

EGG SANDWICH

6 hard boiled eggs
2 teaspoons chopped onions

1 dozen stuffed olives

Mix together with salad dressing, and spread on lettuce leaf between slices of thin, buttered bread.

NUT AND DATE SANDWICHES

$\frac{1}{2}$ pound dates
1 tablespoon lemon juice

$\frac{1}{4}$ pound English walnuts

Wash, pit and chop the dates and add the nut meats finely chopped. Mix with lemon juice and spread on thin slices of brown bread.

LEMON CHEESE SANDWICHES

4 ounces butter
4 fresh eggs

1 pound sugar
2 lemons (grated rind and juice)

Put all together in a saucepan, mix well and cook over slow fire, stir until it has consistency of thick cream. Put in jars and cover with paper. If kept in a cool place will keep for 1 year. This makes a delicious filling for sandwiches.

Mrs. H. Haywood

SALMON SANDWICHES

1 small can salmon
2 hard boiled eggs

Chop the eggs fine and remove bones from salmon, mix well together with salad dressing, spread on small slices of whole wheat bread, buttered thin, lay a crisp lettuce leaf on top of each prepared slice of bread and press the other slice of buttered bread on top of the lettuce. Sprinkle paprika on top of each sandwich.

BROWN BREAD SANDWICHES

Spread slices of steamed Boston Brown Bread with cream cheese and pimento.

"Sweets to the sweet."—Hamlet.

*Candy***MOLASSES CANDY**

1 cup molasses
3 cups sugar

$\frac{1}{2}$ cup water
1 teaspoon cream of tartar

Mix sugar and cream of tartar together, add molasses and water, stir until sugar is dissolved, then boil without stirring until it hardens in cold water. Turn into buttered pan. When cool, work and cut into sticks.

BROWN SUGAR CANDY

2 cups brown sugar
 $\frac{1}{2}$ cup milk or cream

Butter the size of a walnut
Walnuts and vanilla

Boil until it forms a soft lump when dropped into water, remove from fire, beat until it begins to thicken, then add 1 cup of chopped walnuts and vanilla to taste. Pour into buttered dish.