



## CUTTING EDGE

Wednesday, August 23, 2006

### **Sandwich space**

The Reuben sandwich now has its own Web site. Sponsored by Frank's Sauerkraut in Fremont, Ohio, [www.myreubenspace.com](http://www.myreubenspace.com) gives visitors the chance to post photos of their sandwich made of corned beef, sauerkraut, cheese and dressing.



August 21, 2006

### **Now you can make the perfect Reuben**

There's a new Web site devoted to that classic buttered and grilled warm sandwich known as the Reuben, traditionally made with rye bread or marbled bread, Emmenthaler or Swiss cheese, thin sliced corned beef, sauerkraut and thousand island or Russian dressing.

Visit [MyReubenSpace.com](http://MyReubenSpace.com), where you can post photos and favorite recipes and interact with fellow Reuben lovers. Frank's Sauerkraut in Fremont, Ohio, launched the site but won't know the difference if you substitute some good Wisconsin-produced Krrrisp Kraut from the Great Lakes Kraut Co. in Bear Creek — the official sauerkraut of Lambeau Field.



August 18, 2006

### **No sauer looks, please**

Elsewhere in the world of food and technology, Frank's Sauerkraut has created a Web site called [MyReubenSpace.com](http://MyReubenSpace.com) for Reuben lovers to compare notes, photos, recipes and reminiscences about the sandwich.

Another place is Reuben Tuesday ([www.rowlandweb.com/reuben](http://www.rowlandweb.com/reuben)), where reviews of Reubens in restaurants around the country are posted.

Frank's probably wouldn't care for the review of a Reuben at the Corner Bakery at Michigan and Wacker.

"I am not a fan of sauerkraut," the reviewer wrote, "so I was pleased that there was a minimal amount, but just enough to resemble a Reuben."

She gave the sandwich mostly B's and C's (there's a report card for this sort of thing -- Reuben people take their work very seriously), so Corner Bakery has room for improvement, as long as it goes easy on the sauerkraut. Sorry, Frank's.