

SANDWICH SENSATIONS

Exciting, fun-to-assemble sandwiches appropriate for the carried lunch are pictured here.

We enthusiastically recommend these sandwiches and hope they will encourage you to create new ones equally imaginative and just as tasty.

Breads of many flavors, shapes, and sizes are readily available today, so occasionally introduce a new one to your family. Remember that the flavor and quality of homemade bread is well worth your time and effort and is a special treat

particularly to those who dine regularly on the carried lunch.

Butter for sandwiches is best when flavored with an ingredient complementary to or harmonious with the filling. Curry, horse-radish, mustard, anchovy paste, soft cheeses, chopped nuts, mayonnaise, chopped parsley, water cress or chives blended with softened butter adds distinctive flavor to any sandwich. Spreading butter evenly to the edges of the bread slices is important to prevent

fillings from soaking into the bread.

Salad greens, tomato slices, and green pepper strips are valuable, versatile additions to sandwiches. They supply vitamins and minerals, offer texture contrast to bread and fillings, and add vivid color and fine flavor.

Suggestion: wrap salad greens and tomato slices separately and send them along with the sandwiches so that they can be at their best when placed in the sandwich at mealtime.

Family Weekly Cookbook

MELANIE DE PROFT, Food Editor



CORNER BEEF

CHIPPED BEEF-EGG SALAD

CRAB MEAT

LIVER SAUSAGE

CREAM CHEESE AND WATER CRESS

CHICKEN-CHEESE-HAM

CHIPPED BEEF-EGG SALAD SANDWICH

For each sandwich, spread softened butter on 1 slice whole wheat bread. Top with Chipped Beef Filling. Top with 1 slice of white bread, buttered on both sides. Spread with Egg Salad Filling. Top with 1 slice of whole wheat bread spread with Horse-radish Butter. (See photo.)

CHICKEN-CHEESE-HAM SANDWICH

For each sandwich, spread Curry Butter on 2 slices of French bread. Top one slice with: lettuce, slices of cooked ham, corned beef, or roast beef, Cheddar cheese, chicken, tomato, and crisp bacon. Top with remaining bread slice. (See photo.) (If desired, spread Curry Butter on bread slices and Roquefort Butter generously on ham slice; omit cheese slice.)

EGG SALAD FILLING

- 4 hard-cooked eggs, chopped
- 2 tablespoons chopped pimiento-stuffed olives
- 2 tablespoons mayonnaise
- ½ teaspoon dry mustard
- ½ teaspoon salt

Mix all ingredients together lightly but thoroughly. Chill. About 1¼ cups filling

CRAB MEAT FILLING

- 1 6½-oz. can crab meat, drained; bony tissue removed
- ½ cup chopped salted peanuts
- ¼ cup grated carrot
- ¼ cup chopped celery
- 1 hard-cooked egg, chopped
- 1 teaspoon grated onion
- ½ teaspoon salt
- ¼ cup mayonnaise

Mix all ingredients together lightly but thoroughly. Chill. About 2½ cups filling

HORSE-RADISH BUTTER

- ½ cup butter
- 1 tablespoon lemon juice
- 2 teaspoons prepared horse-radish
- ¾ teaspoon prepared mustard
- ¼ teaspoon salt

Cream butter until softened. Blend in the lemon juice, a small amount at a time. Mix in remaining ingredients. About ½ cup butter

CURRY BUTTER

Follow recipe for Horse-radish Butter. Decrease lemon juice to 2 teaspoons. Omit horse-radish, mustard, and salt. Blend in 1 teaspoon curry powder.

CHIPPED BEEF FILLING

- 1 cup chopped chipped beef
- 2 tablespoons chopped onion
- 1 tablespoon chopped green pepper
- ¼ cup mayonnaise
- 1 tablespoon catsup
- 2 teaspoons prepared mustard
- 2 teaspoons Worcestershire sauce
- ¼ teaspoon ground allspice
- ¼ teaspoon ground nutmeg

Mix all ingredients together lightly but thoroughly. Chill. About 1 cup filling

ROQUEFORT BUTTER

- ½ cup butter
 - 2 teaspoons lemon juice
 - ¼ cup crumbled Roquefort cheese
 - 2 tablespoons chopped parsley
 - 1 tablespoon prepared horse-radish
- Cream butter until softened. Blend in lemon juice, a small amount at a time. Mix in the remaining ingredients. About ¾ cup butter

We'll share a secret with you: our taste-testing panel, home economists and photographers were so enthusiastic about these sandwiches that they insisted upon generous seconds after the usual adequate test sample!

NEW—and nice for summer!

Lemon Chips

FLAVOR

by BAKER'S of course



FOR THE LIVELY FLAVOR OF REAL LEMON IN LUSCIOUS COOKIES, FROSTINGS, SAUCES

Now, delight your family with these refreshing new Summer treats . . . and do it the easy way. Lemon Chips are sunny nuggets filled with the tart-sweet flavor of real lemons . . . lively, luscious and ready to use. Ready to eat, too, as delicious candy right out of the package.



Try new Lemon Chip Cookies, Lemon Butter Frosting, and Lemon Sauce. These tested recipes from General Foods Kitchens are on every package.



For additional treats, try Baker's Chocolate or Caramel Chips in recipes, too!