



BEVERAGES 
AND
 SANDWICHES

FOR YOUR HUSBAND'S FRIENDS.

BY ONE WHO KNOWS

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BEVERAGES

AND

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FOR YOUR HUSBAND'S FRIENDS.

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For sale by
BRENTANO'S
NEW YORK ..WASHINGTON...CHICAGO
PARIS...LONDON

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BY

G. L. HORTON.

WE PRESENT THESE
Beverages and Sandwiches
TO
FIN-DE-SIÈCLE WOMEN

AS A SOLUTION
TO THAT GASTRONOMIC PROBLEM

The Labyrinthian Way to a
Man's Heart.

"The Turnpike Road to people's hearts, I find,
Lies through their mouths, or I mistake mankind."

—Pindar.

General Rules and Remarks
ON THE
Proper Making of Beverages

Beverages.

In compounding all cold beverages, a few general rules must be scrupulously followed to insure a perfect result.

Take great care not to make your punches or cups too sweet. This is a very serious fault and one usually met with in private houses.

Always serve *ice cold*; and here a word about ice. Cut it in one piece as large as possible to use in the bowl or pitcher intended for serving. Avoid small pieces of ice in either bowl, pitcher or glasses, as this weakens the decoction and is inelegant.

The *brewing* is most important. The sugar, together with all fruits, herbs or bitters, in fact, all the ingredients except the wine, carbonated waters and ice, should be thoroughly mixed and put aside in the ice-box for from half to three-quarters of an hour, in order that it may become chilled, and so

well assimilated that no distinctive flavor can be detected, but the whole united in one, giving out a delightful boquet.

Fifteen minutes before serving add the wine (except champagne) to the brewage, stir well, and pour into the bowl or pitcher in which the large piece of ice has just been placed. Champagne and any carbonated water should not be added until just before serving.

Of course it is understood that any additions necessary to give the beverage the desired piquancy can be added after the wine and before pouring over the ice.

There are a few beverages (exceptions to these rules) which require small ice in pitcher or glasses. These will be noticed in their respective receipts.

If these instructions are carefully observed, we guarantee entire satisfaction to the most fastidious bon-viveur.

Punches.

COLONIAL PUNCH.

As served by our Ancestors in '76.

One quart Madeira, one pint of brandy, two quarts of champagne, two sherry glasses of Jamaica rum, one pint port wine. Peel and slice eight nice oranges, removing the seeds, and the juice of six lemons. Mix all these ingredients together except the champagne and sweeten to taste, being very careful to remember what has been previously said about making punches too sweet. Set away in a covered vessel in a cool place for four or five days. Strain and pour into the punch bowl, over the ice three-quarters of an hour before serving. Add champagne immediately before using.

COLUMBIAN PUNCH.

An old Punch under a new name in honor of '93.

Take freshly made tea prepared as follows: Pour one pint of freshly boiling water over three heaping teaspoonfuls of Oolong tea and let infuse five minutes; strain. To this, when cold, add one quart Jamaica rum, one scant pint of brandy and two sherry glasses of *green* chartreuse. Add the juice of two oranges and two lemons. Sweeten to taste. Brew as per general directions and strain. Pour into the punch bowl over the ice, and slice into it two oranges, removing the seeds, and one lime. Lastly, add one quart of champagne and serve at once.

BERMUDA MILK PUNCH.

Chip off the rind of eighteen Lisbon lemons. Put to steep in one quart of white rum. Cover the vessel closely and let stand. Second day squeeze the juice of the eighteen lemons on four pounds of white loaf sugar. Third day, mix all together and add three more quarts of Jamaica rum, two quarts of boiling milk and five quarts of boiling water. Stir well, cover closely and allow to stand until next day. Strain through a flannel bag, then through filtering paper; bottle, corking tightly, and keep in a cool place. This will keep years. Frozen it makes a delightful dinner punch.

FRUIT PUNCH.

Mix well together one quart Jamaica rum, one-half pint peach brandy, one-half pint water, the skins of three lemons and one lemon seeded and sliced, five peaches, stones and all. Sweeten to taste. Make three or four days before it is wanted. Put in a bowl and cover with a cloth. Three-quarters of an hour before serving, strain and pour into your punch bowl over the ice. If peaches are not in season, half a large pineapple, cut in thin slices, may be used. Any good brandy or apple jack may be substituted for the peach brandy.

CHAMPAGNE PUNCH.

Prepare one pint of tea as follows: Steep three heaping teaspoonfuls Oolong tea five minutes in one pint of freshly boiling water. Strain and when cold add two liqueur glasses each of brandy, maraschino and medford rum. One sliced, peeled, orange, four thin slices of pineapple and six lumps of loaf sugar. After brewing as per general directions, add one quart of champagne, one-half pint of Rhine wine and one bottle cold plain soda. Pour in punch bowl and serve immediately.

TEMPERANCE PUNCH.

One sherry glass of curaçoa, one-half a sherry glass of maraschino, one-half a sherry glass of orange bitters, three sherry glasses of raspberry syrup and juice of six large lemons. Brew as per directions for one or two days. Pour into your punch bowl over your ice, and add one quart of seltzer, just before serving.

CARDINAL PUNCH.

The juice of three good sized lemons, two sherry glasses curaçoa, one pint fruit crushed with sugar, (either red raspberries or peaches,) and one-half pint of brandy. Brew and then add three pints of claret. Sweeten to taste. Strain through flannel bag and lastly add three pints of champagne and one pint of apollinaris. Fruit syrups may be used in place of fresh fruits, omitting sugar.

EGG MILK PUNCH.

Stir six heaping teaspoonfuls of granulated sugar with the yolks of six eggs until creamed. Add six sherry glasses of best brandy, one sherry glass Jamaica rum, and two quarts of rich milk. Beat the mixture well, and then add the whites of the eggs whipped to a stiff froth. A little grated nutmeg may be added if desired. This quantity will fill six large glasses, in each of which may be placed a large lump of ice.

FISH HOUSE PUNCH.

Two quarts Jamaica rum, one quart brandy, one-half pint peach brandy, one quart freshly made green tea, one pint lemon juice, half a pint of marshino, one pound cut sugar. Brew all together two days. When ready to use pour over ice in punch bowl and add one quart of champagne.

ROMAN PUNCH.

One gallon of water. Grate the rind and squeeze the juice of six lemons and the juice of six oranges. One quart of Jamaica rum, one pint each of brandy, Madeira and sherry, one quart of champagne. Sweeten to taste. Freeze. This quantity will serve fifty persons.

Though not strictly a beverage, so few know how to make a good Roman punch we thought this would be acceptable.

THREE REFRESHING WHISKEY PUNCHES.

No. 1.

Squeeze into a pitcher the juice of four large fresh lemons. Now add two or three large pieces of ice and one pint of good bourbon whiskey. Mix thoroughly by stirring vigorously a few minutes. Now add two bottles of Cantrell & Cockran's ginger ale and while pouring it in, three tablespoonfuls of granulated sugar.

No. 2.

Same as above, using plain soda in place of ginger ale and adding another tablespoonful of sugar.

No. 3.

• Same as No. 1, using one pint of water in place of ginger ale, one thinly sliced orange, one liqueur glass of Medford rum, and any small fruit, such as grapes or cut peaches. Add a little more sugar if necessary.

This quantity will fill five or six glasses.

FOUR GIN PUNCHES.

No. 1.

Dissolve in a glass pitcher four lumps of loaf sugar in as little water as possible. Squeeze into this the juice of two large, fresh lemons, and one-half pint of Plymouth gin. Place in this two or three large pieces of ice. Chill by stirring vigorously, then add two bottles of plain soda. This will serve four persons.

No. 2.

Four lumps of loaf sugar dissolved as above, the juice of three large lemons and the yolks of four eggs, well shaken together with finely cracked ice. Now add one-half pint Plymouth gin and one-quarter syphon of seltzer.

No. 3.

Same as above, substituting the whites of the eggs for the yolks.

No. 4.

Same as No. 3, adding four sherry glasses of cream and shaking well.

Cups.

Some connoisseurs claim that, properly speaking, the difference between a punch and a cup is that in a punch sugar and lemon juice are used and a longer brewing is required, while a cup may be quickly made without sugar or lemon juice, merely slicing into it a little fruit of different kinds.

However, this is a matter of taste. Our experience is that the addition of a little sugar and lemon juice to a cup is an improvement and generally preferred.

CHAMPAGNE CUP.

One-half pint of *red* curaçao, one gill *green* chartreuse, one-half pint of brandy, juice of six lemons and a quarter of a pound of loaf sugar. Brew as per general directions; pour in your pitcher over the ice, and lastly add one quart of apollinaris and three pints of champagne.

“TIFFIN TEA” CUP.

One quart of freshly made Tiffin tea, allowing seven heaping teaspoonfuls of tea to the quart. Strain and set aside to cool. Crush one cup of either blackberries, strawberries, or raspberries (black or red) in a little sugar. To this add the juice of three lemons, two sherry glasses of brandy, one liqueur glass curaçao, and one tumbler of claret; strain. After thoroughly mixing, add the tea. The paring of a cucumber may be left in this cup for about five minutes, removing before serving. Fruit syrups may be used if fresh fruits cannot be obtained. This is a delightful beverage to serve on the piazza during the warm weather. Serve in a glass pitcher in which is a large piece of ice.

MOSELLE CUP.

Dissolve in a little water three lumps of loaf sugar; slice into this one orange, one lime and one banana. Add one liqueur glass of Medford rum and one quart of Moselle wine. Pour into your pitcher over the ice. When thoroughly chilled add twelve brandied cherries and one bottle plain soda.

MOSELLE CUP No. 2.

Same as above, substituting a bunch of mint in the top of the pitcher for the brandied cherries, and leaving out the banana. A few fresh strawberries are a great addition to this cup. It is a good plan to crush a few leaves of mint with the sugar in any cup where a bunch of mint would be used.

CLARET CUP.

Dissolve in a little water six lumps of loaf sugar; add to this one sliced orange, one sliced lime, the juice of one lemon, one liqueur glass of Medford rum, and one quart of St. Julien claret. Pour into your claret pitcher in which has been previously placed ice and the paring of one cucumber. Stir well and after a few moments remove the cucumber paring. Lastly, add one bottle of plain soda. Place a bunch of mint in the top of the pitcher, stems down, and serve.

CLARET CUP No. 2.

Same as above, substituting one pint of champagne for the soda, leaving out the mint and cucumber, and adding a few slices of pineapple and any small fruit for garnish.

Miscellaneous.

EGG-NOG.

Beat the yolks of eight eggs with eight table-spoonfuls of sugar. Then pour in one pint of Jamaica rum, two liqueur glasses of brandy, three pints of fresh milk and one pint of cream. Mix thoroughly, and finally add the whites of the eggs whipped to a stiff froth. Place the bowl on the ice: until thoroughly chilled, as no ice must be added.

TOM AND JERRY.

Eight tablespoonfuls of powdered sugar, and six eggs beaten together to a stiff froth. Add to this four sherry wine glasses of Jamaica rum and four of brandy. Stir into this one and one-half pints of boiling water. Pour into a hot pitcher and serve in glasses, grating a little nutmeg on the top of each glass.

HOT SCOTCH.

Rub well four lumps of sugar over the outside of a fresh lemon to absorb the oil. Throw these into a pitcher and pour over them four sherry glasses of best Scotch whiskey. Light this and stir constantly until it burns out. Add six sherry glasses of freshly boiling water and serve at once in four tumblers. This is *genuine* hot scotch.

A HOT AFTER DINNER LIQUEUR.

Seven liqueur glasses of brandy, one and one-half sherry wine glasses Jamaica rum, eight lumps of sugar, one handful of browned coffee, one-half a handful of broken stick cinnamon. Put all in a bowl together. Mix well. Light and serve hot in small glasses.

KENTUCKY TODDY À LA J. M. B.

One lump of loaf sugar dissolved in as little water as possible. Crush into this a small bunch of mint with small lumps of ice. Add bourbon whiskey to suit the taste, stir well and drink.

MINT JULEP.

Crush a few sprigs of fresh mint with a teaspoonful of sugar. Dissolve in three liqueur glasses of water. Add three liqueur glasses of whiskey or brandy; nearly fill the glass with pounded ice; stir well; place a small bunch of mint, stems down, in the top of the glass and serve with two straws. If strawberries are in season add three or four.

SHERRY COBBLER.

Put four tablespoonfuls of sherry into a tumbler with half a tablespoonful of sugar; two thin slices of orange and one of lemon. Nearly fill up the glass with pounded ice. Fit your shaker firmly over the glass, and shake well. Add any of the small fruits of the season for a garnish. Serve with two straws. If small fruits are not in season use candied cherries.

CATAWBA COBBLER

Is made in the same manner.

“In Lighter Vein.”

LEMONADE.

Dissolve fifteen lumps of loaf sugar in as little water as possible. Add the juice of six large fresh lemons, one liqueur glass of Medford rum and three pints of water. Serve in glass pitcher in which have plenty of ice. This will serve six persons.

SODA LEMONADE.

Dissolve in a very little water about fifteen lumps of loaf sugar. Add the juice of six nice lemons. Pour into glass pitcher over ice, slice in one large lemon and then add four bottles of plain soda.

APOLLINARIS LEMONADE.

Same as above substituting three pints of apollinaris water for the soda.

ICED TEA.

Dissolve four lumps of sugar in a little water. Squeeze in the juice of two lemons. Add one quart of freshly made strong Oolong tea. Fill the pitcher with ice and serve in glasses having a thin slice of lemon in each glass.

ICED COFFEE.

Into one quart of boiling milk stir six large tablespoonfuls of ground Mocha coffee. Sweeten to taste. Let boil gently for ten minutes. Strain through flannel bag, and when cold add one-half pint of cream, whipped to a froth. Pour over ice and stir vigorously. Serve in glasses. If desired glacé proceed as with chocolate glacé.

CHOCOLATE GLACÉ.

Break three-quarters of a pound of "Chocolat Menier"(green wrapper) into a large, deep soup plate. Set in the oven, with the door open. In a short time it will melt into a smooth paste, which will dissolve easily in the milk, when added. Place on the fire in an earthen vessel three pints of rich milk. When at the boiling point, add gradually the melted chocolate. Allow to boil about five minutes, stirring constantly with a wooden spoon, from the moment you begin adding the chocolate. Now remove from the fire and when partly cool, add two tablespoonfuls of brandy, and one pint of cream, previously whipped to a stiff froth. If not quite sweet enough, sweeten now to taste. Then with Dover egg beater, beat violently for five minutes. Now take a pail and place in it this pot of chocolate, carefully covered. Pack around it ice and salt, as you would pack an ice cream freezer. Leave until ice cold, stirring occasionally to avoid crystallization. Pour into a pitcher and serve in glasses.

**CORRECT MANNER OF PREPARING A
GOOD CUP OF CHOCOLATE.**

For each cup allow one of the six tablets into which every package of "Chocolat Menier" is divided (green wrapper preferred). Melt as above directed. Stir this paste into half a cup of boiling milk. When thoroughly dissolved, add half a cup of rich cold milk and allow to boil for about four minutes, stirring constantly from the first with a wooden spoon. Pour into a hot chocolate pot and serve.

General Rules and Remarks
ON THE
Proper Making of Sandwiches

Sandwiches.

It is a mistaken idea that anybody can make a sandwich. To be sure any one *can* spread two pieces of bread, place a piece of meat between them and call the result a sandwich; but to make a sandwich that is, at the same time an epicurean poem and an artistic *chef d'oeuvre*, requires patience and dainty skill.

It is imperative that the bread should be a day old and close grained without air-holes; that the slices should be cut not thicker than one-eighth of an inch; that each slice should be evenly and *thinly* spread with butter or mayonnaise as may be required, before cutting from the loaf. Take one of these spread slices and place flat on your bread-board; spread with your sandwich mixture, whatever it may be, or with thin slices of meat or cheese; over this

place another spread slice cut from the loaf. Trim off every vestige of crust and press firmly together with a broad-bladed knife.

Cut your sandwiches lengthwise and crosswise, divide each quarter diagonally, making triangles, trimming off carefully all protruding edges of filling. Pack them in a tin bread-box and cover with a towel damped with a very weak solution of brandy and water, in order to keep them moist until ready to serve.

We would like to say in addition, that if unsalted butter can be obtained it is preferable, both on account of its more dainty appearance and delicate flavor. If it cannot be obtained use the best creamery.

Sandwiches.

CAVIARE SANDWICHES.

Take a half pound box of Caviare (Blackwell's), empty it in a soup plate; squeeze over it the juice of a fresh lemon drop by drop alternating with olive oil. Beat well until you have a firm white paste. Pounded almonds may be beaten into the paste if desired. Make according to general directions, omitting butter. This mixture should be spread quite thickly on the bread.

ANCHOVIE SANDWICHES AU NATURAL.

Take a one-half pound box of Italian anchovies, pour off the brine and wash them in vinegar. Keep them in olive oil for two days in a cool place. Drain carefully, open them lengthwise, remove the bones and place between unbuttered slices of bread. With this exception, make as per general rules. These are particularly nice served with Chablis.

SARDINE SANDWICHES.

Take a pound box of Le Marchand's boneless sardines; remove the sardines carefully, so as not to break them; open each one lengthwise and place the halves on a fine wire broiler; broil quickly on each side; when cold trim off the tails and squeeze a little lemon juice over them. If the unsalted butter is used, it would be well to sprinkle a little salt over the sardines while hot. Allow two halves to each triangle cut and make as per general directions.

Sardines can be used without broiling but are not so nice.

OYSTER CRAB SANDWICHES.

Wash well and dry one quart of oyster crabs. Take a pint of olive oil and when boiling hot, throw in the crabs, leaving them for about two minutes. Remove and drain off every atom of oil. While still hot, season to taste with salt, pepper and a little chopped parsley. When cold arrange neatly on the thin buttered slices of Graham bread, cutting as per directions.

Schloss Johannisberger or Moselle cup may be served with these.

SALMON SANDWICHES.

Take a large or small can (according to the number of sandwiches you require) of best Columbia river salmon. Drain from the oil and shred fine. Three-quarters of an hour before needed, prepare

a salad of thinly sliced cucumbers with a highly seasoned French dressing and set away on the ice. Proceed with the sandwiches as follows: Take un-buttered slices of bread and spread evenly with the shredded fish. Lift out the cucumber slices with a silver fork, from the dressing, not draining too dry, and place one layer of them between the fish-spread slices.

This is an exception to the general rule, in-as-much as both upper and under bread slices are spread with the mixture. Cut according to general directions.

The bread spread with the fish may be prepared in advance, but the cucumbers must be added just before serving.

It might be well to suggest that cucumbers should always be pared and placed in cracked ice and plenty of salt, one hour before slicing.

BOTARGO SANDWICHES.

Botargo (which is the dried eggs of the Tonno) makes a delicious sandwich. That put up in either Genoa or Tunis being considered by epicures the best. Season with lemon juice and make according to directions, using unbuttered bread slices.

TONNO OR THON MARINÉ SANDWICHES.

Use Pretto's Italian Tonno. Remove from the can; drain off the oil; shred fine and season with a little lemon juice. Make according to general directions, using unbuttered bread slices.

EGG SANDWICHES À LA MAYONNAISE.

Rub smoothly the yolks of six hard-boiled eggs, mixing with them sufficient mayonnaise to form a thick, firm paste. Add salt and pepper if required to season well. Spread the bread very thinly with mayonnaise, then cover with nice white lettuce leaves and place between the lettuce leaves the sandwich mixture. Cut and trim them according to directions, being very particular to press them well together. These must not be made long before serving.

EGG AND CHEESE SANDWICHES.

Rub one even tablespoonful of grated Edam or American cheese, according to taste, into the yolks of six hard-boiled eggs, forming a paste, adding a little sweet cream if necessary to make smooth. Season with salt and a dash of red pepper, and make according to directions, using buttered bread slices.

DEVEILED EGG SANDWICHES.

Mince very fine six hard-boiled eggs. Season well with salt, mustard, a dash of red pepper and a very little chopped parsley if desired. Put into a sauce-pan with a piece of butter half the size of an egg; heat until the butter is well melted, mix thoroughly and when cold make into sandwiches according to directions, using buttered bread slices.

EGG AND MUSHROOM SANDWICHES.

Wash, peel and dry six fresh mushrooms; sauté them with one sliced truffle in a little butter. When tender remove from the fire and mince very fine with six hard-boiled eggs. Season well with salt and pepper. When cold make into sandwiches according to directions, using buttered bread slices. Canned mushrooms may be used.

MUSHROOM SANDWICHES.

Select nice, large, fresh mushrooms; cut off the stems close to the top; wash, peel and dry well. Place them on the broiler, stem side up, and put in each one a piece of butter the size of a pea; season well with pepper and salt, and broil on each side. When cold make your sandwich as per general directions, flattening the mushrooms as much as possible before placing them between the buttered bread slices.

RAISIN SANDWICHES.

Take best Sultana raisins; split each one lengthwise and put one layer, arranged evenly, between buttered bread slices. Press very firmly together and cut according to directions. These will be found excellent served with fruit punch, the receipt for which will be found in this book.

AUBERGINE SANDWICHES.

Parboil a nice firm eggplant; cut off the top and remove all the inside; mash fine and season well with butter, salt and pepper. Put back in the shell and bake a few minutes in a quick oven. Spread while hot between thin slices of hot buttered toast. Cut the same as for cold sandwiches and serve at once.

BROILED PEPPER SANDWICHES.

Take large green peppers, split lengthwise and broil a few moments. After broiling skin them and remove most of the seeds. Chop very fine, adding a pinch of salt. Place a thin layer between the bread spread with mayonnaise, and cut according to general directions.

POMPADOUR SANDWICHES.

Take six small country sausages, split them lengthwise and broil on each side. Allow to cool. Now place on one of the buttered bread slices leaves of lettuce, then the broiled sausage, then the thin-

nest possible slices of cucumber pickle and lastly your top slice of buttered bread. Cut according to general directions in quarters, not triangles.

LAMB SANDWICHES WITH CAPERS.

Remove all the gristle and fat from thinly sliced cold roast lamb, not too well done. Sprinkle both the upper and under buttered bread slices with pepper and salt, then place on the under slice the cold lamb. Cover this sparingly with capers mashed to a paste and add the top slice. Press firmly together and cut as per general directions.

HOT BROILED HAM SANDWICHES.

Take very thin slices of ham. Broil them and season with a little pepper and spread with just enough butter to moisten. Cover a buttered bread slice with the heart leaves of lettuce, place on this the ham, then another covering of lettuce leaves and lastly your top slice of buttered bread. Cut according to directions and serve while hot.

DEVILED HAM SANDWICHES.

To half a pound of boiled ham, chopped fine and from which the fat has been removed, add the well beaten yolks of two eggs, the juice of half a lemon, a level teaspoonful of dry mustard and a soupçon of pepper. Mix thoroughly. Spread evenly between the buttered slices of bread. Cut and serve according to directions.

CHICKEN MAYONNAISE SANDWICHES.

Chop the breasts of a cold boiled chicken very fine and mix with sufficient highly seasoned mayonnaise to hold together. Add to this a few minced olives and spread between the buttered slices of bread. Cut and serve as usual.

BREAST OF WOODCOCK SANDWICHES.

Take dainty, fresh Vienna rolls, small and delicate; remove the inside of them. Spread the two halves thinly with butter. Now separate from the

bones the breasts of a woodcock, then broil them on each side, being careful not to cook too much, season well with salt, pepper and sufficient butter to moisten them. As soon as broiled, while hot, place half the breast of one woodcock between each roll. To be eaten cold and served with champagne punch or burgundy.

PATÉ DE FOIE GRAS SANDWICHES.

From a freshly opened jar of foie gras, remove the top covering of fat. Make sandwiches according to general directions, either spreading on the foie gras as a paste, or using in thin slices. These are best served with champagne or champagne punch.

ROQUEFORT CHEESE SANDWICHES.

Select the green part out of good imported Roquefort cheese. To two parts of the cheese add one of butter. With a silver fork mix thoroughly into a paste and spread on the *thinly* buttered bread slices.

GRUYÈRE CHEESE SANDWICHES.

Spread your buttered slices of bread very thinly with German Mustard and place between them thin slices of Gruyere (Ementhaler preferred) cheese. One layer of very thinly sliced dill pickle may be added if desired.

FROMAGE DE BRIE SANDWICHES.

Mix with the Fromage de Brie a soupçon of Coleman's English Mustard as prepared for the table. Spread on the buttered bread slices. Cut and make as usual.

These two sandwiches are much improved by using bread made from the genuine "Gluten Entire Wheat Flour."

NEUFCHATEL CHEESE SANDWICHES.

Take a package of imported Neufchatel cheese and mix well with it a tablespoonful of quince jelly. Spread quite thickly on the buttered bread slices,

cutting and making as usual. Cream cheese may be substituted if the imported Neufchatel cannot be obtained.

CAMEMBERT CHEESE SANDWICHES.

Take a box of good, creamy imported Camembert (not that packed in jars) and spread on the under buttered bread slice. Cover this with the thin slices of a Bartlett pear. Place over this the top buttered slice, pressing firmly together. Cut and serve. The excellence of this sandwich depends entirely on the condition and quality of the cheese, and none but a connoisseur should select it.

All cheese sandwiches are most excellent served with imported or domestic ales and beers. We have found that a sandwich made of "Gluten Entire Wheat Flour" bread, buttered without any filling, is very nice with ales or beers and highly relished by *men* "who know."

We have given no special receipts for plain beef, tongue, ham, chicken, turkey, capon or any meat sandwiches, for if made according to general directions they will each and all be found appetizing and acceptable.

We would say, it is better to sprinkle the seasoning of pepper and salt on the buttered bread rather than on the meat, and all gristle and fat must be removed, the meat thinly sliced and but one layer used.

We would also recommend that Graham bread be used with all *fish* sandwiches.

Never attempt to cut sandwiches with any but the sharpest of sharp knives.

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