

butter should be softened by creaming, not melting, and spread smoothly on the bread before it is cut. Cut the slices as thin as possible, and when a variety is offered it is well to keep each kind of a different shape, as, for instance, circles of anchovy, triangles of chicken, fingers of game and squares of fruit butters.

Flavored butters are much used in making sandwiches, and are simply and easily prepared. Fresh, unsalted butter should be used. After creaming the butter, add the flavoring material, and beat until smooth and thoroughly blended. Caviare, anchovy, sardines, oysters, salmon, lobster, cheese, cress, chives, Chili, Chutney, olives, parsley, cucumbers, horseradish and paprika are all used for flavoring these various butters.

For afternoon teas, fruit and flower butters make delicious sandwiches. Of these the most popular are strawberry, pineapple, red raspberry and peach. Lemon butter mixed with fresh grated cocoanut is also a delectable sandwich filling, and cherry jelly with shavings of dried beef another. Butters flavored with rose or violet petals are very delicate and attractive, but, as may easily be imagined, find little favor with the sterner sex, who prefer their refreshments of a more substantial order.

Anchovy Sandwiches—Rub the yolks of hard-boiled eggs to a paste, season to taste with anchovy essence, and add a few olives, stoned and chopped very fine. Spread this mixture on very thin slices of buttered bread and cut into dainty shapes.