

"Mrs. Hervie has been very kind," she said. "As to the accident—it seems like a bad dream."

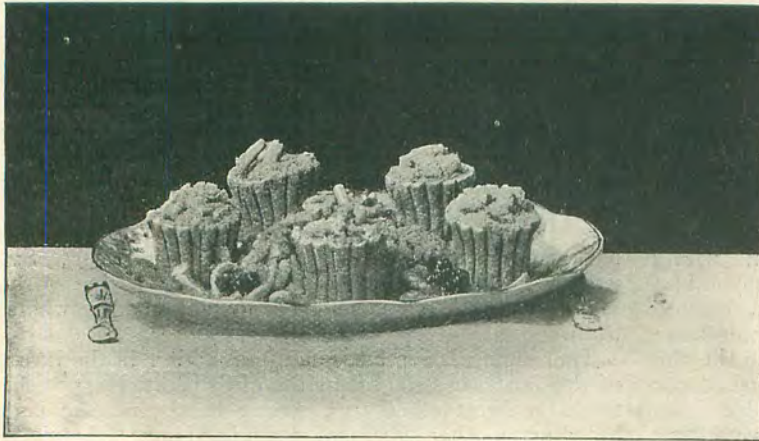
"It doesn't seem like a dream to someone who was left lying in the road," remarked Lance Hervie, with a grim smile. "A broken leg is real enough, and a cut on the head will probably be remembered for many a day. That man who is related to Miss Fayne isn't at all likely to get well for some time."

She did not feel very sorry for the fallen hero of her misadventure. Something seemed, too, to have steered her heart against her friend Judith, and already the

time at Heathergate was fading into a far-distant past. It was not many days since she had been the guest of the Faynes, but she saw them now with clearer eyes. A great experience shows us people through the other end of the telescope; they look strangely little sometimes. But that was not all; she had got a fresh view of herself, and of her own little self-willed heart. "Lean not unto thine own understanding," is a motto that has to be dinned into many a girl's ear before it remains in her mind. And this motto had come into Sis's mind to stay.

(To be continued.)

## SOME MODES OF SERVING CHEESE.



CHEESE TIMBALES WITH MACARONI.

At this time of the year cheese is at its best; it is the time when the cheese fairs of olden days used to be held, and in fact are still held in some parts of our country. The farmers of Derbyshire and Cheshire look forward to the autumn as the season when some of their arduous toil will be finished and they will reap the reward of their labours during the long summer. Cheese-making is by no means light work, especially in the counties named, and Gloucestershire

folk will say the same. Those who go in for creams and small makes have an easier task comparatively, and this is fast becoming an industry for ladies, as we are glad indeed to see. We long to see some of the finer kinds of cheese revived; our grandmothers were proficient in making several that have been allowed to be forgotten. I have one most excellent cream cheese in mind. It used to be called Colwick cheese, being made chiefly in and around the village of Colwick, near Nottingham, but since the village became a suburb of a fashionable town—I beg pardon, city—the art of making this delicious speciality has apparently gone out, for even in Nottingham market they are no longer offered for sale.

While nothing can improve a piece cut out of a ripe well-made cheese, and few accessories will be needed to render it an acceptable finish to any repast, or even a complete meal by itself, with the scraps of stale and dry cheese there is scope for a good deal of culinary invention to display itself. There is absolutely no excuse for wasting anything but the barest rind; the drier it is the better it will grate, and grated it has many and varied possibilities, whether for use as it is or as an addition to other things.

A word first as to the way of keeping a piece of cheese for eating. Many people, proud of their handsome cheese-dish, set this away in the larder, the cover in position, and



A CHEESE LUNCHEON.

leave it thus till they want it out again. They are astonished to see how damp the piece of cheese has become and how strongly it smells—indeed, they are glad to shut the cover down again. As a matter of fact, these handsome dishes ought to be kept for table use alone; a piece of coarse cheese-cloth is quite sufficient to wrap round the cheese itself when it is put away, and left thus it will not mould or grow dry too soon.

A loaf of milk bread one or two days old is very nice for eating with cheese, when butter and celery go with it for the mid-day lunch; with cheese as it comes on the table at the close of dinner biscuits are better and more suitable than bread; the butter then should be formed into little balls. Some diners like to eat an olive or a pickled walnut with cheese; some like pickled cherries or plums. A cheese biscuit—that is, one in which cheese itself is an ingredient—should not be eaten with cheese; it should form a savoury by itself. The best biscuits for accompanying cheese are those of the cracker variety or the kind known as breakfast; very pretty, though rather small, are the tiny squares called dinner biscuits.

Our long illustration shows a cheese luncheon complete; the smaller ones give us a few suggestions as to how to treat scraps and leavings of stale morsels.

Take the first one of these—it is *Cheese Timbales with Macaroni*. Make the timbales first, and stuff them with a bit of bread to keep them hollow while baking. They are



CHOUFLEUR AU GRATIN.

made of nice short pastry, which lines little fluted moulds. The macaroni is broken into short lengths and cooked till soft by throwing it into boiling salted water, then it is drained and added to some creamy white sauce in which there is a fair allowance of grated cheese, piquancy being given by a dash of cayenne pepper and celery salt. The yolk of an egg added to this sauce would make it richer, but is not absolutely necessary. Better than egg is cream and a small nob of butter. Keep the sauce very hot, fill the cases as soon as they come from the oven, then sprinkle more grated cheese freely over all.

Our next illustration shows the popular *Choufleur au gratin* of the restaurant. It also is served piping hot. The cauliflower is first cooked in salted water, then crushed with a fork; to it is added grated cheese in the proportion of about three tablespoonfuls to a medium-sized specimen, a few bread-crumbs, salt and pepper, and a little cream or dissolved butter. Toss the whole well together, butter a shallow dish and put in the mixture, sprinkling with more crumbs, pouring a little butter on the top, then bake rather quickly till crisp. Everything that is



CHEESE CONES.

baked *au gratin* comes to table in the dish in which it is cooked.

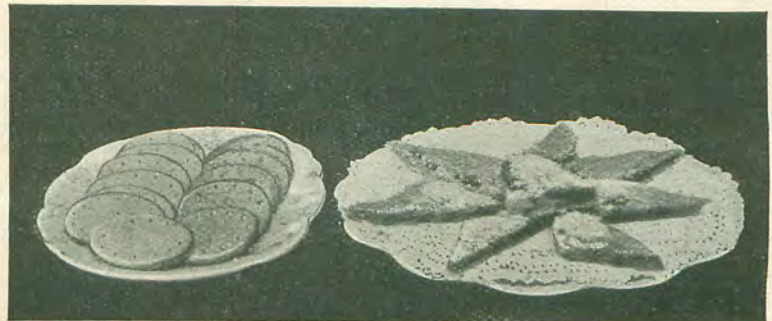
Another mode of serving cheese as a savoury to finish a nice dinner—our previous recipe ranks either as an *entremet* or luncheon dish—is to make *Cheese Cones*.

For these, beat a whole egg and mix with it enough grated cheese and breadcrumbs to make it firm enough to handle, adding salt and pepper and a very little milk thereto. Shape these cones in the hand, then roll them in another beaten egg and fine breadcrumbs, then fry quickly in very hot lard to a pale brown. Do not fry them too much or they will be dry. Serve these also hot, on a paper doyley.

Lastly, we have home-made *Cheese Biscuits* and *Cheese Canapées*. The latter are prettier in reality than our photographer was able to indicate. Take the biscuits first, however, for they want nicely making, and ought to be both crisp and appetising. Three ounces of self-raising flour, two ounces of grated cheese, a pinch of salt and pepper, an ounce of fresh butter, the yolk of an egg, and enough milk to make a dough. Roll out thinly, and cut with a wineglass or tin cutter, baking them on sheets of buttered paper to a pale brown. Keep in tins.

For our canapées the method of procedure is this. Cut a slice of white bread from a large loaf, remove all crust, and shape neatly into triangular pieces. Fry these on one side only in butter, then drain, and spread upon the side that is not fried a mixture composed of the yolk of a boiled egg, a spoonful of made mustard, a little butter beaten soft, and two spoonfuls of freshly-grated cheese, with a sprinkling of cayenne pepper. Spread this evenly over each piece, then sprinkle, or rather pile, on the top to form a tiny raised mound as much more grated cheese as the canapée will support. Garnish with a minute sprinkling of minced parsley, and decorate with nasturtium flowers if decoration seems needful at all. They are ornamental enough without anything.

L. H. YATES.



CHEESE BISCUITS.

CHEESE CANAPÉES.