Open Sandwich' Season



en Face crab and cheese sandwiches for summer lunch.

(AP Newsfeatures

sopen season for opensandwiches. All of sumbounty to use in their
log! So inviting they look
se plate!

greet for warm weather,
sonen sandwiches, because

open sandwiches, because pimiento strips.
san preparer them quickly 3. Pile soft cheddar cheese them infinitely. Just how ditely we have known ever a we visited the little country as we visited the little country. we visited the little counof Denmark, where the
bread; serve with an open sandtion, and we counted 172
ded lettuce. ties on the menu of the fa-Oskar Daviden restaur- ed cucumber on slice of white 4. Arrange slices of marinat

bread; serve with another open sandwich of diced fresh lobster mixed with diced fresh tomato (peeled and seeded) and mayonalise.

cheese, pimiento-stuffed olives.

Method: Flake crab meat and
mix with lemon juice. Blend ¼
cup mayonnaise, milk and salt;
toss lightly with crab meat.
Spread half the bread with extra mayonnaise. Cover with tomato alices and top with crab
meat mixture. On remaining
bread slices place cheese. Broil
crab meat and cheese until
golden brown. Garnish center
of open cheese sandwiches of open cheese sandwiches with aliced olives. Serve at once. Makes 4 servings. Raisin-Orange Ice Cream Tasty Dessert

It's time to get out your fav-orite recipes for refrigerator desserts and put them to good use now that warm weather days are here to stay. "Raisin Orange Ice Cream" is a neverfail favorite of ours because it is inexpensive to make and has such a delightful flavor. Seed-

creamy texture. Raisin Orange Ice Cream 1 cup seedless raisins

1 cup milk 5 cup granulated sugar 1 tablespoon cornstarch

1 egg yolk 2 teaspoons grated orange rind

% cup orange juice 2 tablespoons lemon juice cup chilled evaporated

milk
Pour boiling water over raisins, let stand 5 minutes. Drain, cool and grind or chop very fine. Scald ¾ cup milk, Blend sugar, cornstarch and egg yolk with remaining ¼ cup milk. Add to hot milk and cook and stir until thick and smooth.

Stir in orange rind Cool and e of bread. This way there nothing to hide the lovely re of the tasty morsels of the lovely read to the lovely roast pork on a slice of cold and grind or chop very fine. Scald 4 cup milk. Blend sugar, cornstarch and egg yolk other open sandwich of sliced pickled beets and romaine garnished with mayonnaise.

For our last open sandwich we have a special recipe that goes over big whenever we serve it for lunch.

Mix a cup of finely chopyoung fresh leaves of spin-with a third cup of mayon-young fresh leaves of spin-with a third cup with a third cup of mayone and a little minced onion;
on pumpernickel bread,
re with another open sandn of a slice of roast beef
ished with sliced hardted egg, mayonnaise and
ercress.

Sandwiches

Sandwiches

Ingredients: One 6½ - ounce
to can crab meat, 1 teaspoor lemon juice, ½ cup real mayonnaise, 3 tablespoons milk, ½
teaspoon salt, 8 slices bread, extra mayonnaise, 2 tomatoes
(sliced), 4 slices American

Makes about 1 quart.

I omatoes, Cheese in Rice Ring

hit the spot.

Super Rice Ring Ingredients:

garine 2 tablespoons chopped onion

1/2 cup chopped green

cup tomato juice cups cooked rice

cup teaspoon sait teaspoon pepper cup grated American cheese ,or sharp if de-

pepper 1½ cups tomatoes (drained)

Serve your family this Rice Ring with Cheese and Toma-toes and make yourself the most popular Mother on the block. The way to the family's hearts is through their stom-achs, you know, and this is one main dish which will really

sons.

Preparing the Rice Ring

1. Melt the butter in a saucepan. Add onion and green pepper and cook until tender.

2. Add tomatoes, tomato
juice and rice. Cook over a
low heat until rice has absorbed the liquid.

3. Add the salt, pepper and
cheese. Mix well. Pack into
a well greased ring mold.

4. Unmold on a hot platter
and fill the center with scrambled eggs. This recipe makes
6 generous servings.

2 tablespoons butter or mar-

fresh green beans often. A America tavorite issue on the pound will serve four. Cook only 10 to 12 minutes in small amount of boiling water until crispy tender. Top with smooth cheese sauce for a delicious and satisfying change.

America tavorite issue. A director section. A director section. A director section. A director section is at its prime determined by the salmon is at its prime of section. Split English muffins, butter lightly and place in broiler until lightly flecked with brown, it is sealed for cooking with only salt added. Each can butter lightly. Top four of the

sired) Scrambled eggs for six per-Salmon Cheese Grill Appeals As Summer Sandwich Supreme

The summer sandwich sutreme is the Salmon Cheese
firill, combining the melt-introur-mouth flavor of grilled
these with a spicy salmon

The summer sandwich subecomes an individual pressure
cooker to bring the cooked salmon to its flavor peak with all
the delicate taste and the food
value saved for your enjoypreme is the Salmon Cheese Grill, combining the melt-inyour-mouth flavor of grilled cheese with a spicy salmon

bled eggs. This recipe makes 6 generous servings.

Waristions
Other delicious fillings are buttered or creamed vegetables or creamed fish or chicken.

Sauced Green Beans
At their best now, serve fresh green beans often. A pound will serve four. Cook only 10 to 12 minutes in small only 10 to 12 minutes in small

ment. mixture, also grilled. It's a real he-man luncheon sandwich, one to rank in favor with hot dogs and hamburgers.

When you serve canned sal-binations like this:

Canned salmon is a treat just heated. Serve sandwich and pickle relish if de yield: 4 servings.

4 English muffins or 8 slices bread

top grated American cheese
1 1-pound can salmon
1 teaspoon prepared mustard
1 tablespoon chili sauce
1 tablespoon lemon juice
4 cup mayonnelse or salad
dressing

salmon; flake. Add must chili sauce, lemon juice mayonneise to salmon; well. Spread remaining ha with salmon mixture. Plac broiler rack 3 inches be medium heat. Broil until ch melts. If desired, bake moderate oven (350 degree 15 to 20 minutes, or cheese melts and salmo heated. Serve sandwich a



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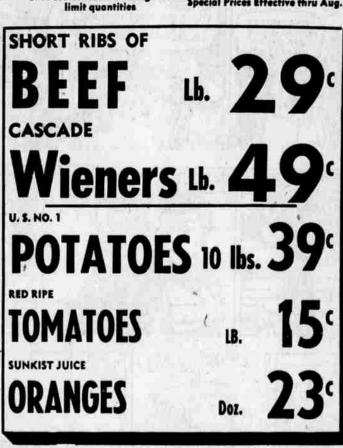
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