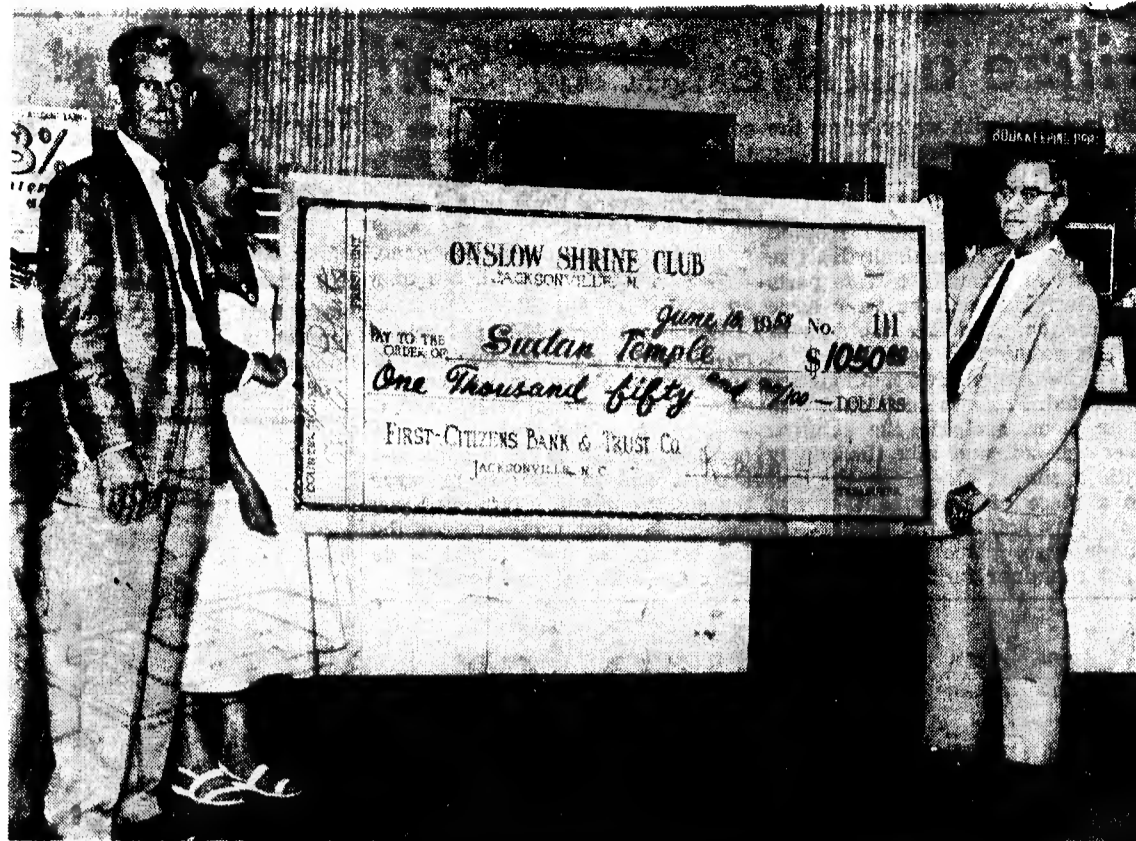


Making Sandwiches For Big Crowd Can Be Done Quicker

Summer days often yield a multitude of family reunions, community picnics or church groups having "dinner-on-the-grounds." In any case those who contribute to the



BIG CONTRIBUTION—There was no mistaking the importance of this check when it arrived in New Bern this week. The Onslow Shrine Club wanted to emphasize its pleasure derived from contributing to the Shrine Hospital For Crippled Children, and did it with this giant check made out to Sudan Temple.

Sudan's recorder, Lester Gillikin, hauled it to the First Citizens Bank & Trust Co. here, and exchanged it for a regular size cashier's check, made

out to the hospital. Seen holding the original check, at the local bank, are Vice-President Bill Ferebee, Teller Margie Carter and Assistant Vice-President J. E. Boswell.

Ferebee and Boswell had a double reason for those smiles they were wearing when this photograph was made. Not only were they cashing their biggest check yet, but the Shriners themselves were well aware of the great good that the money will do for handicapped youngsters.

in storage pans that have been lined with a damp towel covered with waxed paper. Cover sandwiches completely with waxed paper and damp towels. Keep sandwiches refrigerated until serving time.

It may be a blessing in disguise—and still be dreadfully slow in unmasking.

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inevitable food-laden tables must prepare for a crowd.

For instance, making sandwiches for a crowd can take a lot of time, but you can speed the job by using time-saving methods such as those that have been tested in re-

search on quantity food preparation by the U. S. Department of Agriculture's Institute of Home Economics.

A speedy system is important because sandwiches must be made on the day they're served unless they have been frozen. Day-old pullman or sandwich bread, sliced medium thin, is firm enough for easy spreading, yet not too dry.

Here's USDA's recommended method for quantity sandwich-making:

Have all ingredients ready and equipment assembled before starting to make sandwiches. For example, have butter or margarine softened, fillings mixed, and lettuce crisp and thoroughly drained, if it is to be used.

Use a wood-topped table or cutting board when preparing sandwiches. Other equipment needed includes: A spoon or a scoop for easy, accurate portioning of the filling; spreading knife or spatula, preferably a short spatula with blade 1½ inches wide and long enough to reach across a slice of bread; long sharp knife for cutting sandwiches; waxed paper, damp towels, and pans for storage.

For efficiency, first arrange ingredients within easy reach. If possible, have all containers of food tipped toward you for easy reach. If you are right-handed, having the bread at your left is convenient.

Place bread in rows, preferably four rows of 10 slices each which allows you to make 20 sandwiches at a time.

Without picking up slices of bread, spread each one with softened butter or margarine. Place a scoop of filling on alternate slices and spread evenly to the edges. Then cover the matching slice of bread. If the filling is sliced food, such as cheese or meat, use the same system, placing these foods on alternate slices of bread and spread so that the bread is well covered. Place the matching slices of bread

on the filled slices. If lettuce is used, lay it on the filling before covering with the second slice of bread.

Stack several sandwiches together and cut in half diagonally with a sharp knife. Place cut sandwiches

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