

And then  
in Tivoli Gardens,  
**COPENHAGEN**

we spent a great weekend. You can't imagine how beautiful it is! Fireworks; music; balloons; free outdoor shows, with jeweled elephants waltzing to music, and clowns tumbling; colored lights turning buildings into fairy palaces, and a sky still light at midnight! People stroll along the paths, everybody smiling happily. I don't see how anyone, even the teeniest-weeni-est baby, could be unhappy there. The Twins, in their twin stroller, just loved it, and everybody loved them. Daddy found us a table on a restaurant terrace, where we could see everything that was happening. He ordered the famous Danish open-face sandwiches that everybody seems to order in Copenhagen. They are very pretty to look at, with little decorations on them. We had a meat sandwich—*leverpostej*, or liverwurst—with bacon and tomato on top (the Danes call it a Hans Christian Andersen), and for dessert, a fruit-and-walnut sandwich—*deeeelicious!* Our first Sunday home, I made the very same sandwiches for supper, and I could almost imagine I was back in wonderful Copenhagen. When you taste them, maybe they'll give you that feeling!



## A Sandwich Supper

**GET READY**  
Wooden cutting board  
Small spatula; paring knife  
1-cup Pyrex measuring cup  
Medium mixing bowl  
Rotary eggbeater  
Wooden spoon; strainer  
Set of measuring spoons

**THE HANS CHRISTIAN ANDERSEN**  
6 slices rye bread  
Butter or margarine, softened  
Several leaves of lettuce  
12 slices liverwurst or bologna  
12 slices cooked bacon  
Several cherry tomatoes

1. For 6 sandwiches: Spread the bread with butter. Top each with 2 or 3 lettuce leaves and 2 liverwurst or bologna slices. Arrange bacon slices on top.
2. Now slice the cherry tomatoes crosswise; use to garnish top.

**FRUIT-SALAD SANDWICHES**  
½ cup heavy cream  
4 tablespoons mayonnaise  
1 tablespoon honey  
1 can (8½ oz) pineapple tidbits  
1 banana                      1 red apple  
2 tablespoons chopped walnuts  
6 slices buttered toast

1. For 6 sandwiches, measure the ½ cup heavy cream into medium bowl. Beat with rotary beater until thick. Add the mayonnaise and honey, and mix with the wooden spoon.
2. Drain pineapple in strainer. Peel banana; cut into chunks. Chop apple—leave its red skin on—into coarse pieces. Save some of apple and nuts for top.
3. Add pineapple, banana, rest of apple and nuts to cream; mix well. Spoon on toast. Top with apple and nuts that were saved.