# What makes a great sandwich

**Condiments:** Mayonnaise and mustard are certainly welcome. Contrary to popular belief, commercial mayo is not a ticking time bomb of botulism or salmonella. It will be good long after the turkey or ham on the sandwich has spoiled. If you are worried about that then you can always include the mayo or mustard in little individual packets (usually available at some grocery stores, as well as places like Costco’s and Sam’s). A little lettuce also goes a long way in making a sandwich special. Please avoid tomato because it is too likely to make a sandwich soggy. Nobody likes soggy sandwiches!

A substantial sandwich is what sets apart a loving bag meal from a less desirable one. We realize that it is also the most expensive one. But, there is an emotional value in getting a sandwich piled high in turkey, ham, roast beef, chicken salad, or meatloaf. It truly says, “Someone is thinking of you.” Variety is also nice, so we ask that at least some of the sandwiches not be bologna or peanut butter (you get a lot of those in soup kitchens.)

Also, please keep in mind that it is better to have fewer, but heartier, sandwiches than many meager ones!

Midnight Run Sandwich Guideline

Sandwich Guide

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**Extras:** Bag decorations may seem trivial but they have the power to brighten someone’s day. Sometimes small kids decorate bags used for these portable meals. Some- probably most- guys will ignore these decorations but we guarantee that someone will feel touched by one of these bags. And it would also help if you label the bags with the kind of sandwich that it contains. Life on the street doesn’t have many choices so it would be nice to be asked, “Would you like a turkey or salami sandwich?”

Please also keep safety in mind. If something requires refrigeration please pack it in a cooler.