BAG

12

OZ.

CAN



By MISS E. YORK KIKER N. C. Department of Agriculture

Sandwiches have been around a long time. They are usually considered a dish made up of a filling such as sliced meat, cheese, spreads, and placed between two or more slices of bread, or open face on one slice of bread. Children may think of sandwiches only in terms of peanut butter, but adult Tarheels may long for special sandwiches called "country ham biscuits.

The sandwich takes its name from the Earl of Sandwich who wanted a "finger" food which allowed him to lunch with his left hand while gambling at the gaming table with his right hand. He would be shocked at the modern day variety of sandwiches and how almost any food that can be spread or sliced can be made into a sandwich. An entire month is set aside to pay tribute to the sandwich, but sandwiches are popular every month.

A hostess or homemaker should feel no hesitancy in serving sandwiches for they can be as nourishing or as elegant as desired. They can be hot or cold; they can be served as finger foods or to be eaten with a fork; they can be served at any meal or social gathering.

North Carolina's plentiful foods fit nicely into sandwiches as will be noted from the following ideas: **CHEESY DENVER SANDWICH**

1 tablespoon butter

2 tablespoons chopped onion

1 tablespoon chopped green pepper (optional)

4 North Carolina eggs, slightly beaten 1% cup ground cooked ham

1 tablespoon chopped pimiento

¼ teaspoon salt

Dash of pepper

Butter

6 buttered toasted hamburger buns

In a 1-quart saucepan melt butter; add onion and green pepper and saute' until tender. Add to eggs along with 1 cup Cheddar cheese, ham, pimiento, salt and pepper; mix well. Using approximately ¼ cup mixture for each sandwich, fry on buttered preheated griddle until eggs are set; turn and fry other side. Sprinkle remaining ^{1/2} cup Cheddar cheese over tops. Serve on buns. Yields 6 servings.

COAST-TO-COAST SANDWICHES

1 cup finely chopped North Carolina apples

1 cup peanut butter

4 strips crisp-cooked bacon, crumbled 16 slices raisin bread

Combine apple, peanut butter, and crumbled bacon bits; mix well. Spread between slices of raisin bread. Yields 8 sandwiches.

SMOKY APPLE

1 pound smoked sausage links

2 North Carolina eggs, beaten

½ cup milk

1/4 teaspoon salt

8 slices enriched sandwich bread Butter

1 cup hot applesauce

To beaten eggs, add milk and salt. Mix thoroughly. Coat bread slices with egg mixture. Then fry in a small amount of butter until golden brown on both sides. Meanwhile, cook smoked links until browned. To serve, place one piece of French toast on a plate. Cut a second slice French toast into 4 triangles and arrange around sides of toast slice. Place 2 smoked links over center piece of toast. Spoon hot applesauce over top open-face sandwich and serve immediately. Yields 4 sandwiches. **ROUND DOG**

6 wieners

% cup sauerkraut, heated ...

6 enriched hamburger buns Butter

- 1 tablespoon salad dressing
- 1½ teaspoons prepared mustard

Cut wieners crosswise almost through at 1/2-inch



intervals. Put wieners into hot fat at least 1/2-inch deep in large skillet. Turn when lightly browned. Wieners will curl into doughnut shape. Spread buns lightly with butter and toast under broiler. Place wieners on bun with heaping tablespoon of sauerkraut in center. Top sauerkraut with salad dressing and mustard. Serve as a closed sandwich. Yieds 6 sandwiches.

the sauerkraut. Omit part of the salad dressing and mustard.



KEEBLER CHOC. CHIP COOKIES. 100's 85°

..... 100's 85°

KEEBLER BUTTER COOKIES