

PARTY SANDWICHES

Sandwiches are always welcome and filling at parties. For Christmas parties it's fun to make them eye-catching as well. Here are tips for a tray that will be tempting to everybody.

Make the sandwiches at least a day ahead; this gives you more time to experiment and gives you more time for other things on the day of the party.

Mix a variety of sandwich fillings at one time to meet all your party needs during the holidays.

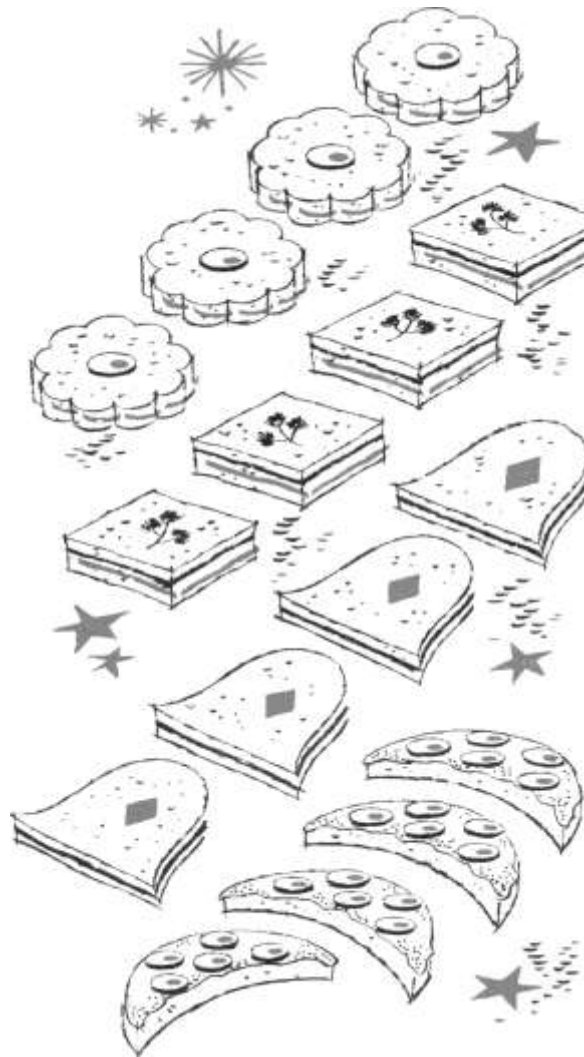
Spread bread with softened butter or margarine before you spread on the filling so that the bread does not become soggy.

To keep sandwiches for twenty-four hours, wrap them in aluminum foil, well sealed. Or use wax paper, wrap in damp cloth, and place in the refrigerator.

If you have a home freezer, make the sandwiches as much as two weeks ahead. The best fillings to use for sandwiches that are to be frozen are: peanut butter; American cheese; sliced meat, fish, chicken, or turkey. For freezing, wrap sandwiches in foil, or other sheet packaging material, or place in a plastic box. Freeze immediately. Do not use mayonnaise, lettuce, celery, tomatoes, carrots, or egg-salad spreads.

Cut and fix party sandwiches in interesting shapes, Here are suggestions for attractive sandwiches; try your ingenuity in thinking up others.

(keep going; there's more on the next pages! ☺)



Diamonds: Use softened pimiento cheese spread combined with chopped ripe olives, and serve as open-faced sandwiches on diamonds of whole-wheat bread. Decorate with bits of pimiento.

Rectangles: Try liverwurst combined with chopped stuffed olives and a salad dressing on rectangles of white bread. Use slices of stuffed olives to add color to top.

Crescents: Combine softened cream cheese with orange marmalade and spread generously between crescents of nut bread.

Fold-ups: Trim the crusts from sliced white bread. Spread the squares with a filling of $\frac{1}{2}$ cup each of finely chopped dates and nuts plus 6 tablespoons orange juice. Bring 2 opposite corners together at center and hold with a toothpick and a sprig of water cress or parsley.

Circle Delights: Combine one 3 ounce package cream cheese, 3 finely cut uncooked prunes, $\frac{1}{2}$ teaspoon sugar, $\frac{3}{4}$ teaspoon cinnamon, and 1 tablespoon chopped nuts. Spread on white bread that has been cut in circles.

Squares: Combine 2 parts each of chopped cooked chicken or turkey and broken California walnuts with 1

part drained, crushed pineapple; moisten with salad dressing; spread on squares of whole-wheat bread. Decorate with bits of pineapple.

Open-face Crescents: Combine equal parts flaked tuna, crab meat, or lobster, and finely cut celery. Moisten with mayonnaise; spread on crescents of rye bread.

Checkerboard: Trim crusts from 2 un-sliced loaves bread — 1 white, 1 dark. Slice loaves lengthwise into ½-inch-thick slices and spread Cheese Butter, alternating layers of light, dark bread. Cut lengthwise in ½-inch-thick strips; stack together alternating colors of bread. Spread outside with Cheese Butter and stack together to form checkerboard design. Wrap in waxed paper. Chill and slice crosswise to serve.

Cornucopias: These are outstanding at any party. Trim crusts from bread slices. Top with pineapple cream cheese spread. Roll into cornucopias. Petals are ripe olive slices.