

The Project Gutenberg EBook of Sandwiches, by Sarah Tyson Heston Rorer

This eBook is for the use of anyone anywhere at no cost and with almost no restrictions whatsoever. You may copy it, give it away or re-use it under the terms of the Project Gutenberg License included with this eBook or online at [www.gutenberg.net](http://www.gutenberg.net)

Title: Sandwiches

Author: Sarah Tyson Heston Rorer

Release Date: July 5, 2009 [EBook #29329]

Language: English

\*\*\* START OF THIS PROJECT GUTENBERG EBOOK SANDWICHES \*\*\*

Produced by Jana Srna and the Online Distributed Proofreading Team at <http://www.pgdp.net> (This file was produced from images generously made available by The Internet Archive/American Libraries.)

[ Transcriber's Note:

Every effort has been made to replicate this text as faithfully as possible, including inconsistencies in spelling and hyphenation; changes (corrections of spelling and punctuation) made to the original text are listed at the end of this file.

]

## Sandwiches

By MRS. S. T. RORER

Author of Mrs. Rorer's New Cook Book,  
Philadelphia Cook Book, Bread and Bread-Making,  
and other Valuable Works on Cookery.

Revised and Enlarged Edition

PHILADELPHIA  
ARNOLD AND COMPANY  
420 SANSOM STREET

Copyright, 1894, 1912, by Mrs. S. T. Rorer  
All Rights Reserved

Printed at the Sign of the Ivy Leaf  
in Sansom Street, Philadelphia  
by George H Buchanan Company

## CONTENTS

SANDWICHES	7
To Keep Sandwiches	9
Bread	9
Yeast	10
German Potato Bread	11
Nineteenth Century Bread	12
White Bread	12
Nut Bread	13
Anchovy Sandwiches	13
Anchovy and Egg Sandwiches	14
Cold Beef Sandwiches	14
Caviar Sandwiches No. 1	15
Caviar Sandwiches No. 2	15
Celery Sandwiches	16
Celery Salad Sandwiches	16
Rolled Bread and Butter Sandwiches	17
Rolled Chicken Sandwiches	17
Sandwiches à la Rorer	18
Chicken and Almond Sandwiches	19
Chicken and Lettuce à la Kendall	19
Princess Sandwiches	20
Windsor Sandwiches	20
Tea Biscuit Sandwiches	21
Cheese Sandwiches No. 1	23
Cheese Sandwiches No. 2	23
Cheese Sandwiches No. 3	24
Workman's Cheese Sandwiches	24
German Sandwiches	25
Honolulu Sandwiches	25
My Favorite	26
Creole Sandwiches	26
Curry Sandwiches	27
Deviled Cheese Sandwiches	28
Roquefort Sandwiches	28
Camembert Sandwiches	28
Cottage Cheese Sandwiches	29
Salt-Cucumber Sandwiches	29
Cucumber Sandwiches	30
Curried Oyster Sandwiches	31
Curried Egg Sandwiches	32
Curried Sardine Sandwiches	32
Curried Chicken Sandwiches	33
Crab Sandwiches	33
Cream of Chicken Sandwiches	34
Deviled Sandwiches	35

Egg Sandwiches No. 1	35
Egg Sandwiches No. 2	36
Fish Sandwiches	36
Flaked Fish Sandwiches	36
Spanish Sandwiches	37
Salmon Sandwiches	37
Swedish Sandwiches	38
French Chicken Sandwiches	39
Game Sandwiches	39
German Sandwiches	40
Ham Sandwiches	40
Indian Sandwiches	41
Lettuce Sandwiches	41
Lobster Sandwiches	42
Lobster Salad Sandwiches	43
Mutton Sandwiches	43
Mutton Club Sandwiches	44
English Mutton Sandwiches	45
Spring Lamb Sandwiches	45
Turkish Sandwiches	45
Picnic Sandwiches	46
Potato Sandwiches	47
Salad Sandwiches	47
Fish Salad Sandwiches	48
Sardine Salad Sandwiches	48
Sardine Sandwiches	49
Swiss Sandwiches	49
Tongue Sandwiches	50
Sandwich Dressing	51
Farmer's Sandwiches	51
Farmer's Egg Sandwiches	52
Deviled Beef Sandwiches	52
Corned Beef Sandwiches	53
Plain Corned Beef Sandwiches	53
Sandwiches à la Stanley	54
English Salt-Beef Sandwiches	54
Sandwiches à la Bernhardt	55
East Indian Lentil Sandwiches	55
Nut-Butter Sandwiches	56
Filipino Sandwiches	56
 SWEET SANDWICHES	 57
Cherry Sandwiches	57
Fig Sandwiches	58
Fruit and Nut Sandwiches	58
Orange Marmalade Sandwiches	59
Sponge Cake Sandwiches	59
Fresh Fruit Sandwiches	60
Raisin Sandwiches	60
Afternoon Teas	61
Nut and Apple Sandwiches	61
Grape Fruit Sandwiches	62
Ginger Sandwiches	62
 CANAPÉS	 63
Anchovy Canapés	63
Caviar Canapés	63
Swedish Canapés	64
Chopped Tongue Canapés	64
Sardine Canapés	65
Fish Canapés	65

Deviled Oyster Canapés	66
Pâté de Foie Gras Canapés	66
Hot Canapés	67
Fish Canapés	67
Lobster Canapés	69
Sweetbread Canapés	70
Canapés à la Trinidad	71
Game Canapés	72
Lamb Canapés	73
Club-House Sandwiches	74
SCENTED SANDWICHES	75
Rose Sandwiches	75
Nasturtium Sandwiches	76
Violet Sandwiches	76

## SANDWICHES

Sandwiches may be made from one of three or four kinds of bread; whole wheat bread, Boston brown or oatmeal bread, white bread and rye bread made into square, deep loaves; in fact, all bread used for sandwiches should be made especially for the purpose, so that the slices may be in good form, and sufficiently large to cut into fancy shapes.

The butter may be used plain, slightly softened or it may be seasoned and flavored with just a suspicion of paprika, a little white pepper, and a few drops of Worcestershire sauce.

For ordinary sandwiches use the bread without toasting. For canapés, toast is to be preferred. Sandwiches are principally used for buffet lunches or evening sociables, where only a light, substantial lunch is required. In these days they are made in great varieties. Almost all sorts of meat, if properly seasoned, may be made into delicious sandwiches. If the meat is slightly moistened with cream or olive oil, sandwiches for traveling, provided each one is carefully wrapped in oiled paper, will keep fresh three or four days. The small French rolls may have the centres scooped out, the spaces filled with chicken salad or chopped oysters, and served as sandwiches. The rolls may be made especially for that purpose, not more than two inches long and one and a half inches wide; with coffee, they make an attractive meal easily served.

Ordinary sandwiches may be made either square, triangular, long, narrow, round or crescent shaped. One slice of bread will usually make one round sandwich and one crescent, provided the cutting is done economically. Meat used for sandwiches should be chopped very fine and slightly moistened with cream, melted butter, olive oil or mayonnaise dressing well seasoned. Fish should be rubbed or pounded in a mortar; add enough sauce tartare to make it sufficiently moist to easily spread.

Turkey, chicken, game, tongue, beef and mutton, with their proper seasonings, moistened with either mayonnaise or French dressing, make exceedingly nice sandwiches.

## To Keep Sandwiches

It is frequently necessary to make sandwiches several hours before they are needed. As they dry quickly they must be carefully wrapped or they will be unpalatable. Wring from cold water two ordinary tea towels; put one on top of the other. An old tablecloth will answer the purpose very well. As fast as the sandwiches are made put them on top of the damp towel; when you have the desired quantity, cover the top with moist lettuce leaves; fold over the towels, and put outside of this a perfectly dry, square cloth. Sandwiches will keep in this way for several hours, and in perfectly good condition. On a very warm day they may be covered all over with moist lettuce leaves; use the green ones that are not so palatable or sightly for garnishing.

## Bread

To make good sandwiches, especially when one is a long way from a city, it is quite necessary to know how to make sandwich bread, which is quite different, or should be, from ordinary bread. Compressed yeast is always to be preferred, but if one cannot get it, the next best is good home-made yeast. Bread for sandwiches must be baked in rather large square pans, and must be just a little lighter and softer than bread for the table. The following recipes will, I am sure, help the "out of town" housewife. Nut bread is usually made into simple bread and butter sandwiches; the nuts in the bread are quite sufficient filling.

## Yeast

- 4 good sized potatoes
- 1 quart of boiling water
- 2 tablespoonfuls of sugar
- 1 tablespoonful of salt

Pare and grate the potatoes into the hot water, stir over the fire until it reaches boiling point, and simmer gently for five minutes. Take from the fire, add the sugar and salt, and when lukewarm add a cupful of yeast, or two dry yeast cakes that have been moistened in a little water, or one cake of compressed yeast. Turn the mixture into a jar and cover with a saucer. Stir it down as fast as it comes to the top of the jar. When it falls, or ceases to be very light, which will be five or six hours, pour it into a bottle, put the cork in very loosely and stand it in a cold place. Use one cupful of this to each two loaves of bread.

## German Potato Bread

Boil one potato until tender; mash it through a sieve, add to it a half pint of warm water and a teaspoonful of sugar. Stir in one cupful of flour and one cupful of yeast; let this stand for two hours, or until very light. It is better to make this at seven o'clock, so the bread may be sponged at nine or ten. Scald a pint of milk, add to it a pint of water, beat in a quart and a pint of flour. The batter should be thick enough to drop, rather than pour from the spoon. Then stir in the potato starter, and stand in a place about 65° Fahr. over night. Next morning knead thoroughly, adding flour. Put this aside until very light, about two hours, then mold into loaves, put it into square greased pans, and when light bake in a moderately quick oven three-quarters of an hour.

This recipe will make two box loaves and a dozen rolls.

## Nineteenth Century Bread

Scald a pint of milk, add a pint of water, a teaspoonful of salt, and when lukewarm, one compressed yeast cake moistened in a little warm water. Add sufficient whole wheat flour to make a batter, beat thoroughly, cover and stand aside two and a half hours; then stir, adding more whole wheat flour until you have a dough. Knead quickly, separate into loaves, put each in a square greased pan, cover and stand in a warm place about one hour, until very light. Slash the top with a sharp knife, brush with water and bake in a moderate oven three-quarters of an hour.

## White Bread

Add a pint of water to a pint of scalded milk; when lukewarm add one compressed yeast cake, moistened, and a teaspoonful of salt. Add sufficient flour gradually, beating all the while, to make a dough. Knead this dough until it is soft and elastic, and free from stickiness. Put it into a greased bowl, stand it in a warm place three hours. Separate it into loaves, knead five minutes, put the loaves in square greased pans and stand aside until very light. Slash the top with a sharp knife, brush with water, and bake in a moderate oven three-quarters of an hour. This should make two loaves, or a dozen bread sticks and a dozen rolls.

## Nut Bread

- 1 quart of flour
- 4 level teaspoonfuls of baking powder
- 1 teaspoonful of salt
- 1 cupful of chopped nuts
- 1½ cupfuls of milk

Add the baking powder and salt to the flour and sift them. Add the nuts, mix thoroughly and gradually add the milk. Knead this into a loaf, put it into a square pan, brush the top with melted butter, let it stand twenty minutes, and bake in a moderate oven three-quarters of an hour.

## Anchovy Sandwiches

Beat a quarter of a pound of butter to a cream, adding gradually two tablespoonfuls of lemon juice, a saltspoonful of paprika, two tablespoonfuls of anchovy paste. Spread this on thin slices of bread, put two together, trim off the crusts, and cut into triangles.

## Anchovy and Egg Sandwiches

Mash the yolks of four hard-boiled eggs with two tablespoonfuls of melted butter or olive oil, add a half teaspoonful of salt, a dash of paprika and a tablespoonful of anchovy paste or two mashed anchovies. Spread this between thin slices of buttered bread, press the slices together, trim off the crusts and cut into triangles.

Sardines may be used in the place of anchovies.

## Cold Beef Sandwiches

Take the remains of cold roasted beef, and chop very fine; put it into a bowl; to each half pint of meat, add a half teaspoonful of salt, a tablespoonful of tomato catsup, a teaspoonful of Worcestershire sauce and a teaspoonful of melted butter; work this together. Cut the crust from the ends of a loaf of whole wheat bread; butter lightly and slice; so continue until you have the desired number of slices; spread the slices with a layer of the seasoned meat; put two slices together, and cut into desired shapes.

#### Caviar Sandwiches No. 1

Beat a quarter of a pound of butter to a cream; add two tablespoonfuls of onion juice, the same of lemon, a saltspoonful of paprika, and gradually four tablespoonfuls of caviar. Spread this on thin slices of brown bread or pumpernickel, put two together, press lightly and cut into long, narrow shapes.

#### Caviar Sandwiches No. 2

Cut slices of bread in crescent-shaped pieces, butter one side and toast. Have ready two hard-boiled eggs, remove yolks, put them through sieve, chop whites very fine, and spread toast with layer of caviar; then sprinkle over first a little of whites, then a little of the yolks of the eggs. Put over in the form of a ring a piece of onion, the onion having first been cut into thin slices, and then separated.

#### Celery Sandwiches

Cut slices of bread, butter one side and toast. Cut the white part of celery into thin slices, cover it over the bread, then cover this with a layer of mayonnaise dressing, cover with another piece of toast, cut into squares and serve. All sandwiches of this kind must be used as soon as made.

#### Celery Salad Sandwiches

Put four eggs into warm water; bring to the boiling point, and keep there, without boiling, for fifteen minutes. Take the white portion from one head of celery; wash and chop it very fine. Remove the shells from the hard-boiled eggs, and either chop them very fine or put through a vegetable press, and mix with them the celery; add a half teaspoonful of salt and a dash of pepper. Butter the bread before you cut it from the loaf. After you have a sufficient quantity cut, put over each slice a layer of the mixed egg and celery; put right in the center of this a teaspoonful of mayonnaise dressing, and sort of smooth it all over. Put two pieces together and press them lightly. Trim off the crusts, and cut the sandwiches into pieces about two inches wide and the length of the slices.

#### Rolled Bread and Butter Sandwiches

Beat the butter to a cream. Remove the crusts from the loaf, butter each slice before you cut it off, and roll at once. These may be tied with narrow baby ribbon or wrapped at once in waxed paper, fringing and twisting the ends.

## Rolled Chicken Sandwiches

Trim the crusts from the entire loaf, butter each slice and cut it off as thin as possible; spread it quickly with the mixture, roll and wrap it at once in waxed paper. If the bread is home-made and cracks in the rolling, put a colander over a kettle of boiling water, throw in it a few slices at a time, as soon as they have softened spread them with soft butter, then cover with the mixture, roll and wrap in waxed paper.

To make the mixture, chop sufficient cold boiled chicken to make a pint. Rub together two level tablespoonfuls of butter and two of flour, add slowly a half cupful of hot milk, stir over the fire for a minute, then add the chicken, a level teaspoonful of salt, a half teaspoonful of celery seed, a saltspoonful of white pepper, a dash of red pepper, a teaspoonful of onion juice and a grating of nutmeg; mix and cool. This will make four dozen rolled sandwiches.

## Sandwiches à la Rorer

Chop sufficient white meat of cooked chicken to make a half pint. Select two fine bunches of cress, and with a sharp knife shave it very fine. Wash and dry the crisp portion from a head of lettuce. Put the yolks of two eggs into a saucepan, add the juice from two lemons and stir over hot water until the mixture is thick; take from the fire and add slowly two tablespoonfuls of olive oil; add this to the chicken and season with a half teaspoonful of salt and a dash of pepper. Butter a slice of white bread, put over a rather thick layer of the chicken mixture, then a slice of brown bread, buttered on both sides; cover this with a thick layer of cress, dust it lightly with salt and pepper, then another slice of white bread, buttered; press these firmly together, trim the crusts and cut into fingers.

## Chicken and Almond Sandwiches

Chop sufficient cold cooked chicken to make a half pint. Chop a quarter of a pound of blanched almonds, add them to the chicken, add four tablespoonfuls of cream, a half teaspoonful of salt and a dash of pepper; mix thoroughly, put between thin slices of buttered bread and cut into crescents or rounds.

## Chicken and Lettuce à la Kendall

Put sufficient cold boiled chicken through the meat chopper to make a half pint, pound it in a mortar or rub it in a bowl with the hard-boiled yolks of four eggs, four tablespoonfuls of thick cream, a half teaspoonful of salt, a dash of pepper, and if you have it, two saltspoonfuls of celery seed; in the winter you may add a half cupful of finely chopped celery. Butter thin slices of white bread, cover them with this mixture, place on top a slice of brown bread buttered on both sides, then a thick layer of shredded celery, with a tablespoonful of mayonnaise in the middle, then another slice of buttered white bread; press together, trim the crusts and cut into fingers.

## Princess Sandwiches



Chop sufficient cold chicken to make a half pint, add the juice of half a lemon, two tablespoonfuls of melted butter or olive oil, twelve walnuts chopped very fine, a half teaspoonful of paprika and a half teaspoonful of salt. Put this mixture between thin slices of buttered bread, trim the crusts and cut into fingers.

#### Windsor Sandwiches

Chop sufficient cold boiled chicken to make a half pint, add a half cupful of finely chopped celery, a half teaspoonful of salt, a dash of pepper and four tablespoonfuls of cream; mix. Chop sufficient cold boiled ham or tongue to make a half pint, add a tablespoonful of tomato catsup, a few drops of Worcestershire sauce and a dash of pepper. Trim the crusts from an entire loaf of bread, butter the end of the loaf and cut off a thin slice, and so continue until you have the desired quantity of bread.

Shred one head of Romaine or a bunch of cress. This of course must be crisp and dry. Put a layer of the chicken mixture on the buttered side of a slice of bread, put on top another slice of buttered bread, then a thick layer of the shredded cress or Romaine. Put a thick layer of the tongue mixture on another slice of bread and cover it over the cress. Press firmly together and cut the slices directly into halves the long way. Wrap in waxed paper or tie with baby ribbon. Served at afternoon teas. If well made, they are the most elaborate and dainty of all sandwiches.

#### Tea Biscuit Sandwiches

Put one quart of flour into a bowl; add four level teaspoonfuls of baking powder, a teaspoonful of salt, and sift. Rub in two level tablespoonfuls of butter and add sufficient milk to make a dough. This dough must not be soft, but must be sufficiently stiff to handle quickly. Knead quickly and roll into a sheet a quarter of an inch thick. Cut into good-sized round biscuits; they must be at least two and a half to three inches in diameter. Brush them with milk and bake in a quick oven. When done, cut the center from each biscuit, leaving a wall one inch thick; take out the crumb. Fill this space with deviled chicken. Chop sufficient cold cooked chicken to make a pint; add gradually eight tablespoonfuls of melted butter, cream or olive oil, a dash of cayenne, a saltspoonful of white pepper, a saltspoonful of celery seed and a saltspoonful of paprika. When thoroughly mixed fill the spaces just even and send at once to the table. These are nice for porch suppers, and may be served with either tea, coffee or chocolate, or may be used as an accompaniment to mayonnaise of tomatoes.

#### Cheese Sandwiches No. 1

Butter thin slices of pumpernickel or brown bread; put between each two slices a very thin layer of Swiss cheese, put two together, and cut into triangles; garnish with cress.

#### Cheese Sandwiches No. 2

Chop fine a quarter of a pound of soft American cheese; put it into a saucepan, add the yolk of one egg beaten with two tablespoonfuls of cream, a saltspoonful of salt, a dash of red pepper and half a

teaspoonful of Worcestershire sauce. Have ready cut and buttered a sufficient number of slices of bread, either white or whole wheat. Stir the cheese over the fire until it is thoroughly melted; take from the fire and when cool spread it between the slices of bread and butter; that is, spread it on one slice and cover with the other; press two together and cut into forms.

### Cheese Sandwiches No. 3

Rub or pound until perfectly smooth or well mixed one tablespoonful of butter, two tablespoonfuls of soft club-house cheese, a tablespoonful of grated Parmesan, a saltspoonful of salt, and a teaspoonful of anchovy paste; add a teaspoonful of tarragon vinegar and a half saltspoonful of pepper. Cut the bread into thin slices, toast it until it is crisp, not hard; spread this mixture on one slice, cover it with another, and cut into shapes.

### Workman's Cheese Sandwiches

Cut slices of brown bread about a half inch thick. Do not remove the crusts. Take a half pint of cottage cheese; press it through a sieve; add to it two tablespoonfuls of melted butter, a half teaspoonful of salt and two tablespoonfuls of thick cream. Beat until smooth and light. Spread each slice of bread thickly with the cheese mixture, then put a very thin slice of white bread on top of the cheese, then cheese and brown bread, press together. Have the outside brown bread with a layer of cheese on each, and between the layers of cheese a slice of white bread. These are palatable, and are very much better for the average workman than bread and ham.

### German Sandwiches

Put a half pound of Swiss cheese through the meat grinder; add to it the yolks of two eggs, four tablespoonfuls of olive oil, a dash of cayenne and a half teaspoonful of salt. Rub until you have a perfectly smooth paste. Put this mixture between layers of buttered rye bread and serve. Do not trim the crusts nor cut.

### Honolulu Sandwiches

Put two Spanish sweet peppers (pimientos), one Neufchatel cheese, one pared and quartered apple and twelve blanched almonds through the meat grinder. These may be put through alternately, or mixed as you grind. Rub the mixture, add a half teaspoonful of salt and a saltspoonful of paprika. Spread this between thin slices of buttered white or brown bread. Press, cut the crusts and cut into fingers.

### My Favorite

- ½ pound of American cheese
- ½ cupful of thick sour cream
- 1 teaspoonful of Worcestershire sauce
- 1 tablespoonful of tomato catsup
- ½ teaspoonful of salt
- ½ teaspoonful of paprika

Chop or mash the cheese, add gradually the cream, and when smooth add all the other ingredients. Spread this mixture on thin slices of buttered bread, cover the top with chopped cress, then cover with another slice of bread, press the two together, trim off the crusts and cut into triangles.

### Creole Sandwiches

Put a half pound of American cheese through your meat grinder, add to it one Neufchatel cheese, mix well together; add one fresh peeled chopped tomato. Peel the tomato and cut it into halves; squeeze out the seeds and chop the flesh quite fine. Add one finely chopped sweet red pepper. Add a half teaspoonful of salt and a little black pepper; mix and spread between slices of white bread, or you may use one slice of white with one slice of whole wheat bread. These are usually served cut into rounds with an ordinary cake cutter. If you cut these economically you can make one good sized round sandwich and a crescent from each, or if you use a very small cutter you should make four round sandwiches.

### Curry Sandwiches

Rub one Neufchatel or Philadelphia cream cheese to a paste. Add one pimiento, chopped fine; a dozen almonds put through the meat grinder; a dozen pecan meats, also ground; a tablespoonful of tomato catsup, a level teaspoonful of curry and two tablespoonfuls of desiccated grated cocoanut. Mix thoroughly, add sufficient olive oil to make a smooth paste, and spread between thin, unbuttered slices of white bread; trim the crusts and cut into long fingers. These are nice to serve with plain lettuce salad at dinner.

### Deviled Cheese Sandwiches

Put one pound of American cheese through your meat chopper. Add two tablespoonfuls of tomato catsup, one teaspoonful of Worcestershire sauce, a half teaspoonful of paprika, a dash of cayenne, two tablespoonfuls of olive oil or melted butter, four tablespoonfuls of sherry and a half teaspoonful of salt. Mix until perfectly smooth, and spread between thin slices of buttered bread; trim the crusts and cut into triangles.

### Roquefort Sandwiches

Mash a quarter of a pound of Roquefort cheese, adding gradually sufficient melted butter to make a paste. Spread this between slices of buttered bread, press together, trim the crusts, and cut into fingers.

### Camembert Sandwiches

Spread Camembert cheese between slices of buttered whole wheat bread, trim the crusts and cut into shape. These may be served after lunch with coffee, or are exceedingly nice for picnics or for afternoons where coffee is served.

### Cottage Cheese Sandwiches

These are nice for country picnics. The cottage cheese should be made rather dry. After it has drained and is quite dry, moisten it by adding either thick cream or melted butter; do not make it too soft. Add a saltspoonful of black pepper and a palatable seasoning of salt. Spread between slices of buttered whole wheat or white bread, press the two together, trim the crusts and cut into shape.

#### Salt-Cucumber Sandwiches

Spread the bread, and cut the slices about half an inch thick. Then cut a German or Holland cucumber into very thin slices; put these slices all over the bread. Take the center from a head of lettuce; hold it together, and slice it down in sort of shreds; put this over the cucumber, and have ready some white meat of chicken, cut into the thinnest possible slices, and cover the lettuce with chicken; then sprinkle over more shredded lettuce and a little mayonnaise; put over another slice of buttered bread; press the two together, trim into shape and serve on a napkin in a pretty wicker basket.

#### Cucumber Sandwiches

These are very nice to serve with a fish course in place of bread or rolls and a salad. Slice the cucumbers very thin and soak them in ice water for one or two hours. They must be crisp and brittle and made just at serving time. Beat together three tablespoonfuls of olive oil, one tablespoonful of vinegar, a saltspoonful of salt and a dash of pepper; stand this dressing on the ice until it thickens. Butter thin slices of bread, cover them with a layer of cucumbers that have been drained and dried on a napkin, sprinkle over the dressing, put on another layer of buttered bread. Press together, trim the crusts and cut into triangles. Heap these at once on a napkin and send to the table.

#### Curried Oyster Sandwiches

Butter a slice of bread before you take it off the loaf; cut it about a half inch thick and remove the crusts. First of all, cover each slice with a thin layer of hard-boiled egg that has been pressed through a sieve or chopped very fine. In the center of this sandwich put the soft parts of six pickled oysters. Put a tablespoonful of butter and one of flour into a little saucepan; mix without melting; add a gill of thick cream, a teaspoonful of onion juice and a teaspoonful of curry and a half teaspoonful of turmeric. Bring to boiling point; beat and stand away until perfectly cold. When you are ready to serve the sandwiches, cover each one with a thin layer of this sauce; put a slice of bread on top, press together, and serve. The sauce must not go over the sandwiches until you are ready to serve; and then, remember, you have but one layer between two slices of bread.

#### Curried Egg Sandwiches

Hard boil four eggs, remove the yolks from the whites; chop the whites very, very fine, and press the yolks through a sieve. Add to the yolks gradually four tablespoonfuls of melted butter or olive oil, a half teaspoonful of salt, a teaspoonful of onion juice, a half teaspoonful of curry, and rub until thoroughly smooth. Spread thin slices of bread, cover them with a very thin layer of the yolk mixture, then a layer of the chopped whites, another slice of buttered bread. Press together,

trim the crusts and cut into shapes.

### Curried Sardine Sandwiches

Remove the heads, tails and bones from one large box of sardines. Rub them to a paste, add a tablespoonful of melted butter, a half teaspoonful of curry powder and a saltspoonful of salt. Spread this mixture between slices of buttered bread, press the two together, trim the crusts and cut into shape.

### Curried Chicken Sandwiches

Chop sufficient cold boiled chicken to make a half pint. Rub together one tablespoonful of butter and one tablespoonful of flour; add a half cupful of cold milk, and stir over hot water until you have a smooth, thick paste. Add the chicken gradually to this, mashing and rubbing all the while. Add a level teaspoonful of curry powder, a half teaspoonful of salt, a teaspoonful of onion juice and a teaspoonful of lemon juice. When cold, spread between layers of buttered bread, trim the crusts and cut into shapes.

Almost any bits of left-over meat may be substituted for the chicken and made into sandwiches of this kind.

### Crab Sandwiches

Remove the meat from six hard-boiled crabs; mix it with four tablespoonfuls of mayonnaise dressing; put it between slices of bread and butter and press two together; trim off the crusts, cut into triangles and serve at once.

Crab and lobster sandwiches should not be allowed to stand for more than an hour, and then must be wrapped carefully in a clean, damp cloth.

### Cream of Chicken Sandwiches

Take sufficient white meat of chicken to make a half cup; chop and pound it; reduce it to a paste. Put a teaspoonful of granulated gelatin in two tablespoonfuls of cold water; then stand it over the fire until it has dissolved. Whip a half pint of cream to a stiff froth. Add the gelatin to the chicken; add a teaspoonful of grated horseradish and a half teaspoonful of salt. Stir this until it begins to thicken, cool and add carefully the whipped cream and stand it away until very cold. When ready to make the sandwiches, butter the bread and cut the slices a little thicker than the usual slices for sandwiches. Cover each slice with this cream mixture; trim off the crusts and cut sandwiches into fancy shapes. Garnish the top with olives cut into rings. In the center of each sandwich make just a little mound of capers, using the olives at the four corners; each sandwich may be garnished in a different way. Little pieces of celery, with the white top attached, make also a pretty garnish. These sandwiches are not covered with a second slice of bread.

### Deviled Sandwiches

Chop a quarter of a pound of cold, boiled tongue very fine; add to it two tablespoonfuls of olive oil, a dash of red pepper, a teaspoonful of

Worcestershire sauce, and a saltspoonful of paprika; mix and add the hard-boiled yolks of three eggs that have been pressed through a sieve. Put this between thin slices of bread and butter, and garnish with water cress.

#### Egg Sandwiches No. 1

Take the hard-boiled yolks of six eggs and rub them to a paste, adding gradually two tablespoonfuls of olive oil or thick cream. Add a dash of paprika, one-half teaspoonful of salt, spread and finish precisely the same as tongue sandwich.

#### Egg Sandwiches No. 2

Put thin slices of hard-boiled eggs between slices of brown bread and butter; dust the egg slightly with salt and pepper. Trim the edges of the sandwiches with either cress or lettuce, and cut into triangles or squares.

#### Fish Sandwiches

Rub to a smooth paste a quarter of a pound of cold, boiled fish; add half a teaspoonful of Worcestershire sauce, a tablespoonful of olive oil, a half saltspoonful of salt, and a half saltspoonful of black pepper. Spread the slices of bread on the loaf, cut them off about a half inch in thickness; trim off the crusts, put on each slice dainty lettuce leaves, and fill the center with the fish mixture. Cover with another layer of buttered bread from which you have trimmed the crusts, and press the two together.

#### Flaked Fish Sandwiches

Flake cold boiled white fleshed fish, dust it with salt and pepper and sprinkle it with lemon juice. Butter thin slices of brown bread; do not trim off the crusts. Put on one slice a layer of thin crisp cucumber, cover this with flaked fish, put a tablespoonful of mayonnaise in the center, put on another layer of chopped cress, then a slice of buttered brown bread. Press together and cut into halves.

#### Spanish Sandwiches

Mash the hard-boiled yolks of three eggs, add twelve boiled shrimps, either pounded in a mortar or chopped very fine. Add three tablespoonfuls of olive oil or butter, a tablespoonful of tomato catsup, two saltspoonfuls of paprika, four tablespoonfuls of chopped parsley, a half teaspoonful of salt, and at last stir in four tablespoonfuls of mayonnaise dressing. Spread this between thin slices of buttered bread, trim the crusts and cut into shape.

#### Salmon Sandwiches

Flake cold boiled salmon, or open a can of salmon, drain it free from oil and break the fish apart in good-sized flakes; sprinkle them with salt, pepper and lemon juice. Butter slices of whole wheat or brown bread, cover with a layer of the salmon, then a thick layer of chopped

cress or shredded celery. Put a tablespoonful of mayonnaise in the middle and cover with another slice of buttered bread. Press together, trim the crusts and cut into triangles.

### Swedish Sandwiches

Flake any cold cooked fish, dust it with salt, pepper and lemon juice. Rub the bottom of a bowl with a clove of garlic, add a half cupful of mayonnaise, four finely chopped gherkins, twelve chopped olives and two tablespoonfuls of capers. Mix and stir in two tablespoonfuls of finely chopped parsley. Spread a thin layer of this dressing over a plain slice of bread, do not butter the bread, cover it with fish, put on top a crisp lettuce leaf, then cover with another slice of bread that has been spread with the dressing. Press, trim the crusts and cut into fingers.

### French Chicken Sandwiches

Chop the white meat of one chicken very fine; pound to a paste. Add one-half teaspoonful of salt and a dash of red pepper. Cover one tablespoonful of gelatin, with a tablespoonful of cold water, soak it for about five minutes, then add to it ten tablespoonfuls of thick cream; stand this over teakettle and stir until gelatin is dissolved. Now, beat into this the chicken, stand it aside in a square pan until cold. Cut the chicken into very thin slices; put a slice on a slice of buttered bread; cover this with another slice of bread and cut into shape.

### Game Sandwiches

Remove the breasts from two partridges after they have been baked or roasted. Chop the meat rather fine; reduce two sardines to a paste. While you are mashing the sardines, add gradually about two tablespoonfuls of soft butter, a dash of red pepper and a half teaspoonful of salt. Spread the bread first with the sardine paste; then sprinkle over the chopped game; dust this with salt and a little pepper; cover with another slice of bread, press lightly; trim into shape.

### German Sandwiches

Cut thin slices of rye bread; butter before you take them from the loaf. Spread each slice with a thin layer of limburger cheese. Cut bologna sausage into the thinnest possible slices; cover the limburger with the sliced bologna, and then a thin piece of pumpernickel; cover with another slice of bread that has been coated with a layer of cheese. Press the two together; do not remove the crusts. Serve on a napkin in a wicker basket.

### Ham Sandwiches

Chop cold boiled ham very fine. To each cupful of this ham, after it has been chopped, stir in two tablespoonfuls of melted butter, dash of red pepper and about one-half teaspoonful of onion juice. Have bread sufficiently stale to cut nicely. Remove end crust, butter and cut a very thin slice; remove the crusts, and spread with the ham paste. Serve same as tongue sandwiches.