



Cream Cheese—Date Sandwiches

1 Pkg. cream cheese (4 oz.)	$\frac{1}{8}$ teaspoon salt
12 dates	$\frac{1}{2}$ cup chopped peanuts

Chop dates fine and cream together with the cheese. Add the salt, mix well. Spread on buttered slices of bread, sprinkle lightly with the chopped peanuts and cover with a buttered slice of bread.

Cream Cheese — Honey Sandwiches

1 package cream cheese (4 oz.)	2 tablespoons honey
1 tablespoon butter	1 large tart apple
	1 teaspoon lemon juice
	Powdered cinnamon

Work cheese and butter together until smooth and creamy. Add the honey and lemon juice. Mix well. Pare the apple and cut in very thin slices. Spread the cheese mixture on buttered slices of bread and sprinkle lightly with powdered cinnamon; then spread with the apple slices, and cover with a slice of buttered bread.

Cream Cheese — Cherry Sandwiches

1 Pkg. cream cheese (4 oz.)	2 tablespoons finely chopped Maraschino cherries
1 tablespoon cream	

Cream the cheese with the cream, then mix the finely chopped Maraschino cherries with it. Spread on thin slices of buttered bread and cover with a slice of buttered bread. Cut in triangles or any fancy shape.

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Cream is helpful in putting that last irresistible touch to your dish of cereal, or to fruits in season. There's a store of energy in cream that keeps the human engine at its best, and purring at even speed.

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