

1. **RED CROWN** makes a delicious sandwich spread just as it comes from the tin—merely spread on buttered bread, toast, or crackers.
2. Mix **RED CROWN** Sandwich Spread with grated Horse Radish to taste and use as a sandwich filling.
3. Mix **RED CROWN** Sandwich Spread with your favorite mayonnaise or Thousand Island dressing to about the consistency of soft butter. Spread generously on bread, toast, or crackers.
4. To **RED CROWN** Sandwich Spread, add chopped onions and celery. Mix with a little mayonnaise.
5. **CLUB SANDWICH NO. 1** — Take three slices of dry toast. Cover first slice generously with **RED CROWN** Sandwich Spread to which has been added a little piccalilli. Then cover with lettuce leaf. Place three strips of crisp bacon on second slice. Add mayonnaise and cover with lettuce leaf. Place the remaining slice of toast on top and serve.
6. Mix **RED CROWN** Sandwich Spread with piccalilli, adding a dash of your favorite table sauce.
7. Mix **RED CROWN** Sandwich Spread with chopped olives or sweet relish.
8. Scoop out a tomato. Mix the pulp removed with **RED CROWN** Sandwich Spread. Stuff tomato and chill.
9. Scoop out the yolks of hard boiled eggs. Mix yolks with equal amount of **RED CROWN** Sandwich Spread. Add prepared mustard and vinegar to taste, add a little butter; work smooth. Stuff eggs and chill.
10. **CLUB SANDWICH NO. 2** — Take three slices of dry toast. Spread first slice generously with **RED CROWN** Sandwich Spread to which has been added chopped, stuffed olives. Mix thoroughly with a fork, then cover with lettuce leaf. On second slice of toast place sliced tomatoes, cut thin, adding mayonnaise and cover with lettuce leaf. Place remaining slice of toast on top and serve.

