

Cooking with Molly

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Sack Lunches To Go

It's picnic time again, and I'll bet you'll be making lots of sandwiches. Perhaps you have to make several all at once every day for your husband to take to work and for the kids to take off to summer school or summer jobs, or just to the park. Here are a few time-savers.

Sandwich Shortcuts

First, line up the bread slices in matching pairs on your kitchen counter. If you plan to use a filling that's rather moist, spread butter or mar-



garine to the edge of the slices. This will keep the bread from picking up moisture from the filling and getting soggy (your husband will love you for that one). Spread the filling on alternate slices. Spreading will be faster and more even if you use a flexible spatula. Put on the top slices and stack two or three sandwiches one on top of the other. Slice through them all at once with a sharp knife.

Sandwich Fun

Does your family get tired of the same old thing? Even small children need an occasional relief from their favorite peanut-butter-and-jelly.

Sandwich variety can start with bread. It is easy to get into the boring habit of using white all the time. Sample your grocer's variety breads. Use rye or pumpernickel or or Roman Meal bread once in a while. It will make a big flavor difference.