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**DEPARTMENT OF THE INTERIOR**  
**INFORMATION SERVICE**

FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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## AUGUST IS SANDWICH TIME

August has again been designated as "National Sandwich Month."

Nothing is quite so tempting and appetizing as an attractively prepared broiled or toasted sandwich at lunch time. Also, that late supper on T.V. snack-time tidbit can take on a party look when you let your imagination run riot and surprise the appetite with a delectable fish or shellfish salad concealed between slices of bread and generously frosted with cream cheese. This party loaf sandwich looks so festive and tastes so good, and, best of all, it can be made hours ahead of time.

In serving sandwiches, the importance of garnishes cannot be stressed too much. The simplest touch of garnish can turn a plain sandwich into an artistic and enticing adventure.

Here are two sandwich recipes recommended by the home economists of the Fish and Wildlife Service which you'll want to try during August.

TOASTED MAINE SARDINE AND CHEESE SANDWICH

2 cans (3 $\frac{1}{4}$ ounces each) Maine Sardines	6 slices bread
$\frac{1}{4}$ cup butter	6 slices cheese
1 teaspoon prepared mustard	Paprika

Soften butter, add mustard, and mix well until spreading consistency. Spread bread with mustard-butter. Drain sardines, place on bread and cover with cheese. Sprinkle with paprika. Place on baking sheet. Toast in a hot oven, 450° F. for 8 to 10 minutes or until cheese melts. Serve hot. Serves 6.

FROSTED TUNA SANDWICH LOAF

1 can (6 $\frac{1}{2}$ or 7 ounces each) tuna	1 pound loaf unsliced white bread
5 tablespoons mayonnaise or salad dressing	3 tablespoons mayonnaise or salad dressing
1 package (8 ounces) cream cheese	1 pound tomatoes, peeled and sliced
2 tablespoons milk	1 jar (5 ounces) pimento cheese spread
$\frac{1}{4}$ teaspoon salt	Stuffed green olives
	Parsley

Drain tuna. Flake. Add mayonnaise and mix well. Combine cream cheese, milk and salt; whip until light and fluffy. Remove crust from bread and cut lengthwise into 4 slices. Put layers together sandwich fashion using the following fillings:

Mayonnaise and sliced tomatoes	Tuna mixture
Pimento Cheese	

Frost the top and sides of the loaf with cream cheese mixture. Garnish with slices of stuffed green olives and parsley. Serves 6.

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