

RECIPES **ASK** Aunt Daisy **ANSWERS**

Suggestions For Sandwiches

THESE suggestions may help you in getting ready the sandwiches for a picnic, or a tennis party, or bridge evening.

Rainbow Sandwiches

Cut four equal slices of bread, fairly thick. A sandwich loaf is best. Spread the first slice with butter and then with skimmed tomato. Next butter a slice on both sides and place over the tomato. Cover it in turn with chopped egg moistened to a paste with a little cream, a sprinkling of shredded lettuce and a little grated cheese, all seasoned with celery salt. Butter another slice both sides and put it on top and cover it with very finely sliced beetroot. Then put on the fourth slice, buttered on the one side only. Wrap the whole in a damp cloth tightly and place under a weight for an hour or so. When required slice carefully with a very sharp knife, and you will have an unusual and pretty "rainbow sandwich."

Swedish Sandwiches

First make some "mustard butter" by creaming some butter with a little dry mustard; and also some "parsley butter," which is very healthful indeed, and could with advantage be used in all children's lunch sandwiches. Just wash and drain the parsley, chop it very finely indeed, and blend it with creamed butter; add a little lemon juice, if you like. Begin your Swedish sandwiches with a slice of brown bread buttered on one side with the mustard butter. Lay on this a slice of tongue or underdone beef, then butter a piece of white bread on both sides with the parsley butter. Lay this on the tongue. Next put a slice of cheese. Then a slice of brown bread buttered on both sides with the mustard butter, and repeat the recipe from the beginning, until the sandwich is thick enough. Put it away overnight with a weight on top. Next day when needed, cut the sandwiches across and serve.

Cheese Loaf

This recipe was given me in Honolulu. It is quite a big and nourishing affair. There are four fillings needed—first, some chopped ham or some chopped crisp bacon, or some of each mixed together and bound with a little mayonnaise. This mixture is delicious. The second filling is made with mashed yolks of hard-boiled eggs, mixed with celery salt (or ordinary salt), a little lemon juice, and some mayonnaise; the third filling is of grated cheese and grated cucumber; and the fourth consists of small sweet pickles chopped up with watercress or parsley and bound together with mayonnaise. Remove the crusts from two sandwich loaves, one wholemeal and one white. Cut off two slices of one loaf and three of the other, making five slices in all. Spread both sides of all but the top and bottom slices with creamed butter, and then

spread with the above fillings in the order given. Put together to make a loaf. Spread cream cheese over the whole of the outside of this loaf as if frosting a cake. Put in the refrigerator or a cool place to set until wanted. Cut up into thin slices and serve.

Sandwich Fillings

1. Minced corned beef mixed with apple sauce.
2. Tomato savoury, made as follows: One pound of nice ripe tomatoes, 3 tablespoons of grated cheese, 1 tablespoon of butter, 1 egg, a pinch of mustard, and pepper and salt. Peel the tomatoes (dip them in hot water for a minute or two first, as usual). Heat everything except the egg in a small pan, and when the cheese has melted, turn down the heat very low and stir in the well-beaten egg. Heat until it has thickened, without boiling, and then store in small jars and seal. It may be cooled and used at once.
3. Finely chopped hard-boiled egg mixed with a little anchovy sauce, or with chutney, or with pickle, or with mashed sardines and a little mayonnaise.
4. Slices of cucumber topped with chopped sardines moistened with lemon juice and mayonnaise.
5. Baked beans and chopped pickle.
6. Cream cheese or grated cheese and chopped dates.
7. Peanut butter with chopped ginger or dates, or both.
8. Celery rolls—from Canada. Make

like asparagus rolls, but use instead sticks of well-washed and crisp celery stuffed with creamed cheese, moistened with mayonnaise.

9. Grated carrot moistened with mayonnaise and brown bread buttered with parsley butter.

Savoury Scone Sandwiches

These are made with scones instead of bread, and are really delicious. Any of the popular sandwich pastes can be used. For the scone dough, take 2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 tablespoons butter, $\frac{3}{4}$ cup milk (about). For the savoury filling you need 2 hard-boiled eggs, 1 tablespoon melted butter, 2 dessertspoons lobster and tomato paste, 1 teaspoon lemon juice, salt and pepper to taste. Chop the eggs very finely, add melted butter, and then the remaining ingredients. Mix well together. Sift the flour and salt together twice, work in the butter. Mix to a soft dough with the milk. Turn on to a floured board and roll to quarter of an inch thickness. Cut into circles with a 2-inch cutter. Spread half the number of circles with the savoury mixture, and cover with remaining circles, pressing lightly together. Brush over with melted butter, and sprinkle with finely grated cheese. Bake in a hot oven for 12 to 15 minutes.

Open Sandwiches

Cut brown or white bread quarter of an inch thick, and spread with pink butter, made by creaming some butter with salmon and shrimp, or lobster and tomato paste. Cut the bread into rounds. Place a thin slice of peeled tomato in

the centre and surround with chopped olives; spread a little mayonnaise on the tomato, or, instead of tomato slices, put hard-boiled grated egg-yolk in the centre and chopped egg-white around; sprinkle with finely chopped parsley.

"Left Over" Sandwiches

Two or three oz. of "left over" cooked tongue and the same quantity, or a little less, of cooked ham, 2 hard-boiled eggs, 2 ozs. butter, a little lettuce, or watercress, or mustard and cress, and sufficient slices of thin brown bread and butter. Rub the yolks of the eggs through a sieve, and chop up the whites very finely. Mince the tongue and the ham. Wash the green-stuff, dry it in a cloth, and chop it finely. Cream together the butter and egg yolks, then add the minced meat and the chopped whites. Season to taste. Spread this over half the slices of bread and butter, sprinkle with a layer of green stuff and cover with the other slices. Pile up in a stack and cut into fancy shapes. It used to be the custom to cut off the crusts, for appearance sake; now we leave them on and eat them, for the sake of health as well as economy.

Four Decker Sandwiches

Cut very thin slices of white or brown bread, or alternate slices of each may be used as desired. Spread the bottom layer of each sandwich with green butter, made by creaming the butter with chopped parsley or cress. Cover with finely chopped hard-boiled egg mixed with a pinch of curry powder and moistened with a dash of cream. Next

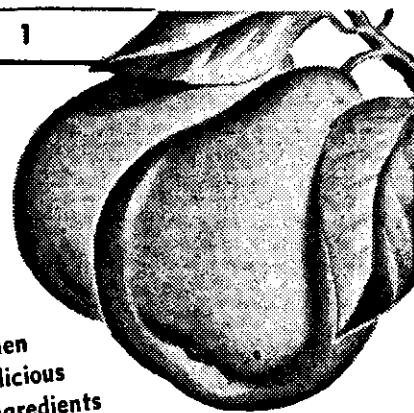
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