

## SANDWICH SUPPERS.

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THE season of Christmas has from time immemorial been one of reunion of friends and of little social gatherings, let me endeavour to assist at one or two of these gatherings, by explaining how to give a pleasant little supper, that may be called a

Sandwich Supper. Most housekeepers know the trouble of those heavy suppers in which more than half, especially of the sweets, is left till the next day. How, when all was over, the hospitable *paterfamilias* would gaze at the chaos of dirty plates, crackers, and crumbs, and, with a sigh, wonder after all whether it was worth the trouble it gave.

Now is it possible to give a supper, equally good, without all this trouble? Let me suggest the following dishes of sandwiches, which will require no spoons, no forks, and no change of plates. What trouble there is in their manufacture is all over by the time the guests arrive.

Lobster sandwiches, salmon sandwiches, anchovy sandwiches, beef sandwiches, tomato sandwiches, chicken or turkey sandwiches, and egg sandwiches! Before describing in detail how to make all these, let me explain what sort of appearance they make upon the supper-table or sideboard.

First, remember, these sandwiches are made with small thin slices of bread fried a delicate brown colour in some hot lard. They can be cut into small squares, say of two inches, or into small triangles half this size.

We will now suppose a table-cloth to be laid over a side-table, or a sideboard of respectable dimensions, and seven silver dishes placed on it, ornamented as follows. In the centre dish, some beef sandwiches are piled high up in the shape of a pyramid.

I would suggest that these beef sandwiches should be cut from a sirloin of beef. A few slices of the outside, that has been roasted a rich mahogany-brown colour, should be placed, brown side upwards, on some fresh green parsley, and a little pile of curly white horse-radish placed on each slice. This, in itself, would clearly denote the sandwiches to be beef. The beef sandwiches I will afterwards describe how to make; they should be cut from plain, and not fried bread.

We will next suppose two dishes, one on each side of the beef, containing lobster sandwiches and tomato sandwiches.

In the centre of each dish is a pyramid of light brown sandwiches. Round the base is plenty of dark green parsley, on which rest at intervals, to denote the contents of one dish, a row of small bright tomatoes, round ones (six would be enough), and some bright red little crayfish round the other.

The next two dishes should contain egg sandwiches, and chicken or cold turkey sandwiches. Place rings of egg, cut out of the centre of hard-boiled eggs, round the egg sandwiches, while the chicken sandwiches can be ornamented by the four wings of the chickens, which should be glazed. In cutting off these wings, cut through the wing-joint, and raise the brown skins. The wing-bone and skin attached can be glazed, and placed round the dish, not merely as an ornament, but as a label denoting what the dish is. The white meat of the chicken will be required for the inside of the sandwiches.

Next, the two outside dishes are anchovy and salmon. Round the base of the former, on the parsley, place a few whole anchovies in their bright shiny skins; of course they must be carefully washed, so as not to destroy this silver skin that looks so pretty.

The salmon sandwiches, which, as I shall explain after, are made from the tinned salmon, should be ornamented by a few slices of salmon. Pick a few of the largest and best flakes, which should be laid on the parsley, then get a little of the red coral out of one of the lobsters, and sprinkle a few little red specs over each slice.

These seven dishes will form an admirable supper. In addition, I would recommend some fruit, ice, cut flowers, in which there should be plenty of green, and some wax candles, instead of lamps or gas.

The advantage of a supper of this kind is, that persons can help themselves, and that you are almost independent of servants, spoons, forks, knives, &c. And yet, if you cut these sandwiches properly, each one on his way home will be bound to confess that he has not merely supped, but supped well.

We will now descend the kitchen stairs and go to work. We will suppose the sirloin of beef, and say four fowls, to be ready roasted the day before. We have a couple of lobsters in fresh that morning, one or two tins of salmon by us, plenty of eggs, some tinned loaves, a couple of bottles of anchovies, a whole skin of lard, plenty of parsley, and some mustard and cress.

First, I should begin by cutting all the meat off the fowls, cutting the meat in thin slices, and laying these slices on one another, slightly pressing them down to insure the meat not getting dry. Then I should put the bones into a saucepan with an onion, a little

parsley, pepper and salt, and some trimmings of celery, to boil gently to make some béchamel sauce for the chicken sandwiches, which to my mind is the *bonne-bouche* of the supper.

Next, I should get ready the meat for the lobster sandwiches as follows. First, I should remove all the coral, if there is any, and put a little by on a plate to sprinkle over the salmon. Then pound the coral in a pestle and mortar with some butter. First, however, rub the mortar with a slice of raw onion. Add, for two moderate-sized lobsters, a salt-spoonful of cayenne pepper, a tea-spoonful of black pepper, a good tea-spoonful of anchovy sauce, the whole of the meat of the lobster, and cut up this and pound it in the mortar with plenty of butter, till it becomes the consistency almost of butter. A layer the thickness of the bread itself, almost, should be spread between two slices of fried bread. These sandwiches can be made first, as they do not get dry.

Next take a tin of salmon, first pick out a few nice pieces to place round the dish, and pound the rest in a mortar with a tea-spoonful or more of anchovy sauce, some cayenne and black pepper, and a tea-spoonful of chopped parsley, and add just sufficient tarragon vinegar to give the whole a very slight piquant taste. The tinned salmon is sufficiently rich, as a rule, not to require any butter; should the tin be dry—and tins vary very much—add a little butter till the whole mixture can be spread like a paste. This paste spread between two pieces of fried bread will form the salmon sandwiches.

Next, with regard to the anchovy sandwiches. Wash clean and fillet (*i.e.*, remove the bone) a dozen or more anchovies. Take a couple of hard-boiled eggs, remove the shell, and while they are hot cut them up into little pieces with rather more than an ounce of butter, chop up the anchovies, and add them to the chopped egg, moistened with butter; add also some cayenne pepper to taste. This mixture is now spread between two slices of thin fried bread. If the mixture is at all dry, it shows there is not quite enough butter. These make wonderful appetisers, and should form the first course in our sandwich supper.

We will next come to the chicken sandwiches. We will suppose the chicken bones to have been put on to boil, at say nine o'clock in the morning, and they boiled steadily till two o'clock, when they were strained off, and the liquor put on again to boil away. Next get a slice of raw ham or bacon, only lean must be used—the trimmings of a cushion rasher will do very well—and let this boil in the chicken stock for half an hour. Let this stock keep boiling till it is reduced in quantity to half a pint. Next boil separately a pint of milk, in which a bay-leaf has been put, and when the milk boils, add to it the chicken stock. This mixture ought to be a jelly when it is cold. To see if this is the case, take a tea-spoonful of the mixture and put it on a cold plate, and leave it in the cold for a few minutes; if it sets it is all right. If it does not set, you had better add a little gelatine to the sauce. The

bones of four fowls, however, are amply sufficient to set a quart, if they have boiled properly.

Next let this sauce get nearly cold, and use it like butter to spread over the fried bread. Then, after buttering, or rather spreading two pieces with this sauce, put a layer of thin sliced chicken on one, adding a slight sprinkle of pepper and salt. These can be mixed together in a pepper-castor to save time. Put the two pieces of fried bread together, and you have a sandwich not to be despised.

The egg sandwiches should be made by placing slices of hard-boiled eggs between slices of either fried or plain bread; but in any case the bread must be buttered, and the egg sprinkled with pepper and salt (white pepper is best); the slices of buttered bread, either fried or plain, should also be sprinkled with some mustard and cress, strewed on them rather plentifully. Then press the two pieces of bread together, the mustard and cress and egg being between them, and trim off the mustard and cress that hangs round the edges.

The beef sandwiches are made by placing thin slices of beef, which have been spread over with a little mustard and peppered and salted, between very thin slices of bread and butter. Press these slices together and then cut them into small triangles with a sharp knife. The thinner you cut the beef and the bread and butter, the better the sandwiches.

Tomato sandwiches are made by cutting thin slices of tomato parallel with the core (which should be thrown away) and placing them in a bowl with a little pepper and salt, oil and vinegar. The bowl can be rubbed with an onion. Place these slices between two thin slices of fried bread very lightly, and take care not to squeeze the slices of bread together.

The last point to be mentioned is frying the bread. What is wanted is, first, some square tinned loaves of "yesterday's baking." With a large sharp knife, cut off the crust on all six sides of the loaf. Then cut the bread into slices longways, about a quarter of an inch thick, pile these slices up and cut them right through into quarters. Get a small saucepan about five or six inches in diameter, and at least four inches deep. Fill this with lard three inches deep, and make this lard *smoking hot*. Get a frying basket to fit the saucepan, and fry these squares of bread in batches. When you take them out of the fat, turn them on to a cloth, and put them in rows on blotting paper to drain in the oven for five minutes. If the fat is hot, the bread not too new, two minutes will fry the bread, and a dozen pieces can be done at the same time. You will want a fierce fire.

One more suggestion. The crusts will make an excellent pudding. The trimmings of the beef sandwiches will make a dish of mince. The *débris* of the chicken and the remainder of the sauce will make some rissoles. The salmon and lobster, if any is left over, will make lobster cutlets. Indeed, if care be taken in making these delicious sandwiches, there need be no waste whatever.

