEESE RECIPES

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## SHEFFORD LIMBURGER CHEESE

in jars is a zestful spread for crackers or rye bread. Made from the choicest Limburger and packed in glass. Spreads easily without waste.

## SHEFFORD AMERICAN CHEESE

a blended prepared cheese, made of finest quality ingredients. Packed in 4 oz. and 8 oz. packages and in five pound loaves. Delicious for sandwiches or for table service. Several varieties: Plain American, Pimiento, Olive Pimiento, and American Swiss.

## SHEFFORD MAYONNAISE

backed by the reputation of this long established company, SHEFFORD MAYONNAISE can be depended upon for fine quality. It is made of choice oils, selected eggs and well blended spices. Made on the same base, SHEFFORD SANDWICH SPREAD is rich in special pickle content.

## THE SHEFFORD CHEESE COMPANY

throughout its history has been affiliated with Kingan & Co. of Indianapolis, Ind., one of the pioneer American Packing Houses. The name Kingan always has been associated with finest quality products, such as Hams, Bacon, and other Smoked and Fresh Meats. Now the Kingan label, too, will identify prepared chicken (packed in glass containers) truly a fine quality product.

The Shefford Cheese Company was a pioneer in manufacturing trade marked package cheese. It has maintained excellent quality, always. Be sure you get the best by getting the original—"SHEFFORD."

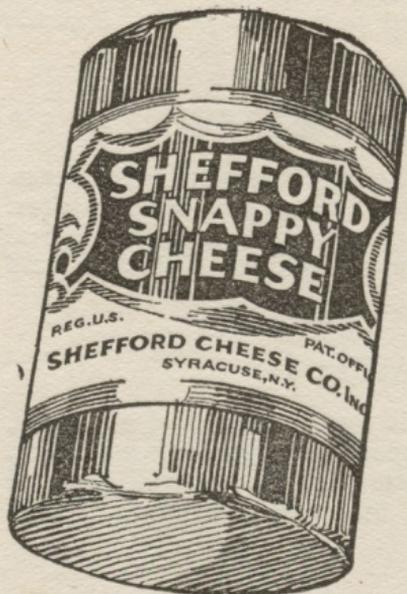
SHEFFORD CHEESE COMPANY, INC.

# SHEFFORD CHEESE RECIPES

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## Shefford Snappy Cheese Sauce



There are many dishes with which a white sauce or cream sauce can be used and every good cook has her favorite recipe for such a sauce.

We are pleased to offer here a new recipe for a sauce with all the qualities of the cook's own preparation, plus the piquancy and flavor that comes with the addition of SHEFFORD SNAPPY CHEESE.

A number of the recipes included in this book call for SHEFFORD SNAPPY CHEESE SAUCE and to avoid its repetition in each instance, reference is made to this page.

SHEFFORD SNAPPY CHEESE SAUCE can be used in many ways not indicated in these recipes. It can be used wherever an ordinary white sauce or cream sauce has been used before, on meats, fish or vegetables. It is easy to make, with this recipe or with your own white sauce directions, but you should be sure, always, to use the original SHEFFORD SNAPPY CHEESE.

### THE RECIPE:

- 1 Snappy Cheese
- 1 tablespoon  
butter
- 1 tablespoon  
flour
- $\frac{1}{2}$  teaspoon salt
- 1 cup milk

Warm butter, blend with flour and salt. Stir till smooth. Add milk. Boil two minutes after it is thick, then add cheese, broken in pieces. Keep hot until cheese has melted, but do not boil again. Use double boiler. Makes about a cup and a half of sauce.

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## Shefford Cheese Hors d' Oeuvres

Slice bread thin, remove crusts and cut in fancy shapes. Then spread with the various types of cheese. Slice two or three hard boiled eggs with an egg slicer, place each slice on a buttered bread round, and top with mayonnaise. Some eggs should be split lengthwise, the yolks mixed with a little SHEFFORD CREAM CHEESE or SNAPPY CHEESE, and refilled in the egg whites. Spread crackers with mayonnaise and decorate with olives. Stalks of celery may be filled with a combination of SHEFFORD ROQUEFORT and SHEFFORD CREAM CHEESE. Make cheese balls of SHEFFORD CREAM CHEESE and SNAPPY CHEESE and a little cream to soften; Mix well, shape and roll in paprika. Sliced tomatoes, cucumber, parsley or lettuce will add color to a most delicious cheese hors d'oeuvres.

Shefford—  
Snappy Cheese  
Cream Cheese  
Cream Pimiento  
Cheese  
Cheese Relish  
Limburger  
Cheese  
Swiss Cheese  
Roquefort  
Shefford  
Mayonnaise  
Bread  
Crackers  
Eggs

## Goldenglow Sandwiches

Blend cheese with 4 tablespoons of butter, the unbeaten white of egg and 1 tablespoon of cream. Spread on slices of bread. Place in buttered tin in hot oven. When cheese melts put under flame to brown. Serve immediately.

2 Snappy Cheese  
Butter  
White of egg  
Cream  
Sliced bread

## Ham Canapes — Hot

Cut bread into circles and toast. Mix the minced Ham into a paste, thinning with cream as needed. Spread over toast. Dot with SHEFFORD SNAPPY CHEESE and paprika. Brown in quick oven.

1 Snappy Cheese  
1 cup Kingan's  
boiled ham  
1/4 cup cream  
Sliced bread  
Paprika

# SHEFFORD CHEESE RECIPES

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## Open Sardine Sandwich

Snappy Cheese  
Butter  
Sardines  
Sliced bread

Soften SNAPPY CHEESE with 2 tablespoons butter. Cut bread with round cutter. Spread with cheese mixture. Place sardine on each. Broil quickly under flame and serve hot.

## Airie Rolls

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

Blend two kinds of cheese with cream. Remove crust and cut bread into thin slices the length of the loaf. Spread cheese and roll as for Jelly Roll. Slice roll into half inch slices and toast quickly on both sides.

## Cheese Bits

½ Snappy Cheese  
2 tablespoons  
butter  
4 tablespoons  
flour  
3 egg whites  
Salt

Blend melted butter with flour and salt. Work in SNAPPY CHEESE and fold in stiff egg whites. Drop bits on greased tin and bake in moderate oven. Serve hot with salad.

## Cheese Balls

1 Snappy Cheese  
1 egg  
½ cup bread  
crumbs  
1 teaspoon  
butter  
½ teaspoon salt  
Worcestershire

Mix crumbs with butter and SNAPPY CHEESE. Add seasoning and egg, well beaten. Shape in balls, and fry in hot fat or oil. Drain on brown paper, and serve hot.

## Toasted Cheese Strips

1 Snappy Cheese  
Cream  
Whole wheat  
bread

Toast finger lengths of whole wheat bread. Spread thickly with SNAPPY CHEESE, softened with cream. Serve hot as an appetizer.

# SHEFFORD CHEESE RECIPES

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## Snappy Rarebit

Cut the cheese into dice, and put with 1 cup of milk into pan, and heat until cheese melts. Then add the eggs beaten light. Season. Stir and cook until thick. Serve on hot slices of buttered toast.

2 Snappy Cheese  
1 cup milk  
2 eggs  
 $\frac{1}{2}$  teaspoon salt  
Buttered toast

## Bean Rarebit

Mash one cup of baked beans and heat with milk and one tablespoon butter in chafing dish. Add SNAPPY CHEESE and season to taste. When Cheese has melted, serve on hot buttered toast.

1 Snappy Cheese  
Baked beans  
 $\frac{1}{2}$  cup milk  
Butter  
Salt, mustard  
Toast

## Sardine Rarebit

Bone the Sardines. Beat the eggs until light. Heat the SNAPPY CHEESE with one tablespoon butter, one tablespoon prepared mustard, one cup cream, dash of paprika, tabasco and pinch of salt. Add the Sardines and eggs and cook until thick. Serve on hot buttered toast.

2 Snappy Cheese  
6 sardines  
2 eggs  
Butter  
Cream  
Salt, paprika  
Mustard  
Tabasco sauce  
Toast

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## Snappy Tomato Toast

- 2 Snappy Cheese  
1 can Campbell  
tomato soup  
Toast
- Heat tomato soup in pan to boiling point. Add SNAPPY CHEESE. When cheese is melted, pour over hot toast. Serve very hot.

## Snappy Cheese Dream

- 1 Snappy Cheese  
4 slices bread  
Butter  
Paprika
- Arrange thick slices of bread in baking pan; toast one side under gas flame. Spread other side with SNAPPY CHEESE. Toast under hot flame. When cheese has melted dot top lightly with butter and serve hot.

## Minnie Haskins Sandwich

- 1 Snappy Cheese  
1 egg  
Worcestershire  
Kingan's  
Bacon  
Bread
- Melt cheese slightly, and mix with table-  
spoon Worcestershire sauce and thor-  
oughly beaten egg. Toast two slices  
bread on one side only. Spread mixture  
on untoasted side of bread. Place two  
strips of partly broiled bacon over cheese  
and place under flame until cheese is  
melted. Serve hot.

## Snappy Cheese Squares

- 1 Snappy Cheese  
1 cup bread flour  
2 teaspoons  
baking  
powder  
 $\frac{1}{2}$  teaspoon salt  
1 tablespoon  
shortening  
 $\frac{1}{2}$  cup milk  
Butter  
Paprika
- Sift flour, baking powder, salt. Add  
shortening and milk, enough to make  
mixture that will spread. Fill small  
buttered dripping pan, making mixture a  
scant half inch thick. Dot with butter.  
Put SNAPPY CHEESE through sieve on top  
of bread mixture. Sprinkle with paprika.  
Bake 20 minutes in hot oven. Cut in  
squares. Serve at once.

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## Cheese Fingers

Mix dry ingredients. Add SNAPPY CHEESE and beaten egg. Mix well with enough milk to make stiff dough. Roll out on floured board to  $\frac{1}{4}$  inch thickness. Cut into strips 5 inches long and  $\frac{1}{4}$  inch wide. Bake in hot oven 15 minutes.

1 Snappy Cheese  
1 cup flour  
1 egg  
1 teaspoon  
    baking  
    powder  
Milk  
 $\frac{1}{2}$  teaspoon salt

## Snappy Cheese Gingerbread

Rub SNAPPY CHEESE through sieve or ricer. Mix with sugar. Add molasses and mix thoroughly. Sift dry ingredients together and add to mixture alternately with  $\frac{3}{4}$  cup water, until entire batter has been thoroughly blended. Bake in buttered tin.

1 Snappy Cheese  
1 cup molasses  
 $\frac{1}{2}$  cup sugar  
2 cups flour  
1 teaspoon soda  
 $\frac{1}{2}$  teaspoon salt  
2 teaspoons  
    ginger  
 $\frac{1}{2}$  teaspoon  
    cinnamon

## Cheese, Ham and Chicken Pie

Roll pastry dough thin and line a pudding dish. Fill with diced Kingan's ham, chicken and onion. Pour over this the SNAPPY CHEESE SAUCE. Cover dish with pastry. Wet edges, press down, trim. Make slits in top for steam to escape. Sprinkle with paprika. Bake till brown.

Snappy Cheese  
Sauce (See  
Page No. 4)  
1 cup ham  
1 cup chicken  
1 teaspoon  
    minced onion  
Pastry dough  
Paprika

## Cheese Pancake

Beat the eggs very lightly and mix with cooked noodles or rice. Add one gill of cream and season to taste. Break SNAPPY CHEESE into small bits and mix thoroughly. Bake in flat pan for 25 minutes. Serve with hot tomato sauce or with fresh mushroom sauce.

2 Snappy Cheese  
3 eggs  
 $\frac{1}{2}$  cup noodles or  
    rice, cooked  
1 gill cream  
Salt  
Tomato sauce

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## Omelet a L'Italienne

- 1 Snappy Cheese
- Butter
- 1 tablespoon onion
- 1 tablespoon green pepper
- 2 tablespoons tomato
- 4 eggs
- ½ teaspoon salt

Cook in sauce pan for five minutes the two tablespoons butter, onion, green pepper, and canned tomato. Do not brown. Beat eggs very light, add SHEFFORD SNAPPY CHEESE cut fine. Season. Melt two tablespoons butter in frying pan and add eggs. When brown on underside, turn, pour over it the cooked ingredients, fold on hot platter, and serve.

## Egg Cutlets

- 1 Snappy Cheese
- 4 tablespoons butter
- 6 tablespoons flour
- 1 cup milk
- 1 teaspoon dry mustard
- Salt
- 2 hard boiled eggs
- 1 raw egg
- Bread crumbs

Melt butter, add flour, stir and cook for two minutes. Add SNAPPY CHEESE creamed with milk, and cook until smooth. Season. Add hard boiled eggs cut fine, and allow to cool. When cold form into cutlets, roll in batter of flour, beaten egg and bread crumbs, and fry golden brown in deep fat.

## Ham Meringue

- 1 Snappy Cheese
- 6 slices bread
- 1½ cups ham
- 6 eggs
- ½ cup milk
- 3 teaspoons butter
- Paprika

Spread bread with SNAPPY CHEESE. Place in flat baking dish. Cover with minced Kingan's Boiled ham and milk. Separate eggs carefully, keeping yolks whole. Beat whites stiff and cover ham with them. Make depression above center of each slice. Put in it ½ teaspoon butter. Drop yolk carefully in hollow. Sprinkle with paprika. Cook in moderate oven till white is a delicate brown and yolk is set. Serve at once.

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## Goldenrod Cheese Omelet

Beat yolks of eggs until lemon colored. Add milk, salt. Put cheese through sieve, add. Fold in stiffly whipped egg whites. Turn into hot omelet pan containing melted butter. Cook over moderate heat until well risen and firm. Turn. Cook a minute or two longer and serve on hot platter.

1 Snappy Cheese  
4 eggs, separated  
4 tablespoons  
milk  
 $\frac{1}{2}$  teaspoon salt  
Butter

## Cheese Eggs in Cases

Place two strips of Kingan's bacon in each compartment in muffin tin to form a case for egg. Drop in egg, dust with salt, pepper and sifted bread crumbs. Sprinkle with broken pieces of SNAPPY CHEESE. Set in oven and let cook until set. Serve on freshly made toast.

1 Snappy Cheese  
6 eggs  
12 slices bacon  
1 teaspoon salt  
 $\frac{1}{4}$  teaspoon  
pepper  
Bread crumbs  
Toast

## Florence Shirred Egg

Grease shallow baking dish. Spread slices of bread with cheese. Place flat in dish. On each slice break an egg. Cover with strip of Kingan's lean bacon. Sprinkle with paprika. Bake in moderate oven under flame till whites are set, cheese melted and bacon is done. Serve in same dish at once.

1 Snappy Cheese  
6 slices bread  
6 eggs  
6 strips Kingan's  
bacon  
Paprika

## Scalloped Cheese

Remove crust from bread, butter, and put in buttered baking dish. Cover with mashed SNAPPY CHEESE and season. Beat eggs, mix with milk, then pour over bread and cheese. Bake in hot oven.

1 Snappy Cheese  
4 slices bread  
Butter  
Salt  
4 eggs  
3 cups milk

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## Eggs Florentine

- 1 Snappy Cheese
- 2 cups spinach
- 4 eggs
- Butter
- Salt

Heat left over chopped spinach with a little melted butter or cream. Spread a thin layer of the spinach in buttered ramekins, and dot with SNAPPY CHEESE. Break fresh eggs into the dishes, season with a little salt, cover with a little of the spinach, and cook in a very moderate oven from 5 to 8 minutes.

## Scotch Soufflé

- 2 Snappy Cheese
- 1 quart bread  
crumbs
- 1 egg
- 1 pint milk
- Salt, pepper

Arrange in alternate layers in baking dish, bread crumbs and SNAPPY CHEESE. Mix well beaten egg, milk, salt and pepper, and pour over bread and cheese. Let stand one hour and bake from 15 to 20 minutes in moderate oven.

## Corn Pudding au Gratin

- 1 Snappy Cheese
- 1 pint milk
- 1 can corn
- 2 eggs
- Salt
- Sugar
- Butter
- Bread crumbs

Cut SNAPPY CHEESE fine and mix with canned corn. Add milk, beaten eggs, 1 teaspoon salt, 1 heaping tablespoon sugar and 2 tablespoons butter. Butter a baking dish, pour in the corn, sprinkle top with bread crumbs and bake in quick oven.

## Snappy Carrot Salad

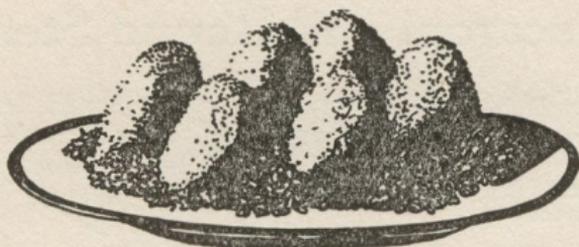
- 1 Snappy  
Cheese
- 1½ cups carrots
- ½ cup raisins
- 2 red apples
- Shefford  
Mayonnaise
- Water Cress

Mix finely grated carrots and raisins with two tablespoons Shefford mayonnaise. Mold in six balls. Cut apples into six slices and arrange on individual plates. Place a ball on each slice. Cover balls with SNAPPY CHEESE put through sieve. Garnish with water cress. Serve with mayonnaise.

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## Chicken and Cheese Croquettes

Mix cooked chicken with  $\frac{1}{4}$  cup cracker crumbs, onion, salt and 1 cup of SNAPPY CHEESE SAUCE. Shape croquettes and coat with more cracker crumbs. Fry in hot fat and drain on brown paper. Serve hot with SNAPPY CHEESE SAUCE. This recipe can be used with Kingan's Boiled Ham, chopped fine.

Snappy Cheese  
Sauce (See  
Page No. 4)  
2 cups diced  
chicken  
Cracker  
crumbs  
 $\frac{1}{2}$  teaspoon salt  
1 teaspoon onion

## Nut and Cheese Roast

Mix SNAPPY CHEESE with chopped nuts, lemon juice, bread crumbs and seasoning. Melt one tablespoon butter and mix with chopped onion. Cook two minutes and add to cheese mixture. Form in loaf shape and brown in moderate oven.

1 Snappy Cheese  
Butter  
1 onion  
1 cup nuts  
1 lemon  
1 cup bread  
crumbs  
Salt, pepper

## Scallopini

Wipe veal steak dry with cloth. Dip in flour. Salt lightly. Brown quickly in butter on both sides in frying pan and fry slowly until tender. Just before serving place on pyrex platter, sprinkle top with SNAPPY CHEESE broken in pieces and place under flame until cheese melts. Serve at once.

1 Snappy Cheese  
1 veal steak  
Butter  
Flour  
Salt

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## Macaroni and Round Steak

- 1 Snappy Cheese
- 1 lb. round steak
- ½ package macaroni
- ½ can tomatoes
- Butter
- 2 onions
- Salt, pepper
- ½ cup bread crumbs

Break macaroni into small lengths and boil 20 minutes. Drain and put into casserole with one tablespoon butter. Put steak and onions through food chopper and put in casserole. Add SNAPPY CHEESE, tomatoes, bread crumbs, seasoning and 2 tablespoons melted butter. Bake in moderate oven 1 hour.

## Veal and Cheese Ragout

- 2 Snappy Cheese
- 2 lbs. lean veal
- Butter
- 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 to the meat one quart boiling water, salt and pepper. Cook slowly for two hours, then add tomatoes and cook 30 minutes longer. Have macaroni cut into small pieces. Add SNAPPY CHEESE. Heat all together, but do not boil.

## Ham Timbales

- Snappy Cheese Sauce (See Page No. 4)
- Chopped ham
- 2 eggs
- Bread crumbs
- ½ teaspoon salt
- Paprika
- 1½ cups milk

Mix one cup Kingan's Boiled Ham, chopped fine, one-quarter cup bread crumbs, and seasoning, and stir into beaten eggs and milk. Pile into buttered timbale cups, set in baking pan. Surround cups with boiling water and cook until timbales are firm. When cooked, remove timbales from mold with sharp knife. Cover with SNAPPY CHEESE SAUCE and serve hot.

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## Oyster Bisque

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.

- 1 Snappy Cheese
- 1 pint oysters
- $\frac{1}{4}$  cup celery
- 1 teaspoon onion
- 2 cups milk
- 2 tablespoons butter
- 2 tablespoons flour
- $\frac{1}{2}$  teaspoon salt
- 1 egg

## Oyster Cheese Pudding

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. Bake in hot oven about twenty minutes.

- 1 Snappy Cheese
- 1 dozen oysters
- $\frac{1}{2}$  teaspoon salt
- Pepper
- Paprika
- 4 eggs
- 3 cups milk
- 4 slices of bread
- Butter

## Lobster au Gratin

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.

- 1 Snappy Cheese
- 1 large can lobster
- 3 tablespoons butter
- $\frac{1}{2}$  cup flour
- 2 cups milk
- 2 eggs
- $\frac{1}{2}$  lemon (juice)
- Worcestershire
- Salt, pepper and paprika

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## Fish Baked with Cheese

- 1 Snappy Cheese
- 1 3-lb. fish
- 1 cup bread crumbs
- 2 tablespoons butter
- Parsley
- Minced onion
- Worcestershire Milk

Mix the bread crumbs, melted butter, 2 tablespoons of hot milk, minced parsley,  $\frac{1}{2}$  teaspoon 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 2 cups of milk around the fish and bake slowly for 45 minutes. Baste frequently. Remove carefully to hot plate, strain sauce from pan over the fish and serve at once.

## Creamed Salmon and Cheese

- Snappy Cheese Sauce (See Page No. 4)
- large flat can of salmon

Place the unopened can of salmon in saucepan with cold water, and let come gradually to a boil and simmer for fifteen minutes, open the can and serve salmon on a hot platter. Pour liquid from the can into the SNAPPY CHEESE SAUCE and season to taste. When well mixed and hot, pour the sauce over the salmon and serve.

## Halibut Maxine

- 1 Snappy Cheese
- Large halibut steak
- 1 medium can tomatoes
- $\frac{1}{2}$  teaspoon salt
- 2 tablespoons butter
- Flour

Wipe dry one large halibut steak about  $\frac{1}{2}$  inch thick. Sprinkle with salt and flour. Place with butter in flat pan or on pyrex plate. Brown fish quickly on one side under broiler and turn. Pour tomatoes around fish in pan. Cook under broiler twenty minutes. Just before serving sprinkle SNAPPY CHEESE, broken in pieces, on top of fish and let melt. Serve immediately.

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## Scalloped Codfish with Cheese

Flake 3 cups cold boiled codfish and put into buttered baking dish. Cover with SNAPPY CHEESE SAUCE. Sprinkle bread crumbs over top. Dot with butter. Bake until golden brown. Serve hot.

Snappy Cheese  
Sauce (See  
Page No. 4)  
Boiled  
codfish  
Butter  
Bread crumbs

## Fried Flounders and Cheese Sauce

Squeeze the lemon juice, scrape the onion and sprinkle salt and pepper over the fillets; coat with fine soft bread crumbs, dip in beaten egg diluted with 2 table-  
spoons milk, and then again coat with crumbs. Fry in hot butter, and drain on brown paper. Serve SHEFFORD SNAPPY CHEESE SAUCE in separate dish.

Snappy Cheese  
Sauce (See  
Page No. 4)  
8 fillets flounder  
 $\frac{1}{2}$  lemon  
1 small onion  
Bread crumbs  
Salt, pepper  
1 egg  
Milk  
Butter

## Crab Meat a la Maryland

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. Set in very hot oven and brown under flame.

Snappy Cheese  
Sauce (See  
Page No. 4)  
 $1\frac{1}{4}$  cups flaked  
crab meat  
2 egg yolks  
Bread crumbs  
Paprika

## Potato Apples

Mix SNAPPY CHEESE, cream, egg yolks, salt and hot riced potato. Shape like small apples, roll in flour. Dip in whole egg beaten and sifted crumbs. Fry in hot fat. Drain on brown paper and stick clove in both stem and blossom end of apple. Serve hot. May be used for a hot salad served on lettuce leaves.

1 Snappy Cheese  
2 tablespoons  
cream  
2 egg yolks  
 $\frac{1}{2}$  teaspoon salt  
2 cups potatoes  
1 whole egg  
Flour  
Bread crumbs

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## Snappy Potato Puff

- |                      |  |
|----------------------|--|
| 2 Snappy Cheese      | To mashed potatoes, add milk, mashed       |
| 3 cups mashed potato | SNAPPY CHEESE, and yolks of eggs, well     |
| 1 cup milk           | beaten, butter and seasoning. Fold in      |
| 3 eggs               | egg whites, beaten stiff; pile in buttered |
| 3 tablespoons butter | baking dish. Bake in moderate oven until   |
| 1 teaspoon salt      | puffy and brown.                           |

## Snappy Lyonnaise Potatoes

- |                      |   |
|----------------------|---|
| 1 Snappy Cheese      | Slice onion and fry in butter until deli- |
| 1 onion              | cate brown; add potatoes cut in cubes.    |
| 2 cups boiled potato | Season. When brown on under side,         |
| ½ teaspoon salt      | sprinkle with broken pieces of SNAPPY     |
| Cayenne              | CHEESE; fold over, cook three minutes,    |
| Butter               | turn on hot platter.                      |

## Broccoli with Snappy Cheese

- |                 |                                      |
|-----------------|--------------------------------------|
| 1 Snappy Cheese | Chop broccoli. Put in double boiler. |
| 2 cups broccoli | Add SNAPPY CHEESE broken in pieces.  |
|                 | When thoroughly heated, serve. Lima  |
|                 | Beans or any green vegetable may be  |
|                 | heated the same way.                 |

## Corn in Tomato Cases

- |                   |   |
|-------------------|---|
| 1 Snappy Cheese   | Mix SNAPPY CHEESE, corn, salt and       |
| 6 tomatoes        | pepper. Remove tomato centers. Fill     |
| 1 cup stewed corn | with corn mixture. Cover lightly with   |
| ½ teaspoon salt   | buttered crumbs. Set in buttered baking |
| ¼ teaspoon pepper | dish. Bake in moderate oven until       |
| Buttered crumbs   | tomato cases are tender.                |

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## Cauliflower au Gratin

Boil Cauliflower until soft in salted water. Drain, place in baking dish or on pyrex platter, cover with SNAPPY CHEESE SAUCE. Sprinkle with bread crumbs and paprika. Brown in moderate oven.

Snappy Cheese  
Sauce (See  
Page No. 4)  
1 Cauliflower  
Bread crumbs  
Paprika

## Baked Rice and Cheese

Melt 2 tablespoons butter, adding 2 tablespoons flour and  $\frac{1}{4}$  teaspoon mustard. Mix until smooth, adding slowly hot milk. Cook until thick. Add the SNAPPY CHEESE, and when melted, mix with rice lightly. Pour into baking dish. Cover with bread crumbs and dot with butter. Bake until light brown.

1 Snappy Cheese  
1 cup cooked  
rice  
Butter  
Flour  
Dry mustard  
1 cup milk  
Bread crumbs  
Salt, pepper

## Stuffed Peppers

Cut tops from peppers, remove seeds, parboil five minutes. Drain. Cut three-fourths of SNAPPY CHEESE in pieces, mix with rice, beaten egg,  $\frac{1}{2}$  teaspoon salt, 2 tablespoons milk. Fill peppers, cover with bread crumbs, dot with remaining cheese. Bake 25 minutes.

1 Snappy Cheese  
6 green peppers  
2 cups boiled  
rice  
1 egg  
Salt  
Milk  
Bread crumbs

## Baked Celery and Cheese

Cook the diced celery until tender; add to one cup of left over, cooked macaroni. Put in buttered baking dish with SNAPPY CHEESE SAUCE. Cover with bread crumbs. Dot with butter. Bake one-half hour in moderate oven.

Snappy Cheese  
Sauce (See  
Page No. 4)  
1 cup celery  
1 cup cooked  
macaroni  
Bread crumbs

# SHEFFORD CHEESE RECIPES

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## Scalloped Cabbage

Snappy Cheese  
Sauce (See  
Page No. 4)  
1 small cabbage  
Paprika  
Salt  
Bread crumbs  
Butter

Boil cabbage, after removing outer leaves, for fifteen minutes. Drain thoroughly, cut fine, season and put in baking dish. Pour SNAPPY CHEESE SAUCE over the cabbage, sprinkle with bread crumbs, dot with bits of butter, and paprika, and bake until brown in a quick oven.

## Asparagus Shortcake

Snappy Cheese  
Sauce (See  
Page No. 4)  
Asparagus  
6 baking powder  
biscuits  
Parsley

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.

## Baked Spaghetti with Tomato

1 Snappy Cheese  
 $\frac{1}{4}$  lb. spaghetti  
 $\frac{1}{2}$  cup stewed  
tomatoes  
Butter  
Paprika  
Salt  
Bread crumbs

Break spaghetti in pieces and cook in boiling salted water until tender. Drain. Rinse in cold water and drain again. Put layer of spaghetti in buttered baking dish, cover with half of tomatoes. Dot with cheese and butter. Season, and repeat. Cover top with bread crumbs, cheese and butter, and bake until brown in hot oven. Serve immediately.

## Tomato and Macaroni Souffle

2 Snappy Cheese  
 $\frac{1}{2}$  cup cooked  
macaroni  
Flour  
Butter  
Tomato soup  
1 cup milk  
3 eggs  
Salt, paprika

Blend 2 tablespoons butter with 2 tablespoons flour. Season. Add one cup tomato soup, and stir until boiling. Add milk, SNAPPY CHEESE, macaroni and beaten yolk of eggs. Mix thoroughly and fold in stiff egg white. Pile into buttered casserole, and cook until firm in center (about half hour).

# SHEFFORD CHEESE RECIPES

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## Shefford Cream Cheese Recipes



SHEFFORD CREAM CHEESE is a tempting, delicious dairy product, rich in food value. It has been made for many years in cheese factories located in the very heart of America's richest dairy section, from the finest quality New York State cream.

SHEFFORD CREAM CHEESE has a most pleasing delicate flavor peculiarly its own. It blends well with sweets for salad or dessert. It can be mixed with Snappy Cheese for a zestful spread for bread. Children love it spread on a cracker or with jelly or jam. It can be used in baking almost any dish in place of butter and imparts a delicious flavor. SHEFFORD PIMIENTO CREAM CHEESE can be used in sandwiches and salads instead of Cream Cheese if desired.

SHEFFORD CREAM CHEESE is sold in all good stores, in 3 oz., tin foil packages.

Only by specifying SHEFFORD CREAM CHEESE can the fullest benefits of this healthful product be enjoyed.

SHEFFORD CREAM CHEESE is the base from which is made SHEFFORD PIMIENTO CREAM CHEESE, with or without Olives, SHEFFORD CHEESE RELISH and other products packed in glass under the SHEFFORD Label.

# SHEFFORD CHEESE RECIPES

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## Cream Cheese Pastry

- 2 Shefford Cream Cheese
- ¼ pound sweet butter
- 4 tablespoons sugar
- 2 cups flour

Soften butter and add cheese. Sift flour after measuring and add to mixture. Add granulated sugar, knead well. Place on ice over night. When ready to use, flour board and rolling pin. Roll dough very thin. Use for pies, pastry shells or cookies. Can be kept in ice box in parchment paper for two weeks.

## Cream Cheese Cookies

- Cream Cheese Pastry
- 1 egg
- 1 tablespoon milk
- Sugar
- Chopped almonds

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. Use hot oven. Watch carefully.

## Stuffed Monkeys

- Cream Cheese Pastry
- 1 cup brown sugar
- ½ lb. grated almonds
- Butter

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 moderate oven ten minutes. When cool, cut in squares.

## Nut and Fruit Whirls

- Cream Cheese Pastry
- ½ cup nuts
- ½ cup raisins
- ¼ cup candied orange peel
- ¼ cup citron
- ¾ cup brown sugar
- Butter

Roll pastry in oblong sheets. Brush lightly with melted butter. Chop nuts and fruit very fine. Spread. Sprinkle with brown sugar. Roll like jelly roll. Cut in half inch slices and place cut side down on buttered cookie sheet. Bake about ten minutes in moderate oven.

# SHEFFORD CHEESE RECIPES

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## Apple Turnovers

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 moderate oven.

Cream Cheese  
Pastry  
Apple Sauce  
Milk

## Strawberry Meringue Pie

Bake CREAM CHEESE PASTRY pie crust in a very hot oven about twelve minutes. Fill baked crust with fresh selected strawberries. Make a syrup of one-half cup berries, sugar and two cups boiling water. Strain. Mix cornstarch with a little cold water, add to syrup and cook over hot fire two minutes, stirring constantly. Remove from fire. Beat hard. Return to slow fire. Cook till thick. Pour while hot over strawberries in crust. Place in oven two minutes. Break CREAM CHEESE with fork and beat in top milk or cream until light and fluffy. When pie has cooled, use the cheese mixture in place of meringue. The same cheese mixture can be used with any open pie.

Cream Cheese  
Pastry  
2 Shefford  
Cream Cheese  
 $\frac{1}{2}$  cup cream  
1 quart  
strawberries  
 $\frac{1}{2}$  cup sugar  
1 tablespoon  
cornstarch

## Cheese and Jam Tarts

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.

Cream Cheese  
Pastry  
2 Shefford  
Cream Cheese  
 $\frac{1}{2}$  cup cream  
1 glass red  
raspberry  
jam

# SHEFFORD CHEESE RECIPES

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## Anchovy Paste Sandwiches

- 1 Shefford Cream Cheese Anchovy paste Bread Butter
- Mix SHEFFORD CREAM CHEESE and contents one small jar anchovy paste well together, and spread between thin slices of bread and butter.

## Ginger Canapes

- 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.

## Cream Pimiento Canapes

- Shefford Cream Cheese Pimientos Sliced bread Lettuce Paprika
- Spread cheese liberally on sliced bread with crusts removed. Garnish with small pieces of pimiento, dot with paprika, and serve on crisp lettuce leaves.

## Brown and White 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. Remove crust and cut in narrow sandwiches.

## English Chutney Sandwiches

- 1 Shefford Cream Cheese English chutney Heavy cream Bread
- Soften cheese with cream. Chop 2 table-spoons chutney fine. Add to mixture, spread between thin slices of bread. Cut into fancy shapes.

# SHEFFORD CHEESE RECIPES

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## Cheese and Tomato Sandwiches

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.

- 1 Shefford Cream Cheese
- Tomatoes
- Sliced bread
- Cream

## Raisin Sandwiches

Soften cheese with cream, add 1 table-spoon chopped raisins and 1 teaspoon freshly grated horseradish. Spread between buttered slices of brown bread.

- 1 Shefford Cream Cheese
- Cream
- Raisins
- Horseradish
- Brown bread

## Cheese and Walnut Sandwiches

Mix the CREAM CHEESE,  $\frac{1}{4}$  cup chopped walnuts and 2 tablespoons sour cream together and spread between thin slices of bread and butter.

- 1 Shefford Cream Cheese
- Walnuts
- Sour cream
- Bread, butter

## Rose Canapes

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

## Cream Finger Rolls

Split finger rolls. Fill with CREAM CHEESE. Place in flat pan under flame. Toast quickly. Glaze with honey. Serve immediately with salad course.

- 1 Shefford Cream Cheese
- 6 finger rolls
- Honey

# SHEFFORD CHEESE RECIPES

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## Cucumber Cream Cheese Sandwich

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

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.

## Crab Meat Christine

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

Heat tomato soup. Flake crab meat and add. Salt. Break CREAM CHEESE and add. Stir thoroughly while heating—but do not boil. Serve on fresh toast or in ramekins.

## Eggs Chef Paul

- 2 Shefford Cream Cheese
- 6 rounds toast
- 6 sausage cakes
- 6 strips bacon
- 6 eggs
- 1 cup cream
- ½ teaspoon salt
- Butter

Fry sausage cakes and place each one on a round of toast on a platter. Melt two tablespoons of butter and warm cream or top milk in frying pan, break into it CREAM CHEESE, add eggs, and seasoning. Scramble all. When cooked, cover sausage cakes with mixture, place crisp strips of Kingan's bacon on top. Serve hot decorated with green.

## Cream Cheese and Almond Eggs

- Shefford Cream Cheese
- 6 hard boiled eggs
- Toasted almonds
- ¼ cup cream
- ½ teaspoon salt
- Lettuce

Cut eggs in halves lengthwise. Carefully remove yolks. Mix yolks, salt, cream and CREAM CHEESE to paste. Add a quarter cup chopped almonds. Fill egg whites. Any remaining paste may be used for tiny balls. Serve on lettuce.

# SHEFFORD CHEESE RECIPES

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## Poinsettia Salad

Blend cheese, 1 tablespoon cream and salt. Roll mixture into balls, sprinkle with paprika. Arrange pineapple on lettuce, place cheese balls in center. Cut pimientos into strips. Arrange in shape of flower petals on salad. Serve with mayonnaise dressing.

- 1 Shefford Cream Cheese
- 1/8 teaspoon salt
- Paprika
- Pineapple
- Lettuce
- Pimientos
- Mayonnaise

## 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 1/8 inch cross-wise slices, forming trefoils. Arrange with petals of carefully peeled oranges and grapefruit on lettuce leaf. Serve with mayonnaise or French dressing.

- 1 Shefford Cream Cheese
- 1 large green pepper
- 1/8 teaspoon salt
- 2 oranges
- 1 grapefruit
- Lettuce
- Mayonnaise

## Pear and Cheese Salad

Mash SHEFFORD CREAM CHEESE. Add 1 teaspoon 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.

- 1 Shefford Cream Cheese
- Lemon juice
- Paprika
- 1 teaspoon oil
- 1/8 teaspoon salt
- Worcestershire
- Walnut meats
- Canned pears
- Lettuce

# SHEFFORD CHEESE RECIPES

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## Laurel Ring

2 Shefford  
Cream Cheese  
 $\frac{1}{2}$  pt. sour cream  
1 cup shredded  
pineapple  
Pineapple  
juice  
Gelatine  
Lemon juice  
Sugar

Soak 1 tablespoon gelatine in one-quarter cup cold water for five minutes. Heat  $1\frac{1}{2}$  cups pineapple juice, (add water if necessary to make quantity) to boiling point and pour over soaked gelatine; add  $\frac{1}{3}$  cup sugar and 1 tablespoon lemon juice. Turn into ring mold, which has been moistened with cold water. When beginning to mold mix in crushed pineapple or other fruits and allow to harden two hours. Whip sour cream and CREAM CHEESE together; When ready to serve turn ring on plate, frost with Cream Cheese mixture, covering ring completely.

## Tomato Cream Salad

Shefford  
Cream Cheese  
1 can tomato  
soup  
 $1\frac{1}{4}$  tablespoons  
gelatine  
Shefford  
Mayonnaise  
Baking soda

Soak gelatine in  $\frac{1}{2}$  cup 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 one cup Mayonnaise and mix all thoroughly. Put in ring mold in refrigerator for a few hours. Serve on lettuce.

## Custard Ring

Shefford  
Cream Cheese  
 $1\frac{1}{2}$  tablespoons  
gelatine  
3 cups milk  
3 egg yolks  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon  
mustard  
 $\frac{1}{2}$  teaspoon  
paprika

Soak gelatine in  $\frac{1}{2}$  cup cold water five minutes. Heat milk. Beat egg yolks in a bowl with seasoning. Stir into egg yolks a little of the milk. Add CREAM CHEESE. Add remainder of milk and thicken over hot water. Remove from fire and add gelatine. Mix thoroughly. Put in ring mold and place in ice box for a few hours. Serve on lettuce.

## SHEFFORD CHEESE RECIPES

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### Frozen Pineapple and Cheese Salad

Soak gelatine in two tablespoons of 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 three tablespoons mayonnaise. Fold in whipped cream. Fill ring mold. Place in electric refrigerator. Serve on lettuce. Garnish.

- 2 Shefford Cream Cheese
- 1 teaspoon gelatine
- 1 cup crushed pineapple
- Shefford Mayonnaise
- ½ cup cream
- Salt
- Lettuce

### Vegetable and Cream Cheese Ring

Soak gelatine in cup in two tablespoons of cold water, five minutes and dissolve over boiling water. Beat mixture into ½ cup mayonnaise. Add ½ cup chopped cucumber, 2 tablespoons pimiento, green pepper chopped and a few grains of salt. Put CREAM CHEESE through a sieve, and add. Mix in ½ cup chopped nuts and lastly whip and fold in cream. Turn into ring mold. Place in ice box until set. Serve on lettuce leaves.

- 2 Shefford Cream Cheese
- 1 teaspoon gelatine
- Salt
- Green pepper
- Cucumber
- Pimiento
- Nut meats
- Shefford Mayonnaise
- ½ cup cream
- Lettuce

### Valentine Salad

Soak gelatine in two tablespoons cold water in a cup 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.

- 2 Shefford Cream Cheese
- 1 teaspoon gelatine
- 1 cup heavy cream
- Jelly

# SHEFFORD CHEESE RECIPES

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## Spinach and Cream Cheese Salad

- 1 Shefford Cream Cheese
- Cooked spinach
- 4 hard boiled eggs
- Shefford Mayonnaise

Press through a fine sieve  $\frac{3}{4}$  cup drained spinach, the CREAM CHEESE, and egg yolks. Beat until smooth. Add one tablespoon mayonnaise. Shape into small balls. Serve on lettuce. Press egg whites through sieve to decorate.

## Egg Timbales

- Shefford Sandwich Spread
- 6 hard boiled eggs
- 6 tablespoon cracker crumbs

Chop eggs fine. Add six tablespoons 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.

## Summer Salad

- 3 Shefford Cream Cheese
- Sour Cream
- Chives, salt
- 3 cucumbers
- Paprika
- Romaine

Beat  $\frac{1}{2}$  pint sour cream until stiff. Add cheese, salt, chopped chives. When very smooth, chill. Pare and slice cucumbers thin, chill. Arrange in individual service with romaine, covering cucumber with cream mixture. Sprinkle paprika over top.

## Stuffed Celery

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

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

# SHEFFORD CHEESE RECIPES

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## Pistachio Cheese Balls

Moisten CREAM CHEESE with cream, add salt and vegetable coloring. Stir chopped nuts through mixture and form into balls with butter paddles. Serve on lettuce.

- 2 Shefford Cream Cheese
- 2 tablespoons cream
- $\frac{1}{4}$  teaspoon salt
- Vegetable coloring
- Pistachio nuts

## Orange Cheese Sandwich Salad

Peel oranges and slice each in six slices. Mix CREAM CHEESE with 2 tablespoons 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.

- 1 Shefford Cream Cheese
- Shefford Mayonnaise
- 2 large oranges
- Lettuce
- Red jelly

## Stuffed Eggs

Cut hard boiled eggs lengthwise. Remove yolks. Mash with cream and PIMIENTO CREAM CHEESE until smooth. Refill egg whites. Any remaining paste may be made into balls. Serve on lettuce leaves.

- 1 Shefford Pimiento Cream Cheese
- 6 hard boiled eggs
- 3 tablespoons cream

## 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.

- 2 Shefford Cream Cheese
- $\frac{1}{3}$  cup cream
- 1 glass strawberry jam
- Waffles

# SHEFFORD CHEESE RECIPES

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## Fruit Salad Dressing

- 1 Shefford  
Cream Cheese  
Canned fruit  
juice

Break CREAM CHEESE with fork in bowl. Add juice, drop by drop, until the consistency desired is obtained. Serve on canned or fresh fruit. Any fruit juices left when draining canned fruits may be used, pineapple, peach or pear, preferred.

## Peaches with Whipped Cheese

- 1 Shefford  
Cream Cheese
- 1 can peaches
- Lettuce

Drain peaches and chill them. Break CREAM CHEESE with fork in bowl and add liquid from peaches drop by drop until mixture is consistency of heavy whipped cream. Arrange peaches on lettuce leaves with whipped cheese on individual plates.

## Strawberries Devonshire

- 1 Shefford  
Cream Cheese
- $\frac{1}{2}$  cup cream
- Salt
- 1 basket  
strawberries
- Fruit sugar

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

## Fig Supreme

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

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



SHEFFORD CHEESE RECIPES

*Walstein  
Noodle  
Bread*

