

### ✓ TOAD IN HOLE

1 egg

1 slice bread

3 tablespoons butter

Cut a circle out of center of bread slice. Fry bread in butter until brown and crisp on one side. Turn over and break egg into circle. Fry over low heat for 5 minutes.

MRS. D. S. MILLER

### CHEESE SAUCE

3 tablespoons butter

3 tablespoons flour

$\frac{1}{4}$  teaspoon salt

$\frac{1}{8}$  teaspoon pepper

$\frac{1}{4}$  teaspoon dry mustard

$\frac{1}{2}$  cup sharp cheese

1 cup milk

Melt butter and add flour and seasonings making a paste. Slowly, add milk and stir until thick. Add cheese and stir until melted.

MRS. COMPTON HUMMEL

### CHEESE DELIGHTS

$\frac{1}{2}$  pound sharp American  
cheese, grated

$\frac{1}{2}$  pound butter or oleo

2 cups chopped pecans

2 cups sifted flour

Salt to taste

Pepper to taste

Softened butter to room temperature and mix with cheese. Add flour, pecans, and salt. Bake about 15 minutes at 350° in small patties.

MRS. NELSON BOURGEOIS

### CHEESE AND CRABMEAT

1 pound processed cheese

1 pound fresh crabmeat

1 10-ounce can tomatoes and  
green chilis

Melt cheese in top of double boiler and add tomatoes and chilis; add crabmeat and mix well. Serve hot on toast rounds.

MRS. ROLAND CALDWELL