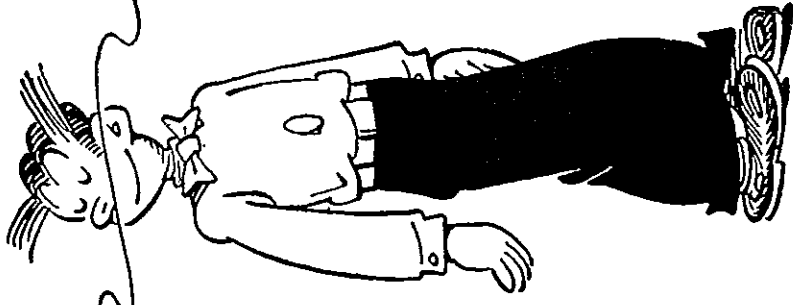


# BLONDIE'S

*Soups • Salads • Sandwiches*

277 Ways to Prepare Attractive Meals Quickly

Bell Publishing Company  
Drexel Hill, Pa.

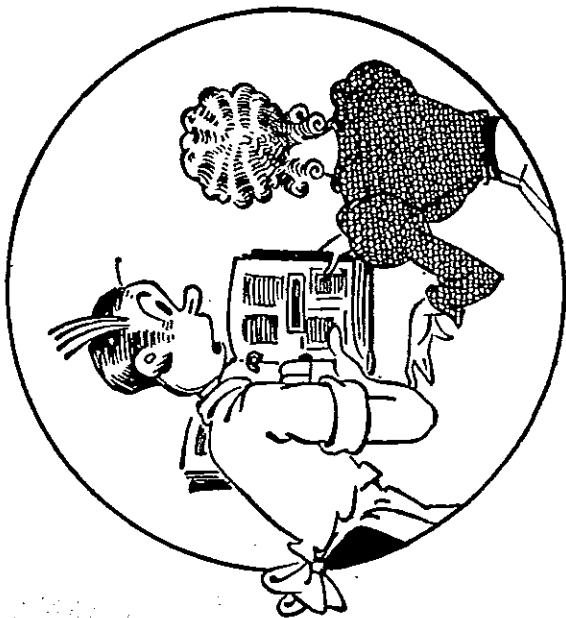


# COOK BOOK

Selected and Illustrated by

**CHIC  
YOUNG**

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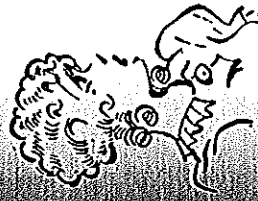
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SAYS DAGWOOD:

Food is a very interesting subject. Believe it or not, gravity is what limits a sandwich's size. For instance, take a sandwich that gets too high—the top layer always rolls off. That's where practice and experience in building comes in. I always use a good flat mortar for the top layer and make sure while I'm building to mix in a good mortar of ketchup with horseradish, mustard and mayonnaise. This makes a firmer foundation and a taller skyscraper possible. You'll be able to do it too after you've given my Special a few tries. Blondie's book is filled with good things to eat. Sandwiches, for instance.



SAYS BLONDIE:

When Dagwood makes a sandwich he needs stacks of bread and a full icebox. However, tasty snacks worthy of the name of sandwich can be made with almost anything—as you'll notice in going through the pages of this book. Sandwiches, that is the kind we have when Dagwood doesn't have a hand in them, are popular with all members of the family on any occasion. And with soup, and salad, they are the "Three S's" with which you can provide a satisfactory meal on short shift. This is a collection of Bumstead favorites. A few of our favorites, such as "hot dog" sandwiches, are omitted because the recipes are too obvious or well known.

chicken, egg, cheese, tomato, etc. Additions which may be inserted to taste are: sliced pineapple, chopped or sliced pickle, pickled beets, olives, cucumbers, Russian dressing, ketchup, mayonnaise, horseradish, salt and pepper.

### Sardine-Olive Sandwich

- Buttered slices bread
- Chopped olives
- Chopped pimientos
- Pounded sardines
- Chopped parsley
- Pounded hard-cooked egg yolks
- Shredded lettuce
- Mayonnaise dressing
- Salt and pepper to taste

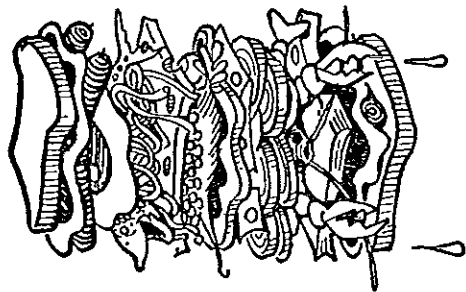
Spread a slice of lightly buttered bread with the olives and a layer of mayonnaise; place another slice of bread on top, buttered side up, spread with pounded sardines and mayonnaise; place another slice of bread on top, buttered side up, spread with pounded sardines and mayonnaise; place another slice of bread on top, buttered side up, spread with pimientos and mayonnaise; put another slice of bread on top, buttered side up, spread with egg-yolks and mayonnaise; again another slice, buttered side up, spread with lettuce mixed with mayonnaise, and top with a slice of bread; place under a weight. Decorate with chopped parsley and serve cut in slices.

### Apple Sandwiches

- 4 apples
- 2 tablespoonfuls lemon-juice
- 1 gill (1/2 cup) stiff mayonnaise dressing
- 2 ozs. (1/2 cup) grated cheese
- Brown bread
- White bread

Grate the apples and mix them at once with the lemon-juice; add the mayonnaise and the grated cheese, and serve between a slice of white bread and a slice of brown bread.

Another Method.—Chop two peeled apples, add one cupful of stoned and chopped raisins, one cupful of chopped pecan-nut meats, the strained juice of a small lemon, and two tea-spoonfuls of sugar. Mix well and spread between thin slices of buttered bread.



IN 1758, the Earl of Sandwich, rebelling against the tyranny of a "no gambling at mealtime" law, ordered that pieces of meat should be laid between two slices of bread and brought to him as he sat at play. Thus was the sandwich born.

But the ultimate in sandwichdom remained for almost two centuries later, when late in the 1930s, the super-sandwich of all time—The Dagwood—was born.

### Skyscraper Special

- Slice of buttered bread
- Layer of crisp lettuce (or watercress or endive)
- Cold, sliced chicken (or ham or veal or pork or potroast or turkey or cold cuts or bacon or sausage or almost anything)
- Thin slices of hard boiled egg (or a fried egg)
- Layer of American cheese (or cottage or Swiss or cream cheese)
- Layer of sliced tomatoes
- Sardines (or anchovies or smoked salmon)
- Slice of onion
- Cold, baked beans
- Second layer of lettuce
- Second slice of buttered bread

Start building with crisp lettuce, continue with sliced