

(Yum yum!)

Silent Movie Sandwiches

by the readers of Movies Silently



Minta Durfee, Roscoe “Fatty” Arbuckle, Mabel Normand

The DAN (Durfee-Arbuckle-Normand) Triple Decker

Submitted by Marie

Note: A LARGE club sandwich: share the abundance with two of your friends!

Recipe

Thick cut Marbled Rye Bread, lightly toasted
Dijon Mustard
Killarney Sauce* (see recipe)
Romaine Lettuce, torn not cut
Sliced Sharp Cheddar
Very Rare Roast Beef Slices, thinly cut (plenty of it)
Butter Lettuce, torn not cut
Sliced Heirloom Tomatoes (I used Red Zebras; any Heirlooms are fine)
Sliced Gruyère
Canadian or Irish Bacon, pan seared (I used Canadian: Peameal)

Spread toasted Rye generously with Dijon Mustard and Killarney Sauce on facing slices, then assemble the remaining ingredients a deck at a time in order of list (use club-length tooth-picks, wooden skewers for the faint-hearted who fear a topple)

Cut three equal portions and serve with a basket of homemade Sweet Potato Chips and a sweet and dill pickles tray.

Suggested Accompanying Libations:

LaBatt’s Blue, Smithwick’s Red Ale, Staten Island Home Brew (I know a guy, seriously), Large Glasses Pinot Noir (because it’s a large sandwich, or choose your own excuse).

*Killarney Sauce (DAN Triple Decker version)

Whisk thoroughly 1 2/3 cups Mayonnaise with 1/3 cup Catsup. Mix in 2 generous tablespoons Horseradish Sauce (or 1 generous tbs. fresh, finely diced). Add dash of Sriracha. Adjust to taste.

Thoughts

A mega-sized Club that includes French (& French Canadian), Irish, and USA Heartland foods, with a generous mix of sweet, piquant, and sharp condiments and side dishes to accompany it. Wash that down with a DAN-appropriate beer or wine and you’ve got A MEAL! All flavors blend together well in equal parts for a tasty mélange, a succulent triple plateful of deliciousness (just ask the friends and family I tried it out on). Once you’ve assembled the ingredients, a DAN is quick and easy to prepare. If you stay out of the LaBatt’s while you’re making it, the prep goes by in no time.

Roscoe Arbuckle was born in the Heartland state of Kansas, Mabel Normand in Staten Island NY of Irish and Quebecois parents, Minta Durfee was a Los Angeles native raised in a neighborhood bordered by the railroad on which her father worked and a red light district. All three shared a love of good food and drink in addition to their flair for portraying the absurd and comedic possibilities inherent in everyday life, love, and friendship. I can’t help but feel that Minta, Roscoe, and Mabel drew heavily in their screen characterizations from those they observed in their families and the neighborhoods where they grew up. Whether working onscreen in pairs or as a trio, their comedy oeuvre was a wondrous blend of backgrounds and life experiences. It’s no surprise that they were close and understood each other so well in real life as well as on the silver screen. From these feelings about Durfee, Arbuckle, and Normand came my ingredient choices for the DAN Triple Decker.

These comedy superstars, after all their earthly travail, deserve a hearty sandwich and a brew. It’s a lovely thought to visualize the three of them laughing and sharing a DAN and drinks in some working class tavern in the sky...free from care, pals forever!

Lois Weber

The Lois Weber Tribute Sandwich

Submitted by Linda

Note: I chose chicken salad for my Lois Weber tribute sandwich because in “The Blot”, a chicken was a pivotal plot device. In my sandwich, it has a meaty role.

Recipe

Ingredients for one sandwich:

One-half of a fresh chicken breast, boiled until cooked through (165 degrees). Takes about 14 minutes depending upon the thickness. Boil the whole breast, then cut in half (use half and save the other for later).

About 1/3 stalk of celery, chopped into very small pieces.

About 1/4 of a small apple, cut into very small pieces. I used a Gala apple.

Dash of salt for the chicken-celery-apple mixture.

Dressing: Tablespoon and a half of real mayo, tablespoon of sour cream, few drops of lemon juice, quarter teaspoon of sugar. Mix it up.

Bread: sliced pumpernickel or rye is best; white bread is acceptable if you prefer.

Very thinly sliced cucumber, 5 slices.

Directions: Spread some dressing on each slice of bread, then mix the rest of it into the chicken-celery-apple mixture. Taste. If chicken mixture seems too dry, mix up a bit more dressing and add it to the chicken. Add the dash of salt to the mixture. Taste again.

Spoon the chicken mixture onto one slice of bread.

Cut the cucumber on a mandolin to make it thin enough for this sandwich. The cucumber should not overwhelm it. (But be careful using a mandolin. It can be deadly. Always use the guard that comes with it. If no mandolin, just slice very thin slices with a kitchen knife).

Arrange the five slices of cucumber on top of the chicken mixture, close with the top slice of bread, cut the sandwich in half and eat!

Variation: instead of using the mayo-sour-cream dressing for the bread too, you could use a honey-mustard (French's) or a Sriracha mayo (Just Mayo -Sriracha) on the bread.

Annette Kellerman

The Annette Kellerman Wrap

Submitted by Leticia

Recipe

Ingredients:

1 wrap tortilla

½ can of tuna, drained

½ can of heavy cream, drained

1 teaspoon of canned barbecue sauce (you can prepare your own barbecue sauce recipe if you want)

2 teaspoons of beetroot, sliced

2 teaspoons of carrot, sliced

Salt

Instructions:

Mix the tuna and the heavy cream in a bowl. Add the beetroot and the carrot, stirring softly. Add as much salt as you like.

Put the tortilla in a pan, without oil nor butter, until it becomes warm, but not too hot. Remove the tortilla from the pan, put it in a plate and spread a bit of the filling in the middle. Wrap the tortilla and spread the barbecue sauce over the wrap.

Thoughts

Annette Kellerman scandalized society when she debuted a one-piece bathing suit at a Boston beach in 1907. So, nothing more appropriate than preparing a one-piece sandwich, a wrap, in her honor. Annette became famous for swimming, so the tuna was chosen as the main ingredient in the filling. The carrot goes well with tuna, and adds a healthier touch. Annette was born in Australia, and Australians, surprisingly, really enjoy eating beetroot, so I added this sweet vegetable to the recipe. The same thing for the barbecue sauce, that complements the sweet touch of the beetroot. In the end, we have a one-piece sandwich with pink filling and a peculiar sauce choice: a perfect healthy snack and a dish as surprising as Annette Kellerman's aqua ballets.

Ossi Oswalda

The Ossi Oswalda Sausage

Submitted by Juan

The Winning Recipe!

Recipe

Ingredients:

- 1 hot dog bun. 6 inches
- 2 slices of Swiss cheese
- 1 Bratwurst Sausage. Any type of Bratwurst sausage will due, preferably around 5-7 inches in length
- 2 to 4 table spoons of olive oil
- 1 beer can. Any brand is fine. Water will work too.
- 1 Deli Style(Spicy Brown) Mustard
- 1 Seaweed Chip or cracker

Step 1 – Open a hot dog bun up. Place a couple of slices of Swiss cheese inside.

Step 2 - Cook the Bratwurst Sausage

You can follow your own recipe for cooking or grilling sausages. If you've never done this before then you can follow this simple recipe for cooking Bratwurst on a stovetop. Add a table spoon of olive oil to a pan and to the sausage. Place the sausage on the pan. Add enough beer(or water) to cover the bottom half of the sausage. Turn on the heat to high until the beer(or water) starts to simmer then bring down the heat to medium. You don't want the liquid to boil, but you do want it to evaporate. Once the liquid has evaporated add another table spoon of olive oil to the sausage and turn it over. Cook until the sausage has a brown color all around. If you have an internal thermometer you can check to see that the internal temperature is 160 F(71 C). That will insure that the sausage is cooked all the way through.

Step 3 – Place the cooked Bratwurst Sausage on the hot dog bun with the cheese.

Step 4 – Top off the hot dog with the deli style mustard.

Step 5 – Break some seaweed crumbs over the hot dog.

Thoughts

Over the years Ossi Oswalda earned the nickname of “The German Mary Pickford”, but that's not really fair to her. She was a very charismatic performer that should be remembered for her own merits. In films like I Don't Want to Be a Man(1918), and The Doll(1919) she exuded youthful energy and offbeat fun. I wanted to capture some of that fun while using a traditional German dish with an offbeat twist. I decided to go with the hog dog as the sandwich type, and the Bratwurst Sausage because of their German origins. The deli style mustard adds a bit of energy and kick. The Swiss cheese adds flavor, and the Seaweed crumbs are the unexpected off beat twist that hopefully make this dish as unique as Ossi herself.

Anna May Wong

The Anna May Wong Wrap

Submitted by JazzFeathers

Recipe

Ingredients:

1 big taco (I actually used an Italian piadina, but any such bread is fine - pita, taco – as long as it is thin and round)
1 small bowl of baby spinach (though any green salad is fine. Valerian is also very good)
1 chicken breast cut in slices
A few walnuts
Five Chinese Spices Mix
Mustard
Salt
Olive oil
Balsamic vinegar (It's a speciality from Northern Italy and it's milder and sweeter than regular vinegar. I actually used a balsamic vinegar glaze, which is thicker and still sweeter. It's available in any store here in Italy. You can of course use regular vinegar, which will make the dressing a bit stingier)

Directions:

Smear the chicken breasts with olive oil then coat in Five Chinese Spices Mix. Sprinkle a pan with salt and place the chicken breasts in it. Cook turning the slices of chicken a few times so to have them cooked evenly. Then put them on a cutting board and cut into short strips.

Heat the taco in a different pan. When warm, place it in a dish. Cover with a think layer of baby spinach. Distribute the chicken stripes evenly on the salad. Chop up the walnuts and sprinkle evenly on everything.

In a little bowl, mix two table spoons of olive oil, a dash of balsamic vinegar and one generous tea spoon of mustard. They won't mix smoothly and the mustard will tend to settle on the bottom, so mix vigorously and immediately distribute over the taco in little dashes.

Wrap the taco tightly, cut in two. Enjoy.

Thoughts

I wanted the wrap to reflect Anna's double heritage, that's why I used the Chines Mix (because it's Chinese, you know) as well as the mustard (which is more of the Western culture's ingredient). I liked the idea of mixing soft ingredients (as the chicken) with some crunchiness (walnuts), as she both had elegance and quietness, but she also needed hardness inside her to live and work in the film industry as it was back then. She suffered discrimination and stereotyping but she battled through it.

I also wanted to combine this in the dressing, where once again you find the smoothness of the olive oil, the strong taste of vinegar (though of a sweeter variety) and the stinginess and personality of mustard. And although they won't completely mix, each ingredient retaining its own characteristics, they will create a harmonious dressing. Because she gathered different realities and cultures in herself, but she was one complex person.

Rudolph Valentino

The Valentino: A Silently Sexy Sandwich

Submitted by Susan

Recipe

Two slices of Marbled Rye.
Good quality aioli with a generous amount of finely chopped gherkins mixed in.
Sliced rare beef
Bacon
Avocado slices
Sliced smoked provolone
Shredded Romaine

This is a very simple straight forward recipe that will sustain you for hours. I highly recommend it for a cozy night in. We enjoyed it immensely.

Valentino spoke quite a bit with his eyes after all the movies were “silent”. You might try that or that could get you removed from the premises if you’re not careful...caution.

Valentino’s Moto was, “Live and Let Live”.

Thoughts

Rudolph was often called the “Latin Lover” by his fans. He went from a beggar to a night club professional dancer. His later stardom was based on his “sex appeal”.

I was inspired to make a protein packed sandwich that would speak to your senses in a similar way a sexy, handsome leading man might. Make this for your lover, turn the lights down, pour a glass of wine and feed it to each other. Let the seduction begin.

Renee Adoree

The Renee Adoree Sandwich

Submitted by Laini Giles

Recipe

2 Croissants, sliced
1 Wheel of Brie, cut in half
2 smears of Dijon mustard
Several slices of ham (French, if you can find it)
Half an onion, sliced, and caramelized in butter
(Measurements are all very liberal according to your own taste, depending on how much you like cheese, ham and onions)

1. Caramelize the onion slices in butter until they’re brown and yummy.
2. Heat the croissants for about 20-30 seconds in microwave.
3. Smear the mustard on both sides of the croissant.
4. Place the brie on a plate in the microwave for about 40 seconds (or just until it’s bubbly and melty).
5. Smear the Brie on top of the mustard on the croissants.
6. Place ham slices over Brie.
7. Place onions over ham.
8. Press halves of the croissants together on a plate.
9. Serve with a glass of red wine or French champagne. Ooh la la!

Aziza Amir, Bahiga Hafiz, Fatima Rushdi, Assya Dagher and Marie Queenie

Sublime Scrambled Eggs on Toast

Submitted by Hala

Note: As my silent film personality, I have chosen a group of women who are the undisputed pioneers of Egyptian cinema: Aziza Amir, Bahiga Hafiz, Fatima Rushdi, Assya Dagher and Marie Queenie.

Recipe

Ingredients:

- 3 eggs
- 2-4 flat-capped or cremini mushrooms
- 4-5 small vine tomatoes, kept on the vine if possible (cherry tomatoes would work as well)
- 1 chunky slice of rustic bread (I use sourdough)
- ½ tablespoon crème fraîche
- Olive oil
- 1 generous tablespoon butter
- 1 tablespoon fresh chives, snipped (substitute with green onion if necessary)
- Salt and freshly ground black pepper to taste

Method:

Heat a small skillet over low heat.

Drizzle with some olive oil, about 1 tablespoon or so.

When hot, add the mushrooms keeping them whole, and add the tomatoes on the vine.

Sprinkle with salt and pepper.

Let the vegetables cook while you make the eggs, shaking the pan once or twice.

Toast the bread, set aside.

Crack the eggs into a small, heavy-based pot, add the butter.

Do not whisk.

Place the pan over generous heat.

Using a rubber/silicon spatula, stir the eggs continuously to combine the yolks, the whites and the butter.

Once the eggs just begin to come together and thicken, move the pot off the heat for 20-30 seconds, and then move it back onto the heat, stirring continuously.

Don't let them get too hot – keep moving the pan off and back on the heat (don't worry as the bottom of the pan stays heated and continues to cook even after taking it off of the stove).

Continue alternating the pot on and off the heat, stirring constantly, until the eggs are cooked enough for you.

To stop the cooking process, off the heat, stir in the crème fraîche.

Season with salt and pepper, and fold in the chives.

To serve, place the toast on warm plated and drizzle with a little olive oil.

Pile the softly scrambled eggs, or by now the creamy pile of golden deliciousness, on top.

Arrange the sautéed vine tomatoes and mushrooms next to the eggs.

Serve immediately, bon appétit!

Important Tips:

Whisk the eggs only when they are in the pan.

Give the eggs a break from the heat once they get going, so they can combine and avoid drying out.

Season the eggs right at the end. Eggs are live and so if you season them in the beginning, the salt will break down the eggs and they may turn watery.

The additions of butter and crème fraîche create a richer, smoother egg to drop onto oil-drizzled sourdough.

I find sourdough the best with this recipe because it's strong, robust, has a lovely flavor and doesn't get soggy.

The three secrets to fluffy scrambled eggs: First, only season them at the end of the cooking process. Second, start whisking the eggs when they're in the pan on the heat and not before. Third, make sure that you start on a nice generous heat and then as the mixture begins to set, take it off the heat and let it work while you keep stirring with a spatula, then back on then off the heat again. Treat it as a risotto – don't stop stirring.

Thoughts

A Little Background:

The first projection of a film in Egypt took place on November 5, 1896 with the screening of the Lumière Brothers film – less than one year had passed since the premiere in Paris, making Egypt a pioneer of cinema in the region. A few months later, the first cinema theatre in Egypt was opened on 30 January 1897. Soon afterwards, on 9 March 1897, Monsieur Promio was sent by the Lumière Brothers to shoot a number of films in Egypt. The first scenes they shot were in Alexandria, making the film ‘Place des Consuls à Alexandrie’ the first film ever to be shot in Egypt.

Egyptian cinema is the oldest and largest film industry in the Arab world, and Cairo was dubbed the Hollywood of the Nile for its pioneering productions of commercial films made for the masses, and for the creation of the Middle East’s celebrity star cult phenomenon. The end of the nineteenth century was a unique period in Egypt’s sociopolitical history, Egypt was a prosperous melting pot of European and Eastern cultures which blended together to create a cultural renaissance in thought, art, and most of all in cinema. The collaborative spirit of these multi-ethnic, multi-denominational émigrés produced an opus of groundbreaking films which were a reflection of the cosmopolitan and tolerant nature of their world.

The most fascinating phenomenon in Egypt’s early film history is that women played a vital role – if not the central role – in the birth of Egyptian cinema. This is particularly extraordinary when considering the historical backdrop: a male-dominated, highly conservative society. Early Egyptian cinema came to life as a direct result of the ground-breaking careers of a handful of women. While Mary Pickford was paving the way for American women with the creation of United Artists to become an independent producer, her sisters in Egypt were unique in that they were creating an entire industry.

Together they fought the common stereotypes of Arab women and cultural taboos, leaving in their wake an extraordinary legacy that has enriched the Arab heritage. They became the leader in their chosen fields, often writing, filming, directing, producing and even acting in their films. Due to them, many academics today view the 1920s as the dawn of feminist consciousness, and their films having a direct impact on shaping the culture and society of the Middle East as we know it today.

This open-face scrambled egg sandwich reflects the great female pioneer Egyptian filmmakers Aziza Amir, Bahiga Hafiz, Fatima Rushdi, Assya Dagher and Marie Queenie in several ways:

1. Sadly, the current state of Egypt’s film archive has resulted in the loss of a great chunk of Egypt’s film heritage. As a result, many of the great cinematic achievements of these women have been lost and mostly forgotten today due to lack of archiving and general neglect. Thankfully however, there have been recent efforts by passionate filmmakers and archivists to develop a modern Egyptian archival movement. In this spirit, I would like to dedicate my sandwich to these ladies to help introduced them to a new generation of filmgoers.

2. They told the tragic and happy stories of the people of Egypt: the aristocrats, the middle class and the peasants who farmed the land. They spoke of the common man and his plight, and of the country’s social and artistic elite in a language that was both clever and colloquial. They brought to the screen a striking realism of everyday life with flair, wit and aplomb. They took the mundane and made it memorable. In the same vein, the egg sandwich is very popular in the Middle East, ranging from the one-eyed sandwich, to Nefertiti’s eye, to the manakeesh – a flat bread dough topped with an egg and cheese mix, to be had in the humble warmth of your grandma’s kitchen or the la-di-da setting of a five-star hotel. This recipe takes an olden goldie with the most ordinary ingredients, and gives it a modern twist. It breathes new life to an age-old recipe, in the same way that their films took the prosaic narrative of the common man and turned it into poetry. This is an average egg sandwich but with an edge, just as they were ordinary women but with a penetrating, incisive quality, giving them an edge over all their contemporaries.

3. Just like their movies which you can enjoy at any hour of the day, on a Sunday morning cuddled up cozily in bed, or on an evening get-together with friends, you can eat this sandwich at anytime, for breakfast, for brunch or for a light dinner.

4. According to an ancient legend, the world was created from the broken fragments of an egg. The ancients believed that the egg yolk and egg white represent the merging of the sun and the moon. One egg’s lower half transformed and became the earth below, and its upper half transmuted and became the sky above. From the yolk the sun was made – the light of day to shine upon us. From the white the moon was formed – light of night to gleam above us. This beautiful image seems a befitting testament to the wondrous heritage these ladies left us. The world truly shines when the moon meets the sun and a new dawn is upon us. They broke the mold and ushered in a new era, a vibrant dawn of tolerance and enlightened reflection that shone its bright, promising light upon us.

Here’s to an egg sandwich, or a creamy mound of golden, glistening deliciousness that will make Aziza Amir, Bahiga Hafiz, Fatima Rushdi, Assya Dagher and Marie Queenie proud

Baby Peggy

Baby Peggy's Cherry Chicken Salad

Submitted by Kelly

Recipe

Your favorite sandwich bread*
1 cup shredded rotisserie chicken breast
1/4 cup roughly-chopped fresh cherries
1 stalk celery, fine chopped
1/4 almonds, roughly chopped
1-2 Tbsps real mayo

*Amount needed will vary by the shape and size of your chosen cookie cutter. Some cutter/bread combos will allow you more than one shape per slice.

Directions: Cut out 24 bread shapes with your cookie cutter of choice. (Tip: lightly toasting the bread after cutting will allow you to easily trim the edges.) In a bowl, combine chicken breast, cherries, celery, almonds, and one Tbsp. of the mayo. Add more mayo a little at a time until just moistened. (Don't overdo it!) Spoon chicken salad between slices of bread, securing with a fancy toothpick if desired. Makes 12 finger sandwiches.

Thoughts

Baby Peggy's Cherry Chicken Salad Baby Peggy has been very much on my mind lately, since hearing about her medical issues and her denial of funds by the Motion Picture and Television Fund (a decision which has since been reversed). Our oldest living silent film star was decidedly a star in her time, making around 150 films by the time she was six years old. I wanted to make a sandwich that I thought would be suitable for both the little girl/Baby Peggy and the wonderful, beautiful, bright woman she grew up to be—the writer Diana Serra Cary.

The tea party-sized sandwiches are just the right size for little hands (and serving to teddy bears and other friends), and the chicken salad is something that would have seemed “fancy” in the '20s, and is still plenty tasty today. While you can choose any shape for the sandwiches, I don't think anything is more perfect than a star. The tart red fresh cherries add a tiny bit of sweetness, as well as a bit of a pretty, pink color to the chicken salad. (Don't you dare use maraschino cherries! If you must substitute, choose red grapes, but please, please try to get fresh red cherries.)

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