

**Caviare Sandwiches**—Spread thinly-buttered bread with fresh caviare seasoned with lemon juice and on top of this lay a little minced lobster. Finish with another piece of buttered bread.

**Olive Sandwiches**—Scald and cool twelve large olives, stone them, and chop very fine. Add one spoonful of mayonnaise dressing, and one teaspoonful of cracker dust; mix well, and spread on buttered bread.

**Queen Sandwiches**—Mince finely two parts of cooked chicken or game to one part of cooked tongue, and one part minced cooked mushrooms or truffles. Add seasoning and a little lemon juice, and place between thin slices of buttered bread.

**Lobster Sandwiches**—Pound two tablespoonfuls of lobster meat fine; add one tablespoonful of the coral, dried and mashed smooth, a teaspoonful of lemon juice, a dash of nutmeg, one-fourth of a teaspoonful of paprika, and two tablespoonfuls of soft butter. Mix all to a smooth paste and spread between thin bread and butter.

**Jelly Sandwiches**—Mix a cupful of quince jelly with half a cupful of finely chopped hickory or pecan nuts, and spread on buttered bread.

**Date Sandwiches**—Wash, dry and stone the dates, mash them to a pulp, and add an equal amount of finely chopped English walnut or pecan meats. Moisten slightly with lemon juice. Spread smoothly on thinly-sliced brown bread.