

## CHEESE CANAPES.

Cut bread into slices a quarter of an inch thick, trim off the crusts and then cut the bread into shapes one inch wide and three inches long. Fry these a delicate brown in clarified butter, grate cheese over them, sprinkle the tops with cayenne pepper and salt, and put them in the oven till the cheese has melted. Serve while hot. A fillet of anchovy cut in two laid lengthwise on these canapes is an improvement, and they may be eaten cold with salad. They may also be garnished with finely chopped parsley.