

## SANDWICHES OF OPEN FACE KIND EARN APPROVAL

Easily Prepared Food Appeals to Eye and Taste.

An assortment of open-faced sandwiches may be made to look like an array of bon-bons and they may be served with pride by the most exacting hostess. Accompanied by an iced beverage, these sandwiches are a most satisfactory type of refreshments to serve after the bridge game. Of course, the open-faced sandwiches may be made in almost endless variety, but for the small party of a table or two of bridge, four or five kinds will be quite sufficient. If one or two sweet sandwiches are served along with the more zesty meat spreads, there will be no need for cake or cookies.

**Easy to Prepare**  
If you have eaten these delectable sandwiches, but have never made them, you may have a feeling that they are easy to prepare. This is not really the case, however. It is well to assemble all of the different ingredients and utensils on a table before which you may sit down to the work.

Bread for sandwiches is better if it is twenty-four hours old. A set of fancy sandwich cutters, a sharp knife for cutting the bread, a silver knife or two for spreading purposes, and bowls to hold the various ingredients for filling are the utensils required.

Here are suggestions for spreads for the open-faced sandwich.

**Liver Sausage**  
Mash the sausage, spread on triangles of buttered bread, around the edge of some may be sprinkled a border of hard-cooked egg yolk, put through a sieve; others may be decorated with a border of chopped sweet pickle.

**Minced Ham**  
Moisten the ham with mayonnaise; spread rounds or oblongs of buttered bread with the ham mixture; garnish with finely minced green pepper, finely chopped hard-cooked egg white, or chopped pickle.

**Sweet Spreads**  
Marmalade or raspberry jam with a border of cream cheese softened with cream.

**GRATE POTATO FOR SONUP MAKING SPEED**

Onion, Celery and Milk Will Complete Dish.

If you need to dish up a quick luncheon or a nourishing snack for hungry boys and girls who want to tear around for an hour on roller skates, serve this soup:

Peel and grate raw potato. Put a cup of grated potatoes in a saucepan with three pints of skimmed milk, two slices of onion and a stalk of celery.

Heat to boiling point, then simmer until it thickens and the potato is blended with the milk.

Add salt to season, or celery salt, if there is no celery in the soup. Just before taking it from the fire add a tablespoon of butter and a tablespoon of chopped parsley.

**RAW CABBAGE USED**

Combined With Egg Dressing in Making Salad.

Cut tender cabbage in very thin shreds and pour over it a dressing made this way:

Beat the yolks of two eggs, add two tablespoons of melted butter and beat again, then add two tablespoons of sugar, a little prepared mustard and half a cup of vinegar.

Beat until thoroughly blended, then pour over the cabbage and toss the shreds lightly until the dressing is uniformly spread.

## PECAN PIE CLASSED AS FAVORITE AMONG SOUTHERN DESSERTS

Almost any fine hostess in the south can produce instantaneously a pie that deserves a crown of laurels. It lives and breathes in the mellow glow of plantations where life moves gracefully, and the day is not just one long succession of screeches and crashes. Pecan pie! The name itself is one to conjure with.

Think of the soft murmur of Negro voices, the shadows of cottonwoods across slow streams, and the mule team going down the road against the big red sun, half under the hills.

**3 eggs**  
**1 cup sugar**  
**1/2 teaspoon salt**  
**1 cup evaporated milk**  
**1 teaspoon vanilla**  
**1 cup pecans**

Beat eggs. Add remaining ingredients. Pour into unbaked pie shell. Bake in a hot oven, 425 degrees, ten minutes. Reduce to slow oven, 300 degrees, and continue baking until set, forty minutes.

## CROWN ROAST OF LAMBS LIKED

Many Dishes Favored for Spring Menu; Aided by Pork.

Spring and lamb are so closely associated in our minds that it seems natural for the housewife to plan a great many of the meals around this meat.

Of course, lamb may be had in most markets at all seasons of the year, but there is an abundant supply of choice lamb available in springtime.

One of the most delicious of lamb dishes is the crown roast. Have the crown prepared at the market. Before placing it in the oven, protect the ends of the bones from charring by placing a cube of salt pork on each. Fill the center of the crown with apple dressing. To make this dressing fry two or three slices of salt pork until crisp and then remove the pieces. Cook 1/4 cup chopped celery, 1/4 cup chopped onion and 2 tablespoons chopped parsley in the fat for 3 or 4 minutes.

Remove them and dice 2 apples into the fat. Sprinkle with 1/4 cup of sugar, cover and cook slowly until they are tender.

Add 1/2 cup fine dry bread crumbs, the pieces of crisp salt pork and cooked vegetables. Season with salt and pepper and place inside the crown of lamb.

Place the crown in a hot oven, 480 degrees, and sear until it is nicely browned, then lower the temperature to about 300 degrees, and roast for 1 1/2 hours. Remove to a hot platter and replace the pork on the rib ends with paper frills of cubes of potatoes.

Place in the center of the crown a head of cauliflower which has been cooked whole. Decorate it with paprika.

**OUTLINES COMBINATION**

Recipe Given for Sweet Potato Dish With Oranges.

Have two pounds of sweet potatoes, boiled, peeled and mashed or pressed through a sieve.

Add one-half cup each of melted butter and brown sugar, the juice of an orange, grated rind of half an orange, the grated rind of a lemon, and juice of half a lemon. Beat until light and bake in a well-buttered dish for half an hour.

Instead of using orange and lemon, spread applesauce between two layers of mashed potatoes, season with salt, sprinkle with cinnamon and bake half an hour.

## CHUCK SUPPLIES POT ROASTS AT LITTLE EXPENSE

Best Flavored Portion of Beef Available in Suitable Sizes.

This is the time of year when our thoughts automatically turn to nutritious stews and deliciously browned pot roasts. Especially is this true when we visit our favorite market and find on display those attractive easily carved boneless chuck pot roasts, of just the right size to meet the requirements of our family.

The chuck, or shoulder section, of the beef from which these pot roasts are made, is considered the best flavored portion of the beef, yet, under normal conditions of supply and demand, the chuck is one of the most reasonably priced sections of the beef.

If you are interested in economy and will compare the price of a boneless chuck pot roast with the price of the popular boneless rolled rib-roast, you will find that a substantial saving of 15 to 25 per cent can be made by using the boneless chuck pot roast.

Savory pot roast is prepared as follows:

**4 pounds pot-roast**  
**2 onions, sliced**  
**1 clove garlic, sliced**  
**1/2 cup raisins**  
**2 bay leaves**  
**1 cup boiling water**  
**Salt**  
**Pepper**

Have a larded beef pot roast prepared at the market. Brown onions and garlic in a little suet. Sprinkle meat with salt and pepper and brown on all sides. Add raisins, bay leaves and boiling water.

Cover tightly and simmer two hours or until meat is tender. Add more liquid if necessary. Remove meat from kettle, strain and measure liquid.

To each cup of liquid add two tablespoons flour smoothed with cold water. Cook until thickened, stirring constantly. Serve gravy with meat.

**BROWN BETTY RECIPE INCLUDES HARD SAUCE**

Apples and Bread Crumbs Among Ingredients.

Peel and slice four juicy apples and divide in two portions. Put the juice of half a lemon in one-quarter cup melted butter.

In another cup mix one-third cup sugar, one-half teaspoon cinnamon and the grated rind of half a lemon. Put half the apples in a buttered baking dish. Sprinkle with half the sugar mixture.

Cover with one cup coarse bread crumbs. Sprinkle with the melted butter and lemon juice. Repeat, having buttered crumbs on top. Add two tablespoons boiling water.

Cover the dish and bake half an hour. Remove cover for the final five minutes. Serve with hard sauce.

**Lemon Sauce**

Stir one-quarter cup lemon juice and one teaspoon of grated lemon rind into two thirds of a cup of sweetened condensed milk.

## VEGETABLES LISTED AS ACCOMPANIMENTS FOR VARIOUS MEATS

**Planked Hamburger**—Baked stuffed potatoes, asparagus, broiled bananas.

**Ragout of Lamb**—Boiled potatoes, onions and carrots, currant jelly.

**Braised Tenderloin**—Baked potatoes, creamed cabbage, fruit sherbet.

**Baked Veal**—French fried potatoes, green beans, tomato sauce.

**Pork Patties**—Rice, jellied tomato salad, cucumber pickles.

**Lamb With French Toast**—Orange and onion salad, mint jelly.

**Boned Leg of Lamb**—Parsley potatoes, new peas, mint ice.

**Pork and Noodles**—Carrot and celery salad, apple sauce.

**Veal Stew**—Boiled rice, spinach timbales, tart jelly.

**Little Lamb Roasts**—Mashed potatoes, new asparagus, fried pineapple.

**Lamb Steaks**—Boiled rice, green lima beans, currant sauce.

**Lamb Chops With Dressing**—French fried potatoes, grapefruit salad, mushroom sauce.

**Planked Meat**—Pleasant Dish.

Both Eye and Palate Respond to Highly Decorative Dish.

One of the most decorative ways of serving food is the planked meat dish.

A planked steak, for instance, with stuffed tomatoes, cauliflower flowerettes, carrots cut in fancy shapes and with a piping of mashed potatoes about the border, is festive enough for the most important occasion.

Although these planked dishes look very elaborate, they are not beyond the skill of the average housewife.

The first thing needed, of course, is the plank, although a heat-proof glass platter may be used instead. The plank is to be preferred, however, for the wood lends a distinctive flavor to the food.

Select an oak plank of generous proportions, or use two if your dinner party is to be large.

A new plank must be prepared before using for the first time, so that it will not warp or split. Rub the plank well with fat; place in a slow oven, about 300 degrees, and leave for an hour or until the fat has completely penetrated the wood.

The cuts of meat best adapted for planking are the tender cuts which may be broiled or panbroiled.

Porterhouse and sirloin steaks are the cuts most frequently used for this purpose, but lamb chops make a good planked dish. Ham, sausages and ground beef are adapted to this type of cooking.

**SOUFFLE MAKES BEANS PLEASING**

Served With White Sauce, New Food Appeal Will Be Result.

When plain people don fancy dress, the results are often astonishing and likewise with vegetables. Beans are a time-honored vegetable, but we scarcely get excited about them unless—here's the point of the recipe below—they surprise us with a kind of palate appeal we didn't suspect they had.

Bean soufflé is delicate, a work of art in food that even Oscar of the Waldorf would be proud of.

**1 tablespoon flour**  
**1/2 teaspoon salt**  
**Pepper**  
**1/2 cup grated onion**  
**2-3 cup evaporated milk**  
**2 eggs**  
**2-3 cup bean pulp**

Prepare a white sauce of the butter, flour, salt, pepper, onion, and milk. Add egg yolks and continue cooking two minutes, stirring constantly. Cool slightly. Add bean pulp and fold in the stiffly beaten egg whites.

Pour into buttered ramekins, set in a shallow pan of hot water, and bake until set and delicately browned, in a moderate oven, 375 degrees, about thirty minutes.

This is an excellent luncheon suggestion. A crisp salad, and hot rolls or muffins are additional touches bound to meet with favor.

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