Here is the Best Foods Family! Rich Best Foods Mayonnaise made from fresh eggs, whole eggs broken right from the shell. Best Foods Thousand Island Dressing, flecked with red pimentos and chili sauce. Best Foods Relish Spread, fragrant with pickles, pimentos and rare spices. Best Foods Bread and Butter Pickles, crisp and crunchy with that old-fashioned flavor, and spicy Best Foods Sweet Pickle Relish. Nucoa, a pure vegetable margarine, the ideal sandwich spread. These five perfect food products are delicious aids to the sandwich.
Sandwiches appear in many varied guises—dainty party sandwiches—substantial sandwiches for the school lunch—simple sandwiches and elaborate sandwiches—small sandwiches and sandwiches that make a whole meal. But sandwiches are always good if just a few simple rules are followed.

The Bread—The bread may be of many varieties—whole wheat, graham or rye, Boston brown bread, nut, raisin or date, crackers, wafers. Sometimes cake is used.

For fancy sandwiches, the bread should be cut very thin and all crust removed. Bread 24 hours old cuts best. For substantial picnic or lunch sandwiches, cut the bread quite thick and make your fillings generous.

When a whole loaf of bread is to be used, remove the crust with a very sharp knife, before slicing.

When making rolled sandwiches, use very fresh bread and remove all crust and slice very thin. When sandwiches have been rolled, wrap in cloth wrung out of hot water and let stand in a cool place before serving.

Making—Before starting to make sandwiches have everything ready. Have your cutting knives sharp and have an extra knife for spreading each different filling. Have your oiled paper ready to wrap each sandwich, if you intend to keep them any length of time. Have your lettuce washed and crisp ready to use. Have your bread sliced—your nuts shelled—mix your sandwich fillings in separate dishes. Cream your Nucoa. Nucoa, Best Foods’ ideal spread for bread, should always be creamed before spreading on sandwiches. It keeps the filling from seeping into the bread and making it soggy. After this is done, the business of putting your sandwiches together is a matter of but a few minutes. In order to make your bread fit, without waste, take two slices at a time and spread open like a book, spreading the top surface to the edge of the slice with Nucoa.

To Cream Nucoa—Place Nucoa in a bowl and allow to soften at room temperature. When sufficiently soft, crush with a fork and stir until creamy.
For Very Special Occasions

On very special occasions the particular hostess will find Best Foods products an invaluable ally. Best Foods Mayonnaise, Best Foods Relish Spred, Best Foods Thousand Island Dressing are so rich—so spicy—so delicious that they add a rare flavor to all sandwiches and salads. Best Foods Sweet Pickle Relish, so different from ordinary pickle relish, and crisp, crunchy Best Foods Bread and Butter Pickles, give an added touch that is never to be forgotten.

BLOSSOM SANDWICH
Cut white bread in fancy shapes with a cookie cutter. Spread lightly with creamed Nucoa. Sprinkle with crumbled candied violet or rose petals or fresh nasturtium petals. Cover with another slice of bread and place an unbroken petal, or blossom, on top.

MEXICAN ROSETTES
Remove crusts from a sandwich loaf of white bread and cut lengthwise into thin slices eight inches long. Prepare two fillings. One made of cream cheese and Best Foods Sweet Pickle Relish to flavor, and the other of cream cheese and chopped pimento with enough Best Foods Mayonnaise to spread easily. Spread the bread lightly with creamed Nucoa, then spread with these fillings in alternate rows two inches wide. Be careful not to mix the two fillings. Roll like a jelly roll, wrap in damp cheese-cloth and let stand about an hour. When you are ready to serve, slice like a jelly roll. This makes 20 sandwiches.

VALENTINE SANDWICH

| 2 teaspoons plain gelatin | 3 minced pimentos |
| 1 cup cold water | 1/2 cup pecans, chopped |
| 1/2 cup hot water | 1 tablespoon Tarragon vinegar |
| 3/4 cup Best Foods Mayonnaise | 2 teaspoons lemon juice |
| Salt to taste |

Soak gelatin in cold water for five minutes and dissolve in hot water. Mix other ingredients and stir evenly into the gelatin. Chill in sheets about half an inch thick. Cut white bread in heart shapes, and spread
lightly with creamed Nucoa. Cut gelatin in heart shapes with the same cutter and place on the bread. Garnish with a smaller heart cut from a red pimento. Serve immediately. This makes 14 sandwiches.

**WHIRLIGIG SANDWICH**

Cut fresh bread into circulars with a cookie cutter and spread lightly with Snappy cheese, then with a thick layer of Best Foods Relish Spred. In the center place half a stuffed olive. Radiating from the olive to the edge of the sandwich, place alternating strips of canned pimento and green pepper.

**FOURTH OF JULY SANDWICH**

Cut four thin slices of white bread about four inches square and spread lightly with creamed Nucoa. Spread one slice with crushed blueberries, canned or fresh. Spread second slice of bread with cream cheese, moistened with sufficient Best Foods Mayonnaise to spread smoothly, and place on first slice. Spread a third slice with red currant jelly and place on second slice. Place the fourth slice of bread on top. Cut in two with a sharp knife, making a triangle sandwich.

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**NUCOA**

The Ideal Sandwich Spread

Nucoa, the delicious nut margarine, is the ideal spread for bread. It is made of nutritious cocoanut and peanut oils, milk and salt—no animal fats. Especially good for growing children, as it contains the precious Vitamin A, in abundance. Nucoa is excellent for cooking, too.
Sandwiches for the picnic basket? Yes, indeed. The sandwiches make or break the picnic basket! Long active hours out-of-doors whet the appetite, so the sandwiches carried in the picnic basket should not be too small—just small enough to be dainty—and they should be wholesome and satisfying. They should be wrapped in oiled paper to keep them fresh until eaten. Here are a few sandwiches which you'll find delight the keenest picnic appetite.

**SAVORY CHEESE SANDWICH**

1/2 pound American cheese
1 onion
1 small can pimentos
Salt to taste
1/4 jar Best Foods Sweet Pickle Relish
1 hard boiled egg
Best Foods Mayonnaise

Put cheese, pimentos, egg and onion through the food chopper, add Best Foods Sweet Pickle Relish, draining most of the liquid from it, and sufficient Best Foods Mayonnaise to make of spreading consistency. Spread between two slices of brown bread. This will make 12 sandwiches.

**SPICED HAM SANDWICH**

Spread two slices of brown or whole wheat bread with creamed Nucoa. Place several very thin pieces of boiled ham on one slice of bread. Sprinkle the ham with a little powdered sugar and ground cloves. Top with the other slice of bread. This sandwich tastes like the edge of a delicious Southern baked ham.
1/2 cup chopped liverwurst
1/4 cup Best Foods Bread and Butter Pickles, with a little of the pickle liquor

1 small onion
Best Foods Mayonnaise
Lemon juice

LIVERONION SANDWICH

Put pickles and onion through the food chopper. Work the liverwurst into a paste and add the pickles, onion, a few drops of lemon juice and enough Best Foods Mayonnaise to make it of spreading consistency. Spread thickly between slices of rye bread. This makes 10 sandwiches.

3/4 cup chopped dried beef
1/4 cup chopped celery
1/4 cup grated cheese

Best Foods Mayonnaise

DRIED BEEF AND CHEESE SANDWICH

Mix dried beef, cheese and celery thoroughly and add enough Best Foods Mayonnaise to moisten. Spread between slices of white or whole wheat bread. This makes eight sandwiches.

BEST FOODS

Mayonnaise

Best Foods Mayonnaise, like all the other Best Foods Products, is made of the finest ingredients it is possible to buy. Absolutely fresh eggs—whole eggs broken right from the shell—the finest salad oils—pure vinegar—mustard — fine spices — salt, and sugar. Just the same ingredients you would use if you were making mayonnaise yourself. And it is always fresh and delicious.
"What shall I serve that's different? That's interesting? That's especially good?" How many times have you asked yourself these questions? Such questions do not bother the hostess who keeps her pantry shelves well stocked with Best Foods Products. In Best Foods Mayonnaise, Relish Spred, Thousand Island Dressing, Sweet Pickle Relish and Bread and Butter Pickles, she finds just the different note—just the delicious touch, to make her sandwiches and salads a special success. And how often the success of the whole party hinges on having just the right note in the refreshments!

STUFFED CELERY SANDWICH

Stuff small crisp stalks of celery with a mixture of Roquefort cheese and a little Best Foods Relish Spred. Season with paprika. Spread thin slices of crustless bread with creamed Nucoa. Beginning at one corner, roll the slice of bread tightly around two stalks of the stuffed celery. Tie with colored baby ribbon to match your table decorations.

ANCHOVY SANDWICH

Blend one portion anchovy paste with two portions Best Foods Relish Spred. Spread between two thin slices of whole wheat bread or serve on crisp toast.

MODERNISTIC SANDWICH

Cut six slices of bread about half an inch thick, three of whole wheat and three of white. Spread a slice of the whole wheat with creamed Nucoa. Place a slice of white bread on this and spread; then another piece of whole wheat on top. Then prepare the other three slices of bread the same way, but alternate by using
the white bread, then whole wheat, then white. Weight lightly and set in a cool place until firm. When firm cut each stack into three pieces. Spread with creamed Nucoa and combine slices crosswise, white and whole wheat alternating. Weight and cool. When firm, cut in thin slices and serve. This sandwich looks just like a checkerboard and is very attractive when served with a salad.

1 cream cheese
1 tablespoon chopped dates
2 tablespoons chopped mixed nuts

Blend ingredients with Best Foods Mayonnaise until smooth and spread between thin slices of whole wheat bread. This makes about ten sandwiches.

Remove crusts and slice a sandwich loaf of bread lengthwise. Spread lightly with creamed Nucoa, then with a thin layer of Best Foods Relish Spred. Place a whole sweet pickle across the end of each slice and roll bread around the pickle. Wrap tightly in waxed paper and put in a cool place. When ready to serve, cut like a jelly roll.

**BEST FOODS Relish Spred**

Best Foods Relish Spred is an ideal addition to the sandwich, whether used alone as the filling, or combined with other ingredients. Cheese, caviar, anchovy, salmon, meats, nuts—in fact anything that makes a good sandwich is made better by mixing with Best Foods Relish Spred.

Best Foods Relish Spred has Best Foods Mayonnaise as its base, blended with chopped pickles, peppy pimentos, and rare, fragrant spices.
The Men

When men get together they want sandwiches which have something to them. Good thick fillings of meat... ham, beef, chicken, bacon. Sweets, too. Even pickles, if they're Best Foods Bread and Butter Pickles. So, it's pretty easy to please the men with sandwiches if you have them substantial enough—and plenty of them. Try these sandwiches the next time there are to be men in the party. They always prove a great success.

Bermudian Sandwich

Spread a slice of rye bread lightly with creamed Nucoa. Lay on thin slices of Bermuda onion and spread with Best Foods Thousand Island Dressing. Cover with another slice of rye bread.

Fried Ham and Onion Sandwich

1/2 lb. smoked ham, seasoned and fried, quite brown
2 large dill pickles
1 small Spanish onion
1/2 cup Best Foods Mayonnaise

Put ham, pickles and onion through a food chopper and mix with Best Foods Mayonnaise. Spread between slices of whole wheat bread. This will make 12 sandwiches.
Work into two ounces of Nucoa, one teaspoon of curry powder, half a teaspoon of lemon juice, a dash of salt and a few drops of onion juice. Mix to a thick paste and spread on slices of white bread. Lay on top of each slice of bread, a piece of cold boiled ham, then a piece of chicken. Cover with second slice of bread and press together. This will spread 8 sandwiches.

2 cups chopped corned beef
1 cup chopped celery
1 small chopped onion

Mix mayonnaise into the ingredients until it forms a paste of spreading consistency. Spread between slices of rye bread, which have first been spread with creamed Nucoa. Serve with Bread and Butter Pickles. This will make 12 sandwiches.

Lay a crisp lettuce leaf on a piece of hot toast. Spread with Best Foods Thousand Island Dressing, then lay on a slice of fresh tomato, a slice of crisp broiled bacon and top with some more Thousand Island Dressing and another piece of toast.

**BEST FOODS Thousand Island Dressing**

Best Foods Thousand Island Dressing—rich, creamy and delectable—makes wonderful sandwich fillings. It has as its base pure Best Foods Mayonnaise—so smooth in texture. Then chili sauce, imported pimentos and rare spices are skillfully added. Especially good on meat and fish sandwiches—or salads.
SOME
Special Meatless SANDWICHES

For those occasions when you wish to serve meatless sandwiches, Best Foods Products are especially handy. They are all so rich in flavor—so rich in nourishment, and when combined with fish, vegetables, fruits, nuts or cheese, they make really delicious sandwiches. Try these choice combinations and find out for yourself how delectable they are.

ASPARAGUS SANDWICH

Take either fresh asparagus, which has been cooked and well seasoned, or a can of asparagus tips salted to taste. Cut the stalks into small pieces and mash. Mix with Best Foods Sweet Pickle Relish and a little Best Foods Mayonnaise. Spread between thin slices of brown bread.

WALNUT SANDWICH

1 cup English walnuts
5 stalks celery
\(\frac{1}{4}\) cup Best Foods Mayonnaise

Put walnuts and celery through the food chopper. Mix with Best Foods Mayonnaise and spread between slices of graham bread. This will make 12 sandwiches.

TUNA SANDWICH

1 large can Tuna fish (or salmon)
1½ cups Best Foods Thousand Island Dressing
2 tablespoons chopped Best Foods Bread and Butter Pickles
1 teaspoon salt

Flake the fish, then mix with other ingredients and spread between slices of whole wheat bread. This will spread 12 sandwiches.
CRAB FLAKE SANDWICH

1 small can crab meat
1/4 cup chopped stuffed olives
1 cup chopped celery
1 cup chopped cucumber
1/2 cup Best Foods Mayonnaise
1 tablespoon lemon juice
Salt to taste

Mix the ingredients and serve between slices of hot toast. This will make 12 sandwiches.

EGG AND WATERCRESS SANDWICH

3 hard boiled eggs
1 bunch watercress
2 to 3 tablespoons Best Foods Mayonnaise
Lemon juice
Salt to taste

Mash the eggs and mix in the Best Foods Mayonnaise. Chop fine the watercress and combine with the egg mixture, adding lemon juice and salt to taste. Spread thickly between slices of whole wheat bread spread with Nucoa. This will spread 12 sandwiches.

OLIVE NUT BREAD SANDWICH

1/2 cup ripe olives, chopped
1/4 cup chopped celery
1/4 cup Best Foods Mayonnaise

Stir the olives and celery into the Best Foods Mayonnaise until smooth, then spread between slices of nut bread. This spreads 12 sandwiches.

THREE DECK SANDWICH

Mix one cup of chopped celery with 1/4 cup Best Foods Thousand Island Dressing. Mix one cup peanut butter with Best Foods Mayonnaise until it is of spreading consistency. Spread three slices of white bread with creamed Nucoa, then spread one slice with a thick layer of the celery mixture, the second slice with the peanut butter mixture, and top it with the third slice of bread. Serve with Best Foods Bread and Butter Pickles. This makes 15 sandwiches.

HORSERADISH AND TOMATO SANDWICH

1/4 cup horseradish
1/4 cup Best Foods Mayonnaise
Sliced tomatoes
Salt and paprika

Mix horseradish and Best Foods Mayonnaise thoroughly and spread on one slice of whole wheat or brown bread. Top with thin slices of peeled tomatoes, add a dash of salt and paprika and cover with another slice of bread. This mixture will spread 8 sandwiches.
Sunday Night

SUPPER SUGGESTIONS

Sunday night supper can be made a meal that is looked forward to from week to week by every member of the family, from father to the youngest son, because Sunday night supper is an informal meal that everyone likes.

Cold meat, left over from dinner, can be dressed up into an enticing dish. Cheese, eggs, canned meats, cold vegetables, can be made to take on a festive appearance simply by the addition of an interesting salad dressing. Moreover, when served with Best Foods Salad Dressings and garnished with Best Foods Bread and Butter Pickles, they are delicious as well.

COLD LAMB SANDWICH

1 cup minced cooked lamb
½ cup celery, chopped fine
2 teaspoons chopped mint
Best Foods Mayonnaise

Mix and serve between slices of fresh toast. Garnish with Best Foods Bread and Butter Pickles. This makes 12 sandwiches.

HOT MUSHROOM SANDWICH

Peel and slice a quarter of a pound of fresh mushrooms. (An equal quantity of canned mushrooms may be substituted). Place in a frying pan, over a low fire. Add a teaspoon of Nucoa, one chopped green pepper, one chopped canned pimento, and salt to taste. When cooked, cover with cream sauce made by thickening cream with flour to spreading consistency. Serve on slices of hot toast. Garnish with paprika and Best Foods Bread and Butter Pickles.
Dip oysters in seasoned crumbs and fry in hot fat. Drain on brown paper. Have ready slices of whole wheat bread, lightly spread with Nucoa, and then spread with a layer of Best Foods Relish Spred, to which has been added a finely chopped onion and a few capers. Cover one slice with oysters, place other slice on top. Garnish with Best Foods Bread and Butter Pickles. Serve while the oysters are hot.

2 cups grated cheese
1 tablespoon Nucoa
1 beaten egg
1/4 teaspoon salt
1/4 teaspoon paprika

Add the Nucoa, beaten egg and seasoning, to the cheese and mix thoroughly. Spread thick on the untoasted side of bread toasted on one side only, and place a slice of bacon on top. Bake in a hot oven until bacon is crisp. Serve hot with Best Foods Bread and Butter Pickles.

**CHEESE RELISH SANDWICH**

1 Snappy cheese
2 tablespoons Best Foods Sweet Pickle Relish
Best Foods Mayonnaise
Salt to taste

Mash the cheese. Add the Sweet Pickle Relish (draining the excess juice from the relish). Mix with Best Foods Mayonnaise and salt to taste. Serve between slices of hot toast. This makes 6 sandwiches.

**BEST FOODS**

Sweet Pickle Relish

Sweet, spicy, tangy! This delicious new member of the Best Foods Family gets its wonderful flavor from tender young cucumbers cured for a full year, to which red peppers, onion, vinegar, sugar and celery seed are added, and then the whole flavored with seven rare spices from the Orient. Just compare it with other sweet relishes for flavor, for consistency, for moisture and you will keep a few jars of Best Foods Sweet Pickle Relish always on hand.
For

The Child’s School Lunch

If your child is one who has to be coaxed to eat . . . who never likes the food you send in his lunch box . . . try something different . . . try giving him sandwiches cut in unusual shapes with unusual fillings . . . sandwiches which look attractive! Nuts, apples and celery are foods that children especially like, and when combined with Best Foods Salad Dressings they are especially delicious, and especially nourishing, for all of the Best Foods Products are made of the finest ingredients.

CHILD’S DELIGHT

Take a slice of brown bread and a slice of white bread. With a fancy cutter—animal, star, heart, etc.—cut out a design from both slices at the same time. Fit the brown design into the white bread and the white design into the brown bread. Spread one slice with Nucoa, then with a generous layer of orange marmalade. Sprinkle with chopped nuts and cover with the other slice.

WALDORF SANDWICH

Mix equal amounts of chopped celery, apples, nuts and raisins. Add enough Best Foods Mayonnaise to make the mixture of spreading consistency. Spread whole wheat bread with Nucoa; lay on a crisp piece of lettuce, then the fillings, another piece of lettuce and top with a slice of bread.

CHICKEN SALAD SANDWICH

1 cup chopped cooked chicken
1 hard boiled egg, chopped
Salt to taste
Best Foods Thousand Island Dressing

Blend the ingredients into the Best Foods Thousand Island Dressing and spread between slices of white bread, which have first been spread with creamed Nucoa. This will make 12 sandwiches.
Spread two slices of graham bread with creamed Nucoa and lay between them several thin slices of cold tongue and chopped Best Foods Bread and Butter Pickles.

**TONGUE SANDWICH**

**EGG SURPRISE SANDWICH**

4 hard-boiled eggs, chopped fine
1/2 cup Best Foods Bread and Butter Pickles, chopped fine
1 pimento, chopped fine
Salt to taste
Best Foods Mayonnaise

Mix the eggs, pickles and pimentos with enough Best Foods Mayonnaise to spread. Add salt and spread on thick slices of graham or whole wheat bread, which have first been spread with creamed Nucoa. This makes 12 sandwiches.

**BEST FOODS**

**FANNING’S**

**Bread and Butter Pickles**

Best Foods Bread and Butter Pickles are a delicious accessory to the sandwich. Made from fresh sliced cucumbers — picked fresh, packed fresh. Neither sweet nor sour, but crisp, crunchy, and thoroughly delightful. These are the original sliced cucumber pickles; there are no other Bread and Butter Pickles.
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Decorative Sandwiches

VALENTINE SANDWICH
Here’s a very attractive sandwich for a Valentine party and it’s as delicious as it looks.

(Recipe on page 2)

FOURTH OF JULY SANDWICH
This is a very patriotic looking sandwich with its bright red, white and blue stripes.

(Recipe on page 3)

WHIRLIGIG SANDWICH
A dainty sandwich served as an appetizer or with afternoon tea.

(Recipe on page 3)
Best Foods

THE BEST FOODS INC.
U.S.A.

Products

The Mark of
the Finest the Market Affords