

EGG AND BACON

Improved with Lea & Perrins' Sauce

To 1 hard-cooked, finely chopped egg, add 4 tablespoonfuls of finely chopped bacon. Spread the sandwiches with mayonnaise dressing

which has been seasoned with Lea & Perrins' Sauce, and fill with the bacon and egg.

MEAT SANDWICH FILLINGS

MINCED MEAT

Improved with Lea & Perrins' Sauce

Grind ham, chicken, veal or any desired meat through the meat grinder and measure it by the cupful. To every cupful add 1 tablespoonful of Lea & Perrins' Sauce and 4 tablespoonfuls of chopped sour pickles. Add salt and spread between sandwiches.

PLAIN CUTS OF MEAT

Improved with Lea & Perrins' Sauce

When these are used in a sandwich, pour a little Lea & Perrins' Sauce in a bowl and dip a butter spreader into it, spreading the Lea & Perrins' seasoning well over the meat. This gives a delicious zest to the sandwich without making it too hot.

MEAT AND CHEESE

Improved with Lea & Perrins' Sauce

Add to 1 cupful of ground meat $\frac{1}{2}$ of a cupful of creamed pimento cheese. Season with a teaspoonful of Lea & Perrins' Sauce and use as a sandwich spreading.

MEAT AND MAYONNAISE

Improved with Lea & Perrins' Sauce

To 1 cupful of ground meat add $\frac{1}{2}$ cupful of thick mayonnaise. Season with 1 teaspoonful of Lea & Perrins' Sauce and use as a sandwich spread.

MEAT AND TOMATO

Improved with Lea & Perrins' Sauce

Chop a tomato into fine pieces and add it together with the juice to 1 cupful of finely chopped meat. Season with 1 teaspoonful of Lea & Perrins' Sauce and use as a sandwich spread.

FISH SANDWICH FILLINGS

SARDINE

Improved with Lea & Perrins' Sauce

Cut canned sardines into small pieces and add the juice of $\frac{1}{4}$ of a lemon. Season with a few drops of Lea & Perrins' Sauce and spread on sandwiches.

FLAKED FISH

Improved with Lea & Perrins' Sauce

Cooked flaked, white fish makes a delicious sandwich filling when seasoned with 1 teaspoonful of Lea & Perrins' Sauce and moistened with mayonnaise.

STRIPED SANDWICH

Improved with Lea & Perrins' Sauce

Cutting bread in very thin slices, from white and brown bread loaves, and placing a piece of white bread between two brown slices, or one brown slice between two whites, and filling with any desired sandwich filling which has been seasoned with Lea & Perrins' Sauce, makes an appetizing and attractive sandwich.

ROLLED SANDWICHES

Improved with Lea & Perrins' Sauce

Cut thin slices from long side of loaf. Sprinkle with water. Spread with filling seasoned with Lea & Perrins' Sauce. Roll. Tie with ribbon.

REMEMBER:—Lea & Perrins' is the Only Original Worcestershire Sauce. None of the so-called "Worcestershires" can be used in these recipes with good results.