



*Definitely, I say. Definitely
it has the sharp flavour of
fine, aged Cheddar*

**A new achievement
of Kraft Master Blenders.**
*Uniformly sharp flavor in
a process cheese... in cheese
that's pasteurized for your
protection and always
cooks perfectly!*



**2 pounds in a
transparent wrapper!**

And you'll want two pounds when you taste this cheese with the teasing, sharp flavor! That bit of nip to its richness tells the cheese connoisseur that Kraft has aged it long and faithfully. The way "Old English" melts... smooth as cream... is proof again of the skill of Kraft Master Blenders!



Get this convenient 2-pound loaf for snacks, for sandwiches, and superb hot dishes too!

BUNNIES IN CLOVER—Cut unpeeled red apples in $\frac{3}{4}$ -inch slices. Sprinkle each slice with sugar, dot with butter, and broil slowly under low heat. Broil or pan-fry pork sausage links. Make toast (crusts trimmed). On each slice of toast place a hot broiled apple slice, then two links of sausage. Top with a slice of "Old English" Process Cheese. Place under broiler heat, or in a moderate oven, 350°, until the cheese is melted. Serve immediately.

HEAR the Kraft Radio Program! Bing Crosby, Bob Hope, famous guest stars! Thursday nights, N.B.C.

The same tantalizing "Old English" Process Cheddar is also available in the familiar half-pound wrapper. In 5 oz. glass, "Old English" Cheese Spread.



World's Favorite Cheeses are made or imported by

KRAFT

Kraft Cheese Co.

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