

Sandwich Butters.

DEAR AUNT JENNY: I am sending some recipes for sandwich butters. They are very good for open-faced or two layer sandwiches.

PIMENTO BUTTER:

$\frac{1}{2}$ cupful butter.

3 large pimentos.

Cream the butter. Drain the canned pimentos, rinse in cold water, and dry with a towel. Drain again. Work through a fine sieve and add to the creamed butter. Mix well again and store.

GREEN-PEPPER BUTTER:

4 green peppers.

$\frac{1}{2}$ cupful creamed butter.

Dash cayenne pepper.

Remove the seeds and the white portion from the peppers. Cook in boiling water until soft. Drain and chop fine, drain again, and put through a sieve. Add to the creamed butter and Cayenne. Use less than $\frac{1}{8}$ teaspoonful of Cayenne, else it will be too hot.

SARDELLEN BUTTER:

4 sardines (in oil).

$\frac{1}{4}$ cupful butter.

Few drops lemon juice.

6 drops worcestershire sauce.

Mash the sardines and add the other ingredients, and blend well.

COUSIN SALLY.

White Bear Lake, Minn.