



NEPTUNAS
(Makes 4 sandwiches)

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| 1 6½-ounce can chunk-style tuna, drained | 2 hard-boiled eggs, chopped |
| ½ cup chopped cucumber | ¼ cup mayonnaise |
| ¼ cup chopped onion | ¼ cup chili sauce |
| | Buttered rolls |

Combine tuna, cucumber, onion and eggs; mix lightly. Combine mayonnaise and chili sauce and blend well. Add to tuna mixture and mix well. Spread on rolls to make sandwiches. Serve with pink lemonade, made by adding maraschino cherry juice to lemonade.



OLD-FASHIONED PRESSED TURKEY

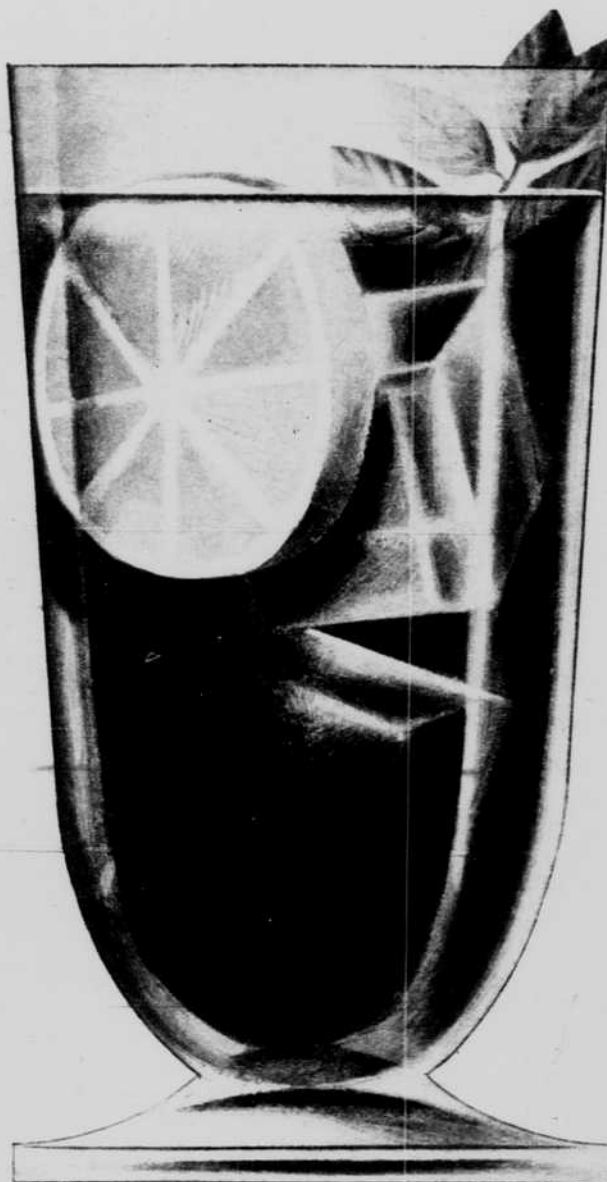
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| 3 envelopes (3 tablespoons) unflavored gelatin | 1 teaspoon salt |
| 3 cups turkey broth, or 3 chicken bouillon cubes dissolved in 3 cups boiling water | ¼ teaspoon pepper |
| ¼ cup lemon juice | 4 cups diced cooked turkey meat (about 1½ pounds) |
| | 1 cup diced celery |
| | ½ cup diced pimiento |

Sprinkle gelatin over 1½ cups cold broth in small saucepan; stir and allow gelatin to soften. Place over low heat (or over boiling water) and stir until gelatin is dissolved. Add remaining 1½ cups broth, lemon juice, salt, and pepper; blend. Chill until consistency of unbeaten egg white. Add turkey, celery and pimiento. Add more seasoning, if desired. Pour into loaf pan (8½ x 4½ x 2½ inches). Chill until firm. Makes 6 to 8 servings.

time



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FLAVOR



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Crystal Tea
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CRYSTAL CLEAR—REFRESHING!
So satisfying, so delicious. No other tea has this fabulous flavor—a blend of expensive Ceylon and other fine teas of the Far East.

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Make iced Nestea with cold tap water. Richest pure tea flavor and fragrance are always in Nestea—The Ceylon Crystal Tea.