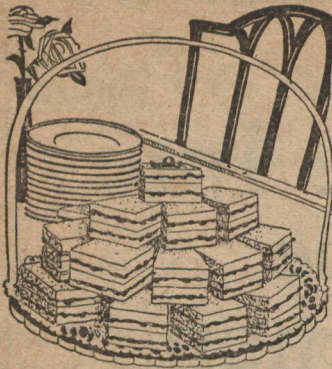


FANCY SANDWICHES



A set of cutters in fancy shapes may be purchased. They are useful for cookies as well as sandwiches.

In making odd shaped sandwiches slice a loaf of bread lengthwise instead of crosswise. These large pieces cut with less waste than ordinary single slices would.

NUT-BREAD

- 2 cups graham flour
- 1 cup white flour
- $\frac{1}{2}$ cup molasses
- $1\frac{1}{2}$ tsp. salt
- $1\frac{1}{2}$ cups milk (sweet)

- 3 tsp. baking powder
- 1 egg
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup nut meats cut fine

Mix flour, baking powder, salt and nut meats. Break egg in milk and add to dry ingredients with molasses. Place in regular bread pan and allow it to raise 20 minutes. Bake 50 minutes.

For circular sandwiches, bake in one pound Baking Powder tin.. Grease well. Cream cheese is delicious for filling in nut-bread sandwiches.

CHEESE AND EGG SANDWICH FILLING

- 1 tbsp. flour
- 1 tbsp. sugar
- 2 tbsp. vinegar
- $\frac{1}{2}$ cup milk
- 1 egg
- 1 cream cheese
- 3 pimentos
- 1 tsp. grated onion
- 2 hard cooked eggs
- $\frac{1}{2}$ tsp. salt

Cook in double boiler flour, sugar, vinegar, salt, milk and slightly beaten egg until thick. Stir constantly. Remove from fire and when cool add cheese, onion and finely chopped egg and pimentos.

POPULAR SANDWICH FILLINGS

Cream cheese and orange marmalade.

Plain lettuce, spreading mayonnaise on the bread.

Cold chopped chicken mixed with mayonnaise.