

HORS D'OEUVRES

Roquefort Cheese Spread



1 envelope of gelatine.

$\frac{1}{4}$ cup cold water. Dissolve gelatine, then add $\frac{1}{4}$ cup warm water.

2-3 oz. packages of cream cheese.

1 cup Blue Ribbon Mayonnaise.

1 table spoon of grated onion. Salt to taste. 1-4 oz. jar Roquefort Cream Cheese. Mix well together and chill until set.

Mrs. James Goulding

Add a few coarsely chopped walnuts to a cheese spread. Serve on potato chips or small crackers.

ROQUEFORT DRESSING

- 1 wedge Roquefort cheese
- 1 small can evaporated milk
- 1 lemon
- $\frac{1}{2}$ cup mayonnaise
- 1 tablespoon French Dressing
- 1 teaspoon Worcestershire Sauce
- salt - pepper



Mash roquefort with Worcestershire sauce add juice of one lemon, mix, add evaporated milk, mix, add mayonnaise, salt and pepper to taste--add French dressing--chill and let stands several hours before using. If too thick thin out with small amount of milk. Will last 3 weeks in refrigerator

—Helen Collins Newport

Liver Spread - For Canapes

Take 1 pound of liverwurst. Let it stand in room temperature until soft. Remove casing. Mash with a fork. Add $\frac{1}{2}$ a medium size grated onion, $\frac{1}{2}$ cup of mayonnaise - Scidner's preferred - $\frac{1}{2}$ Teaspoon - more if you prefer Worcestershire Sauce - Salt and pepper to taste. Put in glass jar in Refrigerator to set. Will Keep a few weeks. Serve on crackers or tiny pieces of toast. Decorate with a piece of olive or pimento.

Mary Hade Hickey

"Never bear more than one kind of trouble at a time. Some people bear three - all they have now, all they ever had and all they expect to have."

Pineapple and Crabmeat Cocktail

$\frac{1}{3}$ Cupful crushed pineapple

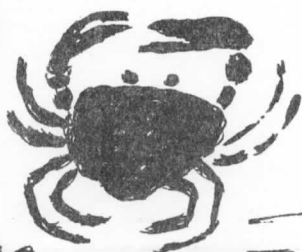
$\frac{1}{3}$ Cupful crab-meat

6 Tps. Mayonnaise 2 Tps. Horse-radish

2 Tps. Worcestershire Sauce.

Mix the canned crushed pineapple with the crab-meat and put into 4 cocktail glassed partly filled with lettuce.

To the mayonnaise add the horse-radish and Worcestershire sauce and top each cocktail with the mixture. Sprinkle with paprika. Serve very cold.



Isabel L. Gormly.

Compliments of

Cornelius C. Moore

Salvatore L. Virgadamo

Frederick W. Faerber, Jr.

Francis J. Boyle

Compliments of

T. J. BROWN

23 Lucas Ave.

City
