

Cheese Fondue (~~mandish~~)

Scald 1c. milk; then mix it with 1c. soft, stale bread crumbs; $\frac{1}{4}$ lb. mild cheese, grated; $\frac{1}{2}$ tsp. salt; & 1 tpsp. melted butter.

Next beat 3 egg whites ^{stiff} (so don't wash ^{have to} beaters) Beat 3 egg yolks until lemon color and add it.

Cut & fold in egg whites. ^{Pour into} buttered baking ^{dish.} Bake 20 minutes in ^{preheated} moderate oven

(350°) (It made need to bake 25 to 30 min.) Serve ~~at~~ once.