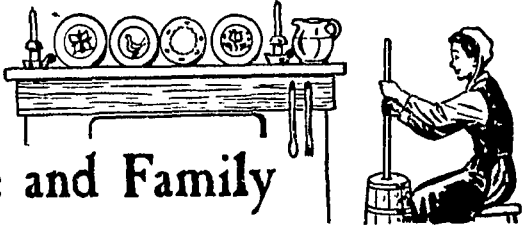


For the Farm Wife and Family



Sandwiches Rate High in Popularity, Can Range from Snack to Meal

The sandwich rates a high place on the popularity poll of American menu choices. It vies with other luncheon meal suggestions because of its versatility, economy and time-saving qualities.

The types of sandwiches vary greatly — from the dainty finger sandwich to the triple deck he-man special.

Some say that summertime is sandwich time while others feel that the winter months are equally so because of school lunches. At any rate sandwich time can be any time and we have for you today some suggestions for sandwiches, both for eating at home or in the lunchbox.

The "Poor Boy" sandwich is one of the he-man variety. It combines "boiled" ham, cheese,

tomato, lettuce and bacon in one sandwich. A hard roll, split in half, holds the sandwich filling. This sandwich takes just minutes to prepare and is a perfect lunch—especially for children or as a late evening snack for Dad.

POOR BOY SANDWICHES

- 4 slices baked or "boiled" ham
- 4 large hard rolls
- 4 slices American cheese
- 4 slices tomato
- 4 slices bacon
- Butter or margarine
- Lettuce leaves

Split hard rolls and spread cut surface with butter or margarine. Panbroil or broil bacon slices until brown and crisp. On bottom half of each roll arrange in the following order, a lettuce leaf, cheese slice, ham slice, tomato slice, and a slice of bacon which has been cut in half. Cover with top half of hard roll.

Ground beef lends itself to fast, easy-on-the-budget and easy on the cook meals. Barbecued Beef Toastwiches is such a dish. How

easy it isto serve. It'll take just minutes to prepare. Make sure, however, that you have plenty because there will undoubtedly be calls for seconds and maybe thirds.

BAREBUCUED BEEF TOASTWICHES

- 1 pound ground beef
 - ½ cup chopped onion
 - 3 tablespoons lard or drippings
 - 1 tablespoon flour
 - ¾ cup hot water
 - 2 tablespoons prepared mustard
 - ¾ cup chili sauce
 - 6 buns, split and toasted
- Brown ground beef and onion in hot fat in frying-pan. Pour off drippings. Stir in flour. Add hot water; cook until thickened, stirring constantly. Add mustard and chili sauce, and simmer 15 minutes. Serve over toasted buns.

"SURPRISE" SANDWICH

- 8 ounces cream cheese, softened
 - 3 tablespoons chopped onion
 - 3 tablespoons chopped green pepper
 - 3 tablespoons chili sauce
 - ¾ cup chopped pecans or walnuts
 - 3 hard-cooked eggs, finely chopped
 - ½ teaspoon salt
 - Dash pepper
 - 12 slices enriched sandwich bread
 - Butter or margarine
- Combine cream cheese, onion, green pepper, chili sauce, pecans or walnuts, eggs, salt and pepper. Mix thoroughly. Spread six bread slices with filling. Spread remaining slices with butter or margarine. Place over filling to close sandwich. Trim crusts, if desired. Cut diagonally into four triangles. Garnish with ripe olives and tomato wedges on lettuce. Serve with potato chips.

The following sandwich would certainly serve as the main dish for a luncheon or supper. It is also a delicious way to use that leftover turkey.

TURKEY SANDWICH DELUXE

- 8 slices enriched sandwich bread, toasted
- ¾ pound sliced turkey
- 2½ cups condensed cream of mushroom soup (2 16½

- ounce cans)
 - ½ cup water
 - ½ cup shredded cheese (two ounces)
 - 8 slices bacon, partially cooked
 - Mashed potatoes
- Cut four toast slices into halves diagonally. For each sandwich, place one whole toast slice, with two halves on each side, on baking dish or individual ovenware plate. Lay sliced turkey over toast. Combine soup and water. Heat, stirring constantly, until smooth. Spoon sauce over turkey. Sprinkle cheese over sauce. Place two bacon slices over each sandwich. Using pastry bag, make a border of mashed potatoes around each sandwich. Put under broiler until cheese is melted and potatoes are lightly browned. Serve hot.

TONGUE TREAT

- 1 cup grated sharp Ceddar cheese (four ounces)
 - ¼ cup mayonnaise
 - ¼ cup finely chopped salted cashews
 - 8 slices whole wheat bread
 - ½ pound thinly sliced beef tongue
 - Salt
 - Lettuce leaves
- Combine cheese, mayonnaise and cashews. Mix thoroughly. Spread thin layer of cheese mixture over all the bread slices. Arrange tongue slices over four bread slices. Sprinkle tongue slices with salt. Place lettuce over remaining spread slices. Put slices together to close sandwiches. Cut diagonally into halves. Garnish with olives and serve with potato chips.

BLUE CHEESE SPECIAL SANDWICHES

- ¾ cup small-curd cottage cheese
- ½ cup crumbled blue cheese
- 3 tablespoons Thousand Island dressing
- Dash salt
- 12 slices enriched sandwich bread

- Butter or margarine, softened
 - Tomato slices
 - Lettuce leaves
- Mix cottage cheese, blue cheese, dressing and salt. Spread bread with butter or margarine. Spread six slices with filling. Arrange tomato slices and lettuce over filling. Top with remaining bread slices.

CREAMY SHRIMP SALAD SANDWICH

- 1 cup finely chopped shrimp (five-ounce can)
 - ½ cup small-curd cottage cheese
 - 1 teaspoon lemon juice
 - 1 teaspoon minced chives
 - 3 tablespoons mayonnaise or salad dressing
 - ½ teaspoon salt
 - Dash pepper
 - 8 slices whole wheat bread
 - Butter or margarine
 - Lettuce leaves
- Mix shrimp, cottage cheese, lemon juice, chives, mayonnaise or salad dressing, salt and pepper. Cover and let stand in refrigerator to allow flavors to blend. Spread bread with butter or margarine. Spread four slices with filling. Top with lettuce and cover with remaining bread slices.

SIZZLING SEASIDE TREAT

- 6 ounces cream cheese, softened

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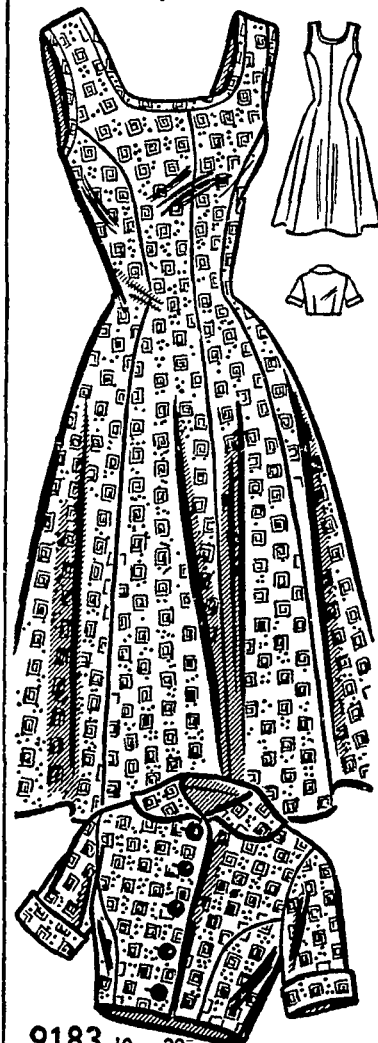
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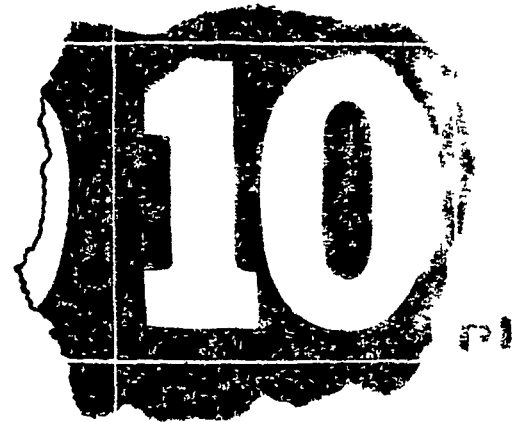
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