

Tartar sandwich—Mince one tablespoon each—chives, capers, gherkins and tarragon leaves; add a little lemon juice and tarragon vinegar; French mustard and paprika; two tablespoons of butter. Blend all together. Spread on whole wheat bread.

Toasted Cheese Sandwich—Remove crust from slices of bread and then butter; spread one slice with finely chopped ham, and place over this a slice of American cheese; sprinkle with cayenne pepper and salt. Toast them under a gas broiler, and when cheese is melted cut into forms.

Mousse of Chicken Sandwich—Remove meat from carcass of a boiled chicken; put this through a meat grinder and then into a bowl; add cream and butter and seasoning. Mix well together, spread on sandwich bread. Mousse of ham is made the same way.

Russian Sandwich—Spread thin Boston brown bread—one slice with Neufchatel cheese made into a paste with cream, the other with minced pimientos moistened with mayonnaise. Put together with a lettuce leaf between; cut in shapes.

Tuna Sandwich—Mash a small can of Tuna to a paste, moisten with mayonnaise and a little chili sauce. Spread on white bread.

CORNED BEEF SANDWICHES:

Lay thin slices of corned beef between buttered slices of bread. Spread with horseradish sauce.

CORNED BEEF AND MUSTARD SANDWICHES:

Grind corned beef to make $\frac{1}{4}$ cup. Add 1 teaspoon chopped sweet pickle and prepared mustard to taste. Spread between slices of buttered white or rye bread.