



SANDWICH LOAF

Remove all crusts from a loaf of day-old bread, forming square corners. Cut into four lengthwise slices. Spread first slice with softened butter. Combine one small can tuna, drained, with enough mayonnaise to moisten. Spread on slice. Butter next slice and lay spread side down over tuna. Combine one jar cheese-and-bacon spread with enough mayonnaise to moisten. Spread on second slice. Add third slice. Combine two 3-ounce packages cream cheese with $\frac{1}{2}$ cup minced olives. Tint green with food color if desired. Spread on. Add fourth slice and press together. Mash thoroughly one 8-ounce or three 3-ounce packages cream cheese. Stir in enough cream or milk to make spread easily. Frost loaf all over. Garnish with pickle relish and sliced olives. Chill one hour.



ALMOND MARSHMALLOWS

Evaporated milk
Vanilla

Marshmallows.
Chopped or ready diced almonds

Heat undiluted evaporated milk to scalding, and flavor with vanilla. Dip marshmallows in hot milk, one at a time until softened. Roll in chopped almonds. Chill in refrigerator until firm.



RECEPTION PUNCH

4 No. 2 cans apricot whole fruit nectar	$\frac{1}{2}$ teaspoon salt
2 cups unsweetened grapefruit juice	$\frac{1}{4}$ teaspoon angostura bitters
4 teaspoons lime juice	2 cups pale dry gingerale
1 tablespoon granulated sugar	

Combine all ingredients, adding the gingerale last. Serve chilled in punch bowl. Serves 24.



GLACÉ ELEGANT

2 pints (rectangular cartons) vanilla ice cream	$1\frac{1}{4}$ cups sifted confectioners' sugar
$\frac{3}{4}$ cup chopped, slivered almonds	$1\frac{1}{2}$ -2 tablespoons cream
5 tablespoons butter	$\frac{1}{2}$ pint heavy cream
$1\frac{1}{2}$ squares ($1\frac{1}{2}$ oz.) unsweetened chocolate	1 tablespoon sugar
	1 teaspoon vanilla
	Green food coloring

Cover two 11 x 8 inch cardboards with aluminum foil. Stand pint of ice cream on end; cut into 4 wide slices. Place slices on one cardboard; freeze until firm. Repeat for second pint. Saute almonds in butter until golden brown. Add unsweetened chocolate and stir until melted. Pour nut mixture into confectioners' sugar; blend in enough cream until mixture is of spreading consistency. Spread about two tablespoons chocolate-nut mixture on each slice of ice cream. Return to freezer for 15 minutes. Make two stacks of four slices of ice cream; press both "stacks" together on one of the cardboards to form a long rectangular loaf. Return to freezer. To make frosting, whip cream; fold in sugar, vanilla and few drops of food coloring. Frost sides of loaf, piping an edge around top. Place in freezer until whipped cream frosting is slightly hardened before serving. Embellish with delicate, green tinted whipped cream icing. Note: This dessert may be made several days before serving and stored in freezer.