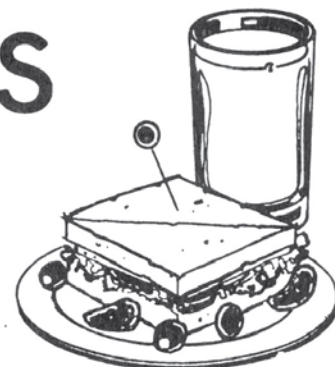
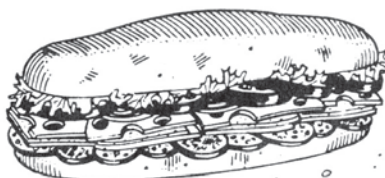


GREAT AMERICAN SANDWICHES



TOWER OF PIZZA

- | | |
|--------------------------------|---|
| 4 English muffins | 8 slices tomato |
| 2 teaspoons prepared mustard | 1 teaspoon crumbled oregano |
| 8 slices bologna or cooked ham | 8 slices Mozzarella cheese, cut in strips |

Split English muffins in half; place on baking sheet. Toast lightly under broiler. Spread cut side with mustard. Top each half with bologna and tomato slice. Sprinkle with oregano. Cover with strips of cheese. Place under broiler until cheese is melted and lightly browned. **YIELD:** 8 sandwiches.

BATTER DOGS

- | | |
|----------------------------------|--------------------------------------|
| 2 cups pancake mix | 1/8 teaspoon garlic powder, optional |
| 1/4 cup corn meal | |
| 1 teaspoon dry mustard, optional | 1 1/2 cups water |
| | 8 to 10 wieners |

Combine pancake mix and corn meal; dry mustard and garlic powder, if desired. Add water; beat with rotary beater about 2 minutes. Have wieners at room temperature. Dip in batter, holding with kitchen fork or tongs; let excess batter drain off. Fry in deep hot fat, 375 degrees, for 3 to 4 minutes. Drain on absorbent paper. Insert skewers. **YIELD:** 8 to 10 batter dogs.

- 4 giant French rolls,
- Prepared mustard
- Mayonnaise
- Italian salad dressing
- Salt and pepper
- 16 lettuce leaves

Split rolls in half lengthwise. Spread generously with mustard and mayonnaise. Sprinkle with Italian dressing, salt and pepper. Arrange the following layers on the bottom half of the roll: lettuce, tomato slices, turkey, pepper strips, onion, caraway seeds, beef, dill pickles, ham and sliced cheese. Top with additional lettuce leaves and top of roll. Serve with skewers of green pepper, radish, olive, sweet pickle and cheese. **YIELD:** 4 giant Hero sandwiches.

FRENCHED HAM 'N RYE

- | | |
|--------------------------|-----------------------------------|
| 12 slices rye bread | 6 eggs |
| Butter | 1 cup milk |
| 6 thin slices boiled ham | 1 cup finely crushed potato chips |

Spread one side of each slice of bread with butter. Place ham on each of 6 slices; top with remaining bread, buttered side down. Beat eggs slightly; add milk. Dip each sandwich in egg mixture and then in chips. Place in 11x13-inch pan, pour remaining egg mixture over all; let stand until egg mixture is absorbed, about 15 minutes. Fry on lightly buttered griddle until brown on both sides, about 4 minutes per side. **YIELD:** 6 sandwiches.

SWISSWICHES

- | | |
|--------------------------------|---------------------------------------|
| 1 1/2 cups diced cooked turkey | 1/3 cup mayonnaise |
| 1/4 cup minced celery | 1 10 1/2-ounce can asparagus, drained |
| 1/4 cup shredded Swiss cheese | 10 slices white bread |
| | 1/4 cup soft butter |

Combine turkey, celery, cheese and mayonnaise. Cut asparagus into 1/2-inch pieces; gently stir into turkey mixture. Spread filling on 5 slices bread; top with remaining bread slices. Spread outside of sandwich with butter and grill until golden and heated through. **YIELD:** 5 sandwiches.

HERO SANDWICH

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|--|--------------------------------------|
| 2 medium tomatoes, sliced | 1 green or red pepper, cut in strips |
| 3 3-ounce packages thin sliced, chopped, pressed luncheon meat (1 each turkey, beef and ham) | 1 onion, thinly sliced |
| | 4 teaspoons caraway seeds |
| | 2 dill pickles, sliced |
| | 8 slices cheddar cheese |

GOURMET SHRIMP SANDWICH

- | | |
|------------------------------------|--|
| 2 4½-ounce cans shrimp, drained | 1 tablespoon lemon juice |
| 1 avocado, diced | 8 slices whole wheat bread, toasted |
| ½ cup chopped ripe olives | Butter |
| ⅓ cup mayonnaise | Lettuce leaves |

Combine shrimp, avocado, olives, mayonnaise and lemon juice. Spread one side of toast with butter; cover with lettuce leaves. Spread shrimp mixture on top. Garnish with cherry tomato and ripe olive, if desired. **YIELD:** 8 open-faced sandwiches.

CLASSIC REUBEN SANDWICH

- | | |
|---|--|
| 18 slices rye bread | 1 8-ounce can sauerkraut, drained |
| 1 cup Thousand Island salad dressing | 24 slices cooked corned beef, 12 ounces |
| 12 slices Swiss cheese (12 ounces) | Butter |

Spread one side of bread with salad dressing. On each of 12 slices, arrange 1 slice cheese, about 1 tablespoon sauerkraut and 2 slices corned beef. Stack bread to make 6 sandwiches. Spread outsides of sandwich with butter and grill until cheese is melted and sandwich is heated through. **YIELD:** 6 sandwiches.

WASHINGTONIAN

- | | |
|---------------------------------|---------------------------------------|
| 2 medium apples | 6 slices bread |
| ¼ cup lemon juice | 6 slices cooked ham |
| Cinnamon | 6 slices processed American cheese |
| 6 tablespoons mayonnaise | 6 cherry tomatoes |
| 4 teaspoons prepared mustard | |

Core and cut apples lengthwise into thin slices; dip in lemon juice. Sprinkle cinnamon over apples. Blend mayonnaise and mustard; spread on one side of bread. Cover each slice with ham, apple slices and top with cheese. Place under broiler until cheese melts and is lightly browned. Serve hot, topped with tomato skewered with wooden pick. **YIELD:** 6 Washingtonian sandwiches.

JUMBO PIZZA SANDWICH

- | | |
|-------------------------------------|--|
| 1 loaf French bread | ¼ teaspoon oregano |
| ½ pound ground beef | 1 6-ounce can tomato paste |
| ¼ cup chopped olives | ¼ cup Parmesan cheese |
| 2 tablespoons minced green onion | 14 thin slices tomato, optional |
| 1 clove garlic, minced | 1 8-ounce package sliced processed cheese |
| ¾ teaspoon salt | |
| Dash pepper | |

Cut French bread in half, lengthwise. Combine raw beef, olives, onion, garlic, seasonings, tomato paste and Parmesan cheese. Divide meat mixture; spread on cut sides of bread. Arrange tomato slices on top. Place on baking sheet, spread side up. Bake at 400 degrees for 15 minutes. Cut cheese slices in half, diagonally. Remove from oven; cover tomato slices with overlapping cheese triangles. Return to oven and continue baking 5 minutes or until meat is cooked and cheese is toasted. Cut in sections and serve at once. **YIELD:** 8 servings.

CONEY ISLANDS

- | | |
|--------------------------------|-----------------------------------|
| 1 pound ground beef | 1 to 1½ teaspoons chili powder |
| ½ cup water | Pinch cumin, optional |
| ½ cup chopped onion | 1 pound (10) wieners, heated |
| 1 garlic clove, minced | 10 hot dog buns |
| 1 15-ounce can tomato sauce | Chopped onion, optional |
| 1 teaspoon salt | |

Brown beef slowly but thoroughly, breaking it up with a fork until crumbly. Stir in water, onion, garlic, tomato sauce and seasonings. Simmer until thick, about 20 minutes. Serve on hot wieners in toasted split hot dog buns. Garnish with chopped onion, if desired. **YIELD:** 8 to 10.

HOT SPANISH ROLLS

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|--|--|
| 4 cups shredded cheddar cheese, 1 pound | 1 garlic clove, minced |
| 1 4-ounce can green chilies, drained, seeded and diced | 1 8-ounce can tomato sauce |
| 1 4½-ounce can chopped olives, drained | 3 hard-cooked eggs, chopped |
| 1 bunch green onions, cut-up | 3 tablespoons salad oil Salt to taste |
| | 1 dozen French rolls |

Combine all ingredients (except rolls). Mix well. Cover; refrigerate several hours or overnight. Cut slits in French rolls; hollow out and fill with cheese mixture. Wrap in foil. Bake at 250 degrees for 1 hour. **YIELD:** 12 servings.

READY-TO-GO BUNWICHES

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|-----------------------------------|----------------------------------|
| 12 hamburger buns, split | ½ cup cut-up stuffed olives |
| ½ cup melted butter | ⅓ cup chili sauce |
| 2 cups chopped bologna | 3 tablespoons mayonnaise |
| 2 cups shredded cheddar cheese | 1 tablespoon prepared mustard |
| ¼ cup minced green onion | ¼ teaspoon salt |

Scoop out center of each bun, leaving a shell to hold filling; brush with melted butter. Combine remaining ingredients. Divide filling among buns; replace tops. Wrap individually in heavy duty aluminum foil; label, date and freeze. **TO SERVE:** Bake unthawed frozen sandwiches, wrapped at 400 degrees for 35 to 45 minutes. **YIELD:** 12 servings.

NOTE: Other cooked meat or fish may replace bologna.

FAVORITE SPOONBURGERS

- | | |
|-------------------------------|---|
| 2 pounds ground beef | ¼ teaspoon pepper |
| 1 cup chopped onion | 2 tablespoons Worcester- shire sauce |
| 1 cup minced celery | ¼ cup vinegar |
| ½ cup chopped green pepper | 1 tablespoon brown sugar |
| 1 clove garlic, minced | 1 tablespoon prepared mustard |
| ½ cup chili sauce | 1 teaspoon paprika |
| ½ cup catsup | 1 teaspoon chili powder |
| 1¾ cups water | 12 hamburger buns |
| 2 tablespoons salt | |

In large skillet, brown beef, onion, celery and green pepper, adding fat if necessary. Combine remaining ingredients (except buns); stir into meat mixture. Cover; simmer about 30 minutes, stirring occasionally. Serve over toasted split buns. **YIELD:** 12 servings.

Favorite Yeast Breads

CHEESY BREAD STICKS

1 package yeast
 3¾ cups flour, about
 1¼ cups water
 1 tablespoon sugar
 1 tablespoon salad oil

1½ teaspoons salt
 ⅛ teaspoon garlic powder, optional
 1 cup grated Parmesan cheese

In mixer bowl combine 1½ cups flour and yeast. Heat 1¼ cups water, sugar, salad oil, salt and garlic powder in small saucepan over low heat until warm. Add liquid ingredients to flour-yeast mixture; beat 2 minutes at medium speed, scraping sides of bowl occasionally. Add cheese and enough remaining flour to make a stiff dough. Turn out on lightly floured board; knead until smooth and elastic, about 5 minutes. Divide dough into 4 equal parts. Divide each part into 10 sections. Roll each section between hands into pencil-slim strips, about 9 inches long. Arrange on greased rimmed baking sheets. Lightly brush with water. Let rise, uncovered, in warm place until doubled, about 45 minutes. Bake at 400 degrees for 12 to 15 minutes until lightly browned. Turn off heat; allow bread sticks to remain in oven 30 minutes longer to crisp. **YIELD:** 40 bread sticks.

BEAR CLAWS

1 package yeast
 ½ cup warm water
 1 egg
 3 tablespoons sugar
 ½ cup dairy sour cream

1½ teaspoons grated orange rind
 ¾ cups unsifted flour, divided
 1 teaspoon salt

½ cup shortening
 2 tablespoons hard butter
 Nut Filling
 1 egg white
 Sugar

In mixing bowl combine yeast and water; let stand 5 minutes. Add egg, 3 tablespoons sugar, dairy sour cream, orange rind and 1½ cups flour; beat until smooth. Let stand uncovered for 10 minutes. Meanwhile combine remaining ¾ cups flour and salt; cut in shortening until mixture resembles coarse meal. Add to yeast mixture, stirring just to incorporate. Mixture will be lumpy. Cut butter into small pieces; stir into mixture. Cover dough and refrigerate 3 hours. Turn out on floured board; knead 3 to 4 turns to incorporate just enough more flour to make dough easy to handle. Roll into 18-inch square. Fold into thirds to form a rectangle. Again fold into thirds to form a square. Flatten with rolling pin into an 8-inch square; cut into fourths. Roll each portion into a 9-inch square; cut into quarters. Spoon a generous tablespoon of Nut Filling down center third of each square. Fold one edge of dough over filling; fold remaining third over. Press gently to seal; turn seam side down. With sharp knife make cuts ⅔ of the way into folded side of dough at 1-inch intervals. Place on greased baking sheet; spread "claw" to separate edges. Let stand, uncovered, about 30 minutes or until slightly puffed. Brush lightly with slightly beaten egg white and sprinkle with sugar. Bake at 350 degrees for 20 to 25 minutes or until golden. **YIELD:** 16 bear claws.

NUT FILLING: In small bowl combine ½ cup finely chopped pecans, 2½ tablespoons melted butter and 6 tablespoons sugar. Turn into baking pan. Bake at 375 degrees for 10 minutes, stirring occasionally. Cool; crumble.

WHOLE WHEAT BREAD

2 packages yeast
 1 teaspoon sugar
 ¼ cup warm water

2 cups milk
 ½ cup packed brown sugar
 ⅓ cup shortening

2 teaspoons salt
 2 cups whole wheat flour
 4½ cups white flour, about

Dissolve yeast and 1 teaspoon sugar in warm water. Scald milk; stir in brown sugar, shortening and salt. In mixer bowl combine milk mixture and whole wheat flour; beat until smooth. Blend in dissolved yeast. Gradually add enough white flour to make a soft dough. Turn out on lightly floured board. Knead until smooth and elastic, 5 to 8 minutes. Shape into ball. Place in greased bowl, turning once to grease all over. Cover with damp cloth; let rise until doubled in bulk, about 1½ hours. Punch down. Divide into two equal parts; round up into smooth balls. Cover; let rest for 10 to 15 minutes, then shape into loaves. Place in greased 8x4-inch loaf pans. Cover with damp cloth; again let rise until doubled, about 45 minutes. Bake at 375 degrees for 45 to 55 minutes or until done. (If tops brown too fast, cover with brown paper during last part of baking.) Remove from pan; place on wire rack to cool. For soft shiny crust, rub tops of warm loaves with butter. **YIELD:** 2 loaves.

SOUR DOUGH STARTER

1 package yeast
½ cup warm water

2 cups unsifted flour
1 tablespoon salt

1 tablespoon sugar
1½ cups cold water

Dissolve yeast in warm water. Measure flour, salt and sugar into large bowl or crock (large enough for starter to bubble to four times its volume). Stir in yeast and cold water. Cover with towel; let stand in warm place (80 to 90 degrees is ideal), stirring it down daily. In 3 or 4 days it should have a pleasantly sour odor. The starter is now ready. Use at once or cover tightly and store in refrigerator.

SOURDOUGH PANCAKES

The night before you plan to make pancakes, add 2 cups warm water and 2½ cups flour to starter. Mix well, then fill a pint jar with 1 cup starter (this will be starter for the next time). Cover jar and bowl with towel. Set in warm place free from drafts overnight.

Next morning: Fit screw-top on jar of starter; place in refrigerator. Stir into remaining batter 2 tablespoons salad oil and 1 egg; mix thoroughly. In a small bowl blend 1 teaspoon salt, 1 teaspoon soda and 2 tablespoons sugar; fold mixture into batter. This will cause a foaming action. Do not beat. Allow to stand a few minutes; bake on hot, lightly greased griddle. **YIELD:** 25 to 30 dollar-size pancakes.

SOURDOUGH WAFFLES: Use recipe for pancakes, adding additional 2 tablespoons oil.

SOURDOUGH BISCUITS: When you have pancake or waffle batter left, stir in enough more flour to make a soft dough. Knead, then pat out to ½-inch thickness; cut with biscuit cutter. Fit into greased pan; let rise until doubled. Bake at 400 degrees for 15 to 20 minutes until golden.

SOURDOUGH BREAD

The night before you plan to make bread, add 1½ cups warm water and 2 cups flour to starter. Mix well; refill pint jar with 1 cup starter (to use the next time you need starter). Cover jar and bowl with towel. Set in warm place free from drafts overnight.

Next morning: Fit screw-top on jar of starter; place in refrigerator. Stir into remaining batter, 2 tablespoons shortening. Mix together ½ teaspoon soda, 1½ teaspoons salt, 1 tablespoon sugar and 1 cup flour; stir in. Work in additional flour, about 1 cup, to make a stiff dough. Turn out on floured board; knead until smooth. Place in greased bowl; cover with damp cloth. Let rise in warm place until doubled in bulk. (This takes longer than for a classic yeast dough, about 3 to 4 hours.) Form into loaf; place in greased 9x5-inch loaf pan. Again let rise until doubled in bulk, about 1½ to 2 hours. Grease top of bread lightly. Bake at 400 degrees for 10 minutes; reduce heat to 350 degrees and bake until bread shrinks from sides of pan, about 40 minutes. Remove from pan; brush with butter. Cool on rack.

SOURDOUGH ROLLS: Use recipe for Sourdough Bread, adding 2 tablespoons sugar.

WHOLE WHEAT BATTER BREAD

1¼ cups warm water
1 package yeast

2 tablespoons honey or molasses
2 teaspoons salt
3 tablespoons soft butter

1½ cups whole wheat flour
1⅔ cups white flour

In mixer bowl, dissolve yeast in warm water. Stir in honey, salt, butter and whole wheat flour. Beat 2 minutes at medium speed on electric mixer or 300 hand strokes. Scrape sides and bottom of bowl often. Stir in white flour. Beat with spoon until smooth, about 2 minutes. Cover; let rise in warm place, until doubled in bulk, about 50 minutes. Stir hard for ½ minute. Spread evenly in greased 9x5-inch loaf pan. Cover; let rise in warm place until doubled in bulk, about 30 minutes. Bake at 375 degrees for 45 to 50 minutes. Cool on rack. **YIELD:** 1 loaf.

WHITE BATTER BREAD

1½ cups warm water
1 package yeast

2 tablespoons soft shortening
2 teaspoons salt

2 tablespoons sugar
3 cups sifted flour

In mixer bowl, dissolve yeast in warm water. Add shortening, salt, sugar and half the flour. Beat 2 minutes at medium speed of mixer or 300 hand strokes. Scrape sides and bottom of bowl often. Stir in remaining flour; beat with spoon until smooth, 1½ minutes. Scrape batter from sides of bowl. Cover; let rise in warm place until doubled in bulk, about 30 minutes. Stir hard for half a minute. Spread evenly in greased 9x5-inch loaf pan. Cover; let rise in warm place until doubled in bulk, about 40 minutes. Bake at 375 degrees for 45 to 50 minutes. Brush top with melted butter, if desired. Cool on rack. **YIELD:** 1 loaf.

RYE BATTER BREAD: Substitute 2 tablespoons brown sugar for granulated sugar; substitute 1 cup rye flour for ½ cup white flour; add 1 teaspoon caraway seeds, if desired. Proceed as directed.

HERB BATTER BREAD: Add 2 teaspoons caraway seeds, 1 teaspoon sage and ½ teaspoon nutmeg to flour.

QUICK BUTTERMILK ROLLS

1 package yeast
¼ cup warm water
¾ cup lukewarm buttermilk

¼ teaspoon soda
1 teaspoon sugar

1 teaspoon salt
3 tablespoons shortening
2½ cups flour, about

In mixing bowl, dissolve yeast in warm water. Stir in buttermilk, soda, sugar, salt, shortening and 1½ cups flour. Add enough more flour to make a soft dough. Turn onto lightly floured board. Knead until smooth and elastic. At once shape dough into desired rolls. Let rise until doubled, about 1 hour. Bake at 375 degrees for 15 to 20 minutes. **YIELD:** About 1½ dozen.

Party Sandwiches

FANCY SANDWICHES

Select wheat, white or tinted sandwich bread and soft smooth fillings: Cream cheese or cream cheese spreads, moistened with milk if needed; deviled ham; chicken spread; soft butter blended with cheese spread or chopped parsley. Allow 1¼ cups filling per loaf of bread.

YIELD: 4 to 5 dozen sandwiches per loaf of bread.

Prepare sandwiches as directed below. Wrap tightly in waxed paper, foil or saran. Store in refrigerator or freezer. To serve, cut in ½-inch slices, then let come to room temperature.

PINWHEELS: Trim crusts from unsliced loaf of bread, then cut in six lengthwise slices (or, have bread sliced at bakery). Spread slices with filling. If desired, place a row of stuffed olives across one end of bread slice; start rolling from that end. Roll up tightly, jelly-roll fashion.

RIBBONS: Trim crusts from bread. Put three or more slices together with fillings of contrasting color and flavor.

CHECKERBOARDS: Trim crusts from 2 slices of white and 2 slices of dark bread, making the slices square. Spread 3 slices with filling. Stack the 4 slices, alternating the colors, with the unspread one on top. Cut stack into 3 slices; turn middle slice over so colors alternate; press together.

CANAPES

Cut thin slices of bread (crusts removed) into small rounds, stars, diamonds, triangles or squares; toast, if desired. Spread with softened butter, then your choice of fillings. Allow about 1 teaspoon filling per canape.

Garnish with sliced stuffed olives, nuts, sliced or chopped hard-cooked egg, chopped parsley, strips of pimiento, pickles, rolled anchovies.

CANAPE SUGGESTIONS

Cream cheese; garnish with rolled anchovy.

Deviled ham; garnish with pimiento.

Hard-cooked egg yolk, butter and mustard; garnish with chopped hard-cooked egg white and parsley.

Liverwurst and mayonnaise; garnish with parsley.

Pimiento cream cheese; garnish with shrimp or nuts.

Cheese spread; garnish with stuffed olive slice or chopped nuts.

Tuna, shrimp or crab and mayonnaise; garnish with egg slice.

Chicken or ham slice; garnish with dab of mayonnaise and stuffed olive or pickle slice.

Pineapple cream cheese; garnish with wreath of chopped parsley dotted with bits of pimiento or cherry.

PARTY SANDWICH FILLINGS

Ground cooked ham mixed with pickle relish, chopped celery, hard-cooked egg and mayonnaise.

Equal parts flaked tuna, crab or lobster and minced celery moistened with mayonnaise.

Chopped chicken, chopped almonds, snipped parsley and mayonnaise.

Avocado mashed with a dash of lemon juice and mixed with crisp crumbled bacon and mayonnaise.

Chopped hard-cooked egg, minced ripe olives and salad dressing.

Pimiento cream cheese with chopped walnuts.

Sharp cheese mixed with chopped olives or hard-cooked egg and salad dressing.

Softened cream cheese with ¼ as much crumbled blue cheese, a dash of Worcestershire and chopped pecans.

Cream cheese with orange marmalade, apricot jam or well-drained crushed pineapple.

Cream cheese with chopped walnuts and dates.

Crunchy-peanut butter, honey and orange marmalade.

PARTY SANDWICH TIPS

Select a variety of breads: White, wheat, rye, pumpernickel, date-nut, orange, banana, etc. Trim crusts; spread slices with softened butter before adding filling, to prevent soaking.

Make filling mixtures moist but not runny; finely chop or grind solid ingredients. Taste for seasoning by putting a bit of filling on a scrap of bread. Allow 1 to 2 tablespoons filling per sandwich.

Cut sandwiches into ribbons, triangles or squares. Or, use cookie cutters to make a variety of other shapes.

STORING SANDWICHES IN REFRIGERATOR

Wrap sandwich varieties separately, in foil or saran; seal well. Or, wrap in wax paper, then cover with damp cloth. Place open-face sandwiches in shallow pans, one layer deep. Cover with saran or foil. Or, use wax paper and cover with a damp cloth. Storage time: 24 hours.

FROSTED RIBBON SANDWICH LOAF

1 loaf unsliced sandwich bread
 ¼ pound butter, softened

3 Sandwich Fillings,
 about 1 cup each
 Cream Cheese Frosting

Garnishes: Parsley, nuts, olives,
 pickles, lettuce, tomato wedges

Trim crusts from bread; cut into four lengthwise slices of equal thickness: Butter first bread slice and spread with one filling. Butter both sides of second slice and place it on top of filling; spread with second filling. Top with third slice, buttered on both sides and spread it with third filling. Complete loaf with fourth slice, buttered on underside only. Refrigerate loaf for 1 hour then frost top and sides with Cream Cheese Frosting*. Wrap loosely in wax paper; chill in refrigerator at least 2 hours (or up to 24 hours).

To serve, place frosted loaf on serving platter. Garnish with chopped parsley, chopped nuts, sliced olives or pickle strips. Surround with lettuce, tomato wedges or your choice of garnishes. Cut into 1-inch thick slices. **YIELD:** 10 servings.

CHICKEN FILLING: Blend ¾ cup minced chicken (or turkey), 2 tablespoons chopped stuffed olives, dash salt and mayonnaise to moisten.

HAM FILLING: Blend ¾ cup chopped ham, 3 tablespoons pickle relish, ½ teaspoon prepared mustard and mayonnaise.

EGG FILLING: Blend 3 chopped hard-cooked eggs, 1 teaspoon prepared mustard, salt, pepper and mayonnaise.

TUNA FILLING: Blend ¾ cup flaked tuna (or salmon), 2 tablespoons pickle relish and mayonnaise.

SHRIMP FILLING: Blend ½ cup chopped shrimp, 1 chopped hard-cooked egg, 2 tablespoons minced celery, 1 teaspoon lemon juice, salt, pepper, and mayonnaise.

PINEAPPLE CHEESE FILLING: Blend 1 5-ounce jar pineapple cream cheese spread, ⅓ cup minced pecans and milk to moisten

CHICKEN-BACON FILLING: Blend ¾ cup minced chicken, 3 crumbled slices crisp-cooked bacon, 1 teaspoon diced pimiento and mayonnaise.

***CREAM CHEESE FROSTING:** Soften 2 8-ounce packages cream cheese; blend with about ⅓ cup milk, enough to give good spreading consistency.

FREEZER NOTE: Make up Sandwich Loaf using "freezer" fillings. Substitute cheese spreads or softened butter for mayonnaise; omit egg white, raw vegetables. (If filling ingredients are ground, they may be moistened with a scant amount of mayonnaise.) Do not frost loaf. Wrap in moisture-vapor proof material; quick-freeze. Storage time: 2 weeks. To serve, remove from freezer about 3 hours before serving time; first frost loaf then let thaw.

FREEZING SANDWICHES

All kinds of breads freeze satisfactorily but not all fillings do. Sliced or ground chicken, turkey, fish, meat; cooked egg yolk; peanut butter; jam or honey in combination fillings; sliced cheese, cheese spreads and cream cheese spreads freeze satisfactorily.

Do not freeze raw vegetables; they will lose crispness; hardcooked egg white will become rubbery.

Use softened butter, cream, lemon or orange juice to moisten fillings. Mayonnaise or salad dressing will curdle; however, a scant amount of mayonnaise may be used to moisten a smooth filling.

TO FREEZE: Wrap individually in moisture-vapor-proof material. Arrange open-face sandwiches on trays; cover with freezer wrap. Storage time: 2 weeks. Before serving, thaw (wrapped) at room temperature for 2 hours.

DATE NUT BREAD

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|--------------------------|----------------------|
| 1½ cups boiling water | 1 egg |
| 1½ cups cut-up dates | 2¼ cups sifted flour |
| ½ cup packed brown sugar | 1 teaspoon soda |
| 1 tablespoon shortening | ½ teaspoon salt |
| | 1 cup chopped nuts |

Pour boiling water over dates; let cool. Mix sugar, shortening and egg thoroughly. Stir in dates. Sift dry ingredients and stir in. Blend in nuts. Turn into greased 9x5-inch loaf pan. Bake at 350 degrees for 60 to 70 minutes. Turn out on rack to cool. Chill. Slice thin and spread with pineapple cream cheese. **YIELD:** 1 loaf.

PUMPKIN DATE BREAD

| | |
|--------------------------|----------------------|
| 1½ cups sifted flour | ½ teaspoon cinnamon |
| 1 cup sugar | ½ teaspoon nutmeg |
| 1 teaspoon soda | 2 eggs |
| ½ teaspoon salt | ½ cup salad oil |
| ¼ teaspoon baking powder | 1 cup canned pumpkin |
| ¼ teaspoon cloves | 1 cup cut-up dates |

Sift dry ingredients into bowl. Beat eggs; beat in oil and pumpkin. Add to dry ingredients, stirring just until moistened. Fold in dates. Turn into greased 9x5-inch loaf pan. Bake at 350 degrees for 1 to 1¼ hours until bread tests done. Turn out on rack to cool. Chill. Slice thin and spread with softened cream cheese or butter. **YIELD:** 1 loaf.

PUMPKIN BREAD

(No Eggs)

| | |
|--|--------------------------------|
| 1 cup salad oil | 1 teaspoon salt |
| 4 cups sugar | 1½ teaspoons cinnamon |
| 1 1-lb., 13-oz. can pumpkin (about 4 cups) | ¼ teaspoon cloves |
| 5 cups sifted flour | 2 cups chopped nuts |
| 4 teaspoons soda | 2 cups raisins or cut-up dates |

Mix together oil, sugar and pumpkin. Sift dry ingredients; stir in. Add nuts and raisins. Turn into 3 greased 9x5-inch loaf pans. Bake at 350 degrees for 55 to 60 minutes or until bread tests done. Turn out on rack to cool. Chill. Slice thin and spread with softened butter. **YIELD:** 3 loaves.