



In Summer SANDWICHES play a leading part

wherever refreshments are in order, at picnic or party, tea, luncheon or informal supper.

Sometimes the sandwiches are ever so frivolous — delicate wafers, daintily thin. And sometimes they are sturdy, hunger-satisfying affairs, whose purpose is to appease healthy out-of-door-picnic appetites. Or they may be disguised as biscuits, muffins or rolls — a clever and appealing sort of sandwich!

But whether it is to be delicate and artistic, or comfortingly practical, the first duty of a sandwich is to be delicious! And it has failed in its duty from the very start if its bread is not fresh, light, fine-grained and tasty.

Three unusually delicious
SANDWICH BREADS
easily and quickly made.

Quick Graham Bread

(All measurements are level)

Sift $1\frac{1}{2}$ cups flour, 4 teaspoons Royal Baking Powder, $1\frac{1}{4}$ teaspoons salt, 2 tablespoons sugar together into bowl; add $1\frac{1}{2}$ cups graham flour, 1 tablespoon melted shortening, 2 cups milk and beat thoroughly until smooth; put into greased loaf pan; smooth top with melted shortening and bake in moderate oven (375°) about one hour. If this bread is allowed to cool in pan, it will be much easier to cut into thin slices for sandwiches.

Makes 1 large or 2 small loaves.

Fill with sliced or chopped ham or chicken; chopped cucumber and onion; sliced tomato and mayonnaise; deviled egg; or chopped egg and cucumber.

Peanut Butter Bread

(All measurements are level)

Sift 2 cups flour, 4 teaspoons Royal Baking Powder, 1 teaspoon salt, $\frac{1}{3}$ cup sugar together into bowl; add $\frac{1}{2}$ cup peanut butter and mix in well; add $1\frac{1}{2}$ cups milk and beat thoroughly; put in one large or two small greased loaf pans, smooth top before baking and bake in moderate oven (350°), about one hour. If baked in two small pans it will slice just the right size for sandwiches.

Makes 2 small or 1 large loaf.

Fill with cream cheese; pimiento cheese; jelly; lettuce and mayonnaise; or deviled ham.

Royal Boston Brown Bread

(All measurements are level)

Mix thoroughly 1 cup whole wheat or graham flour, 1 cup corn meal, 1 cup rye meal or ground rolled oats, 5 teaspoons Royal Baking Powder and 1 teaspoon salt. Add $\frac{1}{4}$ cup dark molasses to $1\frac{1}{4}$ cups milk and add to dry ingredients. Beat thoroughly and put into greased molds $\frac{2}{3}$ full. Steam $3\frac{1}{4}$ hours; remove covers and bake until dry.

Makes 2 medium size or 3 small loaves.

Fill with cream cheese; or cream cheese and nuts.

ROYAL Baking Powder Absolutely Pure

— imparts to breads a superior flavor which insures the success of each and every kind of sandwich.

Breads! Biscuits! Muffins!

Royal makes them all taste their very best, for the addition of Royal to baked foods gives them an excellence which cannot be duplicated.

The deliciousness of Royal leavened foods is more than a tribute to its dependable action; it is proof of its healthful purity. You have only to use Royal once to discover this truth for yourself.

Furthermore, Royal leavened foods stay fresh longer — a particularly desirable feature at this time of the year.

If you would like a book of recipes for breads, biscuits and muffins which make excellent sandwiches, send for the Royal "MAKING BISCUITS."

Royal Baking Powder Co.
102 E. 42nd St., New York City



Royal is
made from cream of tartar
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