

Here Are Some Of 'Best Sandwiches Of 1962.'

Young Housewife Creates Humdinger Of Yum-Dinger!

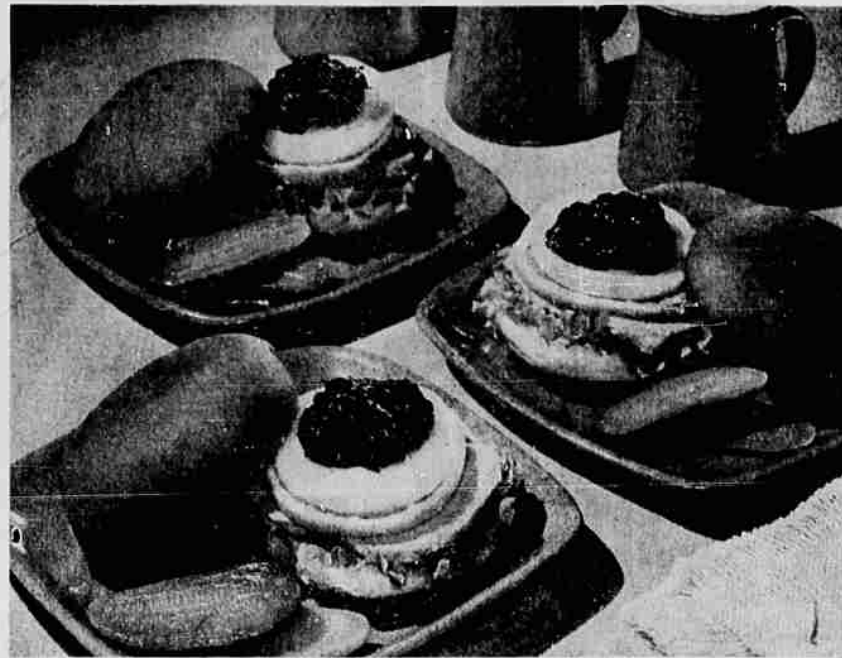
The Yum-Dinger, an interesting pork sandwich created from a combination of foods "I thought would taste good together," has won for young Eileen Delor of Killbuck, Ohio an honored place among the Top Twenty sandwich creators of 1962.

To create her humdinger of a Yum-Dinger, Mrs. DeLor layers a hamburger bun with sliced cold roast pork, an unpeeled orange slice, a slice of onion and a generous spoonful of whole cranberry sauce. 23-year-old Mrs. DeLor is the contest's youngest winner. She's presently cook for Hale's Restaurant in Killbuck. Mrs. DeLor has been in the restaurant food production field for two years. At home Mrs. DeLor enjoys putting her creative culinary talents to work by preparing and serving

delicious, attractive meals to Donna Ann and Michael Francis, her two small children.

Yum-Dinger

- 6 enriched hamburger buns
 - butter or margarine, softened
 - 12 small lettuce leaves
 - 12 1-ounce slices cold roast pork
 - 6 thin slices unpeeled orange
 - 6 thin slices onion
 - 6 tablespoons whole cranberry sauce
 - 12 sweet pickles
- Toast buns. Spread top half of each with butter or margarine. Cover bottom half of each with 2 lettuce leaves, 2 slices pork, 1 slice orange, 1 slice onion and 1 tablespoon cranberry sauce. Garnish each sandwich with 2 sweet pickles. Serve open faced. Makes 6 sandwiches.



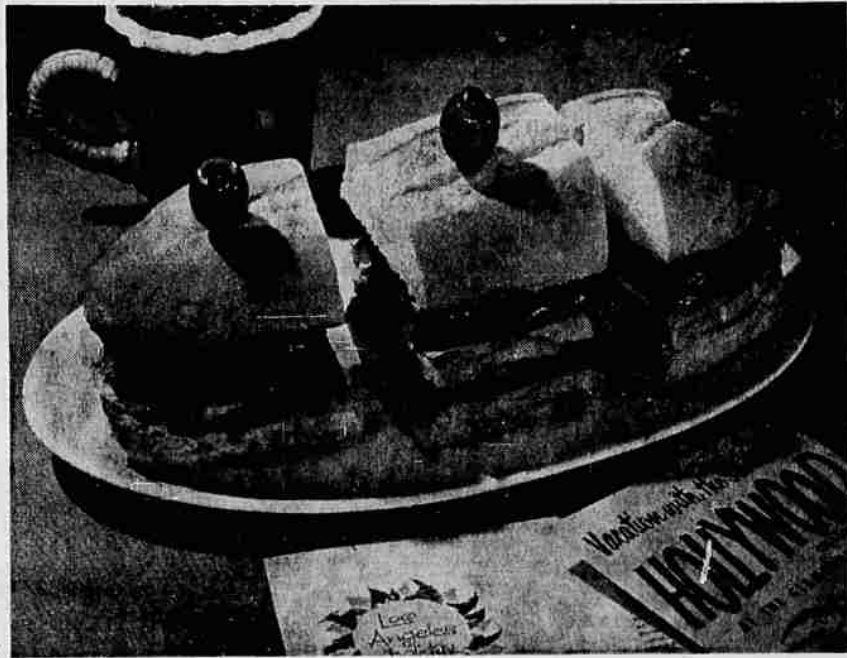
... yum dinger

Dietician Is Inventor Of California Gourmet

"I love good sandwiches, so why not put my ideas to work for me!" said Viola English of Maplewood, Mo. She did and her sandwich creation has won her top honors in the 1962 National Sandwich Idea Contest.

The California Gourmet is Miss English's prize winning sandwich. In creating it, she combined blue cheese, ham and turkey slices, avocado and tomato slices on French bread, spooned creamy French dressing over the top, covered it with lettuce and more French bread—to yield a winner.

- 6 tablespoons creamy French dressing
- 6 Romaine lettuce leaves
- Split French rolls or loaves in half lengthwise. Spread bottom halves with blue cheese. Cover with 1 slice ham, 1 slice turkey, 3 to 5 slices avocado and 3 slices tomato. Drizzle French dressing evenly over tomato slices. Top each with lettuce leaf and close sandwiches with top half of French bread. Fasten each sandwich with toothpicks and cut in half. Makes 6 sandwiches.



California gourmet

As a traveling dietitian for the Management Food Service Division of Stouffer Foods Corporation in Philadelphia, Miss English has fulfilled her college dream of a traveling job. Since joining Stouffers 11 years ago, she has worked in Chicago; Cleveland; Detroit; Philadelphia; Pittsburgh; Shaker Heights, Ohio; Wynnewood, Pennsylvania and Massachusetts. In Philadelphia Stouffers awarded her a Caribbean cruise for being top quality assistant dietitian of the chain.

From this position Miss English went into Stouffers newly formed Management Food Service Division, on to Massachusetts Institute of Technology as executive dietitian and then back to Management Food Service Division.

Miss English claims travel, golf, tennis and swimming as her favorite hobbies. Her future plans "depend on opportunities for travel, food promotion and public relations," she says, "and a possible gourmet tour-for-two of Europe's finest restaurants!"

- The California Gourmet**
- 6 8-inch French rolls or 2 24-inch loaves French bread, cut into thirds
 - ¾ cup soft blue cheese (6 oz.)
 - 6 1½ ounce slices baked ham
 - 6 1-ounce slices baked breast of turkey
 - 2 cups thinly sliced avocado (1½ avocados)
 - 18 slices tomato (3 medium tomatoes)

Cooked Rice Featured In Poor Boy Sandwich

Another of the "20 Best" is this Mexican Poor Boy sandwich which has an unusual combination of cooked rice, ground beef and seasonings.

- Mexican Poor Boy Sandwich**
- 2 tablespoons fat
 - ½ cup minced onion
 - ½ stalk celery, minced
 - 1 clove fresh garlic, minced
 - 1 pound ground beef
 - 1 teaspoon salt
 - ¼ teaspoon black pepper
 - ½ cup tomato paste
 - 1 cup water
 - ¾ cup cooked rice
 - ¼ teaspoon ground celery seed
 - ¼ teaspoon ground caraway seed
 - 2 tablespoons paprika
 - 2 tablespoons chili powder
 - 6 enriched frankfurter buns, toasted
- Melt fat. Sauté chopped onion, celery and garlic in hot fat. Add ground beef, salt and pepper and brown. Add tomato paste and water. Bring to boil and add cooked rice, celery seed, caraway seed, paprika and chili powder. Cook until thick. If mixture is thin, add thickening so it will spread. Spoon mixture into toasted frankfurter buns. Makes 6 sandwiches.

ELEGANT TOUCH
Add avocado chunks to shrimp, crab meat or lobster cocktails for a truly elegant touch.

HANDY
Keep this sandwich suggestion handy for warm weather lunches: Mix 1 (3-ounce) package cream cheese with chopped green pepper, ripe olive wedges and tart French dressing to moisten. Spread on rounds of rye bread and serve open-face style.

SNACK
An easy-to-prepare and-serve idea for youngsters: Place a canned cling peach cup-side up in the bottom of a cup. Spoon chilled fruit gelatin over the peach and refrigerate. To unmold, place cup in hot water a few seconds—or eat this snack right out of the cup.

Sandwich Suggestions

Serve sliced roast beef with one of the following combinations: sliced tomato, lettuce and salad dressing; sliced cheese and lettuce; sliced tart pickle and sliced cheese.

Sliced cooked corned beef is good fixed in any of the following ways: with mustard or horse-radish; pickle relish and mayonnaise; catsup or chili sauce and lettuce; sliced cheese and salad dressing.

How about sliced cooked tongue with mustard or horse-radish, or with chopped tomato and salad dressing or currant jelly and lettuce.

Try sliced cooked pork with cranberry sauce and lettuce; pickle relish; applesauce; sliced pineapple, mustard and salad dressing; sliced sharp cheese and mustard.

You'll like sliced cooked ham with Swiss cheese and lettuce, or with chopped ripe olives and cream cheese; mustard or horse-radish; pickle relish.

Crisp cooked bacon is tasty with mashed liver sausage; or peanut butter; sliced tomatoes, lettuce and mayonnaise.

Your family will enjoy sliced cooked lamb with mint jelly sandwich style or lamb with sliced cheese, mustard and salad dressing.

Something different is sliced cooked veal with curry-flavored mayonnaise; or try veal with sliced tomatoes and lettuce.

Add sliced tomato, lettuce and mayonnaise to liver sausage.

Luncheon meat, sliced American cheese and mustard is always a favorite.

Salami, sliced tomatoes, sliced cucumbers and mayonnaise makes a flavorful combination.

Feature bologna or summer sausage with a thin topping of cole slaw.

Summer sausage, egg salad and lettuce go well together.

Deviled ham, Swiss cheese and lettuce will bring calls for seconds.

CREDIT LINES
Pictures and Stories: Wheat Flour Institute; Mayonnaise & Salad Dressing Manufacturers Association, Inc.; California Foods Research Institute; Dudley-Anderson-Yutzky.

This Triple Treat In '20 Best' List
This is one of the 20 Best Sandwiches of 1960, selected by the Hotel and Restaurant Placement Department of the City College of San Francisco, in a food service industry contest.

Triple Treat

- 12 slices enriched sandwich bread, toasted
- ½ cup mayonnaise
- 8 lettuce leaves
- 16 strips bacon
- 4 eggs
- 4 slices longhorn or Swiss cheese (4 ounces)
- 8 tomato slices (2 tomatoes)
- 4 slices cooked turkey (4 ounces)
- 4 slices cooked ham (4 ounces)
- 4 ounces potato chips
- 16 slices dill pickle

Spread 4 slices of toast with mayonnaise and cover each with a lettuce leaf. Fry the bacon on one side; turn. For each sandwich, arrange 4 slices bacon parallel and drop an egg on top. Let it fry a little, turn over and cover with slice of cheese and tomato slice; turn again letting the cheese melt over the tomato. Place this on one slice of toast covered with lettuce. Cover each sandwich with another piece of toast; spread with mayonnaise. Place one slice of turkey, tomato, and ham on each. Top with remaining lettuce and toast. Secure with extra long sandwich picks, and cut each sandwich into four pieces. Garnish with potato chips and pickles and serve. Makes 4 sandwiches.

CHILLED CORNED MEAT
All cooked meats must be refrigerated, the American Meat Institute advises. Store in a covered container, or tightly wrap in waxed paper or aluminum foil. For maximum flavor, use cooked meat within two days.

SIMPLE DESSERT
Add pieces of fresh dates to sliced apples when making apple crisp or bread pudding. Serve with a wedge of nippy Cheddar cheese. Try a combination of tart apples, sweet pitted dates and raisins. Put for a simple but elegant dessert.

Connie Baker's FOOD features

SECOND SECTION ROSEBURG, OREGON THURSDAY, JUNE 21, 1962 ★★ 146-62

Cooked Meat Mixture Is Feature Of This Hearty Minute-Man-San

The Minute-Man-San, a sandwich that's as quick to fix as its name implies, has been chosen one of the Twenty Best Sandwiches of 1962, earning top honors for its creator, Alfred Potter of Spokane, Wash.

The Minute-Man-San is an unusual club sandwich—featuring one layer of a hot ground beef-cheese-chili sauce mixture and a second layer of sliced tomato, ham and lettuce, all on toasted white bread. The sandwich is so-named because the ground beef mixture can be prepared in advance and frozen in patties to be reheated at serving time.

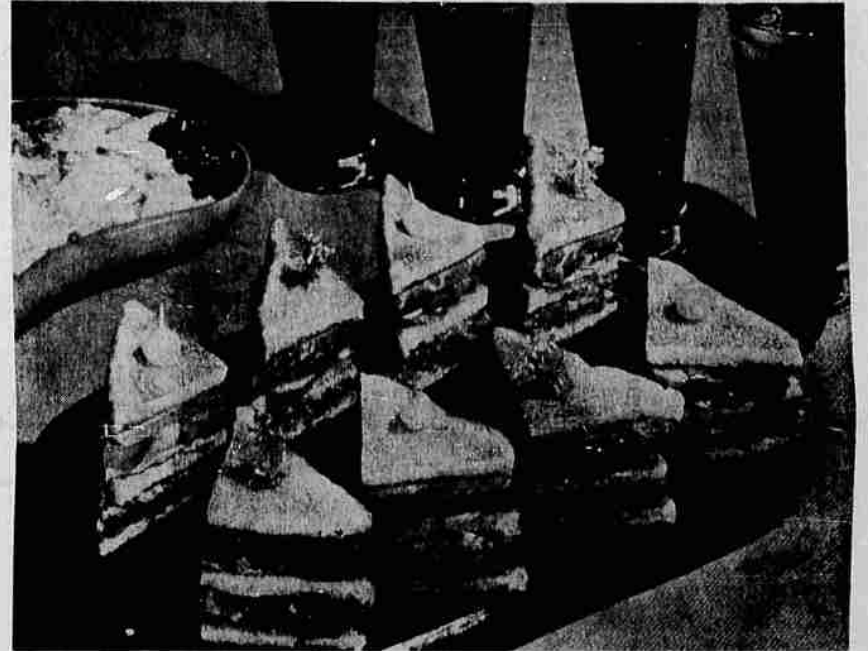
Potter, night cook at Knott's Restaurant and Lounge in Spokane, began a career in the restaurant business as a dish washer in a little hamburger shop in Minnesota. There he met and married his wife, Mildred, who taught him "the tricks of the trade," Potter says, enabling him to advance to his present job. Potter has worked at the Radison Hotel in Minneapolis,

- the St. Paul Hotel in St. Paul, Minnesota, and Desert Caravan Inn and Ridpath Hotel in Spokane.
- The Potters now look forward to building a retirement home outside Spokane, where Potter will be able to indulge his hobbies of fishing and wood working. The Potters have a 12 year old son, Scott.
- Minute-Man-San**
- ½ pound ground beef
 - 1 cup finely shredded sharp cheddar cheese (about 4 ounces)
 - ½ cup finely chopped green onion
 - ½ cup chili sauce
 - 1 hard-cooked egg, finely chopped
 - 2 tablespoons mayonnaise or salad dressing
 - 2 tablespoons chopped pimiento-stuffed green olives
 - 2 teaspoons prepared mustard
 - ½ teaspoon salt
 - Dash black pepper
 - 18 slices enriched white bread
 - Butter or margarine, softened
 - 6 lettuce leaves
 - 6 slices tomato (1 large tomato)
 - 6 1-ounce slices baked ham
 - Mayonnaise or salad dressing

Potato salad
Kosher dill pickles
Parsley

Cook ground beef in skillet just until pink color disappears. Pour off excess fat. Drain well. Add cheese, onion, chili sauce, egg, mayonnaise or salad dressing, olives, mustard, salt and pepper to meat and mix well. Toast bread slices. Spread 6 toast slices with butter or margarine. Cover with meat mixture. Spread 6 more toast slices with mayonnaise or salad dressing and place over meat-topped slices. Cover with 1 lettuce leaf, 1 slice tomato and 1 slice ham. Spread remaining toast slices with mayonnaise or salad dressing with toothpicks. Cut into 4 pieces and place on serving plates. Garnish each plate with potato salad, pickles and parsley.

Makes 6 club sandwiches.
Note: Cooked meat mixture may be frozen in patties and reheated to serve.



... minute-man-san

'Ham On Rye' Acquires New Look

The old favorite "ham on rye" donned a new look to win top honors in the 1962 National Sandwich Idea Contest. A triple-decker sandwich, the Magnificent Ham was named one of the Twenty Best Sandwiches of the Year.

The prize-winning sandwich, created especially for the contest, placed Mrs. Hazel Scheid of Carlton, Mich., into contention for top contest prizes.

The "new look" Mrs. Scheid devised for Magnificent Ham begins with a ham salad of ground baked ham, chopped walnuts and mayonnaise. The salad is spread on slices of Russian rye bread, topped with pineapple jam and shredded lettuce, then stacked club-style. A garnish of broiled peach halves add color and texture contrast.

Mrs. Scheid has been in the food business since 1948. Her first venture required preparation of special-diet foods for her convales-

cent home. Seven years later she became owner of a restaurant, operating it herself. Next, she was employed as a cook and manager of food service operations in Monroe and Livonia, Mich., coming to her present position one year ago.

Mrs. Scheid now serves as cook for the Cafeteria and Executive Dining Room, Gladioux Corp., Kelsey Hayes Co., Romulus, Mich., which opened in 1961. Her prize-winning sandwich, Magnificent Ham, is featured on the menu there.

After raising a family of six children, Mrs. Scheid is content to relax during her free hours. The family has two hobbies—fishing and auction sales—so they often go off together in pursuit of a "good catch."

The top three winners in the Sandwich Contest will be announced at a Coronation Party in New York City this July. All three award recipients will receive an expense-paid trip to New York for the occasion.

- Magnificent Ham**
- 2 cups ground cooked ham (1 pound)
 - 1 cup chopped walnuts
 - ¾ cup mayonnaise or salad dressing
 - 18 slices Russian Rye Bread
 - 1 cup pineapple jam
 - Shredded lettuce
 - 12 peach halves, broiled
 - 6 lettuce cups
- Combine ham, walnuts and mayonnaise or salad dressing. Spread 12 slices bread first with ham-walnut spread, then with pineapple jam. Cover with shredded lettuce. Stack spread slices two deep, spread sides up. Close sandwiches with remaining bread slices. Cut sandwiches in half diagonally. Garnish each serving plate with 2 broiled peach halves on a lettuce cup. Makes 6 servings.



... magnificent ham

These Danish-Inspired Sandwiches Served By Imaginative Hostesses

"Variety's the very spice of life," said William Cowper, and the axiom must have stood him in good stead as he died just one year short of the allotted three score and ten.

The motto is a good one for the imaginative hostess who prides herself on being able to offer friends varied party fare. For those warm days when a snack on the patio, accompanied by sparkling glasses of chilled beverages, provides the perfect light refreshment for luncheon or supper, a spread of open-faced smorgasbord sandwiches is both eye—and taste—appealing. For these Danish-inspired sandwiches, spread thinly-sliced bread with a zesty mixture of mustard, mayonnaise and beer or ale. Many of the colorful toppings come right from your canned goods

shelf: Vienna sausages, anchovy fillets, sardines, liver pate, stuffed olives, pickles and pimiento.

Try the combinations offered here, or mix and match the ingredients to your own taste.

Smorgasbord Sandwiches

- Smoked salmon with capers.
- Cream cheese with olive slices, anchovy fillets and pimiento strips.
- Sardines with sliced pickles and capers.
- Swiss cheese with stuffed olive slices and Vienna sausage slices.
- Scored sliced cucumber and radish slices topped with fresh dill.
- Shrimp with chopped pickle.
- Sardines with hard-cooked egg slices.
- Liver pate blended with beer and topped with baby onion slices.

Smoked salmon with hard-cooked egg slices.

For Danish sandwiches, use dark rye, pumpernickel or whole grain wheat bread. If bread is unliced, cut very thin. Spread bread lightly with mixture of 1 tablespoon English mustard, ½ cup mayonnaise and 1 tablespoon beer or ale. A variety of sandwiches should be served at once.

Sandwich Toppings

- Tomato slices with minced onion.
- Potato salad with chopped chives.
- Vienna sausage with chopped hard-cooked egg.
- Smoked salmon with radish slices and capers.
- Anchovy fillets on cream cheese with pimiento strips.

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