

# A Physical Book

By Liza Daly (@liza) for NaNoGenMo 2017

Based on 400 Ways to Make a Sandwich (1909) by Eva Green Fuller

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THE UP-TO-DATE  
SANDWICH BOOK

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THE  
SANDWICH BOOK  
McClurg & Co. Publishers  
Chicago

By

EVA GREENE FULLER

CHICAGO

A. C. McCLURG & CO.

1909

P1

Copyright  
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Chicago

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#### FOREWORD

THE first requisite in the preparation of good sandwiches have perfect bread in suitable. Either white, brown, rye, or entire bread may be used, but it should be of close, even texture and at least one day old.

Cream the butter with a wooden spoon and spread smoothly on the bread before it is cut; after cutting, remove the crust and avoid spreading the butter over the edge. When ready to serve, cut the sandwiches either square, triangular, long, narrow, round, or crescent shaped.

In making rolled bread sandwiches, cut off the crust of a loaf of fresh bread and spread a thin layer of butter on one end of the loaf; cut off this buttered end in as thin a slice as possible and spread with the sandwich filling; roll up this slice and lay on a napkin; draw the napkin firmly around the rolled bread and pin it. Put in a cool place until ready to serve, then remove napkin and tie the sandwiches with baby ribbon or fasten with a tooth pick.

French rolls may be used for picnics and out-of-door luncheons. Remove from the top of each roll a piece of the crust the size of a silver dollar, and with a spoon take out the centre. Fill the space with highly seasoned chopped meat, fish, lobster, or crab, replace lid, wrap in tissue paper, and serve with pickles or olives.

For very small, dainty sandwiches to be served at afternoon teas or luncheons, the bread may be baked at home in pound baking powder cans. These should be only half filled, and then allowed to rise before baking. You then have a round slice without crust.

A garnish such as the following may be used:

For meat sandwiches, use pickles, olives, lettuce, water-cress, parsley, and mint. For fish sandwiches, use pickles, olives, cress, parsley, slices of lemon, and hard-boiled egg. For cheese sandwiches, use pickles and olives. For sweet sandwiches, use lettuce, maiden hair fern, smilax, berries, flowers, and candied fruit.

To keep sandwiches fresh, if prepared an hour or two before serving, wring out a napkin in cold water and cover the tray and keep in a cool place or wrap in wax paper.

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FISH

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o  
THE UP-TO-DATE SANDWICH BOOK  
FISH SANDWICHES  
OYSTERS AND FISH SANDWICHES  
Chopraways  
lemonjuiceandolycuts  
Spreadthis  
lettuceleaf  
FRIED OYSTERS  
- DATE  
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in thin slices of lightly buttered white bread,  
place a lettuce leaf that has been dipped in mayon-  
naise dressing. Place fried oysters on lettuce leaf.  
Cut slices together and garnish with a pickle.

#### TOASTED OYSTER SANDWICH

Cut slices of bread thin, remove crust, and toast.  
Cover a slice with oysters, dust thickly with red pepper  
and spread lightly with mayonnaise. Cover with an-  
other slice of toast. Garnish with a slice of lemon.

#### OYSTER LOAF SANDWICH

Cut Vienna rolls into halves and spread lightly  
with butter; on one half lay four fried oysters, cover  
with the other half of roll, and serve with a pickle.

#### OYSTER AND MEXICAN SANDWICH

Butter thin slices of white bread with  
thinly spread mayonnaise. Rub with  
oyster sauce; cover with fried oysters.  
Wipe off excess oil.

#### GRILLED OYSTER SANDWICH

Butter thin slices of white bread with  
thinly spread mayonnaise. Rub with  
light mayonnaise; cover with fried oysters.  
On a lettuce leaf place oysters, half  
pickle, fill with chili sauce, and  
toast the sandwich.

#### OYSTER SALAD SANDWICH

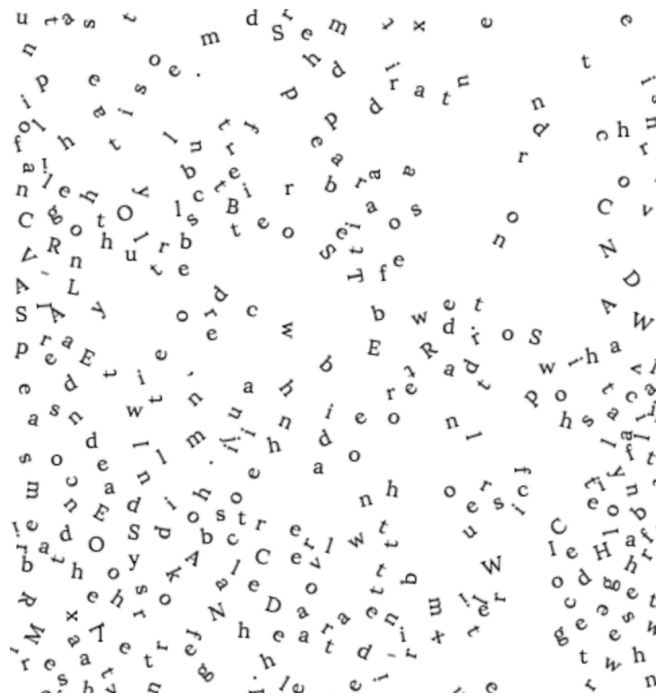
Chop fine two stalk  
sized cucumber; add  
cut in pieces, mix w  
Place on thin slices  
with a crisp lettuce

#### CAVIARE SANDWICH

Between thin slices  
caviare; on top of th  
onion. Garnish top

#### CAVIARE SANDWICH

To a can of caviare  
and one teaspoonful







LOBSTER SANDWICH NO. 3

Pound the meat of a medium sized lobster fine, add one tablespoonful of the coral, dried and mashed smooth, the juice of half a lemon, a dash of nutmeg, one-fourth teaspoonful of paprika, and two tablespoonfuls of soft butter. Mix all to a smooth paste and place between thin slices of lightly buttered white bread.

LOBSTER SANDWICH NO. 4

Chop the meat of a medium sized lobster and a stalk of celery fine, moisten with a little mayonnaise dressing, and place between thin slices of lightly buttered white bread. Garnish with a sprig of parsley.

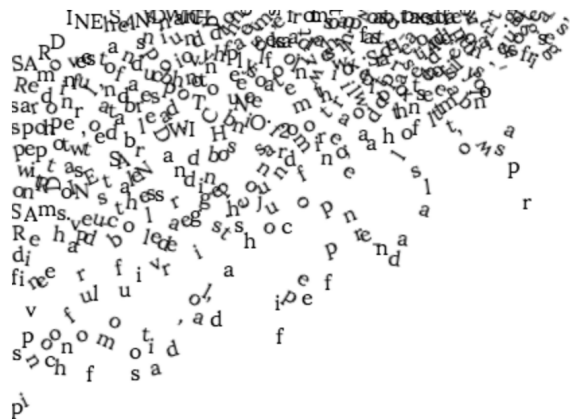


Take two square salted crackers and place two thin slices of Bermuda onion, next a lettuce and squeeze a generous amount of lemon juice over all; then put remaining cracker (buttered top). Salmon may be substituted.

#### LOBSTER AND MUSHROOM SANDWICH

Cook one-half pound of mushrooms in a little butter until tender, then add one small slice

moisten with a little stock and let simmer. Remove from the fire and chop fine; press through sieve and season with salt and pepper and tomato catsup. When cool, add a little lobster pounded smooth, mix and spread on thinly buttered white bread. Garnish with



of finely chopped watercress. Wash and spread the mixture between thin slices of buttered white or graham bread.

#### SARDINE SANDWICH NO. 3

Remove scales and bones from two sardines. Four hard-boiled eggs, chopped, one lemon, a dash of salt, red pepper and a tablespoonful of melted butter, all chopped fine. Stir to a paste and spread on buttered white bread with a lettuce

#### SARDINE SANDWICH NO. 4

Remove skin and bones from the sardines and pound to a paste; season with salt and a dash of lemon juice. Spread on lightly buttered white or rye bread between other slice of bread and garnish with

#### SARDINE SANDWICH NO. 5

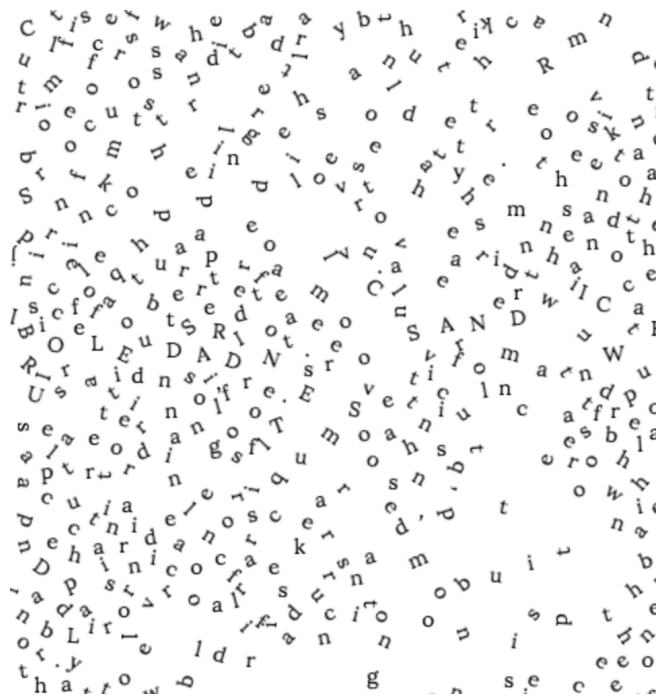
Pound eight boned and skinned sardines with two ounces of fresh butter, a little salt and cayenne. Spread the mixture on slices of brown bread lightly buttered, and on each lay a slice of white bread to make a sandwich with salt mepher and a pinch of sugar. Add a wedge of pickles and a slice of tomato to each sandwich.

St. Andrew's Church, New York  
A. R. DINE, N. Y.  
Equally of bond and kindred  
celestine of the mountain  
we have seen the sea  
with a piece of white paper  
with a piece of white paper

Three slices of thinly cut white bread, toasted and buttered. Place a lettuce leaf topped with mayonnaise dressing on the bottom slice, and on top

of that put slices of fried breakfast bacon, then put another slice of toast on top of that, with another lettuce leaf followed by boneless and skinless sardines split open, topped by a third slice of toasted bread. Garnish with slices of lemon cut very thin and dipped in finely chopped parsley.

SPANISH SANDWICH





bread light butter d. Garnish with a slice of lemon  
that has been dipped in finely chopped parsley

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### PIMENTO SANDWICH

Grind two small cans of pig  
of Neufchatel cheese, and a little salt. If  
the mixture is too dry  
Spread on thin slices of  
Place two together and

### SHRIMP SANDWICH

Minced cold shrimp, a celery stick  
add a little mayonnaise dressing, a dash  
and spread on thin slices of rye bread  
Press slices together and garnish

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SHRIMP SALAD SANDWICH  
Marinate one cup of shrimp with  
one-half cup of dressing; drain,  
pimientos, and place on lettuce  
with a slice of bread.  
Moisten with mayonnaise dressing.  
Place between slices of bread.  
Sprinkle with a dash of salt and pepper.  
Cut in squares.

#### LENTEN SANDWICH

Whip a cup of cream until stiff, stir in minced cold spinach, a little parsley, a dash of salt and pepper. Spread mixture between thin slices of white or gray bread. Finish with an olive.

#### CRAB SANDWICH

Take the contents of a small can of crab meat, squeeze out liquor; mix with a little mayonnaise dressing. Place a crisp lettuce leaf on each slice of lightly buttered white bread, and spread with crab mixture. Put slices together and cut in squares.

#### MOCK CRAB SANDWICH





## SARDELLEN PA

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and mash to a p  
hard-boiled eg  
smooth, then a  
on small square

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## SARDELLEN SA

Clean bone an

sa le n, mi with ne abes poonf lof cre m sbu t-  
weren juice of half a le on, a dash of white pepper  
and a half-teaspoonful of prep red mustard. S read  
ond h n slice o h roundt fast, cover w t h a no e s i c e,  
an garnish wit a pc lo.

B T A N D  
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C A L U b s t s r e c H m e r w i t h e l e m i g o -  
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tablespoonful of ice cream  
 this mixture  
 bread, with a crisp crust  
 in mayonnaise dressing  
 ANCHOVY TOASTS  
 One can of boneless anchovies  
 squares of bread  
 two anchovies  
 and the yolks of hard-boiled eggs  
 sprinkled over  
 and dispo  
 Garnish with  
 FRENCH SANDWICH

The composition of fish and  
 the ingredients of the

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THE END OF THE  
 SANDWICH

The end of the world

white bread place hot creamed codfish. Put a table-spoonful of the codfish on top and sprinkle finely chopped hard-boiled egg over the codfish and garnish with a sprig of parsley and a pickle. Serve as soon as made.

28

EGG

EGG SANDWICH

1/2 lb white cod fish  
 1/2 lb butter  
 1/2 lb salt  
 1/2 lb pepper  
 1/2 lb onion  
 1/2 lb tomato  
 1/2 lb lettuce  
 1/2 lb pickles  
 1/2 lb hard-boiled eggs  
 1/2 lb white bread  
 1/2 lb parsley

SANDWICH 2

1/2 lb white bread  
 1/2 lb butter  
 1/2 lb salt  
 1/2 lb pepper  
 1/2 lb onion  
 1/2 lb tomato  
 1/2 lb lettuce  
 1/2 lb pickles  
 1/2 lb hard-boiled eggs  
 1/2 lb white bread

EGG SANDWICH

1/2 lb white bread  
 1/2 lb butter  
 1/2 lb salt  
 1/2 lb pepper  
 1/2 lb onion  
 1/2 lb tomato  
 1/2 lb lettuce  
 1/2 lb pickles  
 1/2 lb hard-boiled eggs  
 1/2 lb white bread

a crisp lettuce leaf between. Garnish with a radish.

#### RIBBON SANDWICH

Mash the yolks of five hard-boiled eggs to a paste, add three tablespoonfuls of mayonnaise dressing and pepper and salt to taste. Spread lightly with butter three square thin slices of white bread and two corresponding slices of wheat. For lower slice use the white bread and spread with the egg paste, then place the wheat bread on top of that and spread with the egg paste, followed by a slice of the white bread. Press tightly together, then take a sharp knife and cut cross-wise into five sandwiches. Garnish with an olive.

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buttered-boiled white egg  
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r i w i h w m o s b u e g, moist  
an it e n t e r, moist  
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## CUCUMBER SANDWICH

Put a cucumber in a bowl and  
pour over it a mixture of  
vinegar, salt, and sugar. Let  
stand for a few hours. Drain  
the cucumber and slice it  
thinly. Spread the slices  
with a mixture of mayonnaise  
and butter. Put the slices  
together and garnish with  
capers.

## CUCUMBER SANDWICH

### SANDWICH

Put a cucumber in a bowl and  
pour over it a mixture of  
vinegar, salt, and sugar. Let  
stand for a few hours. Drain  
the cucumber and slice it  
thinly. Spread the slices  
with a mixture of mayonnaise  
and butter. Put the slices  
together and garnish with  
capers.

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## PURITAN SANDWICH

Rub smooth the yolk of a hard-boiled egg, a  
tablespoonful of melted butter, a dash of  
white pepper, one-half teaspoonful of must-  
ard, and one-fourth of a pound of American cheese grate  
and stir in a scant tablespoonful of vinegar. Spre-  
ad the mixture on thin slices of lightly buttered white  
bread. Put two slices together and garnish with  
pickles.

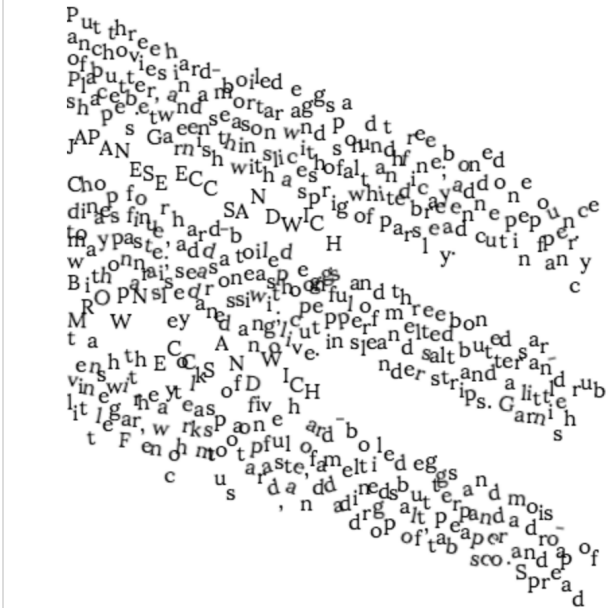
## COLD SANDWICH

Rub the yolks of three hard-boiled eggs to a  
paste. Add two tablespoonfuls of olive oil, mix  
with a silver fork. Add a pinch of mustard and

pepper and salt, and lastly one tablespoonful of vinegar. When this is thoroughly mixed, add one cup of grated American cheese. Spread on thin slices of lightly buttered white bread.

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ONTPELIER SANDWICH



Put three hard-boiled eggs  
anchores in a mortar and  
of butter, and season with  
sh. pepper, and season with  
JAPANESE Garnish with a  
Chopped fine hard-boiled  
dressing, add a dash of salt  
for a paste. Add a dash of  
white onion juice and  
Bitham's sea salt, and  
ROSEMARY, dill, cut pepper,  
tarragon, onion, salt, and  
vinegar, and a little  
it is a very easy and  
little bit of a dash of  
t. For the most part, it  
c. us, a dash of salt, and  
drop of tabasco. Spread

the mixture between slices of lightly buttered Boston brown bread cut wafer thin. Garnish with an olive.

#### EASTER SANDWICH

Between thin slices of lightly buttered white bread, place a crisp lettuce leaf that has been dipped in mayonnaise dressing. On this place round slices of cold hard-boiled egg. Dust with pepper and salt. Cut sandwiches in squares and tie with lavender baby ribbon.

#### CHEVY CHASE SANDWICH

Put six hard-boiled eggs through a potato ricer





olives, season with lemon juice; mix with butter, creamed. Spread on thin slices of white bread.

### CURRIED EGG AND OYSTER SANDWICHES

Chop four boiled eggs very fine, season with pepper and salt and spread on thin slices of lightly buttered white bread; on top of eggs place three pickled oysters; over this spread a tablespoonful of curry sauce and cover with another slice of bread. The sauce is made thus; put a tablespoonful of butter into a sauce pan, add a cup of milk, thicken with a little flour dissolved in a little cold milk, let come to a boil, then add a dash of onion juice, salt and pepper, and a teaspoonful of curry. Let simmer a minute, then set it aside to cool. When sandwiches are ready to serve, spread this sauce over the egg and oysters, then cover with the other slice of bread. Garnish with parsley.

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T e SANCW I H t l a o s t h i n s e a s o e  
a r h s O n d u t r p o l e h i n s e s o  
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w t a n a e u i c a

w e h n i c o f t l y b w  
b e t e n e t l e l g h u t t e d t e d w  
a r s p i s e a s r h i e b e d w i t h  
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drinks served with cherries  
bread.

#### TOMATO AND HORSE-RADISH SANDWICH

Make a window tomato sandwich  
pepper and salt in a bowl  
finely chop with a knife  
cut with a knife  
twice.

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#### TOMATO AND HORSE-RADISH SANDWICH

Slice a tomato thinly and sprinkle with salt. Mix one-half cup of horse-radish with two tablespoons of mayonnaise dressing. Spread thin slices of lightly buttered white bread with the horse-radish mixture, and put the sliced tomato between.

#### TOMATO AND NUTS SANDWICH

Chop three medium sized tomatoes, add one small green pepper chopped fine, and a half-cup of chopped walnuts; add a dash of mayonnaise dressing and place on a lettuce leaf between thin slices of white bread cut in squares.

#### SPECIAL TYSANDWICH

Slices of toast bread have been  
lightly fried, place a thick slice of tomato, over  
bottom spread salad dressing, the just a touch  
of cheese cover with another slice of toast, and garnish  
with a slice of lemon.

#### BEANS AND WICH

Half a pound of small beans, three green sweet  
peppers, and one small onion, chop finely together,  
and fry in a pan for five minutes. Mix with half  
a cup of salad dressing and place on a lettuce leaf, be-  
tween two slices of whole wheat bread lightly  
fried.

#### BEAN WICH

Boiled bean tines, season with salt and

pepper and a dash of vinegar. On thin slices of lightly  
buttered whole bread, spread cream cheese. On top  
of this sprinkle the chopped beets. Cover with another  
slice of bread.

#### BEET AND CHEESE SANDWICH

Slice bread thin. Spread one piece with beets  
that have been chopped very fine and moistened with  
mayonnaise dressing. The other spread with cream  
cheese. Press slices firmly together.

#### WATER CRESS SANDWICH

Dip fresh leaves of watercress in dressing. Place between slices of lightly buttered white bread.

#### WATERCRESS AND EGG SANDWICH

Chop cress and moisten with dressing. Press the yolks of three hard-boiled eggs in a colander and add to dressing. Spread between slices of lightly buttered white bread.

#### WATERCRESS AND EGG SANDWICH NO. 2

Cut watercress into small pieces, including stalks, and mix with dressing. Press the yolks of three hard-boiled eggs in a colander and add to dressing. Spread between slices of bread very lightly with lemon juice. Press together, cut round, and garnish with a sprig of

#### MUSHROOM SANDWICH

Boil mushrooms in salted water for five minutes. Drain, and sauté in butter. Season with pepper and salt, add a little mayonnaise dressing, mix, and spread between slices of buttered white bread. Garnish with an olive.

#### WESTERN SANDWICH

Chop five olives, a dozen capers, and one gherkin fine and mix with two tablespoonfuls of mayonnaise dressing. Spread the lower slices of buttered white bread with fresh cream cheese, season with salt and pepper, then put another slice on top of that and spread with the olive mixture. On top place a third slice, press together, cut round, and garnish with a sprig of

Parsley.

### PICCALILLISANDWICH

Between thin ly cutslices of lightly buttered white bread, place a layer of sweet piccalilli; cut in diamond shape. Garnish with sprigs of parsley.

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### EGG SANDWICH

INGREDIENTS

Two slices of slightly buttered white bread  
Two slices of green pepper  
Two slices of tomato  
One slice of hard-boiled egg  
A sprig of parsley and a small pickle.

### EGG SANDWICH

Two slices of lightly buttered white bread  
Two slices of green pepper  
Two slices of tomato  
One slice of hard-boiled egg  
A sprig of parsley and a small pickle.

### EGG SANDWICH

Two slices of white bread with lettuce leaves

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## LIVER

Chop olives and cold boiled chicken livers fine; mix with mayonnaise and spread on thin slices of whole wheat bread. Put the slices together.

## OLIVE AND CHEESE SANDWICH

Thin slices of white bread lightly buttered, cut in hexagon shape. Between each two slices place a layer of Neufchâtel cheese mixed to a paste with a little thick cream and mayonnaise dressing, and cover thickly with chopped olives.

## OLIVE AND CAPER SANDWICH

Stone the olives and chop fine, adding one-third quantity of capers, mix with a little mayonnaise dressing, and spread between thin slices of lightly buttered white bread.

## OLIVE AND CAPER SANDWICH NO. 2

Chop equal amount of capers and olives fine, season with celery salt and paprika, add a little olive oil or melted butter, mix until smooth. Spread on slices of lightly buttered white bread.

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OLIVE AND EGG SALAD  
 Chop olives and sliced hard-boiled eggs  
 in a bowl. Add mayonnaise and  
 season with salt and pepper.  
 Mix well and serve on lettuce  
 leaves or bread slices.

### CUCUMBER SANDWICH

Peel cucumbers and cut into the thinnest possible slices and sprinkle with salt and pepper and a few drops of lemon juice. Place between thin slices of lightly buttered bread.

### CUCUMBER SANDWICH NO. 2

Slice cucumbers very thin and wash them well. Slice hard-boiled eggs and mix with a little mayonnaise. Spread on one side of bread slices and place cucumber slices on top. Sprinkle with salt and pepper.



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### CUCUMBER SANDWICH NO. 3

Soak thin slices of cucumber for one hour in good white vinegar, seasoned with salt and pepper. Place between thin slices of buttered brown bread. Cut in strips.

### CUCUMBER SANDWICH NO. 4

Chop cucumbers fine, add a pinch of salt and pepper and a dash of dressing. Mix and

bread, with a crisp lettuce leaf between.

### CUCUMBER AND CHIVES SANDWICH

On thin slices of lightly buttered white bread, place thin slices of cucumber, over which sprinkle chopped chives; cover with another slice of bread and cut in squares.

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### CUCUMBER AND CHEESE SAND-

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w i t h s f A d e p r g f o c A N D  
s c e a i t g a l y o n a i p m b r a d  
l i h y u n r s e d r e a n s  
t t e d b o s s n d g  
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#### HILL SANDWICH

lightly butter slices of white bread; cover half of them with thin slices of the white meat of roasted chicken; put over this a thin layer of dill pickles; cover with another slice of buttered bread, trim off the crusts, cut in triangles, and serve on a lettuce leaf.

#### PINACH SANDWICH

Chop cold boiled spinach and the yolks of hard-boiled eggs fine, add a dash of salt and vinegar. Spread between thin slices of buttered white bread. Garnish with a pickle.

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White, brown, and graham bread are used for this sandwich. Cut the slices thin and spread with green butter. The butter is made by putting cold boiled spinach through a sieve, season with finely chopped parsley and capers, and mix smooth with creamed butter. Put slices together.

#### HORSE-RADISH SANDWICH

Cream two tablespoonfuls of butter, add three tablespoonfuls of prepared horse-radish, spread between exceedingly thin slices of white bread. Garnish with parsley; serve as soon as made.

## CELERY SANDWICH

Chop fine a few stalks of celery, mix with a little mayonnaise dressing, spread on thin slices of lightly buttered bread, cover with another slice.

## CELERY SANDWICH NO. 2

Butter bread on the loaf, first having creamed the butter. Cut away the crusts and starting at one corner of the slice, roll it over two crisp short celery sticks. Tie with baby ribbon.

## CELERY AND ENGLISH WALNUT SANDWICH

Mix chopped celery, walnuts, mayonnaise dressing, spread on thin slices of lightly buttered bread, cover with another slice.

CELERY SANDWICH NO. 2

CELERY SANDWICH

CELERY AND ENGLISH WALNUT SANDWICH

LETTUCES AND WICH

Between thin, oblong slices of lettuce  
white bread, place a slice of lettuce  
dipped in mayonnaise dressing, with  
Parmesan cheese and a slice of ham.

LETTUCES AND WICH  
Cut lettuce leaves into strips for  
adding a dash of mayonnaise dressing.  
salt. Place between white bread

BOSTON BROWN BREAD

SAND

Between thin slices of lettuce  
bread, place a slice of lettuce  
mayonnaise dressing, with  
BARBARA SANDWICH  
Cut lettuce leaves into strips for  
scissors, salt, pepper and onion  
on mayonnaise dressing; one each  
tered white bread, one slice of  
and cover with a slice of ham  
together and serve.

## RADISH SANDWICH

Between thin slices of lightly buttered white bread place sprigs of watercress and thin slices of a radish that has been dipped in French dressing. Can be served with the fish course.

## STRING BEAN SANDWICH

Cook string beans until tender; when cold, cut in small pieces. Add a chopped onion, and a few chopped English walnuts. Mix with a little French dressing and spread between lightly buttered slices of white bread, with a crisp lettuce leaf between.

## APPLE AND CELERY SANDWICH

Chop three apples and three stalks of celery fine. Mix with a little mayonnaise dressing and place on thin slices of lightly buttered white bread. Put the two slices together.

## APPLE AND GRAPE SANDWICH

Remove the seeds from thin kiwi grapes; add one apple and one stalk of celery. Chop fine. Moisten with French dressing; spread on thin slices of French bread. Put the two slices together with a crisp lettuce leaf between.

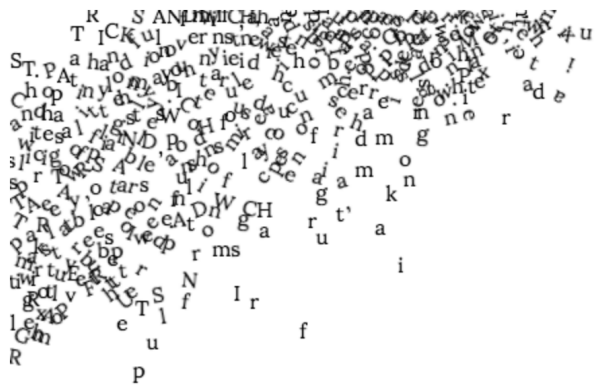
APPLES AND CELERY SANDWICH  
Chop fine with small size reaper and  
thick slices of celery and apples and

## WALDORF SANDWICH

Chop two apples, two stalks of celery, and one sweet pepper fine, add a little mayonnaise dressing, mix, and place between thin slices of lightly buttered white bread. Garnish with a sprig of watercress.

## NOVELTY SANDWICH

Chop one small onion, eight olives, one green pepper (seeds removed), and one chow chow pickle fine. Add one cupful of grated Parmesan cheese; moisten with enough mustard dressing from the chow chow to form a paste. Spread on thin slices of lightly buttered white bread. Cover with another slice and cut in triangles.



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mayonnaise. Place bet  
 tered white bread w  
 Garnish with a red

MOCK OYSTER SANDWICH

Boil salsify until tender, work smooth with a little  
 sweet cream, season with salt, cayenne, and a dash of  
 anchovy sauce; place between thin slices of lightly  
 buttered white bread.

MEAT

ROAST BEEF SANDWICH

Two cups of cold boiled beef chopped fine; add



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and little salt tad Place  
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© IND B HSN DWCH

C h e e d e m h e f u e f r e e e e e

mustard and a dash of catsup. Place mixture on a  
lettuce leaf, between lightly buttered white bread.

C H I P P E D B E E F S A N D W I C H

Chop chipped beef very fine and mix with a little  
mayonnaise, spread on thin slices of lightly buttered  
white bread.

P I C N I S A D W I C H

A pou r a w e e f r u n t h r o u g h t h e m a c o p -  
P r i a t o f p u l o b r a d r u m b s , p e p p e r a h a t t o  
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a s m x u i t a f w e l b e t e n g g a n f o m i o r .  
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Take a flank of mutton, remove the bones and lay the  
above mixture on the mutton and do it up into roll;  
bind it with tape. Sew up the ends so mix raw lin  
bulleou; dust with pepper and salt, then roast it  
when it is cold, take off the fat, take out the wi  
and slice thin, place between slices of lightly but  
tered white bread. Garnish with anchovy.  
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salt and pepper, and spread on lightly buttered brown  
bread.

### MEAT AND MUSHROOM SAND- WICH

Mince boiled mushrooms and cold beef or tongue  
together, and spread between thin slices of lightly but-  
tered white bread. Lightly spread the filling with  
French mustard. Garnish with a pickle.

66

FRIED COLD MEAT SANDWICH

Place the two ends in slices of white bread, so  
that the first and last pieces of these are not  
used. Mix with a little soft butter for  
the filling and fry in butter.

### BREAD AND SANDWICH

Between slices of light buttered white  
bread put a slice of cold roast  
beef or ham with a thin slice of  
onion.

### HAM SANDWICH

Grind the ham in a mixer with a little  
celery and onion. Place between slices  
of bread and fry.

### HAM SANDWICH

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HAMS SANDWICH NO. 4  
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mustard, place betwe  
nish with a pickle.  
one pound  
iced ham  
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SPHIAN HAMS AND WICH

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AU TOU BIE SAND WICH

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 cold milk and oil and  
 f ourdill picklesM vitali tle f  
 and lace b even like slightly

ST ASA ND WC H

Run cold boiled ham and dill pickles  
meat chopper, add a little French  
on thin slices of lightly buttered  
with another slice.

72

### BOSTON CLUB SANDWICH

Cut brown bread into rounds, with a cake cutter  
and lightly butter. Chop of cold boiled  
mutton fine ; add a dash of  
spoonfuls of olive oil  
the lower  
round of buttered  
lettuce  
heart that has been dipped in  
On  
top of that place a slice of  
buttered bread, then the

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 a dash of c o p p e r i e . n w t f e p ; , a r h  
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 CALIF S L I s e s o i x d t n o s o p a n d s i c e t  
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 ishment and few drops of onion juice,  
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 the best. Give it to the rest of

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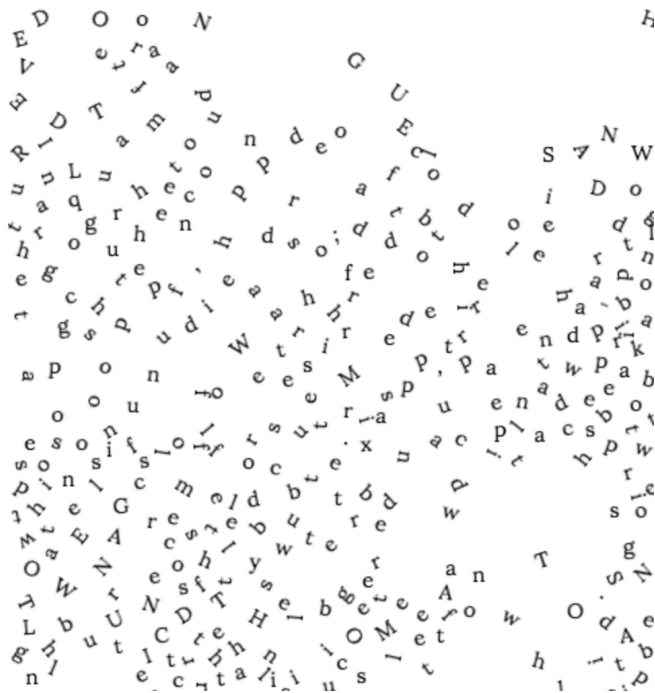
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To three cups of cold cooked lamb, chopped fine,  
 add three tablespoons of parmesan cheese, one tea-  
 spoonful of mustard, a dash of salt and pepper, and a  
 little mayonnaise dressing; mix until smooth. Place  
 this on lettuce leaf between slices of lightly buttered  
 white bread.

LAMB SANDWICH NO. 2

Chop cold cooked lamb and a green pepper fine.  
 Season with salt and add a dash of mayonnaise dress-  
 ing. Spread on thin slices of graham bread lightly  
 buttered. Put the two slices together.

77

MUTTON SANDWICH

Chop cold boiled mutton fine, add a dash of tabasco sauce, a tablespoonful of olive oil or melted butter, a tablespoonful of vinegar, and a pinch of salt. Spread on lightly buttered white bread. Serve with a pickle.

#### MUTTON SANDWICH NO. 2

Chop cold cooked mutton very fine; to each pint add one teaspoonful of salt, one tablespoonful of capers, one teaspoonful of chopped mint, a dash of pepper, and one tablespoonful of lemon juice. Spread this thickly over whole wheat bread. Cover with another slice and serve on lettuce leaves.

#### MUTTON AND PEA SANDWICH

Butter slices of white bread lightly and lay on them thin slices of cold boiled mutton. Mix together

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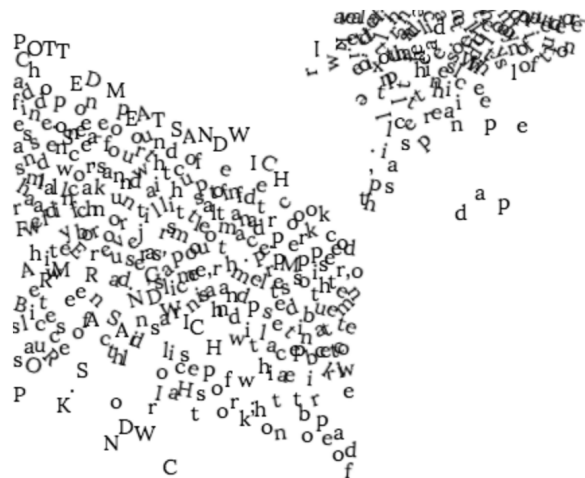
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half a pint of cooked peas that have been seasoned with salt, pepper, a little butter, and a teaspoonful of capers. Place a layer of peas over the mutton, then a crisp lettuce leaf, then cover with another slice of buttered bread, and cut into triangles.

#### SUMMER SANDWICH

ut white bread into rounds with a cake cutter  
nd lightly butter. Chop one-half pound of cold  
oiled mutton fine; add two tablespoonfuls of melted  
utter, and a dash of salt and pepper. Peel four to-  
atoes, cut these into rather thick slices and remove  
he seeds from the centre. Place a lettuce leaf that  
as been lightly dipped in mayonnaise dressing on a  
lice of toast, and put a slice of tomato on top of that.  
ill the space from which you have taken the seeds  
ith the mutton mixture. Put on top another slice of  
oasted and lightly buttered bread, and press the two  
lices firmly together.

^7\



Chop cold boiled pork and a celery stalk fine; season with a dash of Worcestershire, slightly diluted with vinegar, mix and place between thin slices of buttered white bread.

80

#### MINCE-MEAT SANDWICH

Moisten thick round crackers with hot milk; spread with a thick layer of hot mince meat, made rather moist with the addition of a little fruit juice or

syrup. Place another cracker on top, then whipped cream on top of that. To be eaten with a fork.

#### SOUTHERN (BACON) SANDWICH

On thin slices of buttered whole wheat bread, place a lettuce leaf; add thin slices of deep fried bacon; spread with a little mustard, and press together. Garnish with a radish.

#### TIP-TOP SANDWICH

Chop fine six slices of deep fried bacon, add two green peppers (chopped fine), three onions the size of a green pepper, season with pepper and salt, mix together until the bacon is done, then add two eggs. Place between thin slices of lightly buttered white bread. Garnish with a radish.

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To the white meat of a cold boiled chicken  
 chopped fine, add a crisp celery stalk chopped fine, and  
 mix with a little mayonnaise dressing. Place between  
 thinly cut slices of buttered white bread, and garnish  
 with an olive.

CHICKEN SANDWI

Chop cold cooked  
 per and salt, add a  
 on thinly cut sli  
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 and garnish with an olive.

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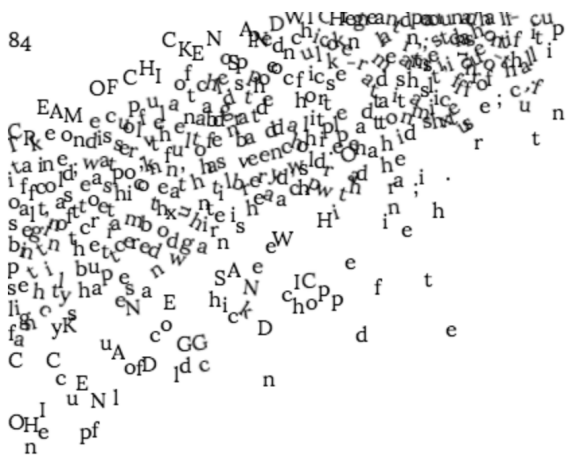
Mixteaspoonful of us tadwit



inegar, heat and pour over chicken, with some of the  
roth, and press in earthen dish. When cold and  
eady for use, slice and place between thin, lightly but-  
ered bread with a crisp lettuce leaf between.

#### ELLIED CHICKEN SANDWICH

hop the white meat of cold boiled chicken fine,  
ub to a paste. Put a scant tablespoonful of gelatine  
n a half-cup of cold water, place it over the fire until  
t has dissolved; then add the chicken paste, a dash of  
alt and pepper, and a half-teaspoonful of grated horse-  
adish. Stir this mixture until it begins to thicken, then  
tir in one cup of cream that has been whipped to a  
tiff froth, place it in the ice box until very cold ; when  
eady for use, cut thin and place between lightly but-  
ered slices of crustless white bread. Garnish with  
arsley and an olive.



yolks of two hard-boiled eggs chopped fine  
 spoonful of melted butter on a  
 juice, one teaspoon of rich stock and of lemon  
 pert to taste. Mix on a plate and spread  
 of lightly buttered white bread. Garnish with a  
 pickle.

85

CHICKEN SURPRISE SANDWICH  
 Chop cold boiled chicken and dress with  
 mix with a little mayonnaise spread on  
 between thin slices of toast  
 an olive.

One cupful of chopped ham, one cupful of cold  
 boiled chicken meat; season with salt and pepper and  
 moisten with mayonnaise dressing. Spread this mix-  
 ture on thin slices of lightly buttered white bread, cover  
 with another slice, and cut in halves. Garnish with a  
 pickle.

CHICKEN AND HAM (CLUB) SANDWICH

Toast and lightly butter three thin slices of white  
 bread; place a lettuce leaf that has been dipped in  
 mayonnaise dressing on the lower slice. On this, place

36

slices of cold roast fowl, then put another slice of toast

on top of that, with a hot head of lettuce, followed by thin slices of broiled ham, topped by a thin slice of pasteboard. Garnish top with dill pickle, cut into thin slices lengthwise.

#### CHICKEN AND ALMOND SANDWICH

Put slices of buttered white bread with almond meat spread in center. Spread pieces with cold boiled chicken. Add a little mayonnaise and press pieces together. Garnish with an olive.

#### CHICKEN AND ALMOND SANDWICH

A cup of cold boiled chicken chopped fine; one cup of almonds chopped fine; one slice white bread, cream, season with salt and paprika, place between thin slices of buttered white bread. Garnish with

leaves, and an olive.

87

#### CHICKEN AND GREEN PEPPER SANDWICH

Run enough chicken through the meat chopper to make two cups; cut out the stem ends and remove the seeds from three large sweet peppers; run them through the meat chopper; mix the chicken and pepper together; season with half a teaspoonful of salt, and two tablespoonfuls of sweet cream. Place between thin slices of lightly buttered white bread. Cut in triangles. Serve on lettuce leaf.

#### ASPICELLY SANDWICH

Soak one box (two ounces) of gelatin in one cup of chicken liquor until softened; add the recupful of chicken stock seasoned with a little parsley, dill, chives, and a dash of salt and pepper. Strain into a dish and add a little shredded meat of chicken; set in a cold place to harden; when set, slice in fancy shapes and place on slightly buttered whole wheat bread. Garnish with a stick of celery.

#### RECEPTION SANDWICH

Equal quantities of breast of cold boiled chicken and tongue, put through food chopper; season with celery salt, onion, anchovy paste and mayonnaise.

Place mixture between slices of lightly buttered white bread with crisp lettuce leaf that has been dipped in tomato vinegar.

#### GEN SANDWICH

Definitely two parts of cooked chicken for one part of cooked onion, garlic and one part of melted butter. Season with salt and pepper. Spread on juice mixed plate between thin slices of white bread. Garnish with a slice of pickle.

#### FRENCH ROLL SANDWICH

Fresh rolls are used for this sandwich. Make a small round opening in top of each roll and take out of the center; save the small crusts for another

the opening; chop fine fiveo lives, a table spoonful  
 of caper soren green sweet pepper (see recipe) and  
 ginger knit herb into mat of onion and wood  
 of nutmeg chop finely. Mix oysters with mayonnaise  
 dressing. Fill with mixture into the small  
 crusts top and garnish with apple.

#### CREDITS AND WITH

One cup of cold boiled chicken chop finely,  
 two tablespoons of green pepper that has been  
 boiled and chop finely. Add a dash of salt and a  
 teaspoonful of chopped parsley, moisten with  
 mayonnaise dressing and place between thin slices  
 of lightly buttered white bread. Garnish with an olive.

WIKI SOURCE: GARDEN OF EARTH

On a cup of fine fiveo lives, a table spoonful  
 of caper soren green sweet pepper (see recipe) and  
 ginger knit herb into mat of onion and wood  
 of nutmeg chop finely. Mix oysters with mayonnaise  
 dressing. Fill with mixture into the small  
 crusts top and garnish with apple.

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### BRUSNICH

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 6. In a trench opper, se a sowi t he dery salt and  
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### BRUSNICH

1. Lightl butter a slice of white bread,  
 2. Dip it in a this beed ipe di n may on-  
 3. Dip it in a lay furlag e rie dos ters with  
 4. Dip it in a on top of he cystes, ad cover  
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with a lightly buttered slice of rye bread, and butter upper side of this slice. On this lay a slice of breast of cooked chicken; dust with salt and pepper and lay on that crisp slices of fried bacon; cover this with a slice of white bread. Garnish top with radishes, cut fancy, serve with slice of lemon on the side.

### SHERIDAN VARKCLUB SANDWICH

Toast and butter three thin slices of white bread; place a lettuce leaf on the lower slice, and on its top put slices of chicken breast. Then put another slice of

toast on top of that with another leaf of lettuce, followed by thin slices of broiled breakfast bacon, topped by third slice of toasted bread. Garnish top with small pickles cut in slices lengthwise. Serve as soon as made.

#### COLONIAL (CLUB) SANDWICH

Toast and butter three slices of thinly cut bread; place slices of cold boiled chicken spread lightly with mayonnaise dressing on the lower slice, with a crisp lettuce leaf. Then put another slice of toast on top of

that with a slice of ripe tomato spread lightly with mayonnaise dressing, topped by a thin slice of tomato spread with finely chopped celery that has been mixed with a little mayonnaise dressing. Lay on top of that a sweet red pepper cut in ribbons; cut triangles.

#### CHICKEN AND PATE DE FOIE GRASS SANDWICH

Two tablespoons of pate de foie gras and a cup of finely chopped cold boiled chicken; season with pepper and salt; spread on a crisp lettuce leaf that has been dipped in French dressing, and place between thin slices of white bread.

#### CHICKEN BISCUIT FINGER

Chop cold boiled chicken very fine, add a little chopped parsley; moisten with salad dressing; make rolls of the mixture about the size of a small pickle. Cover each roll with baking powder biscuit dough

rolled thin, Pressed  
 beat egg, add salt  
 he n s t y B  
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93

PRESSEDMOCKCHICKEN  
 Boil a piece of fresh should  
 adding pepper and salt to  
 cooked. When done, run the  
 chopper and return to the  
 in the kettle. Add enough  
 thick enough to suit the  
 from wheat to thicken  
 or crock; when cold, read  
 of light butter and  
 and radishes.

COUNTRY CLUB SANDWICH

Use three slices of white bread thinly cut and  
 lightly buttered; place a lettuce leaf that has been  
 dipped in mayonnaise dressing on lower slice, and on  
 top of that place slices of cold boiled chicken; then  
 put another slice of bread and a lettuce leaf followed  
 by thin slices of cold loaf, topped by another slice of  
 bread with thin slices of pickles on top.

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CHICAGO CLUB SANDWICH

Take eight slices of white bread and one  
 slice of light butter and one slice of white bread



place slices of cold cooked chicken and a couple of slices of bacon well crisped; cover with the slice of rye bread and on that place a lettuce leaf that has been dipped in a little mayonnaise dressing; sprinkle with a little chopped green pepper, then cover with the other slice of white bread.

#### TURKEY SANDWICH

Between thin slices of lightly buttered white or brown bread, place thin slices of turkey breast; spread a little cranberry jelly over this and sprinkle with finely chopped celery.

#### HOT TURKEY SANDWICH

Between thin slices of lightly buttered toast place slices of warm turkey breast; over same place a slice of slightly thickened turkey stock made of slightly thickened turkey stock and garnish with a pickle.

#### TURKEY CLUB SANDWICH

Toast three thin slices of white bread and butter, on the lower slice lay cold white breast of turkey; cover with another slice of toast; on that lay a thin slice of hot broiled ham; cover with another slice of buttered toast and press together. Serve on a lettuce leaf. Garnish with small pickles.

#### GAME SANDWICH

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b a e a f p d n e q w a t b l e p h o o n l c o a n  
d e a c h p d n e q w a t b l e p h o o n l c o a n  
t r e s s a a d e n o b a c b w e l a e r n h  
H e i c h t r a d i n d o b a n i s n i h w  
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Between thin slices of light  
bread, place a lettuce leaf but  
mayonnaise a dressing leaf but  
cheese cut diagonally and has  
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naise of fine, lite  
white bread, chop ea under. When cold, e  
Si h a n r e a d C v e o e r w i t h a n o i n s l i c e s o f l i g h t l y b u t y o n  
B A U S A G E S N D W C t e r s l i c e a n d l y b u t y o n  
t i l l i n e s a u s a e s I H n i s h w e n e i n w h e n c o l d c t i  
h i t s i f a c e u n t i l d o n ; a c k l e s o f l i g h t l y b u t t e r e d  
h e t e a G a r b e t t e d o n ; a c k l e s o f l i g h t l y b u t t e r e d

## GERMAN BOLOGNA SANDWICH

Remove the skin from a bologna sausage and rub to a paste. Spread thin slice of lightly buttered rye bread with a little French mustard, then a layer of bologna, cover with a cucumber slice, and garnish with a pickle.

FRANKFURT SANDWICH

Cut cold boiled frankfurt sausage into the thinnest slices and place on slice of buttered white or rye bread; run a cucumber pickle through a meat chopper and sprinkle on top of sausage. Place another buttered slice over this.

SALAMI (ITALIAN SAUSAGE)  
SANDWICH

Between slices of lightly buttered rye bread, place thin slices of salami. Garnish with an olive.

PATE

tender; remove the livers from the pan and chop very fine. Add a small onion chopped and boiled brown, season with salt and pepper and mix in some of the grease in which livers were fried. The mixture must resemble paste. Pate de foie gras can be purchased in small cans.

#### PATE DE FOIE GRAS SANDWICH

On thin slices of toasted bread shorn of crusts, spread pate de foie gras; add a dash of salt and cayenne; cover with another slice of toast and serve with a sweet pickle.

#### PATE DE FOIE GRAS SAND- WICH NO. 2

Three slices of white or brown bread lightly  
tender on the lower slice spread pate de foie gras  
Another slice of bread on top of that. Cover with  
a slice of tomato, tiny lettuce hearts with a  
dressing topped by a third slice of

bread. Garnish with an olive.

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PATE DE FOIE GRAS SANDWICH NO. 2  
One-half cup of pate de foie gras, season with salt  
and a dash of cayenne. Spread on a slice of toast, cover with another slice of toast, and serve with a sweet pickle.

and a dash of cayenne pepper and drop of onion juice;  
 press the whole through a sieve. Lead on his slices;  
 of buttered white bread and cover with another slice  
 of buttered bread. Garnish with slices of hard-  
 boiled egg and an olive.

IMITATION PATÉ DE FOIE GRASSE  
 SANDWICH

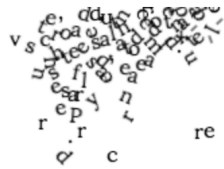
Sauté half a choppeonion in butter until brown;  
 add one-half dozen chicken livers, to which add one  
 chicken stock, and let simmer until tender. In the  
 livers fine and press through a sieve, season with salt and  
 paprika, mustard, and a dash of currys powder. Put a  
 this paste in a cup. Pour melted butter over the top; when  
 cold, remove the butter and cut in thin slices; place  
 between thin slices of white bread. Garnish with a pickle.

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Cream two tablespoonfuls of butter, add one-fourth cupful of grated American cheese and one teaspoonful of vinegar, and season with salt, paprika, mustard, and anchovy essence. Place mixture between thin slices of white bread. Garnish with a pickle.

AMERICAN CHEESE SAND-  
WICH NO. 3

Salted cracker slightly toasted, spread with American cheese; serve hot.

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AMERICAN CHEESE SANDWICH  
NO. 4

Melt a quarter of a pound of American cheese in a sauce pan, add the yolk of one egg beaten with two tablespoonfuls of cream, a dash of salt and half a teaspoonful of Worcestershire sauce. Remove from the fire and when cold, spread on thin slices of white or rye bread. Press the two together and cut in strips. Garnish with a pickle.

CHEESE RARE-BIT SANDWICH

Grate a quarter of a pound of American cheese fine; melt it in a sauce pan over the fire, add the yolks of two eggs well beaten with two tablespoonfuls of cream, a dash of salt and half a teaspoonful of Worcestershire sauce. Remove from the fire when cool, spread it on thin slices of light bread. Put the two slices together and garnish with an olive.

BROWN BREAD AND AMERICAN  
CHEESE SANDWICH

Steam the brown bread before spreading with  
butter, and cut into halves. Between the slices,  
place grated American cheese and finely chopped  
English walnuts well salted. Garnish with a hot olive.

BROWN BREAD AND AMERICAN  
CHEESE SANDWICH NO. 2

Cut a half a round of brown bread and light ly  
butter; sprinkle with grated cheese; put two slices to-  
gether and cut into two.

FRIED CHEESE SANDWICH

Cut slices of white bread round with biscuit cut-  
ter; spread with paste made with half a cupful of fresh  
American cheese, mashed smooth with a little cream.  
Season with salt and paprika. Put slices together and  
fry a light brown in the blaze, in which a table-spoon-  
ful of butter has been melted. Serve hot.

NEUFCHÂTEL SANDWICH

Mince a little candied orange very fine, add a  
dash of ginger, and mix with Neufchatel cheese which  
has been moistened with a little cream. Place be-

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 slice of t e n l f s o e e t e n e a a p e .  
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 N L R S s l i c e m h i s a t h i n g s o f  
 E E Y A N D - i s p u t o n e s e

spread crisp seafoam crackers with butter, a  
sprinkling of grated Parmesan cheese, and very finely  
hopped celery or olives. Place two together and  
serve.

spread crisp seafoam crackers with butter, a  
sprinkling of grated Parmesan cheese, and very finely  
hopped celery or olives. Place two together and  
serve.

#### RENCH CHEESE SANDWICH

slice brown bread very thin, butter, lay thinly  
sliced cheese on top, and spread over cheese a thick  
layer of any kind of jam, and cover with another slice  
of bread.

#### ROCCO SANDWICH

cut a cupful of cheese, American or Parmesan ;  
chicken soft, add enough mayonnaise to make it spread  
easily; lay this on thin slices of lightly buttered  
whole wheat bread and slice stuffed olives over cheese.  
Cover with another slice of lightly buttered bread ; gar-  
nish top with stuffed olive.

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thin slices of toast Spread t  
cut triangles of toast Spread t  
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O T A G E SANDWICH ut s l i t e w h i b r e a G a r  
Cut slice SANDWICH  
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#### COTTAGE SANDWICH NO. 2

On thin slices of lightly buttered graham bread spread cottage cheese that has been mixed with a little chopped chives. Cover with another slice of bread.

#### CRUYERE SANDWICH

Cut rye and white bread in thin slices and spread sparingly with gruyere cheese in the center. On the tongue, rye bread and cheese over rye bread; repeat, put under a weight and let stand for two hours; then cut crosswise in thin slices. Garnish with olive.

#### COTTAGE AND OLIVE SANDWICH

Spread thin slices of lightly buttered graham bread with mustard, then a thin layer of cottage cheese and then a layer of chopped olives that have been mixed with a little mayonnaise dressing. Cover with another slice of bread and press together.

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#### BOHEMIAN SANDWICH

On thin slices of lightly buttered graham bread spread a thin layer of mustard; on top of that spread a layer of cottage cheese, then a layer of olives that have been chopped fine and mixed with a little

raisers serving with chicken  
p rest of the night  
leaf.

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But on this like soft light but  
spoon dip the yeast of tag  
fill with popo olives  
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WASH A GBS ENDV GH

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#### IMPERIAL CHEESE SANDWICH

one-half jar of Imperial cheese, one-half bottle  
(small size) of stuffed olives sliced fine, four table-  
spoonfuls of cream. Mix well and spread on thin  
slices of lightly buttered white bread with a crisp let-  
tuce leaf between the slices.

#### SWISS CHEESE SANDWICH

Put the bread very thin. Spread lightly with



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er and put the two slices together.

#### CREAM CHEESE AND PIMOLAS ANDWICH

Mix one cream cheese with an equal amount of  
hopped pimolas; season with salt and cayenne, and  
moisten with a little mayonnaise dressing. Place be-  
tween thin slices of lightly buttered white or brown  
bread.



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sprig of watercress.

CREAM

CHEESE AND  
SANDWICH

BET

On thin slices of lightly buttered white bread, lay  
a crisp lettuce leaf on that spread cream cheese on  
slices of bread together with a sprig of watercress.

Cover with another slice of bread.  
CREAM CHEESE AND CUCUMBER  
SANDWICH

On thin slices of lightly buttered  
spread cream cheese on that spread  
cucumber slices on that spread  
dressing cover with another slice of bread.  
brown.  
read with a slice of cucumber  
CREAM CHEESE AND CUCUMBER  
JELLY SANDWICH  
Spread an equal number of slices of  
tered white bread together with a sprig of  
Put slices together with a sprig of watercress.

C R EAM CHEESE SANDWICHES  
IS AN EASY

Spread lightly with butter  
the surface of the slices of  
the cup. Put a layer of  
of the slices of bread on  
slices of a round die.

CREAM CHEESE SANDWICHES  
IS AN EASY

Spread with butter  
the surface of the slices of  
do not use a round die  
with a slice.

CREAM CHEESE SANDWICHES  
IS AN EASY

Spread with butter

off the crust. Butter smoothly and lightly. Spread

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one slice with cream cheese and lay upon the other a  
crisp lettuce leaf that has been dipped in mayonnaise  
dressing. Put slices together and garnish with an olive  
slice.

CREAM CHEESE SANDWICHES  
IS AN EASY

Spread with butter  
the surface of the slices of

then a ea s p o f u o P e s y r u p C o v e w i t h a n o t h e r  
s i c e o f b r e a d n f m a l s . o r

T A S W T H  
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cheese upon each. (Use a star tube.) Finish with a slice of pimola.

120

#### RUSSIAN SANDWICH

Spread zepherettes with cream cheese and cover with chopped olives mixed with a little mayonnaise. place a zepherette over each and press together.

#### ORIENTAL SANDWICH

Mix one cake of cream cheese with a little maple syrup, then add sliced maraschino cherries. place be-

w e e n n s l i c e s f i g h t y u n c e d  
w i t a s p a y d s m i a n d e r i y.

D A N Y G E E S E S N D W H

A l i n t y e s s n d w i t t e r v e t a f e  
p a r t i s a d b y a d i n g h a v e a  
w a l n u t o n e i t e s i d e s q u a r e  
S e r e o n a c r i p t u e k a f.

M A R O O S A D W I G H

D e u t h e r e c e s e r d i s t a n t i

fresh cream cheese between two macarons, pressing them firmly together. Keep in a cool place until wanted.

#### FAIRMONT SANDWICHES

Work a small cream cheese until smooth, using a wooden spoon, and season with salt. Chop red and green peppers separately and wring in cheese-cloth to remove some of the moisture. Mix one-half of the cheese with some of the red pepper, the other half the green pepper. Spread four thin slices of white bread sparingly with butter, on the lower slice spread the green pepper mixture, cover with another slice of bread, on top of that spread a layer of the red pepper mixture, cover with the third slice of bread, on top of that with the green pepper mixture. Cover with the fourth slice of bread. Fold in cheese-cloth and weigh down with a

press that with  
fourth slice  
Here a  
weigh down with  
a

## ITALIAN SANDWICH

Take an equal number of slices of white and graham bread, spread with butter and cream cheese; on these put finely chopped olives that have been mixed with a little mayonnaise dressing. Press slices together in pairs with a crisp lettuce leaf between each pair, and cut diagonally. Garnish with Parsley.

## BUFFET SANDWICH

One teaspoonful grated American or Parmesan cheese, one tablespoonful of melted butter, one teaspoonful of made mustard, a little salt and pepper. Mix well, spread on thin slices of lightly buttered rye bread, put two slices together and cut in triangles.

~~INGREDIENTS~~ SANDWICH

Place four slices of bread in a pan and butter them. Spread with mayonnaise and herbs. Cut into four pieces and serve with a crisp lettuce leaf between each pair, and cut diagonally. Garnish with Parsley.

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ENGLISH WALNUT SANDWICH

English walnuts fine and  
moisten with a little  
mayonnaise dressing, and place  
between thin slices of  
lightly buttered brown bread.

see

ENGLISH WALNUT SANDWICH

Chop fine and moisten with  
a little mayonnaise dressing,  
and place between thin  
slices of lightly buttered  
brown bread.

ENGLISH WALNUT SANDWICH NO. 3

Chop English walnuts fine; moisten with a little  
mayonnaise dressing, and place between thin slices of  
lightly buttered brown bread.

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ENGLISH WALNUT AND SANDWICH

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ENGLISH WALNUT AND DATE  
AND WICH

Chop English walnut meats fine, mix with an equal amount of chopped dates; moisten with a little whipped cream and place mixture between buttered crackers or thin slices of white bread.

ALTERED ENGLISH WALNUT  
AND WICH

Spread thin slices of Boston brown bread with butter; then chop English walnuts fine, sprinkle with salt, and put a layer of the nuts between two slices of bread.

BLACK WALNUT SANDWICH

Between thin slices of light buttered bread spread black walnut meats chopped rather fine. Nice to serve with hot chocolate.

CHESTNUT SANDWICH

Shell and blanch the chestnuts, then boil fifteen minutes; drain and cool, and when cool chop fine. Add an equal quantity of finely chopped celery, moisten with a little French dressing, mix, and put between thin slices of light buttered white bread, with a crisp lettuce leaf between.

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## HICKORY NUT SANDWICH

Mix together chopped hickory nuts and add a dash of paprika, and place between slices of either white or brown bread lightly brushed with an olive.

## HICKORY NUT AND CHEESE SANDWICH

Beat to a cream one tablespoonful of butter, add three heaping tablespoonfuls of cream cheese thoroughly, adding a little sweet cream to make creamy. Chop a quarter-pound of hickory nuts fine, and blend with the cheese paste; season with salt, pepper, and a little lemon juice. Spread on slices of brown bread. Put two slices together

with olive

P BREAD SANDWICH

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may onion slice single between  
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P BREAD SANDWICH NO2

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## PEANUT MAYONNAISE SAND- WICH

Heat a tablespoonful of butter in a pan and add the juice of a lemon. Season with salt and pepper. To this gradually add a well beaten egg, thinned with sour cream, adding it slowly, stirring the while to prevent it from curdling. When it begins to thicken, remove and stir in enough ground Peanuts to make a good spreading butter. In preparing sandwiches of this, cut bread thin, spread with the mayonnaise; and lay between the slices a crisp lettuce leaf. Cut the sandwiches in fancy shapes. Dainty for noon-day luncheon.

## ALMOND SANDWICH

Cut white bread in round slices. Spread each slice on a layer of finely chopped almonds. Sprinkle with a little of salt and a dash of lemon juice. Press round of bread and press together. Serve on a lettuce leaf.

## ALMOND SANDWICH NO. 2

Whip one-half gill of sweet cream. Add one-half pound of almonds to a paste, with a little salt. Spread with two tablespoonfuls of spread on each slice of white bread ; roll into strips.

## ALMOND SANDWICH NO. 3

On thin slices of buttered Boston brown bread  
sprinkle finely chopped almonds, cover with a  
slice of bread, and cut in squares.

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ALMOND AND CELERY SANDWICH

Chop almonds fine and mix with twice the bulk of  
finely chopped celery; moisten with a little mayonnaise  
dressin and put between thin slices of lightly buttered  
white bread.

ALMOND AND LEMON SANDWICH

Grate the thin yellow rind of one lemon, in a  
careful mortar rub off the bitter white pith; Blanch  
and pound half a pound of almonds, adding slowly  
the juice of one lemon. When a moist paste is formed  
add half a pound of sugar. Rub the yolk of two eggs  
boiled in a double boiler, add a little butter, and mix  
and add a dash of salt. Spread on bread, and  
cover with another slice of bread, and cut in squares.  
COLESLAW  
TOASTED ALMOND AND CELERY SANDWICH

Toast almonds in a frying pan with a little butter; or  
toast them in a shallow pan with a little butter, and  
mix with a little mayonnaise.

cover with another slice and cut in strips.

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SWEET

ORANGE MARMALADE SAND-  
WICH NO. 2  
lightly buttered white bread  
that have been lightly dusted  
SAND-  
WICH

pread thinly buttered white bread with orange  
armalade. Put two slices together and cut the sand-  
wich in slender strips.

RANGE MARMALADE SAND-  
WICH NO. 2

n thin slices of lightly buttered white bread  
pread orange marmalade. Put four slices together,  
ut under a weight and when well pressed, trim off the  
rusts and cut down in thin slices. Serve on lace paper  
oily.

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A PL. CHERRY SANDWICH

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together. White bread may be used.

CHERRY SANDWICH

One cup of maraschino cherries cut in small pieces, mixed with one-half cup of English walnuts chopped fine. Moisten with whipped cream. Spread on thin slices of white buttered bread, put two slices together and cut in squares. Garnish with a maraschino cherry.

CHERRY SANDWICH NO. 2

Chop a quarter of a pound of candied cherries fine; add a few drops of sherry. Mix and spread on rounds of lightly buttered white bread. Cover with another slice and garnish with a candied cherry.

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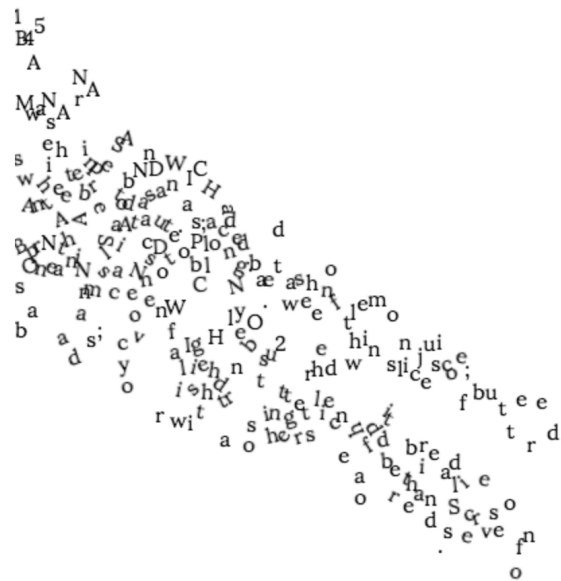
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### CAKE AND CANDIED CHERRY SANDWICH

Cut sponge cake into slices a quarter of an inch thick; cut the slices into rounds. Chop candied cherries fine, moisten with a little orange juice. Spread the mixture on the rounds of cake; press two pieces together. Garnish with a candied cherry.

### LUTTI-FRUTTI SANDWICH

Chop candied cherries, peaches, and apricots, add a little sherry wine and mix to a paste. Spread on thin slices of lightly buttered white bread, cover with another slice and cut in strins.



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### BANANA TOAST SANDWICH

Between thin slices of lightly buttered graham  
 bread, place three slices of banana; toast quickly to a  
 light brown. Serve hot.

### BANANA AND TOASTED BROWN BREAD SANDWICH

Between thin slices of buttered brown bread from  
 which the crusts have been removed, place slices of  
 banana, press together and place in the oven and leave  
 until bread is toasted. Serve hot, very good for in-  
 valids.

### ORIENTAL SANDWICH

Mash four bananas, add one-half cup of mara-

schmo cherries, two tablespo onfulsof honey, and two  
tablespoo of sweet thick cream. Mix and spre ad  
on thinslicesof lightybut ired whitebread, cov erwith  
a notherslice, andgami shtopwit hacherry .

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mashedred raspberries, moistenwithalittle sweet  
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#### AGSANDWICH

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little white bread roll and die it like y  
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## FIC SANDWICH

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riddle piece of butter,  
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## DATE AND FIG SANDWICH

To two cups of dates with stones removed, add  
one cup of washed figs, also one cup of seeded raisins ;  
hop very fine and add enough water to make a paste  
to spread easily. Let this boil one minute, and when  
cool spread between thin slices of buttered white bread,  
cover with another slice and garnish top with a sugared  
ate.

## DATE AND NUT SANDWICH

Between slices of brown bread lightly buttered  
and cut thin, place this filling; dates stoned and  
hopped fine, walnut meats chopped fine, moistened  
with a little sherry wine. Garnish with a spray of  
milk



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portwine, and place the mixture between slices of  
lightly buttered white bread.

#### RAISIN SANDWICH

Cut larger raisins in halves with a sharp knife; take  
out the seeds, dip in brandy or sherry; do not let them  
remain a moment in the liquor; cut white bread in  
rounds, spread with butter, and put a layer of raisins  
between the two rounds of bread. Garnish top with  
raisins and serve with lemonade.

#### FRUIT JELLY SANDWICH

Soak one box of gelatin in one cup of cold water,  
and dissolve it in one cup of boiling water. Add one  
cup of sugar, one-half cup of lemon juice, one cup of  
orange juice, and half a cup of fresh red raspberries.  
When cold spread on squares of sponge cake, or thinly  
cut and lightly buttered white bread. Cover with a  
other jelly.

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### JELLY AND NUT SANDWICH

Chop English walnuts fine and stir into whipped cream; spread currant jelly on thin slices of lightly buttered white bread; on top of that spread the walnuts and cream, cover that with currant jelly, and lastly cover with another slice of bread. Serve as soon as made.

### CURRENT JELLY SANDWICH

Cut fresh bread in as thin slices as possible. Butter them evenly, spread with currant jelly and sprinkle with fresh grated cocoa; roll each slice separately and tie the roll with baby ribbon. Make when ready to serve.

### CURRENT JELLY AND ENGLISH WALNUT SANDWICH

Spread thin slices of lightly buttered white bread with currant jelly and sprinkle with the cream. Eat the sandwich. Cover with currant jelly and eat.

### OMT LYS DC T A O JELLY SANDWICH

seasoned with salt, pepper, paprika and a little tabasco sauce. Dissolve quarter box of gelatine in one-half cup of water, add to the tomatoes, and mix thoroughly. Cool in forms that will slice in shape of sandwiches to be used, Place between thin slices of lightly buttered white bread.

#### QUINCE JELLY AND NUT SANDWICH

Mix a cupful of quince jelly with *half* a cupful of finely chopped hickory or pecan nuts and spread on thin slices of lightly buttered white bread. Cover with another slice and cut in squares.

#### QUINCE JELLY SANDWICH

Spread thin slices of *lightly* buttered white bread with quince jelly. Put slices together, cut in squares, and garnish with a spray of maidenhair fern.

GOOSEBERRY SANDWICH  
 Spread with lightly buttered white bread  
 slices of quince jelly and pecan nuts  
 and cover with another slice of bread  
 cut in squares.

QUINCE JELLY SANDWICH  
 Spread thin slices of lightly buttered white bread  
 with quince jelly. Put slices together, cut in squares,  
 and garnish with a spray of maidenhair fern.

When ready for use, overheat  
white bread with a little  
buttered bread and cut  
MARBLE BREAD SANDWICHES  
Make equal number of white  
sandwiches, lightly read with  
press sandwiches, spread with  
thin strips. Serve on a platter.

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BANANAS  
Place peeled bananas on a  
slice of buttered bread

have been trimmed and placed in the oven and leave until  
bread is toasted and delicious and  
ishings and wine very good for  
ROAST SANDWICHES  
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a marriage in the street and  
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C l o p c r y t a l l i z i n g i f r e p i s t a n t  
o f r a g j u c e p l a c e w e n t i s i c e d  
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D I E D A T O N D W E H

Roll puff PaSte very thin; cut round with a big-cut cutter; bake to a delicate brown. Add chopped almonds to apple or peach marmalade and place the mixture between two rounds of pastry.

#### DRREAM SANDWICH

Cold chopped boiled sweetened prunes, mix with English walnuts chopped fine, moisten with a little of the prune syrup, and place between thin slices of lightly buttered white bread. Garnish with a spray of smilax.

#### CHOCOLATE SANDWICH

Melt a teaspoonful of butter in a saucepan, stir into it all the unsweetened chocolate (bitter) it will take up. Grate the chocolate directly into the butter. Stir until butter and chocolate are thoroughly mixed. Take from the fire and let it get cold before spreading on thin slices of Graham bread, lightly buttered. Cover

w ith r o u n d e s l i c e s o f b r e a d

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G R E E N A P P L E S A N D W I C H

T a k e a p a p p l e a n d c u t i t i n t o t h e t h i n n e s s o f a s l i c e o f b r e a d . T h e n c u t i t i n t o t h e s i z e o f a s l i c e o f b r e a d . T h e n c u t i t i n t o t h e s i z e o f a s l i c e o f b r e a d . T h e n c u t i t i n t o t h e s i z e o f a s l i c e o f b r e a d .

M E L O N S A N D W I C H

O u t o f a m e l o n c u t t h e s i z e o f a s l i c e o f b r e a d . T h e n c u t i t i n t o t h e s i z e o f a s l i c e o f b r e a d . T h e n c u t i t i n t o t h e s i z e o f a s l i c e o f b r e a d .



Thin slices of lightly buttered graham bread,  
 pricked with a hole in the center, are arranged in  
 a circle on a platter.

JENNIFER SAID WITH

3/4 cup raisins, 1/2 cup apricots, 1/2 cup  
 1/2 cup white bread crumbs with

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a spray of maiden hair fern.

CHESTNUT AND PRUNE SANDWICH

Boil chestnutstwenty minutes; peel and chop fine,  
 add an equal amount of cooked prunes chopped;  
 moisten with a little cream and place between thin  
 slices of lightly buttered whole wheat bread. Garnish  
 top with a maraschino cherry.

HALLOWE'ENS SANDWICH

One cup of celery, one orange cut fine, one-half  
 cup of raisins seeded and halved; add one-half cup of  
 grated apple to one-half cup of mayonnaise and mix  
 with this, place between thin slices of lightly buttered  
 whole wheat bread. Garnish with a spray of  
 smilax.



## INDIAN SANDWICH

One cup each preserved ginger and candied orange peel chopped fine; mix with one-half cup of thick cream and spread on white bread thinly but tender. Garnish with stick of candied orange peel.

## WHIPPED CREAM SANDWICH

One cup of thick cream, one tablespoon of powdered sugar. Beat until solid, then add the redrops of vanilla, let it become chilled, then spread on lady fingers, press together and serve as soon as made.

## SCHOOL SANDWICH

On thin slices of lightly buttered white bread, spread brown sugar; cover with another slice of bread and wrap in wax paper.

## COCONUT SANDWICH

One and one-half cup of grated coconut, one-half cup of English walnuts chopped fine, one tablespoon of rosewater, three tablespoons of sugar, mix well, moisten with three tablespoons of soft thick cream. Spread mixture on thin slices of buttered white bread, cover with another slice and cut in strips.

## COCONUT SANDWICH NO. 2

1/2 lb. raisins, 1/2 lb. stoned  
 dates, and the same quantity of washed figs, quarter of  
 a pound of blanched almonds, a quarter of a pound of  
 peeled Brazil nuts, and one pound of pecans. Put  
 through the meat chopper, add the juice of two oranges  
 and knead the mixture with your hands; pack it down  
 into baking powder boxes or into any round tin and  
 stand it aside in a cold place; when wanted for use,  
 remove from the tins, cut thin, and place slices between  
 lightly buttered white bread cut round. Garnish top  
 with a maraschino cherry.

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a half-pound of seedless raisins, half-pound of stoned  
 dates, and the same quantity of washed figs, quarter of  
 a pound of blanched almonds, a quarter of a pound of  
 peeled Brazil nuts, and one pound of pecans. Put  
 through the meat chopper, add the juice of two oranges  
 and knead the mixture with your hands; pack it down  
 into baking powder boxes or into any round tin and  
 stand it aside in a cold place; when wanted for use,  
 remove from the tins, cut thin, and place slices between  
 lightly buttered white bread cut round. Garnish top  
 with a maraschino cherry.

#### FUDGE SANDWICH

Melt on tin in oven, fudge or fresh chocolate  
 creams until soft enough to be spread; spread wafer  
 crackers with this filling, tie each two with white baby  
 ribbon. Serve with lemonade.

## VIOLETSANDWICH

Cover the butter with violet overnight; slice white bread thin and spread with the butter; put slices together and cover with the petals also of the violets.

## ROSE-LEAF SANDWICH

Flavor fresh unsalted butter with roses by packing in closed jar with a layer of rose leaves and leaving several hours. Any fragrant rose will answer. Cut thin the white bread into dainty strips or circles, spread with perfumed butter, put one or two rose leaves between the slices, allowing the edges to show.

RS / C

Trim the crusts off wide slices of bread, slice them thin, and spread with butter; put slices together and cover with the petals also of the violets.

Flavor fresh unsalted butter with roses by packing in closed jar with a layer of rose leaves and leaving several hours. Any fragrant rose will answer. Cut thin the white bread into dainty strips or circles, spread with perfumed butter, put one or two rose leaves between the slices, allowing the edges to show.

CLOVE AND VIOLET SANDWICH

RS / C

#### CHINESE NUT SANDWICH

Crush two cups of Chinese nuts, moisten with three tablespoonfuls of thick cream, sweetened with a little honey; spread on slices of lightly buttered white bread. Cover with another slice and cut in squares.

#### CREAM SANDWICH

Cream four ounces of butter, add gradually four ounces of brown sugar, four ounces of fine flour, four eggs one by one, a squeeze of lemon juice or a tablespoonful of rose water, and lastly a teaspoonful of baking powder. When thoroughly mixed, bake in shallow tins. Whip up till perfectly thick a quarter of a pint of cream, spread this on half the strips and cover with the other sandwich-fashion. Ice these sandwiches over with chocolate icing.

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#### MISCELLANEOUS

##### BOSTON BAKED BEAN SANDWICH

Press cold baked beans through a colander, add two stalks of celery chopped fine, a teaspoonful of horse-radish, and a little tomato catsup; mix and spread on buttered slices of Boston brown bread, cover with another slice, and garnish with a radish and a pickle.

## NEW ENGLAND SANDWICH

Wash beans that have been cooked well, add a dash of catsup, lay on a crisp lettuce leaf between lightly buttered white or brown bread. Garnish with pickle.

## MEXICAN SANDWICH

Put large square salted crackers into the oven to toast. When warm, put on each cracker a large tablespoonful of baked beans that has been mixed with a little catsup heated with butter and highly seasoned.

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## CANAPÉS

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## CANAPÉS

Canapés are savories, or appetizers, usually served before the first course at dinners, luncheons, or chafing dish suppers. One slice only is used for each canapé. They may be dipped in melted butter, toasted or fried and cut into fancy shapes. The mixture is spread on top, the top is garnished.

## CAVIAR CANAPÉS

Season the caviare with a dash of lemon juice and a very little onion juice. Spread mixture on toasted rounds of white bread and sprinkle top with finely chopped hard-boiled egg. Garnish with cress.

## HERRING CANAPÉS

Toast slices of white bread, remove the crusts and cut oblong. Spread them with butter mixed with a very little French mustard, cover with finely minced sour pickle; place upon each two boneless herrings. Sprinkle finely chopped hard-cooked egg yolk over top.

## ANCHOVY CANAPÉS

Toast rounds of white bread to a nice even brown:



Place two boneless anchovies on a round of toast, and sprinkle over same the yolks of hard-boiled eggs; dust with white pepper and garnish with a slice of lemon.

#### LOBSTER CANAPES

Chop the meat of a boiled lobster fine, season with pepper and salt, a dash of lemon juice, and a little mayonnaise dressing and spread on rounds of toasted bread. Garnish with a sprig of parsley.

#### CRAB CANAPES

Put the contents of a can of crab meat into a saucepan, add one tablespoonful of sherry and let simmer until the liquid disappears. Fry one small finely minced onion in a tablespoonful of butter until brown, add a cupful of milk that has blended with a tablespoonful of flour, let it come to a boil, then add the crab meat and let simmer for ten minutes; remove from the fire and when cool spread on rounds of toast and

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sprinkle with grated Parmesan cheese; place in a hot oven until a golden brown. Serve hot.

#### SARDINE CANAPES

Pound butter and skinless sardine paste; moisten with a little olive oil, and a dash of lemon juice; spread mixture on thin rounds of toast. Arrange leaves of watercress around the edge and put finely chopped hard-boiled eggs in the center.

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## SALMON CANAPES

Toast rounds of white bread and spread with melted butter; next with finely flaked salmon, to which add a dash of Worcestershire sauce, and a drop of olive oil; sprinkle finely chopped hard-boiled egg over top. Garnish with a small sprig of parsley.

## FISH CANAPES

Rub a quarter of a pound of any kind of cooked fish to a paste; season with pepper and salt, and a few

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#### ~~HAM~~

Cut bread in rounds one-fourth inch thick. Sauté  
in butter; spread with finely chopped ham mixed to a  
paste with a little melted butter and seasonings. Sprinkle  
top with finely chopped hard-boiled eggs.  
BACON CANAPES  
Cut bread in square one-fourth inch thick, sauté  
the bacon fat. Spread with a little French mustard,  
cover with fried bacon finely chopped and sprinkle  
with finely chopped pimento.  
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whites and yolks separate, minced pickles, green pep-  
pers, and olives.  
HAM CANAPES NO. 2  
Cut bread in rounds one-fourth inch thick. Sauté  
in butter; spread with finely chopped ham mixed to a  
paste with a little melted butter and seasonings. Sprinkle  
top with finely chopped hard-boiled eggs.  
BACON CANAPES  
Cut bread in square one-fourth inch thick, sauté  
the bacon fat. Spread with a little French mustard,  
cover with fried bacon finely chopped and sprinkle  
with finely chopped pimento.

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## FOREWORD

THE first requisite in the preparation of good sandwiches is to have perfect bread. It is suitable for condiments. Either white, brown, rye, or entire wheat bread may be used, but it should be of close, even texture and a little stoned a day.

Cream the butter with a wooden spoon and spread smooth on the bread before it is cut; after cutting remove the crust and avoid spreading the butter on the filling over the edge. When ready to serve, cut the sandwich either square, triangular, long, narrow, round, or crescent-shaped.



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 s l i c e s o f s a n d w i c h e s , u s e l e t t u c e , m a i d e m a i r  
 l e t t u c e , a n d f r u i t .

For all fresh, if prepared in our  
 the serving wing outan ap kin old water  
 in the hand leqi nao dpkac er wa p  
 in paper.

k54i-3^IDG

FISH

THE UP-TO-DATE  
SANDWICH BOOK

FISH

DEVELOPERS SANDWICH

...ers fine, add a dash of tabasco sauce,  
... oil. Season with pepper and salt.  
... of white bread, with a

DEVELOPERS SANDWICH

On this slice of lightly buttered white bread  
place a lettuce leaf, at the top, a slice of ham, a slice of  
nais, a slice of pickled cucumber, a slice of tomato, a slice of  
put the slices together and garnish with a pickle.  
DEVELOPERS SANDWICH  
Cut a slice of bread, remove the crust, and cut it into  
Covers a slice with lettuce, a slice of ham, a slice of  
and a slice of pickled cucumber, a slice of tomato, a slice of  
other slices of ham, a slice of pickled cucumber, a slice of  
tomato, a slice of pickled cucumber, a slice of tomato, a slice of

## OYSTER AND CAVIARE SANDWICH

Butter thin slices of brown bread, cover one slice thinly with caviare and on this lay two raw whole oysters; cover with another slice of bread and garnish with slice of lemon.

## GRILL ROOM OYSTER SANDWICH

Toast three slices of white bread and lightly butter. Place fried oysters between the slices and dust lightly with pepper and salt. Cut in strips and serve on a lettuce leaf. Remove contents of orange peel and fill with chili sauce. Serve on top of the sandwich.

## OYSTER SALAD SANDWICH

Chop fine two stalks of celery and one medium sized cucumber; add one cup of cold cooked oysters cut in pieces, mix with one half cup of cream dressing. Place on thin slices of lightly buttered white bread with a crisp lettuce leaf between.

## C AVIARE SANDWICH

Between thin slices of buttered rye bread caviare; on top of the sandwich, fry the oysters on a hot griddle. Garnish with lemon and horseradish.

## C AVIARE AND ICHENO 2

Can of caviare, add juice of half a lemon,

until a paste is formed. Spread mixture on thin slices of lightly buttered white bread or toast and cover with another slice of bread.

#### CAVIARE-LOBSTER SANDWICH

Spread thinly buttered white bread with caviare, season with lemon juice, and on top of this lay a little minced lobster. Cover with another slice of buttered bread and place on a lettuce leaf.

#### ROE SANDWICH

Mix the yolks of three hard-boiled eggs with the roe of a salt herring. place the mixture between thin slices of lightly buttered white bread. Garnish with a slice of lemon.

SHAD- ROE SANDWICH  
One slice of lightly buttered white bread  
pouced with a little lemon juice  
chopped hard-boiled eggs  
capers, vinegar, salt, and pepper  
tabasco sauce, and a little  
lightly buttered white bread  
t N C i t r U f a u e m f a d o h r e n e s a p  
SHAD-ROE SANDWICH  
Marinate one hard-boiled egg  
shad-roe, a little lemon juice  
crisp lettuce leaves  
white bread.  
ROE SANDWICH  
LOBSTER SANDWICH

On this slice of lightly buttered white bread lay  
 a crisp lettuce leaf; on top of that place shredded meat  
 of a boiled lobster that has been mixed with a little  
 mayonnaise dressing. Cover with another slice of  
 bread and press together.

LOBSTER SANDWICH NO. 2

Cut the meat of a cold boiled lobster into dice.  
 Sprinkle with a little salt, red pepper, and a table-  
 spoonful of tarragon vinegar. Add three table spoon-

ful of melted butter. Place mixture on slice of light  
 buttered whole wheat or brown bread, cover with  
 another slice of bread, press the two together, remove  
 the crusts, and cut into triangles. Garnish with an olive.

LOBSTER SANDWICH NO. 3

Pound the meat of a medium sized lobster fine,  
 add one table spoonful of the coriander, dried and mashed  
 smooth, the juice of half a lemon, dash of nutmeg,  
 one-fourth teaspoonful of paprika and two table spoon-  
 fuls of soft butter. Mix all together in a separate  
 place between slices of lightly buttered white  
 bread.

LOBSTER SANDWICH NO. 4

Loose meat of a medium sized lobster and a  
 half pound of a medium sized loaf of bread  
 sliced in half, with a little mayonnaise  
 dressing, and a little salt. Place on a  
 table between slices of lightly  
 buttered white bread.

## LOBSTER SALAD SANDWICH

Mix one cup of lobster meat with a little mayonnaise dressing. Marinate crisp lettuce leaves and arrange on thin slices of lightly buttered white bread; cover with lobster, and cover lobster with bread; sprinkle lobster coral on top. Prepare just before serving.

## DUTCH LUNCH SANDWICH

Take two square salted crackers and place on one two thin slices of Bermuda onion, next a layer of sardines and squeeze a generous amount of lemon juice over all; then put remaining cracker (buttered) on top. Salmon may be substituted.

## LOBSTER AND MUSHROOM SANDWICH

Cook one-half pound of mushrooms in a little butter until tender, then add one small sliced onion,

moisten with 1 cup stock and let simmer until done. Remove from fire and chop fine; press through a sieve and season with salt and pepper and a dash of tomato catsup. Pile lobster meat pounded smooth on thin slices of lightly buttered bread. Garnish with an olive

SARDINE SANDWICH

Remove scales and bones from two boxes of sardines. Four hard-boiled eggs, chopped fine, the juice of one lemon, a dash of salt, red and black pepper, a tablespoonful of melted butter, a sprig of parsley, chopped fine. Stir to a paste and spread on lightly buttered white bread with a lettuce leaf between slices.

SARDINE SANDWICH NO. 2

Remove scales and bones from two boxes of sardines. Four hard-boiled eggs, chopped fine, the juice of one lemon, a dash of salt, red and black pepper, a tablespoonful of melted butter, a sprig of parsley, chopped fine. Stir to a paste and spread on lightly buttered white bread with a lettuce leaf between slices.

Remove scales and bones from two boxes of sardines. Four hard-boiled eggs, chopped fine, the juice of one lemon, a dash of salt, red and black pepper, a tablespoonful of melted butter, a sprig of parsley, chopped fine. Stir to a paste and spread on lightly buttered white bread with a lettuce leaf between slices.

of finely chopped watercress. When smoothly blended spread the mixture between thin slices of lightly buttered white or graham bread.

SARDINE SANDWICH NO. 3

Remove scales and bones from two boxes of sardines. Four hard-boiled eggs, chopped fine, the juice of one lemon, a dash of salt, red and black pepper, a tablespoonful of melted butter, a sprig of parsley, chopped fine. Stir to a paste and spread on lightly buttered white bread with a lettuce leaf between slices.

SARDINE SANDWICH NO. 4

Remove skin and bones from the sardines and pound to a paste; season with salt and cayenne pepper and a dash of lemon juice. Spread on thin slices of lightly buttered white bread; cover with another slice of bread and garnish with a pickle.

SARDINES AND / ICHN 5

one pound of fresh butter, a little sea salt, a few drops of lemon juice, and a pinch of cayenne pepper. Mash the sardines in a mortar with a wooden pestle, and mix with the butter. Spread on a slice of toast, and garnish with a slice of lemon.

SARDINE CLUB SANDWICH

Equal parts of boiled ham, cold chicken, and cold turkey, with a slice of cheese, a slice of cucumber, and a slice of tomato. Spread on a slice of toast, and garnish with a slice of lemon.

Three slices of thin cut white bread, toasted and buttered. Place a lettuce leaf that has been dipped in mayonnaise dressing on the lower slice, and top

of that puts slices of broiled breakfast bacon, then put another slice of toast on top of that, with another lettuce leaf followed by one less and skinless sardines, split open, topped by a thin slice of toast bread. Garnish with slices of lemon cut very thin and dip in finely chopped parsley.

SPANISH SANDWICH



1. slice the bread rather thick and toast;  
2. spread lightly with butter. Remove the  
3. bread and lay them out into a flat  
4. layer. Sprinkle over the bread a thin  
5. layer of lemon juice with other  
6. condiments. Serve on a lettuce leaf.

#### RUSSIAN SANDWICH

1. slice the bread and put on  
2. a thin layer of butter. Spread  
3. with a thin layer of caviar  
4. and a thin layer of  
5. cream cheese. Sprinkle  
6. with a thin layer of

1. slice the bread and toast  
2. on one side, then lay  
3. a thin slice of  
4. caviar, and garnish with  
5. a slice of lemon.

#### AUSTRIAN SANDWICH

Two cans of boned and skinned sardines, two  
balls of cottage cheese, one small onion chopped fine,  
two tablespoons of chopped parsley, two table-  
spoons of chopped mint, two table-  
spoons of vinegar, salt to taste, a dash of red pepper, the  
grated rind and juice of two lemons; also use the oil from the sardines.  
Mix and beat thoroughly; spread between thin slices of  
lightly buttered rye or brown bread.

#### SALMON SANDWICH

Between thin slices of lightly buttered white  
bread, place a crisp lettuce leaf; on that put canned  
salmon that has been seasoned with salt and pepper and  
a dash of lemon juice. Garnish with a slice of lemon.

## SALMON SANDWICH NO. 2

One can of salmon, two sticks of celery chopped fine, juice of half a lemon, a dash of salt, and a teaspoonful of melted butter. Mix and place between thin slices of lightly buttered white bread, cut in fancy shapes. Garnish with a sprig of parsley.

## SALMON SANDWICH NO. 3

One can of salmon, one small head of lettuce chopped fine. One teaspoonful of melted butter, a dash of salt, and juice of half a lemon. Mix and place between thin slices of buttered white bread. Garnish with an olive.

## SALMON SANDWICH NO. 4

Flake the salmon and moisten with mayonnaise dressing. Use as a filling between thin slices of brown

bread lightly buttered. Garnish with a slice of lemon that has been dipped in finely chopped parsley.

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## SALMON AND HAM SANDWICH

One-half can of salmon, two slices of cold boiled ham, two sprigs of watercress. Chop these together until fine, add a dash of lemon juice. Place between thinly cut slices of buttered bread.

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 slices of whi e ead p a t e. Mix and p d o l  
 ANCHOVY S br ut t e w o s l i c e p e g e h t h p  
 ANCHOVY S ANDW  
 Pour off wine, th en wa sht ho rou ghly, n - in r t a g e r s,  
 Allow h e m t o s o a k i n o l i v e o i l f o r a h a l f h o u r. m o v  
 open lengthwise, and take out b r e s; h w i b r r e e z  
 thins! c e s o f u n b u t t e r e d b r e a d o n e s; h w i b r r e e z  
 ANCHOVY S ANDWICH NO. 21 G a r m i t s h r e h e a n e o n  
 e s s a n c h o v i e s m x e d w i d a s c o l e o l t h  
 A c a n o f b o n e s, c h o p p e d f i n e. P u t i n c h o m e s i  
 h a r d - b o i l e d e g g s, f u l m e l t e d b u t t e r, a t i c k e a d,  
 j u i c e, a t e a s p o o n l o f t y b u t t e r, d w h i l  
 M i x a n d s p r e a d o n i g G n i e r i h h i l  
 a l e t t u c e l e a f b e t w e n. a r s h w t a p

FISH SANDWICH  
 To cook one pound of fish, mince it  
 chop it fine, mix with a little  
 between pieces of bread, and  
 FISH AND SANDWICH  
 Mix with an equal quantity of  
 they are of hard bread, and  
 little may be made with  
 buttered with  
 e

SARDELLEN PASTESANDWICH  
 Wash, bone, and skin one-half pound of sardellen  
 and mash to a paste. Rub together the yolks of two  
 hard-boiled eggs and one teaspoonful of butter until  
 smooth, then add the sardellen paste. Mix and spread  
 on small squares of buttered toast. Serve with hot olive.

SARDELLEN SANDWICH  
 One pound of sardellen, washed, boned, and  
 mixed with an equal quantity of  
 they are of hard bread, and  
 little may be made with  
 buttered with

sardellen, mix with one tablespoonful of creamed butter, and juice of half a lemon, a dash of white pepper, and a half-teaspoonful of prepared mustard. Spread on thin slices of round toast, cover with another slice, and garnish with a pickle.

#### HALIBUT SANDWICH

Cold halibut shredded, mixed with a little mayonnaise dressing and capers. Spread between lightly buttered white bread. Garnish with a radish.

#### HALIBUT SANDWICH NO. 2

Shred boneless cold boiled halibut and rub smooth with a wooden spoon; season with salt and pepper and one tablespoonful of lemon juice; add three

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#### SANDWICH

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#### SANDWICH

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o t y k o h a e a e b o e e  
h o e e w i s e r y n l e a d a  
f l p t h e s o r n h a e d d s  
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a x n h t o n t o t h e c e a . T h e  
d i r u g e f w h o n t o t h e c e a . T h e  
i n r o p s o w e h o a c e h u i l s e  
d g o n v c o l d e a e e u i l s e

white bread place hot creamed  
spoonful of the codfish on top a  
chopped hard-boiled egg over the  
with a sprig of parsley and a pickle  
made.

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EGG

EGG SANDWICH







33

### PURITAN SANDWICH

Rub smooth the yolk of a hard-boiled egg, add a tablespoonful of melted butter, add a shofsa lt and white pepper, one-half teaspoonful of mustard and one-fourth of a pound of American cheese grated, then stir in a scant tablespoonful of vinegar. Spread mixture on thin slices of lightly buttered white or rye bread. Put two slices together and garnish with a pickle.

### COLDS

Rub the yolks of three hard-boiled eggs with a past add two tablespoonsful of olive oil, mix in with a silver fork. Add a spoonful of vinegar, a pinch of mustard, a dash of cayenne

pepper and salt, and lastly one tablespoonful of vinegar. When this is thoroughly mixed, add one cup of grated American cheese. Spread on thin slices of lightly buttered white bread.

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MONTPELIER SANDWICH

At the charboile deggs and here boned  
and vish a motar and poundf neadl on ounce  
futtera rd sas onw thalt an day one pep er.  
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has Garni shw th aspr igpar sley .

~~RENECSAND~~ W C H

of charboile deggs and threem el sar  
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j u s t i s i g e t i s l e u r s t r i p s G a m i s h  
w i t p a r s l e y a n d a r o l i v e .

B ~~RENECSA~~ ~~ND~~ H

M s h t h e g o l k s f f i c h a r d i e d e d g g a  
t e w i t a t e a p o r f u d f m e t e b u t e m a k  
v i n e r y o r k o p a s t e a d d i n g s a l t , p e p  
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EASTERSANDWICH  
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## SALADS

### TOMATO SANDWICH

Peel and cut ripe tomatoes thin, season with pepper and a little lemon juice. Place thin slices of lightly buttered white bread with a leaf between.

### TOMATO SANDWICH NO. 2

On thin slices of lightly buttered white bread place a crisp lettuce leaf that has been dipped in mayonnaise dressing; on this, place thin slices of tomato, add a dash of salt and spread lightly with mayonnaise

dressing; cover with another lightly buttered slice of bread.

### TOMATO AND ONION SANDWICH

Mix in a bowl some tomato soup, season with pepper and salt and a pinch of sugar, add finely cut onion, mix and place between thin slices of white bread, with a crisp lettuce leaf between.

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## TOASTED BREAD SANDWICH

Slice bread in half and rub with salt. Mix  
mayonnaise with two tablespoons of  
olive oil. Spread this mixture lightly  
on both halves. Heat in a toaster, and  
serve immediately.

## TOASTED BREAD SANDWICH

Chop one medium tomato, one green  
pepper, and one small onion, chop fine, mix  
with a little salad dressing and place  
between thin slices of white or whole wheat  
bread, buttered.

## SPECA SANDWICH

On thin slices of toasted bread that have been  
lightly buttered, place a thick slice of tomato.  
On top of tomato spread salad dressing, then  
place a slice of caviare, cover with another slice of toast,  
and garnish with a slice of lemon.

## EPICUREAN SANDWICH

Two medium sized tomatoes, three green  
peppers, and one small onion, chop fine, mix  
with a little salad dressing and place on a lettuce  
leaf between thin slices of white or whole wheat  
bread, buttered.

## BEEF SANDWICH

Chop cold boiled beef fine, season with  
mayonnaise and place between thin slices of  
white or whole wheat bread, buttered.

pepper and a dash of vinegar. On thin slices of lightly buttered white bread, spread cream cheese. On top of this sprinkle the chopped beets. Cover with another slice of bread.

#### BEEF AND CHEESE SANDWICH

Slice bread thin. Spread one slice with beets that have been chopped fine and moistened with mayonnaise dressing. The other spread with cream cheese. Press slices firmly together.

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#### WATERCRESS SANDWICH

Dip fresh leaves of watercress in mayonnaise dressing. Place between thin slices of white bread, lightly buttered.

#### WATERCRESS AND EGG SANDWICH

Chop cress and moisten with French dressing. Press the yolks of three hard-boiled eggs through a colander and add to the mixture. Place between slices of lightly buttered white bread.

#### WATERCRESS AND EGG SANDWICH NO. 2

Cut watercress into small pieces, removing the stalks, and mix with finely chopped hard-boiled egg, seasoned with salt and pepper. Place between buttered slices of bread, sprinkling the cress very lightly with lemon juice. Press together, and cut in squares, removing the crusts.





RENECHER  
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Betw e p/in e f a h r i s a s e  
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naise, and place between thin slices of lightly buttered white bread.

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OLIVE SQUARES

Cut thin squares, adding a dash of salt, olives, chop the cucumber pickles, salt and pepper and spread on the square.

#### OLIVE AND PEPPER SANDWICH

Chop olives finely and red (sweet) pepper; mix and patted white bread.

#### OLIVE AND CHEESE SANDWICH

#### LIVER SANDWICH

Chop olives and cold boiled chicken liver; mix with mayonnaise and spread on thin wheat bread. Put the slices together.

#### OLIVE AND CHEESE SANDWICH

Thin slices of white bread lightly buttered in hexagon shape. Between each two slices of Neufchatel cheese mixed to a paste with thick cream and mayonnaise dressing, spread thickly with chopped olives.

#### OLIVE AND CAPER SANDWICH

So on the other hand  
 the first of these  
 is the one which  
 is the most common  
 and the most important  
 one. It is the one  
 which is the most  
 common and the most  
 important one. It is  
 the one which is the  
 most common and the  
 most important one.

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## CUCUMBER SANDWICH NO. 1

Refrigerate for one hour. Slice cucumbers  
thinly. Season with salt and pepper. Place  
between thin slices of lightly buttered  
white bread.

## CUCUMBER SANDWICH NO. 2

Slice cucumbers thin. Season with salt and  
pepper. Place between thin slices of  
lightly buttered white bread. Refrigerate  
for one hour.

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## CUCUMBER SANDWICH NO. 3

Soak thin slices of cucumber for one hour in  
good white vinegar, season with salt and pepper. Place  
between thin slices of buttered brown bread. Cut in  
strips.

## CUCUMBER SANDWICH NO. 4

Chop cucumbers fine, add a pinch of salt and  
pepper and a dash of French dressing. Mix and  
place between thin slices of lightly buttered white

bread, with which I eat  
 a r l e e a e  
 p t u l f e w  
 CUCU MBER AN  
 WIC MBER AN  
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CUCUMBER NIPER ER  
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CUCUMBER AND ON IN SAND -  
 W ICH

Cap fire rel age cu onbe ra  
 o n i o n A d i a d i o f p p p e r a u s a l a n d  
 w i t h a l i t t e n a o n a i s e r e s s i g  
 e l i c e f i l e t h u t t e e e t e r e e r e

## DILLSANDWICH

Lightly butter slices of whole wheat bread, cover half of them with thin slices of the whole wheat toast ed chicken, put over each is a thin layer of dill pickles; cover with another slice of buttered bread, trim off the crusts, cut in triangles, and serve on a lettuce leaf.

## SPINACH SANDWICH

Chop cold boiled spinach and the yolks of hard-boiled eggs fine, add a dash of salt and vinegar. Spread between thin slices of buttered white bread. Garnish with pickle.

## ONION SANDWICH

Slice an onion into thin rings, and place in a hot pan with a little butter. Fry until brown, drain on paper, and place on a slice of bread. Cover with another slice of bread, and serve on a lettuce leaf.

## NETTLE SANDWICH

Grind nettle leaves with a little salt and pepper, and mix with a little butter. Spread between thin slices of bread, and serve on a lettuce leaf.

## MINT SANDWICH

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HORSE-RADISH SANDWICH  
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CELERY SANDWICH  
 Chop fine a few  
 stalks of celery  
 mayonnaise dressing,  
 spread over  
 buttered bread,  
 with a not  
 thin slice  
 of ham  
 or  
 tongue  
 on  
 it

CELERY SANDWICH  
 Butter bread on  
 the loaf, first  
 the butter. Cut  
 away the crust  
 and slice roll  
 corn croft  
 with a ribbon  
 sticks. Tie

SH 4 LN T  
 CELERY AND EN  
 SANDWICH  
 GLI W U

ix one cup of chopped celery, one-fourth cup  
f chopped English walnuts, and one-fourth cup  
hopped olives. Moisten with mayonnaise and place  
etween thin slices of lightly buttered brown bread.

#### CELERY AND ENGLISH WALNUT ANDWICH NO. 2

hop celery and English walnuts fine, add a  
ash of salt and allspice, moisten with a little mayon-  
aise dressing. Spread between thin slices of lightly  
uttered white bread.

LET T U C E A N W  
B e t w e e h h D I C H  
w h i t e b r e a d i n o n l i c e f u h y f t r i c i h  
d i p p e d a d n o n l i c e f u h y f t r i c i h  
P a r m e s a n m a c e a e i s s l i l t l w t r i c i h  
c s i v e d p t r i c i h a l t e e e  
L E T T i E l t N e y e h a s i t e , i s t n h e a t d t  
C u t c l s h s a m e o f t i s s e s o g n h e a t d t  
a d d p l a c e b t w e e t h n i c f t k n  
s a l t t e r b r n a e d n l  
w h i o r b r w . N .  
O 2 h



BOSTON OWNED  
WICH BR  
R EA

SAND

Between thin slices of soft butter bread  
place a lettuce leaf that has been  
dipped in French dressing. Can be  
served with the fish course.

BAR HARBOR SANDWICH

Cut the crisp lettuce into thin strips  
and place on a plate. Moisten with  
mayonnaise dressing. Lay the bread  
slices on a plate and butter both  
sides. Spread the buttered bread  
with the dressing. Place the lettuce  
and other fillings between the bread  
slices. Press the bread slices  
together and cut into sandwiches.

### RADISH SANDWICH

Between thin slices of lightly buttered white  
bread place sprigs of watercress and thin slices of a  
radish that has been dipped in French dressing. Can  
be served with the fish course.

### STRING BEAN SANDWICH

Cook string beans until tender; when cold,  
small pieces, add a pinch of salt and a few drops of  
egg yolk. Mash the beans and mix with a little  
mayonnaise dressing. Spread the dressing  
on the bread slices. Place the bean mixture  
between the bread slices. Press the bread  
slices together and cut into sandwiches.

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slices of l p t e y n t a e d s o f  
slices together b m r n r i e e a e r i  
htl. e r w i r s g a n e i  
APPL t u d e s b e d l y c e o i  
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add one p e e d r N h k H u l t h n  
Moist e a p l e d d o s t n i d w i t h n  
thin y n t w i t h a n s h n n s d w i t h n a t  
two slices t g n b d w i n e c l e l e s f p a s  
o s h n C s e h d s b h d c g e  
A De A W t e d w r i t b e e s r g a t y e w  
e d u i e H i a p p w h i t a d a d  
APPL E S A L w m x l m t z a t t e d a e b ; n  
t b h i w s b u t t e d a e b ; n  
Chop finee s of t w e y ; i h w s b u t t e d a e b ; n  
stake be e n t s i c b u t t e d a e b ; n  
n lace

A L D O R F S A N W I C H  
W h o p t o a p p l e s , w o d t a k s o f c e l e r , a n t o n e s m i  
S w e e p e p p e r f i n e t a d s a l i t e m a y d h a i d r e s n g  
a n e a p l a c a b e t w e e w i t h n s i c e s o f l i g h t b e e i w h i t e x  
b r v d i g r i s h w i c a i s i n g o f w a t e c r e s u t r d  
N e E T Y S N D I H g

C h e n s l i n e t v e o e r e  
p o s e m a l o o e ) i g h o i e s h n h n p  
P o p e r / e s t e m l v ' a d o n r c o a c h w e k e

cup; add one-fourth cup of *finely* chopped walnuts, moisten with a little mayonnaise dressing, and place between thin slices of lightly buttered white bread cut in strips.

#### CHERRY SALAD SANDWICH

Remove stones from two cups of cherries, add one-half cup of English walnuts and two stalks of celery that have been chopped *fine*; add enough mayonnaise to moisten; place between thin slices of lightly buttered white bread. Garnish with a cherry.

#### PINEAPPLE SALAD SANDWICH

Shred one medium sized pineapple, add one cupful of skinned and seeded white grapes, one-half cup of finely chopped English walnuts; moisten with cream

ST. PATRICKS SANDWICH  
Chop a half pound of walnuts, add one-half cup of English walnuts and two stalks of celery that have been chopped fine; add enough mayonnaise to moisten; place between thin slices of lightly buttered white bread. Garnish with a cherry.  
TARTAR SANDWICH  
Take two tablespoons of mayonnaise dressing, add enough mayonnaise to moisten; place between thin slices of lightly buttered white bread. Garnish with a cherry.  
GRAPE FRUIT SANDWICH  
Remove the seeds from one cup of grape fruit, add one-half cup of finely chopped English walnuts; moisten with cream

mayonnaise. Place between thin slices of lightly buttered white bread with a crisp lettuce leaf between. Garnish with a red cherry.

#### MOCK OYSTER SANDWICH

Boil salsify until tender, work smooth with a little sweet cream, season with salt, cayenne, and a dash of anchovy sauce; place between thin slices of lightly buttered white bread.

#### MEAT

#### ROAST BEEF SANDWICH

Two cups of cold

tablespoonful of tomato catsup, a dash of pepper and celery salt, two tablespoonfuls of melted butter, and a teaspoonful of vinegar. Mix well and spread on lightly buttered white bread. Put the two slices together and garnish with an olive.

#### COLD ROAST BEEF SANDWICH NO. 2

Between thin slices of buttered bread place thin slices of cold roast beef; spread this thinly with horseradish.

#### HOT ROAST BEEF SANDWICH

Between thin slices of lightly buttered white bread place a thin slice of hot roast beef. Put two tablespoonfuls of brown gravy over top. Garnish with a pickle.

O A S T H E F A N I T O M A T O S A N D -  
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lightly thirds lic esf B storbro w bread,  
ovitat hi nl ayo f dda s t beef, light y  
p edvina y n ai se dressing puton top oft his a  
3 ketmadstwi tp epr ad salt, ove nit h  
a 7 susi bread. Se re nett udaves.

RA RE BEEF SANDWICH

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bread kept in slice of o kio a steef; or  
tis sprai qiu nja m

R O S T B E E F S A N D W I C H

Chop fine corn beef, add  
butter, trace, nicole ch

one small onion, and one pickled cucumber. Mix with  
French dressing and place between thin slices of lightly  
buttered white bread.

64

R A R E B E E F S A N D W I C H

To two parts of chopped lean rare beef, add one  
part of finely minced celery. Season with salt, pepper,  
and a little made mustard. Place on a lettuce leaf be-  
tween thin slices of lightly buttered white bread.

C O R N E D B E E F S A N D W I C H

Chop cold corn beef very fine, season with

mustard and a dash of catsup. Place mixture on a lettuce leaf, between lightly buttered white bread.

#### CHIPPED BEEF SANDWICH

Chop chipped beef very fine and mix with a little mayonnaise; spread on thin slices of lightly buttered white bread.

#### PICNIC SANDWICH

A pound of raw beef run through the meat chopper; a teacupful of bread crumbs, pepper and salt to taste; mix with a well-beaten egg, and form into a roll.

ITJA



salt and pepper, spread on a night  
 bread, pepper, and night  
 MEAT AND WICH DMUS HROMS AND  
 Mince boiled m hroO l e u e b n  
 together, and us dom an c be f u e w  
 tered white bread, Lib ge we n c e r  
 French mustard, Garsh w e n t o n l i o o  
 n s t l y s p n t o n l i o o  
 with a r e n d i s o n g h v  
 CHICKEN  
 FRIED COLDM EA ZAN DWI c k l e n

Place between thin slices of white bread, cold  
 roast beef or lamb, chopped fine; season with pepper  
 and salt. Mix with a little oil; fill over gravy; dip  
 in egg and milk and fry brown. Turn over; serve hot.  
 BREADS: STEAKS, NYRCHIN, TATER, EGG  
 BREADS: STEAKS, NYRCHIN, TATER, EGG  
 Between slices of white bread, cold  
 place a thin slice of broiled steak, bread with salt  
 and pepper, a slice of potato, a slice of Bermuda  
 onion, a slice of potato, a slice of Bermuda

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 lettuce, a f b e t w e y, b u t e t d n a i t p s s i n e s p r e  
 en. t e w i e r a g i s p r e o o n u p  
 HOT H A M S N C W I H e t r e z e w t h d s  
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 coldboiledham, over samesp rad itic h r d s  
 andcoverwithanother si cebea aa tij h  
 one-halfcupofmilk, and in thiea tix n e t l e p  
 wiches. Garnishwithparsle . a s m a p t u l g g m p e d  
 y n d i c r e d a u s a s a n  
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t h i d e g a n d a m p i n g s a t . D w t h e s n i d i c e s i d p  
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l a m t h r o g h t h e m a t h p p r s e a s o  
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season with pepper and salt, and a dash of mayon-  
naise dressed in egg yolk, placed in a mixture of herbs  
s g p l a c e t h e m i x t u r e w e n t i n s i c e s

69  
f l i h b o w n b r e a h  
o c k e t l b u t e d o w n b r e a . G a r n i s h w t s m l l  
P i y y t r e r d . G a r n i s h w t i a a

H N D E G C U N C  
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### ESPALAN HAM SANDWICH

Thin slice softly buttered bread,  
2 thin slices Westphalia ham, add  
1 slice pickled cucumber.

### AMERICAN SANDWICH

Run through meat chopper two rounds  
cold oil chicken, half a round of  
boiled pickled salmon with a little  
anchovy sauce and a light dressing.

STAC SANDWICH

Run cold boiled ham  
meat chopper, add  
on thin slices of light  
with another slice.

72

### BOSTON CLUB SANDWICH

Cut brown bread in  
and lightly butter. Cut  
mutton fine; add a  
spoonful of olive oil  
round of buttered bread  
heart that has been  
top of that place a  
buttered bread the

topanotherroundofbutteredbreadandpressthetwo  
together.

### VEALSANDWICH

Grindthroughmeatchopperthedesiredamount.  
Toonecupofchoppedmeataddonetablespoonfulof  
vinegar,one-halfteaspoonfulofmustard,one-halfofa  
smallonionchoppedfine.Saltandpeppertotaste.  
Mixtoopastewithmayonnaise dressing,andplace  
betweenthinslicesoflight,butteredwhitebread.  
Garnishwithapickle.

73

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### C A I F S L I N E A N D H

Chopcookandcalf'sliverfine,addcrisp  
breadcrumbspepperandseasoning  
addhalfcupofraisinsand  
twentyslicesofbutter

### C A I F S L I N E A N D H

Calf'sliverwellchopped  
ofbutterandcrispcrout  
addpepperandseasoning  
thisisreallybutter  
withacrip

### T E K A S I N D H

Chopmeatandcalf'sliver

1. In a bowl, mix together the  
minced meat, onion, and  
breadcrumbs. Season with salt  
and pepper. Spread on thin slices  
of bread. Cook in a pan with a  
little oil.

74

NA

#### QUENCH

1. In a bowl, mix together the  
minced meat, onion, and  
breadcrumbs. Season with salt  
and pepper. Spread on thin slices  
of bread. Cook in a pan with a  
little oil.

onnaise.

#### TONGUE SANDWICH NO. 2

Mince boiled tongue, add a teaspoonful of melted  
butter, a spoonful of tomato catsup, a dash of  
 Worcestershire sauce. When mixed place between thinly but-  
tered bread. Serve with a sweet pickle.

#### SANDWICH

1. In a bowl, mix together the  
minced meat, onion, and  
breadcrumbs. Season with salt  
and pepper. Spread on top of the  
bread. Add a spoonful of  
mayonnaise. Cook in a pan  
with a little oil.

75

### BOILED TONGUE SANDWICH

Put a quarter of a pound of cold boiled tongue through the meat chopper; add to it three hard-boiled eggs chopped fine, a dash of red pepper and paprika, a teaspoonful of Worcestershire sauce, and two table-spoonfuls of melted butter. Mix and place between thin slices of lightly buttered bread with sprigs of watercress between.

### TONGUE AND TOMATO SANDWICH

Lightly butter three thin slices of white bread. On lower slice place a lettuce leaf that has been dipped in mayonnaise dressing; on leaf place a slice of cold

boiled tongue, then a slice of fried potato; on this lay a slice of tomato that has been dipped in a mayonnaise dressing, topped by a thin slice of bread. Garnish with an olive.

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To three cups of cold cooked lamb, chopped fine,  
 add three tablespoons of Parmesan cheese, one tea-  
 spoonful of mustard, a dash of salt and pepper, and a  
 little mayonnaise dressing until smooth. Place  
 this on a plate, and serve with bread.  
 wte b r e t u c  
 h i e a d c

L M B S A W I C H N O . 2  
 A N D

Chop cold lamb and green pepper. Add  
 salt and dash of onion. Mix well.  
 n s p r i d b t h i n a d s a f g r a m n i s t l s -  
 B t r e a h t d i o e g r a m n i s t l s -  
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Chop cold lamb and green pepper. Add  
 salt and dash of onion. Mix well.  
 n s p r i d b t h i n a d s a f g r a m n i s t l s -  
 B t r e a h t d i o e g r a m n i s t l s -  
 g e d t t e l s i e s t o h h e . e g h e y  
 u t P u n w c e t g t a d

L M B S A W I C H N O . 2  
 A N D

Chop cold lamb and green pepper. Add  
 salt and dash of onion. Mix well.  
 n s p r i d b t h i n a d s a f g r a m n i s t l s -  
 B t r e a h t d i o e g r a m n i s t l s -  
 g e d t t e l s i e s t o h h e . e g h e y  
 u t P u n w c e t g t a d





### POTTED MEAT SANDWICH

Chop one pound of tender cooked veal fine and add one-fourth cup of fat pork cooked and chopped fine. Season with salt and pepper, a little anchovy essence, and a little mace. Moisten with a little milk and work until smooth. Press the mixture so it will fit in a small can or jar, pour melted butter to the depth of a half inch over same, and set in a cool place. When ready for use, slice and place between thin slices of white bread. Garnish with a pickle.

### FARMER SANDWICH

Between thin slices of white bread, place thin slices of cold roast pork; on top of this spread a layer of tomato sauce.

### PORK SANDWICH

Chop one pound of tender cooked veal fine and add one-fourth cup of fat pork cooked and chopped fine. Season with salt and pepper, a little anchovy essence, and a little mace. Moisten with a little milk and work until smooth. Press the mixture so it will fit in a small can or jar, pour melted butter to the depth of a half inch over same, and set in a cool place. When ready for use, slice and place between thin slices of white bread. Garnish with a pickle.

8

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Misteri c ko uit radesv jltu  
s pravit ha fidge rfo truce  
th e m cistit h th coditratitl

syrup. Place another cracker on top, then whipped cream on top of that. To be eaten with a fork.

#### SOUTHERN (BACON) SANDWICH

On thin slices of buttered whole wheat bread, place a lettuce leaf ; add thin slices of crisp fried bacon spread with a little mustard, and put slices together. Garnish with a radish.

#### TIP-TOP SANDWICH

Chop fine six slices of uncooked bacon, add two green peppers (seeds removed) chopped fine, three onions the size of an egg chopped fine, season with pepper and salt. Fry the above mixture until the bacon is done, then scramble in two eggs. Place between thin slices of lightly buttered white bread. Garnish with a radish.

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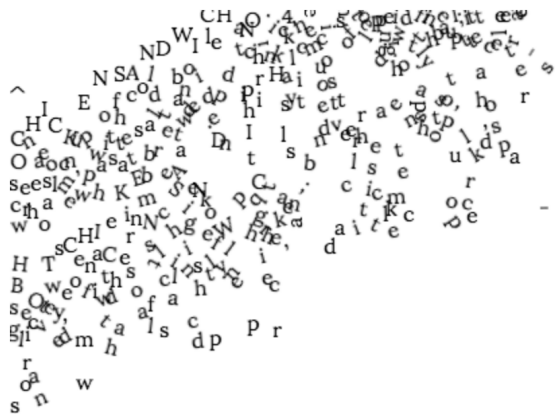
T w c s o f i y m i c d o  
o t f a n e l f c l d o a n e h k e , l e  
e u n . n e n u l r s a n c

o the white meat of a cold boiled chicken  
hopped fine, add a crisp celery stalk chopped fine, and  
ix with a little mayonnaise dressing. Place between  
thinly cut slices of buttered white bread, and garnish  
with an olive.

### HICKEN SANDWICH NO. 3

hop cold cooked chicken fine; season with pep-  
er and salt, add a dash of mayonnaise dressing, spread  
n thinly cut slices of buttered white bread, with a  
ettuce leaf between, and garnish with an olive.

c9=



Boil chicken liver until tender and rub thoroughly with a mixture of oil, vinegar, and salt. Place between thin slices of lightly buttered white bread.

#### CHICKEN LIVER SANDWICH

Boil chicken liver until tender and rub thoroughly with a mixture of oil, vinegar, and salt. Place between thin slices of lightly buttered white bread.

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#### PRESSED CHICKEN SANDWICH

Boil chicken until tender; remove bones and skin; chop fine, season with salt, pepper, and a dash of mustard. Place between thin slices of lightly buttered white bread. Garnish with parsley and anise.

vinegar, heat and pour over chicken, with some of the broth, and press in earthen dish. When cold and ready for use, slice and place between thin, lightly buttered bread with a crisp lettuce leaf between.

#### JELLIED CHICKEN SANDWICH

Chop the white meat of cold boiled chicken fine, rub to a paste. Put a scant tablespoonful of gelatin in a half-cup of cold water, place it over the fire until it has dissolved; then add the chicken paste, a dash of salt, a dash of pepper, and a half-teaspoonful of grated onion. Stir this mixture until it begins to thicken. Add one cup of cream that has been whipped stiff. Press in the ice box until very cold; when ready for use, slice and place between lightly buttered slices of plain white bread. Garnish with parsley and anise.

6

## CREAM OF CHICKEN SANDWICH

Take one cupful of chopped chicken and pound it fine; dissolve a table spoonful of gelatine in a half-cup of cold water, then add the chicken meat, a dash of salt, a teaspoonful of grated horse-radish; until it begins to thicken then draw it at a time, or if you prefer to cook it, add a little water and cook for ten minutes. Strain through a fine sieve and add a little butter. Pre-heat the slices of bread with a little butter and spread with the mixture.

CHICKEN SANDWICH  
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Yolk of two hard-boiled eggs, chopped fine, one tea-spoonful of melted butter, one table-spoonful of lemon juice, one tea-spoonful of rice, one table-spoonful of salt and pepper to taste. Mix together and spread on thin slices of lightly-browned white bread. Garnish with a tomato slice.

## CHICKEN SANDWICH

Chopped chicken, chicken and waffles, with a little onion and green herbs, ten minutes to cook with a little butter and oil.

CHICKEN SANDWICH



le, y, an d an olive. E  
87 C E M R N A O P P E T O W A S O N T A T A P O R L  
G I D X N A O M C F U E L W P R W I E M T E R I C A D F U T  
S N E W Q H A P H E N S P R E N E T E R I C A D F U T  
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T I O U E S O S I T N C C E E R A  
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ASPIC J E L L Y A W I  
Soak one o S (w C H e) l i  
cup of ch i x i o u s g e a t  
of ch i c k e n k o n k u o r e i l  
three cl v s t c a u e w f t  
Pepp e o e, b i a u e w f t  
bre r t r s n l e e s n t d o' a n d i f p n e e u  
cold s c a k i t d s n t e' a d d h y e  
tered w h e a n c y s n s a p & h n s l e a n d u s  
cele r y. l w h a t s e n d. c r a p b e i t a r d c p f  
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RECE P T I O N S A N D u s f d i h p e t a f s y d e t w e  
E q u a l q u a n t i t i e s h g c f o d h t p e c n  
and t o n a t' c e, a v y c o e a n g h  
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Place mixture between slices of lightly buttered white bread with crisp lettuce leaf that has been dipped in tarragon vinegar.

### QUEEN SANDWICH

Mince finely two parts of cooked chicken or game to one part of cold tongue, and one part of minced cooked mushrooms. Season with salt and pepper and little of juice of lemon and lemon juice. Spread on buttered bread with lettuce leaf.

### FRENCH ROLL SANDWICH

Fill roll with slices of ham, lettuce leaf, tomato, onion, cucumber, and sliced hard-boiled egg. Spread with mayonnaise.

the opening  
caper's, o' g'c p e i a e a  
gherkin ne rhn si e p l v d s on u r  
of tongue h h m e f e s s t h e o e s f  
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CREOL S I N D u o e. Ant e m p h i y i a n l n  
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ISCUIT SANDWICH  
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with a lightly buttered  
upper side of this slice  
cooked chicken; dust  
that crisp slices of  
of white bread. Garnish  
serve with slice of lettuce

SHERIDAN VARK CL

Toast and butter the  
place a lettuce leaf on  
out slices of chicken

toast on top of that with hamster lettuce, fold -  
bed by this like s of bread, breakfast bacon, topped  
with slice of toast bread. Garnish with salt  
sides in slice egg twice. Serves so on a small.

CHICKEN SANDWICH

Butter the slices of bread at  
yolk of egg, chicken slices, and lightly with  
an onion slice, one slice of lettuce, with a crisp lettuce  
leaf, and has left on top of  
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that with a slice of ripe tomato spread lightly with mayonnaise dressing, topped by a third slice of toast spread with finely chopped celery that has been mixed with a little mayonnaise dressing. Lay on top of that sweet red peppers cut in ribbons; cut triangular.

#### CHICKEN AND PATE DE FOIE GRAS SANDWICH

Two tablespoonfuls pate de foie gras and a cup of finely chopped cold boiled chicken ; season with pepper and salt ; spread on a crisp lettuce leaf that has been dipped in French dressing, and place between thin slices of white bread.

#### CHICKEN BISCUIT FINGER

Chop cold boiled chicken very fine; add a little chopped parsley; moisten with salad dressing; make rolls of the mixture about the size of a small pickle. Cover each roll with baking powder biscuit dough

with a slice of ripe tomato spread lightly with mayonnaise dressing, topped by a third slice of toast spread with finely chopped celery that has been mixed with a little mayonnaise dressing. Lay on top of that sweet red peppers cut in ribbons; cut triangular.

33

#### CHICKEN

1/2 lb. fresh shoulder of chicken tender, cut into small pieces and salt water in which it is cooked. Drain, and put through the meat grinder into the blender in which it was cooked. Add a little oil and salt and stir thoroughly. This mixture is then put into a small bowl and sliced and placed between thin slices of white bread. Garnish with pickle slices.

## COUNTRY CLUB SANDWICH

Use three slices of white bread thinly cut and lightly buttered; place a lettuce leaf that has been dipped in mayonnaise dressing on lower slice, and top of that place slices of cold boiled chicken; then put another slice of bread and a lettuce leaf followed by thin slices of tomato, topped by another slice of bread with thin sliced pickles on top.

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CHICAGO CLUB SANDWICH  
Toasts lightly buttered; place two slices of white bread on top of that place slices of cold boiled chicken; then put another slice of bread and a lettuce leaf followed by thin slices of tomato, topped by another slice of bread with thin sliced pickles on top.

place slices of cold cooked chicken and a couple of slices of bacon well crisped; cover with the slice of rye bread and on that place a lettuce leaf that has been dipped in a little mayonnaise dressing; sprinkle with a little hot pepper, then cover with the other slice of white bread.

## TURKEY SANDWICH

Between two slices of white bread, use a slice of brown bread, lettuce, turkey, cheese, pickles, and a hot pepper. This is a delicious sandwich.

## OTTUR EY SAN WCH

Between two slices of white bread, use a slice of brown bread, lettuce, turkey, cheese, pickles, and a hot pepper. This is a delicious sandwich.

## TURKEY CLUB SANDWICH

Toast three thin slices of white bread and butter, on the lower slice lay cold white breast of turkey; cover with another slice of toast; on that lay a thin slice of hot broiled ham; cover with another slice of buttered toast and press together. Serve on a lettuce leaf. Garnish with small pickles.

## GAME SANDWICH

On thin slices of lightly buttered bread, place a slice of breast of roasted partridge; spread lightly with chicken jelly and cover with another buttered slice of bread. Garnish with cress.

## TRUFFLE SANDWICH

One tablespoon  
breast of chicken  
bread crumbs  
dressing,  
buttered white  
pickle.

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## HEAD CHEESE SANDWICH

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GERMAN BOLOGNA SANDWICH

Remove the skin from a bologna sausage and  
 make a paste. Spread thin slice of lightly buttered  
 bread with a little French mustard, then a layer of  
 bologna, another with another slice, and garnish with a  
 pickle.

FRANKFURT SAUSAGE SANDWICH

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Cut cold boiled French livers into thin slices, season with salt and pepper and mix in some of the grease in which livers were fried. The mixture must resemble paste. Pate de foie gras can be purchased in small cans.

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tender; remove the livers from the pan and chop very fine. Add a small onion chopped and boiled brown, season with salt and pepper and mix in some of the grease in which livers were fried. The mixture must resemble paste. Pate de foie gras can be purchased in small cans.

PATE DE FOIE GRASSE AND WICH

On thin slices of toast dredged with brown crusts, spread pate de foie gras; add a dash of salt and serve by the side. Cover with a hot slice of toast and serve with a hot potato.

PATE DE FOIE GRASSE AND WICH

Three slices of white bread, high buttered, topped with the liver, buttered, and fried. Cut into small pieces and serve with a hot potato.

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## ROQUEFORT SANDWICH

Mix grated cheese with thick cream to make a paste; place between thinly cut slices of lightly buttered white bread. Garnish with an olive.

## GERMAN CLUB SANDWICH

Thin slices of pumpkin, rye, and white bread are used for this sandwich. Rub half a pound of smearcase until smooth, add three tablespoons of thick cream and two of melted butter; season with pepper and salt. Spread some of this cheese mixture on a buttered slice of pumpkin bread, followed by a slice of rye covered with the cheese, covered with a

slice of buttered white bread.  
pic kle.

Garnish with a slice of

## PARMESAN SANDWICH

Finely grated Parmesan cheese, a dash of salt and pepper, one tablespoon of tomato catsup, mix and place between squares of soft sweetened cracker.

Put crackers on a thin plate, set in hot oven for three minutes or until the cheese melts and the cracker becomes crisp. Serve hot.

PARMESAN AND CRACKER SANDWICH

Place a slice of bread on a plate, spread with a thin layer of butter, then a layer of grated cheese. Repeat with another slice of bread. Bake in a hot oven for three minutes.

PARMESAN AND CRACKER SANDWICH

Put a gill of cream, add to it sufficient grated cheese, American or Parmesan, to make a stiff paste; spread lightly buttered white bread with this and sprinkle thickly with very finely minced celery. Cover with another slice of buttered bread.

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PARMESAN SANDWICH

Spread crisp seafoam cream  
sprinkling of grated Parmesan  
chopped celery or olives. *P*  
serve.

#### FRENCH CHEESE SANDWICH

Slice brown bread very thin  
sliced cheese on top, and a  
layer of any kind of jam, another  
of bread.

#### MOROCCO SANDWICH

Melt a cupful of cheese, *A*  
while soft, add enough mayonnaise  
easily; lay this on thin slice  
whole wheat bread and slice  
Cover with another slice of  
nish top with stuffed olive

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ful of a chocolate spread the bohemian  
thin slices of toasted bread sliced together  
cut into squares. But sliced together  
COTTAGE SANDWICH  
Slices of bread do not make a sandwich;  
the halves of a whole loaf set on a plate  
with a spread of butter and jam is a sandwich.  
The fact is, a sandwich is a loaf of bread  
with cream, sugar, and jam on the inside.

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#### IMPERIAL CHEESE SANDWICH

One-half jar of Imperial cheese, one-half bottle (small size) of stuffed olives sliced fine, four tablespoons of cream. Mix well and spread on thin slices of lightly buttered white bread with a crisp lettuce leaf between the slices.

#### SWISS CHEESE SANDWICH

Coarse bread very thin. Spread lightly with

butter. Between the pieces place thin slices of Swiss cheese. Spread with mustard. Garnish with a dill pickle sliced thin.

#### SWISS CHEESE SANDWICH NO. 2

Butter thin slices of pumpernickel bread. Between slices put a thin layer of Swiss cheese and leaves of watercress. Cut in long narrow strips. Garnish with an olive.

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#### GREEN CHEESE SANDWICH

Spread on thin slices of lightly buttered white bread, green cheese grated fine. Put slices together

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white bread cut in fancy shapes.

CREAM

CHEESE AND  
WICH

NUTS AND-

Chop English wa/nuts fine, mix with cream  
cheese and add the chopped celery; add a soft  
mayonnaise dressing; add the mixture between the  
slices of the white bread. Garnish with the

s r g of w a e r c s s .  
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Cover with another slice of buttered bread.

### CREAM CHEESE AND CUCUMBER SANDWICH

On thin slices of lightly buttered brown bread spread cream cheese; over same sprinkle chopped cucumbers that have been mixed with a little French dressing. Cover with another slice of lightly buttered brown bread.

### CREAM CHEESE AND GUAVA JELLY SANDWICH

Spread an equal number of slices of lightly buttered white bread with guava jelly and cream cheese. Put slices together and trim the edges.



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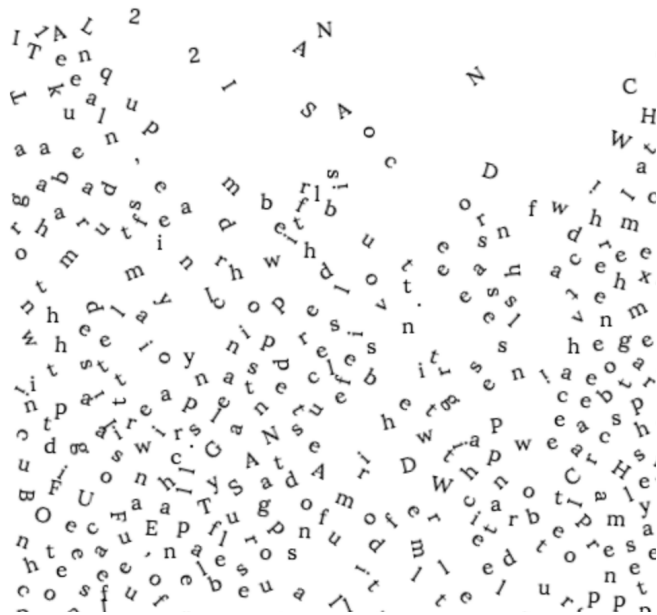
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fresh cream cheese between two macarons, pressing them firmly together. Keep in a cool place until wanted.

#### FAIRMONT SANDWICHES

Work a small cream cheese until smooth, using a wooden spoon, and season with salt. Chop red and green peppers separately and wring in cheese-cloth to remove some of the moisture. Mix one-half of the cheese with some of the red pepper, the other half the green pepper. Spread four thin slices of white bread sparingly with butter, on the lower slices spread the green pepper mixture, cover with another slice of bread, on top of that spread a layer of the red pepper mixture, cover with the third slice and spread that with the green pepper mixture. Cover with the fourth slice of bread. Fold in cheese-cloth and press under a weight, then cut in thin slices downward.



## BUMMERS CUSTARD SANDWICH

Take a cake of Roquefort cheese and divide in thirds; moisten one third with brandy, another third with olive oil, and the other third with Worcestershire sauce. Mix all together and place between split water biscuits toasted. Good for a stag lunch.

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ENGLIS WALSLEY AND WILSON  
C. P. H. W. S. A. N. D. W. I.  
the roll in five parts, each of which is well  
upon a piece of butter and a slice of toast  
side of the house.

ENGLIS WALSLEY AND WILSON  
C. P. H. W. S. A. N. D. W. I.

ENGLISH WALNUT SAND-  
WICH NO. 3

Chop English walnuts fine; moisten with a little mayonnaise dressing, and place between thin slices of lightly buttered brown bread.

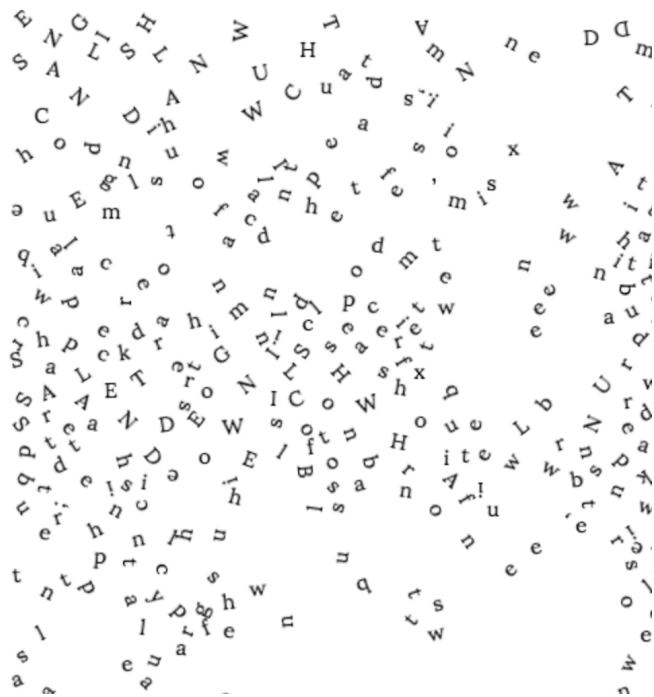
ENGLISH WALNUT AND  
WALNUT SANDWICH

FIG  
Chop English walnuts fine; moisten with a little mayonnaise dressing, and place between thin slices of lightly buttered brown bread.

Three thin slices of lightly buttered white bread;  
between the first and second place a layer of chopped,  
reserved ginger, mixed with a little thick cream; and  
between the second and third slices, place a layer of  
chopped English walnuts; then tie up each sandwich  
neatly with blue baby ribbon.

#### ENGLISH WALNUT AND RAISIN SANDWICH

Chop equal quantities of English walnuts and  
raisins fine, mix with a little cream, and place between  
thin slices of lightly buttered white bread. Garnish  
top with a raisin.



## PECAN SANDWICH

One cup of chopped pecans, one cup of chopped dates, mixed with a tablespoonful of whipped cream to moisten. Place between thin slices of white or whole wheat bread.

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## PECAN SANDWICH NO. 2

Chop pecan nuts very fine, moisten with a little mayonnaise dressing and place between thin slices of lightly buttered white bread.

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### PEANUTSANDWICH

Chop roasted and salted peanuts, mix with half a  
mayonnaise dressing. Place between thin slices of light ly  
buttered entire wheat bread.

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### PEANUTSANDWICH NO. 2

Chop a cup of freshly roasted shelled peanut s  
very fine, mix with three table spoonfuls of mayonnaise  
dressing. Add lettuce and onion finely chopped.

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## ALMOND SANDWICH

Cut white bread in rounds and lightly butter, put on a layer of finely chopped almonds, add a sprinkling of salt and a dash of lemon juice; cover with another round of bread and press a blanched nut in the centre. Serve on a lettuce leaf.

## ALMOND SANDWICH NO. 2

Whip one-half gill of sweet cream to a stiff froth; add one-half pound of almonds, blanched and pounded to a paste, with a little rose or orange flower water; add two tablespoons of sugar and spread over thin slices of white bread; roll into tiny cylinders or cut in narrow strips.

## ALMOND SANDWICH NO. 3

On thin slices of buttered Boston brown bread sprinkle finely chopped almonds, cover with another slice of bread, and cut in squares.

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ALMOND AND CELERY SANDWICH

Chop almonds fine and mix with twice the bulk of finely chopped celery; moisten with a little mayonnaise dressing and put between thin slices of lightly buttered white bread.

#### ALMOND AND LEMON SANDWICH

Grate the thin yellow rind of one lemon, careful not to rub off any of the bitter white pith and pound one-half pound of almonds, adding the juice of one lemon. When a smooth paste is made, add the grated lemon rind. Rub the yolks of two boiled eggs to a smooth paste, add the almond paste and spread over lightly buttered white bread. Cover with another slice of bread and cut in triangles.

#### TOASTED ALMOND SANDWICH

Toast almonds to a light brown and grate; form into a paste with a little lemon juice, add a little salt, spread on thin slices of lightly buttered white bread and

cover with another slice and cut in strips.

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DAINTY RIBBONS AND WICH

Cut the crust from a loaf of white bread. Cut three slices one-half inch thick from each loaf. Spread with butter and orange marmalade. Press six slices together and press firmly. Trim the edges evenly, then with a sharp knife cut. Trim the edges to three-quarters of an inch thick. Lay on a paper doily. Serve as soon as they are made.

CEMSAND

Grate orange peel by a white shof. Beat the eggs spread thin in a skillet. Add the orange peel and chatelaine. Sprinkle with ginger. Put in a pan with vinegar.

## LEMONSANDWICH

Slice lemon very thin and remove the rind, sprinkle with powdered sugar and place between thin slices of lightly buttered white bread cut round. Garnish top with a candied cherry.

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## FRUIT SANDWICH

Spread thin slices of white bread with chocolate cream butter, on this place a layer of fresh fruit such as banana, strawberries, or raspberries, cover with another slice, and garnish top with a sugar red berry.

## STRAWBERRY SANDWICH

Between thin slices of lightly buttered white bread, place strawberries cut in halves, sprinkle with powdered sugar. Garnish top of sandwich with a whole sugared berry.

## CRAPPE SANDWICH

Remove skins and seeds from one pound of white grapes. Chop grapes, one large apple, and two stalks of celery fine. Mix with a little French dressing and place between thin slices of lightly buttered white bread. Cut sandwiches in strips.

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### REDRASPBERRY SANDWICH

Mix berries with thick cream and a little powdered sugar and place between thin slices of buttered white bread. Garnish top with a berry.

### APPLE SANDWICH

Between thin slices of buttered white bread place thin slices of tart apples, which have been steeped for an hour in a mixture of lemon juice and sugar.

### APPLE SANDWICH

On thin slices of lightly buttered white bread spread baked apple. Dust with powdered sugar. Cook until the slice of bread and apple are crisp.

### APPLE BUTTER SANDWICH

On thin slices of lightly buttered white bread, spread apple butter. Sprinkle chopped candied orange peel over with a nutmeg slice of bread.

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### PINEAPPLE SANDWICH

One cup of pineapple cut in eighths, two spoonfuls of jam, and one of sugar. Cook until

together. White bread may be used.

#### CHERRY SANDWICH

One cup of maraschino cherries cut in small pieces, mixed with one-half cup of English walnuts chopped fine. Moisten with whipped cream. Spread on thin slices of white buttermilk bread, put two slices together and cut in squares. Garnish with a maraschino cherry.

#### CHERRY SANDWICH NO. 2

Chop a quart of apricots and candied cherries fine; add a few drops of cherry. Mix and spread on rounds of lightly buttered white bread. Cover with another slice and garnish with a candied cherry.

#### CANDIED CHERRY SANDWICH

Chop candied cherries very fine, add as many candied raisins chopped fine, moisten with orange juice. Mix to a paste and spread on thin slices of white bread lightly buttered. Put two slices together and garnish top with a cherry.

#### CANDIED CHERRY SANDWICH

NO. 2

Chop candied cherries fine, moisten with orange juice, place between thin slices of lightly buttered white bread. Garnish top with a cherry.

#### CREAM AND CANDIED FRUIT SANDWICH

Cut candied cherries fine and moisten with a few drops of wine. Cut sponge cake in squares and cover with whipped cream that has been sweetened and

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schino cherries, two table spoonfuls of honey, and two  
table spoonfuls of sweet thick cream. Mix and spread  
on thin slice of lightly buttered white bread, cover with  
another slice, and garnish top with a cherry.

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and work to a paste; spread mixture on thin slices of lightly buttered white bread, roll, and tie with baby ribbon.

#### FIG SANDWICH IV O. 2

One-half pound of finely chopped figs, one-third cup of sugar, half-cup of boiling water, and two table-  
spoonfuls of lemon juice; mix these ingredients and cook in a double boiler until thick. When cool spread mixture on thin slices of buttered white bread, cover with another slice and cut in fancy shapes.

#### FIG SANDWICH NO. 3

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## FIG AND NUT SANDWICH NO. 2

Use ripe figs and English walnuts fine ; moisten with whipped cream; place between thin slices of lightly buttered white bread. Garnish with smilax.

## FIG AND ROLL

Split well-ripened figs, scrape out the soft portion and rub this part with a little of the juice of the figs or with bread crumbs. The nut paste may be made as follows: beat the figs and nuts together in a mortar; press the ends as you would a shelled nut, or in a nut mill. This is the best of any other.

## LEMON AND NUT SANDWICH NO. 1

Use ripe figs and nuts fine ; moisten with paste of lemon juice and bread crumbs. The nut paste may be made as follows: beat the figs and nuts together in a mortar; press the ends as you would a shelled nut, or in a nut mill. This is the best of any other.