

# for men [ only.... ]

who like to  
mess around  
the kitchen



Case file Kraft  
Kraft Classics "book"

**W**E'LL give the Ladies full credit when it comes to preparing a real square meal with all the trimmings. And we'll admit we're stumped by the business of organizing a menu. But—

When it comes to fixing our own special, favorite dish—even though we never actually cooked it in our lives—we have ideas.

Cheese dishes for instance. Man to man, did you ever eat rarebit, soufflé, cheese and spaghetti, or any other cheese dish that you didn't hanker to try your hand at yourself?

Enough idle talk! Here's your chance to prove your culinary ability. And here's a recipe to do it with—one of the most delicious and different cheese dishes you ever tasted: Shirred eggs with cheese sauce. And what sauce!

But one tip before you start. Be sure you get Kraft Velveeta, the delicious new cheese food, for your cheese sauce. It's digestible as fresh, whole milk itself. And its unvarying quality practically guarantees your success. It just won't get lumpy or stringy when you cook it.

While we're on this subject of cheese dishes, why not tell your wife right now just how much you like cheese. Recel off these names—Kraft American, Swiss, Brick, Old English and "Philadelphia"

Brand Cream Cheese—and you'll sound like a true connoisseur.

Tell her you're all set to mess up her kitchen with a little plain and fancy cookery of your own if you don't get cheese more often . . . Maybe she'll say go to it. Or maybe she'll help you. And then again maybe she'll make this dish for you herself. Suppose you try her and see.

Kraft-Phenix Cheese Corporation.  
Cheese · Mayonnaise · Malted Milk.  
General Offices: Chicago, Illinois. Division of National Dairy Products Corporation.

**IF YOU CAN COOK EGGS YOU CAN MAKE THIS**

\* Break 4 eggs into individual sections of a muffin pan. Pour a little cream over each egg; season. Bake in oven till eggs are firm. While eggs are baking, melt 2 tablespoons butter in small sauce pan. Add 4 tablespoons flour, 2 cups milk and stir constantly, cooking until thick. Then add ¼ teaspoon salt, a little pepper, finally 1½ cups of Velveeta cut up small. Cook slowly till cheese melts. Serve the eggs with a lot of this sauce. Boy, what a treat!

©191 S-P-C Corp.

K R A F T - P H E N I X P R O D U C T S