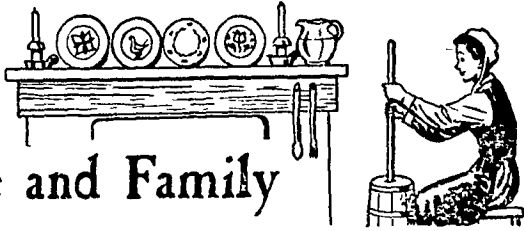


For the Farm Wife and Family



August is Sandwich Month; Try Some New Ideas in Menus

August is sandwich month so let's make it a time to try some new ideas in our sandwich menus.

Sandwiches are always ready for an important role at meal time, party time snack time or any time. Our first sandwich is just right for a luncheon or dinner. This hearty sandwich combines shrimp, chopped celery, green olives and Muenster cheese, all baked together so that the flavors mingle and blend to delicate perfection.

With this sandwich you might serve cool refreshing jellied consommé, lettuce and tomato salad, crisp relishes, brownies and your favorite beverage.

TRIPLE-DECKER SANDWICH BAKE

- 12 slices enriched sandwich bread
- Butter or margarine
- 1½ cups chopped cooked shrimp
- ½ cup diced celery
- ¼ teaspoon instant minced onion

- 1 tablespoon lemon juice
- 2 tablespoons mayonnaise
- Eight slices Muenster cheese (8 ounces)
- ½ cup chopped pimiento-stuffed or ripe olives
- Three eggs beaten
- 2 cups milk
- Paprika

Spread four slices bread with butter or margarine. Place in bottom of 8-inch square baking dish. Toast lightly in moderate oven (350 degrees) about 10 minutes. Combine shrimp, celery, onion, lemon juice and mayonnaise. Spoon mixture over toast in baking dish. Spread four more bread slices with butter or margarine and place over shrimp. Cover bread with cheese slices. Top cheese with chopped olives. Spread remaining bread slices with butter or margarine and cover olive to close sandwiches. Combine eggs and milk. Pour over sandwiches. Sprinkle top with paprika. Bake in moderate oven (350) degrees) about 35

minutes. Serve hot. Makes 4 sandwiches.

Bright in color, flavor and nutritional value, Asparagus Sandwich Puff is pretty as a picture and meal-in-one. Spread flaked tuna on enriched bread, and add a slice of pimiento cheese. Next comes several colorful green asparagus spears. Then, top the sandwich with a fluffy cloud of beaten egg yolks and whites and bake it until the egg "cloud" is golden brown.

ASPARAGUS SANDWICH PUFF

- 6 slices enriched bread, toasted
- Butter or margarine
- 1 cup flaked tuna (6½-ounce can)
- 6 slices process pimiento cheese
- 1 pound asparagus spears, cooked
- 3 eggs, separated
- ½ teaspoon salt
- Dash pepper
- 1 tablespoon salad dressing

Spread toast with butter or margarine. Spoon tuna over toast and cover with cheese slices. Top with asparagus spears (about four per sandwich). Beat egg yolks until thick and lemon colored. Add salt, pepper and salad dressing. Beat egg whites until stiff and then fold into yolk mixture. Spoon egg mixture over asparagus and bake in moderate oven (350 degrees) about 15 minutes. Makes 6 sandwiches.

Bun-Baked Surprise, wrapped in shiny aluminum foil, will delight the children. Open the surprise package and you'll find a crisp hamburger bun filled with a hot and tempting mixture of

ground luncheon meat, chopped tomato and green onion, and melted cheese nuggets.

BUN-BAKED SURPRISE

- 8 enriched hamburger buns
- Butter or margarine
- 2 cups ground luncheon meat (12-ounce can)
- 6 ounces diced American cheese
- 1 medium-sized tomato, chopped
- 2 tablespoons chopped green onion
- 3 tablespoons Thousand Island Dressing

Split buns and spread both halves with butter or margarine. Combine luncheon meat, cheese, tomato, onion and dressing. Mix lightly. Spoon filling onto buns and replace tops. Wrap each sandwich in aluminum foil, sealing edges securely. Bake in moderate oven (350 degrees) 25 to 30 minutes. Makes 8 sandwiches.

Here are two suggestions for bite sized pleasure. Apricot-Pecan Finger Sandwiches, sweet and tart at the same time, are the perfect companion for tea, coffee or an iced drink.

Cream Cheese 'n' Bacon Appetizers on party rye bread combine the crispness and savory flavor of smoky bacon crumbles and chopped green onion.

APRICOT-PECAN FINGER SANDWICHES

- 8 ounces cream cheese, softened
- 2 tablespoons mayonnaise
- ½ cup finely chopped pecans
- 2 teaspoons grated orange peel
- 1 tablespoon orange juice

½ cup finely chopped dried apricots

12 slices whole wheat or enriched sandwich bread

Combine cream cheese, mayonnaise, pecans, orange peel, orange juice and apricots. Mix thoroughly. Trim crust from bread slices and spread with cream cheese mixture. Cut each slice into 4 open-face finger sandwiches. Makes 48 finger sandwiches (allow 3 or 4 sandwiches for each serving).

CREAM CHEESE 'N' BACON APPETIZERS

- 4 ounces cream cheese, softened
- 1 tablespoon mayonnaise
- ½ cup crumbled crisp bacon
- 4 teaspoons finely chopped green onion
- 1 loaf sliced party rye bread (about 36 slices)

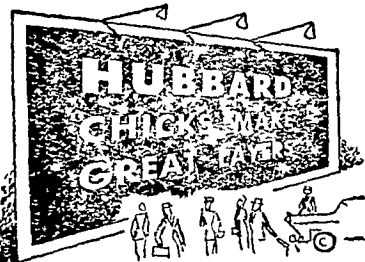
Mix thoroughly the cream cheese, mayonnaise, bacon and onion. Spread mixture on rye bread slices. Sprinkle tops lightly with paprika. Makes about three dozen open-face sandwiches.

The following sandwiches are from a group chosen as the most outstanding sandwiches of the year. Each recipe is adapted for home use—so try some of them for a new taste treat.

EPICUREAN DELIGHT SANDWICH

- ¾ pound ham, diced
- ½ pound American cheese, diced
- ½ cup chopped dill pickle

(Continued on page seven)



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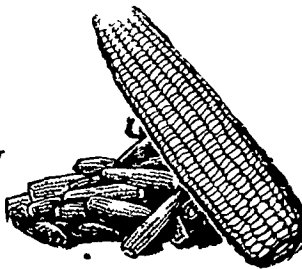
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