



PARTY PLANNING for FIFTY



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THESE AMOUNTS WILL SERVE 50

Applesauce ($\frac{1}{4}$ c per serving).....	#10 can
Bacon (sliced, 15 slices per lb.).....	7 lbs.
Beef (rolled, boned).....	17-20 lbs.
(rib standing).....	20-25 lbs.
(sliced for barbecue).....	18 lbs.
Butter (48 pieces).....	1 lb.
Cabbage (to be cooked).....	20 lbs.
(to be served raw).....	10 lbs.
Cake (8" layer).....	4
Carrots (fresh, to be cooked).....	15 lbs.
(for sticks).....	3 $\frac{1}{2}$ lbs.
Celery (for sticks).....	6-1 lb. bunches
(1 lb bunch yields 2 c diced)	
Clam Chowder.....	12 $\frac{1}{2}$ qts.
Coffee (ground).....	$\frac{3}{4}$ -1 lb.
(instant).....	1 $\frac{1}{4}$ c=2 $\frac{1}{2}$ oz.
Cheese (small squares for pie).....	2 $\frac{1}{4}$ lbs.
(cottage).....	12 c=6 lbs.
Cranberries (fresh for sauce).....	4 lbs.
Cream (for coffee).....	$\frac{3}{4}$ -1 qt.
(heavy for whipping).....	1 qt.
Frankfurters (2 per serving).....	13 lbs.
French Dressing.....	1 $\frac{1}{2}$ qts.
Gravy.....	3 qts.
Ham (smoked).....	17-20 lbs.
Ice Cream (bulk) No. 10 scoop.....	2 gal.
(brick) 8 servings to qt.....	7 qts.
Lettuce (6 heads for salad-12 salad leaves per head).....	4 $\frac{1}{2}$ lbs.
Mint Wafers (allow 2 per person).....	1 $\frac{1}{2}$ lbs.
Nuts (salted mixed).....	1 $\frac{1}{2}$ lbs.
Olives (small, 4 per serving).....	2 qts.
Oysters (scalloped).....	5 qts.
(stew).....	3 qts.
Pickles (small).....	2 qts.
Potatoes (mashed or creamed).....	12 $\frac{1}{2}$ lbs.
(scalloped).....	9 lbs.
(served whole).....	21 lbs.
Potato Chips ($\frac{3}{4}$ c serving).....	2 lbs.
Pork (loin).....	20-25 lbs.
Salad (chicken, tuna or salmon).....	15 lbs.
Sauerkraut ($\frac{1}{2}$ c per serving).....	2-#10 cans or 8 $\frac{1}{4}$ lbs.
Shrimp Cocktail (4 shrimp per person)As purchased.....	12 lbs.
Soup.....	3 gal.
Strawberries (fresh for shortcake).....	16 qts.
(frozen).....	8 lbs.

THESE AMOUNTS WILL SERVE 50

Squash (winter).....	20-22 lbs.
Sugar (granulated for coffee).....	1 $\frac{1}{4}$ lbs.
(cube) 50 to 60 large or 100 to 120 small cubes.....	1 lb.
Tomatoes (fresh for slicing).....	10 lbs.
Vegetables (canned).....	2-#10 cans
(frozen).....	10 lbs.

Allow Per Serving

- $\frac{1}{2}$ lb. chicken or turkey, uncooked
- $\frac{1}{3}$ lb. other meat, uncooked
- 2 frankfurters
- $\frac{1}{3}$ lb. fish fillet
- 2 slices cold cuts (6 - 8 slices per lb.)
- $\frac{1}{4}$ lb. baked beans
- $\frac{1}{4}$ lb. salad - potato, macaroni or cabbage
- $\frac{1}{2}$ rolls
- $\frac{1}{2}$ c cooked vegetables
- 5 tea sandwiches or cookies

Miscellaneous

- 1 lb. butter will spread 96 slices bread
- 5 lbs. dressed fowl yields approximately (1 $\frac{1}{4}$ lbs. cooked meat removed from bone.)
- 1 lb. chicken diced from bone equals 1 c
- 1 lb. chicken without bone equals 3 c diced
- 3 lbs. chicken equals 1 lb. cooked meat removed from bone

- 1 lb. loaf of bread equals 17 slices $\frac{1}{2}$ " thick without crust
- 2 lb. Pullman sandwich loaf of bread equals 30 slices $\frac{1}{2}$ " thick without crust
- 2 $\frac{1}{2}$ lb. Club sandwich loaf of bread equals 30 slices $\frac{1}{2}$ " thick without crust (slices from 2 $\frac{1}{2}$ lb. loaf are larger than from 2 lb. loaf)
- 1 lb. loaf unsliced bread equals 5 lengthwise slices and each slice equals 6 pinwheel sandwich (order unsliced bread 2 days ahead)
- 1 lb. tea cookies - 5 doz.

COLD SLICED MEAT

- 10 lb. breast turkey 30-40 slices
- 9 lb. ham machine sliced 54 large slices

For 50 Sandwiches:

- 3 - 2 lb. Pullman loaves of bread
- 1½ c ($\frac{3}{4}$ lb.) butter
- 2½ qts. sandwich filling
- 2 c mayonnaise

POINTERS FOR PLANNING AND SERVING LARGE NUMBERS

PLANNING THE MENU

Plan a menu that can be prepared easily with the space and equipment available.

Planning and preparing the amount of food depends on how it is to be served. If family style, plan to have extra food for each table.

Build the menu around the meat.

Choose foods that are colorful and appetizing in appearance as well as flavor.

Use seasonal foods and decorations whenever possible to cut costs.

Serve foods which are suited to the group.

Check food prices where you plan to buy.

Figure total food cost before you definitely decide on your menu and before you set the selling price of your meal so that you will stay within food budget.

COMMITTEES

Begin planning well in advance of the occasion. Keep one person in charge as general chairman and select responsible committees to work with her. Suggested committees would be for Marketing, Food Preparation, Service, Clean-Up, Publicity, and Hostess. The general chairman and her committee chairmen can comprise the Planning Committee.

CHECKING SUPPLIES

Check serving dishes, cooking utensils and equipment available for use.

Remember to check staple supplies such as salt, pepper, sugar, flour, and cornstarch. Have a supply of tea bags on hand.

REFRIGERATION IS ESSENTIAL

Keep in mind refrigeration facilities. If there are none, use a portable ice chest or insulate a large cardboard box with heavy layers of newspapers. Add two bags filled with ice cubes then cover box with layers of newspaper. This makes an excellent way of carrying cold foods.

The number of people to be served necessitates advance preparation. Cooked food should not be allowed to stand for more than 2 hrs. without refrigeration.

Butter is difficult to cut and even more difficult to serve unless it is thoroughly chilled.

To cut butter easily, wet a piece of butter paper and fold over edge of a sharp knife.

Chicken broth, soups and cream sauces should cool no longer than 2 hrs. at room temperature, then be refrigerated.

Hot foods should be cooked thoroughly and be served hot. This is particularly true of pork and poultry.

Foods to be served cold should be stored in refrigerator until served.

When storing cooked foods in refrigerator use shallow pans (if a large quantity of food is placed in a deep pan and refrigerated, it may be impossible to cool the center of the food adequately.)

Salad vegetables should never be left standing at room temperature. Wash all vegetables thoroughly, drain and chill until ready to serve.

RELAX WITH ELECTRIC ROASTERS

Do not plan too much work for the available oven space. If the range oven space is not adequate for the meal you would like to serve, round up the electric roasters which several of your members no doubt have at home.

Using the roasters, members can cook for the meal at home and bring the food along in the roaster, plug it in and serve it hot. Be sure the wiring facilities are adequate. This will decrease the number of hours spent in the club or church kitchen. From one roaster you can get 50 generous servings of many different foods; fish, chowder, soups, creamed potatoes, baked beans or beef stew. The roaster will hold a 20 lb. turkey or ham, or 2 large pork loins.

CLEANLINESS

Ample cleanliness facilities should be provided. Hot water, soap and paper towels should be conspicuously available so that foodhandlers may wash their hands as frequently as is necessary before handling food.

For clean-up also be sure to have supplies on hand: plenty of hot water, soap or detergent, paper towels or rubber scrapers, clean dish cloths and clean dish towels. Change dish water frequently so that all dishes are washed in hot clean water.

Scrape dishes as soon as they come from the dining room and if possible, rinse immediately. Stack in orderly piles. It is customary to wash dishes in this order: glassware, silver, plates, cups, saucers, serving dishes, baking dishes, and pots and pans. Pots and pans used in preparation, however, can often be washed and out of the way before the rush of serving is on.

HOW TO MEASURE

Use a standard measuring cup and spoon.

1. TO MEASURE SHORTENING:

Have soft enough to pack firmly into cup or spoon.

2. TO MEASURE DRY INGREDIENTS:

Granulated sugar - Spoon lightly into cup. Sift once if lumpy.

Brown sugar - Pack firmly into cup.

Flour - Sift once, then spoon lightly into cup, level off with knife. Do not shake or pack down.

3. TO MEASURE LIQUIDS:

Be sure measuring cup is on a level surface. Pour liquid into cup to proper mark for required amount of liquid. Check measure at eye level.

SIGNS AND SYMBOLS

t - teaspoon

lb - pound

oz - ounce

T - Tablespoon

qt - quart

pk - peck

c - cup

pt - pint

bu - bushel

TABLE OF MEASUREMENTS

3 t equals 1 T

4 qts equals 1 gal

4 T equals $\frac{1}{4}$ c

8 qts equals 1 pk

16 T equals 1 c

4 pks equals 1 bu

2 c equals 1 pt

16 oz equals 1 lb

4 c equals 1 qt

CAPACITY OF CANNED FOOD CONTAINERS

# $\frac{1}{2}$ can equals 1 c	# 3 can equals 4 c
# 1 tall can equals $1\frac{1}{4}$ c	# 5 can equals 7 c
# 2 can equals $2\frac{1}{2}$ c	# 10 can equals 12 c
# $2\frac{1}{2}$ can equals $3\frac{1}{2}$ c	

TABLE OF EQUIVALENTS AND SUBSTITUTIONS

Beans (dry) - 1 lb equals 6 c cooked
Butter - 2 T equals 1 oz 2 c equals 1 lb
Cheese (cheddar or processed) - 1 lb equals 4 c grated
Chocolate - 1 sq equals 1 oz 1 sq equals 2 T cocoa
Cornstarch - 1 T equals 2 T flour (for thickening)
Eggs, dried - 2 T - 2 T water 1 egg (Use only in thoroughly cooked dishes as breads, casseroles and baked desserts.)
Flour - 4 T equals 1 oz 4 c equals 1 lb 1 c all-purpose flour equals 1 c - 2 T cake flour
Macaroni - 1 lb uncooked equals $2\frac{1}{2}$ qts cooked
Margarine - 2 c equals 1 lb
Milk - 1 c equals $\frac{1}{2}$ c evaporated milk - $\frac{1}{2}$ c water
Milk, dried - $\frac{1}{4}$ c - 1 c water 1 c milk
Potatoes - 1 pk equals 15 lbs.
Raisins - 1 c equals 6 oz
Rice - 1 c uncooked equals 3 c cooked
Sugar - 2 T equals 1 oz
Sugar, brown - $2\frac{2}{3}$ c equals 1 lb
Sugar, granulated - 2 c equals 1 lb
Sugar, superfine - $2\frac{1}{3}$ c equals 1 lb
Shortening - 2 c equals 1 lb
Salt - 2 T equals 1 oz

BEVERAGES

HOT CHOCOLATE I

8 qts. milk	Dash salt
2-1 lb. cans chocolate syrup	

1. Scald milk, but do not boil.
2. Add chocolate syrup and salt.
3. Heat and serve.

HOT CHOCOLATE II

2 $\frac{1}{4}$ c cocoa ($\frac{1}{2}$ lb.) or 2 $\frac{1}{2}$ t salt
12 sqs chocolate ($\frac{3}{4}$ lb) 2 qts water
2 $\frac{1}{4}$ c sugar 7 $\frac{1}{2}$ qts milk

1. Mix cocoa, sugar and salt to a smooth paste with some of the water. Add rest of water and bring to boiling point. Or combine chocolate, sugar and water and cook until chocolate is melted and mixture is smooth, stirring constantly.
2. Scald milk, add chocolate mixture and heat. Beat vigorously with rotary heater before serving.

COFFEE

1 $\frac{1}{4}$ lbs coffee, regular grind $\frac{3}{4}$ -1 qt light cream
50 c water (2 $\frac{1}{2}$ gal) 1-1 $\frac{1}{4}$ lbs sugar

1. Tie coffee in a loose cloth bag leaving plenty of room for expansion.
2. Measure water in a large kettle. Bring to the boiling point.
3. Add coffee bag and allow to simmer for 10 minutes - or until coffee is of desired strength. Remove bag.
4. Serve with cream and sugar in separate servers.

NOTE: *To keep coffee hot, remove coffee bags and keep heat low enough so that coffee does not boil after it has been made.*

INSTANT COFFEE

50 c (2 $\frac{1}{2}$ gal) water 1 $\frac{1}{4}$ c instant coffee

1. Bring water to boil. Pour on coffee and stir.
2. Brew over very low heat for 30 minutes to develop the best flavor.

NOTE: *A 6 oz. jar of instant coffee and 4 gals. of water will make 80 c coffee.*

TEA

1. Make tea double strength in small amounts. Use 1/3 c tea or 8 tea bags and 2 qts. freshly boiled water. Cloth bags for holding the amount of tea needed for one tea pot can be prepared ahead of time.
2. Allow to stand 3 minutes. Long standing makes tea bitter.
3. Dilute with 2 qts. of boiling water, or to desired strength.
4. Makes 20 c tea.

GARNISH FOR TEA

1. Paper thin slices of lemon and orange. These can be studded with 1 or 2 whole cloves.
2. Wedges of pineapple.
3. Sprigs of mint.

PUNCH

FRUIT PUNCH

Size of serving: 4 oz.

- 3 - 6 oz. cans frozen concentrated orange juice
- 3 - 6 oz. " " " lemonade
- 3 - 6 oz. " " " limeade
- 3 qts. cold water
- 3 qts. gingerale, chilled

1. Combine frozen concentrated orange juice, lemonade, limeade and water. Add ice cubes.
2. Just before serving, add chilled gingerale.

NOTE: *If desired add 1 qt. chilled cranberry juice for 1 qt. gingerale.*

GINGERALE PUNCH

Size of serving: 4 oz.

- 2½ qts. sherbet, any flavored preferred
- 1 c lemon juice
- 4 qts. gingerale, chilled

1. Just before serving place scoops of sherbet in punch bowl. Add lemon juice.
2. Pour gingerale over all; stir until sherbet is well distributed.
3. If desired, float small scoops of sherbet on top; garnish.

NOTE: *The proportion of sherbet to gingerale can be varied. If desired use 1 qt. sherbet to 3 qts. of gingerale.*

CANNED FRUIT PUNCH

Size of serving: 4 oz.

- 2 - 46 oz. cans orange pineapple juice
- ½-1 c lemon juice
- 2 qts. gingerale
- 2 pts. cranberry juice

1. Combine fruit juices. Chill.
2. Before serving pour over ice cubes; add chilled gingerale.

DIPS

SHRIMP DIP

- 1 c commercial sour cream
- 2 T prepared horseradish
- ½ lb. cream cheese
- 1 T Worcestershire sauce
- ½ lb. (3 c) cleaned shrimp
- ¾ t salt
- 6 T chopped chives

1. Combine all ingredients thoroughly.
2. Chill 2 hrs. to blend flavors.
3. Serve with vegetable relishes such as celery, green pepper, cauliflowerets or assorted crackers.

NOTE: *As an alternate for the shrimp use minced clams, tuna fish, salmon, sardines, or ham. Season to taste.*

NIPPY CHEESE DIP

2½ lb. cream cheese

¾ lb. blue cheese

3 T chopped onion

3 T Worcestershire sauce

1. Combine all ingredients blending well. Chill.
2. Serve with corn chips.

COCKTAILS

TOMATO JUICE COCKTAIL

2-#10 cans (6½ qts)

tomato juice

1½ t onion salt

¾ t cloves

Size of serving: ½ c

1 T Worcestershire sauce

1/3 c lemon juice or
vinegar

1. Mix ingredients in order given. Chill thoroughly.

NOTE: 2 T horseradish may be added, if desired.

FRUIT COCKTAIL

1-#10 can pineapple bits

or 4-#2½ cans

1½ qts. canned pears

4 c canned peaches

4 oranges

Size of serving: ½ c

5 medium bananas

4 grapefruit

7 c apples (6 apples)

3 c fruit juice from
canned fruit

1. Cut fruit in serving pieces. Combine and chill.

NOTE: Other fruits may be used in the same amounts.

SOUPS

CLAM CHOWDER

2 doz. large clams

2 qts. water

1 qt. diced celery

1 qt. chopped onions

6 c diced potatoes

1 qt. sliced carrots

½ c chopped parsley

Size of serving: 1 c

4 qts. meat stock or water

½ c butter or margarine

½ c flour

¼ c salt

¼ t pepper

4 qts. tomatoes

1. Wash clams, add water, steam until clams open, 15-20 min.

2. Reserve liquor, measure, add enough more water to make 2 qt.

3. Chop clams.

4. Cook vegetables in meat stock or water to which 2 T of salt has been added, until potatoes are tender, about 20 min.

5. Melt butter, add flour, remaining 2 T salt, and pepper.

Blend with clam liquor. Cook until thickened.

6. Add cooked vegetables, stock and tomatoes.

7. Add clams just before serving.

NOTE: Always remove cover from chowder while waiting to serve or while reheating, as it may sour. If chowder is to be stored, remove cover and cool quickly. Refrigerate covered.

OYSTER STEW

Size of serving: 1 c

- | | |
|-------------------------------------|-------------------------|
| 3 qts fresh oysters | 2 T salt |
| $\frac{3}{4}$ c butter or margarine | $\frac{1}{2}$ t paprika |
| 9 qts ($2\frac{1}{4}$ gal) milk | |

1. Inspect oysters carefully, removing any bits of shell. Heat them in half the butter until their edges curl slightly, about 10 min.
2. Heat milk, add seasonings; add oysters and remaining butter just before serving.

SALADS AND SALAD DRESSINGS

Salad vegetables should be washed thoroughly in cold water as soon as possible after purchase. Shake off excess water and store in a vegetable hydrator or refrigerator or place them in food plastic bags.

To separate heads of lettuce remove the core and run water through the head of lettuce. The whole leaves will then separate easily. Drain thoroughly.

CHEF'S DRESSING

- | | |
|------------------------------|----------------------------|
| $\frac{1}{4}$ c tomato paste | Few grains pepper |
| 3 T sugar | 2 T horseradish |
| $1\frac{1}{4}$ t salt | $\frac{1}{2}$ c vinegar |
| 1 t paprika | 1 c olive oil or salad oil |
| Few grains nutmeg | 1 clove garlic |

1. Combine all ingredients except oil and garlic. Add oil gradually, while beating vigorously.
2. Cut garlic in half and add to dressing.
3. Store in a glass jar. Shake well before using. Remove garlic before serving. Makes 1 pint.

SPRING VEGETABLE SALAD

- | | |
|---------------------|----------------------|
| 32 tomatoes (8 lbs) | 3 bunches radishes |
| 4 green peppers | 6 heads lettuce |
| 3 cucumbers | 1 qt French dressing |

1. Slice tomatoes, green peppers, cucumbers and radishes. Shred lettuce; chill.
2. Combine all ingredients. Toss with French dressing.

RED CABBAGE BOWL

4½ qts shredded red cabbage	1 c salad oil
1½ qts diced celery	1 c tomato juice
1½ c chopped parsley	1 T salt
1½ c chopped onion	½ t pepper

1. Combine vegetables.
2. Combine oil, tomato juice and seasonings and mix well.
3. Toss vegetables in salad dressing. Serve cold.

NOTE: Shredded lettuce or Chinese cabbage can be used.

CABBAGE SLAW

8 qts shredded cabbage

Cream Dressing

1½ c cream, sweet or sour	2 T salt
½ c vinegar	½ t pepper
¼ c sugar	

1. Combine all ingredients. Add to shredded cabbage just before serving. Toss well.

Sweet Sour Dressing

¾-1 c brown sugar	3 T celery seed
2 c vinegar	3 T salt
1 c water	½ t pepper

1. Combine all ingredients. Add to shredded cabbage 30 min. before serving.

CARROT-ORANGE-RAISIN SALAD

6 medium oranges	3 c raisins
6 qts grated raw carrot	1 qt salad dressing

1. Put orange pulp and rind through food grinder.
2. Mix with grated carrot and raisins. Toss with salad dressing and serve on crisp salad greens.

WALDORF SALAD

4 lbs red apples	½ lb nutmeats
½ c lemon juice	1 qt mayonnaise
2 lbs celery	

1. Wash and core apples. The peel may be left on for color.
2. Cut apples into ½" cubes. Marinate apples with lemon juice or use fresh fruit to prevent discoloration.
3. Cut celery into ½" pieces. Coarsely chopped nutmeats.
4. Combine apples, celery, and nuts with mayonnaise. Serve on lettuce and garnish with a few whole nutmeats.

NOTE: Cortland apples do not discolor as readily.

FRUIT SALAD

- | | |
|---|--------------------------|
| 4 grapefruit | 2-#2½ cans pears |
| 6 oranges | 4 red skinned apples |
| 3-#2 cans sliced pine-
apple or white cherries | 4½ lbs (6 heads) lettuce |
| 2-#3 cans sliced peaches | 1½ pts heavy cream |
| | 1 c mayonnaise |

1. Cut fruit in large pieces. Drain well. Apples do not need to be peeled. Combine and arrange on lettuce.
2. Whip cream until stiff; fold in mayonnaise and use on top of salad.

NOTE: Evaporated milk or light cream, which has been thoroughly chilled (left in refrigerator for 36 hours), can be used in place of heavy cream.

CABBAGE SALAD

- | | |
|------------------------------------|-------------------------------------|
| 4½ qts shredded cabbage
(6 lbs) | 1 qt grated carrot, if de-
sired |
| 3 green peppers, shredded | 1½ T salt |
| | 7 c salad dressing |

1. Combine cabbage, green pepper, carrot and salt.
2. Toss with dressing and serve in lettuce cups.

VARIATION: 7 c drained pineapple bits can be used in place of peppers and carrots to make a sweet salad.

POTATO SALAD

- | | |
|---------------------------------|-----------------------------|
| 6½ lbs potatoes (28 med. sized) | <i>Size of serving: ½ c</i> |
| 1¼ c French dressing | 1 large can pimiento |
| 2 T salt | 6 c diced celery |
| 1 cucumber, diced | 1 onion, chopped |
| 2 green peppers, diced | 6 hard cooked eggs |
| | 1 qt salad dressing |

1. Cook potatoes, and while still warm, dice, add French dressing and salt. Let stand until cold.
2. Add rest of ingredients and toss lightly with salad dressing. Chill thoroughly before serving.



MACARONI SALAD

1½ lbs. elbow macaroni
3 T salt
1½ gal. water
1 qt. diced celery
1½ c chopped sweet
pickle
¾ c diced green pepper

Size of serving: ½ c

½ c diced pimiento
3½ c cubed cheese
8 egg, hard cook, diced
3 c mayonnaise
2-3 T salt

1. Cook macaroni in boiling salted water. Drain. Rinse in cold water then chill.
2. Add celery, sweet pickle, green pepper, pimiento and cheese.
3. Toss lightly with mayonnaise and season with salt.

NOTE: *If desired use 1½ c chili sauce for half of the mayonnaise.*

HOT POTATO SALAD

13 lbs. potatoes, cooked
2 lbs. bacon
8 medium onions, diced
¾ c flour
2 T prepared mustard

Size of serving: ½ c

1½ c sugar
1 qt. vinegar
1 qt. water
Salt, if needed

1. Dice potatoes or cut into thick slices.
2. Dice bacon and fry until crisp. Add onion and cook until onion is transparent.
3. Add flour, mustard, vinegar, water, sugar and seasonings and cook until smooth and thick.
4. Pour over potatoes and allow to stand in a warm place for about 1 hr. before serving.

CRANBERRY ORANGE SALAD

2½ lbs. cranberries
5 oranges
2½ lbs. (5 c) sugar

6¼ c boiling water
5 - 3 oz. pkgs. cherry or
strawberry flavored gelatin

1. Put cranberries and oranges through food chopper. Add sugar.
2. Pour boiling water on gelatin and stir until thoroughly dissolved. Chill only until cold.
3. Add relish. Pour into lightly oiled square or rectangular pans. Chill until firm.
4. Cut in squares to serve.

CRANBERRY SQUARES

- | | |
|---|-------------------------------------|
| 9 pkgs cherry gelatin | 9 oranges, ground |
| $6\frac{3}{4}$ c boiling water | $2\frac{1}{4}$ qts drained, crushed |
| $4\frac{1}{2}$ lbs sugar | pineapple |
| $\frac{1}{2}$ c lemon juice | $2\frac{1}{4}$ qts chopped celery |
| $2\frac{1}{4}$ qts pineapple syrup | $4\frac{1}{2}$ c chopped nuts |
| $2\frac{1}{4}$ qts (3 lb) ground raw
cranberries | Shredded endive |
| | Mayonnaise |

1. Dissolve gelatin in boiling water.
2. Add sugar, lemon juice and pineapple syrup. Stir to dissolve. Chill until partially set.
3. Add remaining ingredients. Pour into square pans. Chill.
4. Cut into squares and serve on endive. Garnish with mayonnaise.

BASIC JELLIED SALAD

- | | |
|----------------------------------|----------------------------|
| 9 pkgs flavored gelatin | 2 c vinegar or lemon juice |
| $3\frac{1}{4}$ qts boiling water | $2\frac{1}{4}$ t salt |

1. Dissolve gelatin in boiling water. Stir thoroughly.
2. Add vinegar and salt.
3. Chill to consistency of thick cream, and add fruits or vegetables according to variations below.
4. Pour into oblong or square pans and chill. Cut in squares and serve on crisp lettuce with salad dressing.

JELLIED FRUIT OR VEGETABLE SALAD

1. Use 3 qts drained diced fruit or vegetables, or a combination of both, to thickened gelatin mixture (above).
2. Proceed as directed.

NOTE: Fresh pineapple should be cooked before adding to any gelatin mixture.

GOLDEN GLOW SALAD

1. Use orange or lemon flavored gelatin in Basic Jellied Salad.
2. Add $1\frac{1}{2}$ qts well drained canned crushed pineapple, and $1\frac{1}{2}$ qts raw grated carrot to thickened gelatin mixture.
3. Proceed as directed.

KENTUCKY SALAD

1. Add $1\frac{1}{2}$ qts canned crushed pineapple and 1 c chopped maraschino cherries, both well drained, and $1\frac{1}{2}$ qts diced celery to thickened gelatin mixture (above).
2. Proceed as directed.

CARDINAL SALAD

1. Add $2\frac{3}{4}$ qts. chopped cooked beets and $1\frac{1}{4}$ c grated horseradish to thickened gelatin Basic Jellied Salad.
2. Proceed as directed.

BARBECUE TOMOTO ASPIC'

9 pkgs. lemon or orange flavored gelatin	4 t salt
$2\frac{3}{4}$ qts. boiling water	$1/8$ t pepper
1 c vinegar	9 T prepared horseradish
2 qts. tomato sauce	Crisp greens
	Mayonnaise

1. Dissolve gelatin in boiling water.
2. Add remaining ingredients and stir thoroughly.
3. Pour into square pans and chill until firm.
4. Cut into squares and garnish with crisp greens and mayonnaise.

CHICKEN SALAD

Size of serving: $\frac{1}{2}$ c

20 lbs. uncooked chicken	2 T minced onion
$4\frac{1}{2}$ qts. diced celery	1 can pimientos
2 t salt	$2\frac{1}{4}$ qts. mayonnaise

1. Cook chicken until tender. Cool, bone, and cut in cubes. Add rest of ingredients and toss lightly to mix.
2. Serve in lettuce cups with a garnish of hard cooked eggs, radish roses or pickle fans.

MACARONI CHICKEN SALAD

1. Follow recipe for Chicken Salad using 16 lbs. uncooked chicken and 1 lb. macaroni, cooked.

TUNA FISH SALAD

1. Substitute 8-#1 cans tuna fish for the chicken in recipe for Chicken Salad. Sprinkle with 2 T lemon juice, before adding to other ingredients. Add 3-#2 cans peas, if desired.

MACARONI TUNA FISH SALAD

1. Follow recipe of Tuna Fish Salad using 6 - #1 cans tuna fish and 1 lb. macaroni, cooked.

SALMON SALAD

1. Substitute 6 tall cans salmon for chicken in the recipe for Chicken Salad. Sprinkle with 2 T lemon juice, before adding to other ingredients.



MEAT

HOW TO ROAST MEAT

1. Choose a shallow pan with a rack so the meat does not rest on the bottom of the pan.
2. Wipe the meat with a damp cloth. Check the weight after adding dressing. Place on rack in roasting pan, fat side up and thus eliminate basting. As salt does not penetrate through the meat, it does not matter whether it's added before or after cooking.
3. Roast uncovered, in preheated oven, without adding water and without basting for the length of time specified in the Meat Roasting Chart.

A large roast can stand at room temperature for 30 min. after being taken from the oven without cooling down. Letting it stand for this time makes carving easier.

HOW TO USE A MEAT THERMOMETER:

Insert the bulb into center of lean meat. It should not rest in fat nor touch the bone.

CARVING

To make carving easier, ask your butcher to cut the chine bone on a roast loin of pork.

STORAGE OF UNCOOKED MEATS

1. When buying meat for quantity cookery, plan to buy it the same day or the day before it is to be cooked. The chances are that refrigeration facilities will not be adequate to keep a large quantity of meat longer than 1 day. Ground meat should always be used the same day as purchased.
2. Remove wrappings from meat. Wipe off with damp cloth or paper toweling to remove bone chips.
3. Place on a clean plate or in meat dish of refrigerator. Cover loosely with a piece of waxed paper.
4. Place on shelf of refrigerator until ready to cook.

TIME TABLE FOR ROASTING MEATS

MEAT	POSITION IN PAN	TEMP.	APPROX. LENGTH OF TIME	INTERNAL TEMP. *
Loin of Pork (12-15 lbs)	Fat side up	350°F	20-25 min/lb	180°F
Fresh Ham (10-14 lbs)	on rack	350°F	30-35 min/lb	
Smoked Ham	On rack	325°F (Tender)	18 min/lb	170°F
Cooked Ham	On rack	325°F	15 min/lb	130°F
Beef				
Standing Rib Roast (7 rib - 20 lbs or over)	Fat side up; no rack needed	300-325°F Rare	12 min/lb	140°F
		Medium	17 min/lb	160°F
		Well done	22 min/lb	170°F
Rolled Rib Roast (15 lbs or over)	On rack, fat side up	300-325°F	Add 10 min/lb to above time	
Sirloin or Rump Roast (15 lbs or over)	On rack	300-325°F	Rare: 22 min/lb Med: 27 min/lb Well done: 32 min/lb	

When roasting 2 pieces of meat of similar weight in oven at same time, use temperature and time for largest roast.

* Roast Meat thermometer temperature

Always carve meat across the grain.

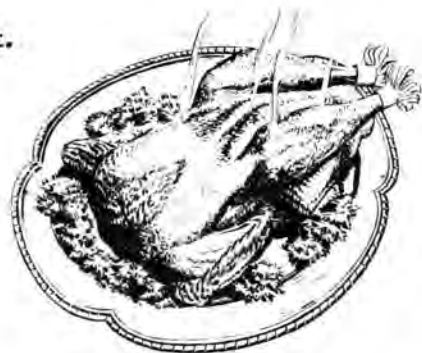


MEAT	POSITION IN PAN	TEMP.	APPROX. LENGTH OF TIME	INTERNAL TEMP. *
Roast Chicken	Breast down on rack	350°F	35 min/lb (Weight after stuffing)	185°F
Roast Turkey	Breast down on rack	325°F	35 min/lb up to 6 lbs - 3 to 3½ hrs 30 " " " 8 lbs - 3½ to 4 hrs 25 " " " 10 lbs - 3½ to 4 hrs 16 " " " 15 lbs - 4 to 4½ hrs *15 " " " 20 lbs - 4½ to 5 hrs	

CAUTION - DO NOT stuff until ready to roast. Stuffing can be made ahead and chilled.

Turkeys can be roasted without stuffing. Follow above chart.

* For turkeys of 20 lbs and over, 5 hours roasting is usually sufficient.



STUFFING FOR 10-12 LB. TURKEY

- | | |
|---------------------------|-------------------------------|
| * 8 c soft bread crumbs | 2 t salt |
| 1/3 c butter or drippings | 1/2 t pepper |
| 1/4 c chopped onion | 2 t sage or poultry seasoning |
| 3 T parsley, chopped | 1/4 c hot water |
| 3 c diced celery | |
1. Crumb day old bread. 1 large loaf will make 8 cups. Use crusts, if desired.
 2. Melt butter or drippings. Add onions, parsley, and celery. Cook until onion is transparent.
 3. Combine with crumbs. Add seasonings and hot water.
 4. Stuff turkey loosely. Do not pack tightly, as stuffing will expand as it cooks.

NOTE: Vary flavor by adding any of the following:

- | | |
|--------------------|-------------------------|
| 1 pt oysters | 2 c chopped cranberries |
| 2 c chopped apples | 2 c cooked corn |

MEAT LOAF

- | | |
|-------------------|-------------------------------------|
| * 1 loaf bread | <i>Size of serving: 1 slice</i> |
| 9 lbs ground beef | <i>Temp: 350°F Time: 1 1/2 hrs.</i> |
| 1 lb ground pork | 5 onions, finely chopped |
| 2 eggs | 1/2 t pepper |
| | 4 1/4 T salt |
| | 2 c milk or water |
1. Crumb bread as finely as possible. Add beef and pork.
 2. Beat eggs, add onions, pepper, salt and milk. Add bread and meat.
 3. Mix well and pack into greased pans.
 4. Bake in preheated oven.
 5. Serve with Tomato or Mushroom Sauce.

NOTE: Meat loaf can be served hot or cold depending on the season. When it is served hot, allow it to stand 15-20 minutes before serving. It will slice more evenly.

HORSERADISH HAM LOAF

- | | |
|-------------------------|-------------------------------------|
| 7 lb ham | <i>Size of serving: 1 slice</i> |
| 3 1/2 lb pork or beef | <i>Temp: 350°F Time: 1 1/2 hrs.</i> |
| * 1 qt dry bread crumbs | 1-1 1/2 c prepared horseradish |
| 6 eggs | 3/4 c finely chopped parsley |
| 3 1/2 c milk | 1 1/2 t salt |
| | 1/8 t pepper |
1. Have ham and pork ground together. Add rest of ingredients. Mix thoroughly.
 2. Pack mixture into loaf pans.
 3. Bake in preheated oven.

* Bread can be crumbed in blender.

BARBECUED CHICKEN

1 qt salad oil
1 c lemon juice
 $\frac{1}{2}$ t Tabasco Sauce
5 T prepared mustard
 $\frac{1}{2}$ c brown sugar

Size of serving: $\frac{1}{4}$ of chicken
Temp: 350⁰F Time: 1 $\frac{1}{4}$ hrs.

2 $\frac{1}{2}$ T salt
 $\frac{1}{2}$ t pepper
4 cloves garlic
Fryers (30 lbs) cut into
quarters

1. Make barbecue sauce by combining salad oil, lemon juice, Tobasco Sauce, mustard, sugar, salt and pepper. Add garlic cut in half. Let stand several hours. Remove garlic and shake before using.
2. Let chicken stand in sauce overnight.
3. Remove chicken from sauce and arrange in a shallow baking pan.
4. Bake in preheated oven. During baking, brush chicken with sauce 2 or 3 times.

CHICKEN A LA KING

15-17 lbs fowl as purchased or
4 lbs cooked fowl, removed
from bones
2 - 7 oz cans pimiento, cut
in strips
 $\frac{1}{2}$ c diced green peppers
 $\frac{1}{2}$ lbs mushrooms, sliced
1 c vegetable shortening

Size of serving: $\frac{1}{2}$ - $\frac{2}{3}$ c

2 $\frac{1}{2}$ c chicken fat
4 $\frac{1}{2}$ c flour
5 qts chicken stock
3 c milk
 $\frac{1}{2}$ c cream
 $\frac{1}{3}$ c salt
 $\frac{1}{2}$ t pepper

1. Simmer fowl in water to cover until tender. Remove from bones and cut in dice. Reserve stock.
2. Cook vegetables with 1 c shortening until tender.
3. Melt the 2 $\frac{1}{2}$ c fat and stir in flour. Cook until frothy and smooth.
4. Add chicken stock and cook until thickened, stirring constantly.
5. Add milk, cream, chicken, vegetables and seasonings.
6. Serve on toast, pastry shells or baking powder biscuits.



CHILI CON CARNE

$1\frac{1}{2}$ lbs onion, sliced
3 lbs ground beef
 $\frac{1}{2}$ c drippings or fat
 $\frac{1}{2}$ lb celery, chopped
 $2\frac{1}{2}$ qts cooked kidney beans
($1\frac{1}{2}$ lbs raw beans)
 $3\frac{1}{4}$ qts canned tomatoes

Size of serving: $\frac{1}{2}$ c

$\frac{1}{4}$ lb (2 med.) green peppers,
chopped
3- $\frac{1}{3}$ T salt
 $\frac{1}{8}$ t pepper
2- $\frac{1}{3}$ T chili powder
Few drops Tabasco sauce

1. Brown onions and meat in fat.
2. Add remaining ingredients. Cook 20-25 minutes.
3. If necessary, to obtain desired consistency, a small amount of flour can be mixed with water and added. Cook until thickened.

SPAGHETTI AND MEAT BALLS

*Size of serving: 2 meat balls and
1 c cooked spaghetti*

$1\frac{1}{4}$ lbs day old bread
9 lbs ground beef
1 lb pork, ground
2 eggs
1 lb onions, chopped
 $4\frac{1}{2}$ T salt
 $\frac{1}{2}$ t pepper
1 c stock
4 lbs spaghetti
2 T salt
1 gal tomato sauce

1. Soak bread in water, press out excess moisture, and discard water.
2. Mix softened bread, beef, pork, eggs, onions, salt, pepper and stock. Form into meat balls. Place in greased baking dish and brown in a 400°F oven for 30 minutes.
3. Cook spaghetti in $3\frac{1}{2}$ gal boiling salted water until tender. Drain.
4. Add browned meat balls to tomato sauce and heat well. Pour sauce over cooked spaghetti and serve.

TOMATO SAUCE

3 qts tomatoes or juice
1 qt meat stock or water
4 bay leaves
2 t whole cloves
1 T peppercorns
3 T sugar
1 or 2 garlic cloves
1 c shortening
2 c flour
2 T salt
2 T Worcestershire sauce

1. Cook tomatoes, meat stock and seasonings 5 minutes. Strain.
2. Melt shortening, stir in flour slowly and cook 2 minutes.
3. Add tomato mixture and stir constantly until smooth. Cook until thickened. Add salt and Worcestershire sauce. Heat thoroughly before serving.

SPICY APPLE SAUERKRAUT WITH SPARERIBS

Temp: 350°F Time: 1½-2 hrs.

Size of serving: 8 oz. ribs, ½ c apple kraut

25 lbs. spareribs
(50 pieces, 8 oz. ea.)
1 #10 can apple slices
1 #10 can sauerkraut

1 T caraway seed
1 c sugar
½ c vinegar

1. Arrange ribs in roasting pans.
2. Bake uncovered in preheated oven for 1 hr.
3. Remove spareribs from pan and drain off excess fat.
4. Arrange apples, kraut, caraway seed and sugar in alternating layers in same roasting pans. Pour vinegar over all.
5. Place partially cooked spareribs on top of kraut and bake 1 hr. longer.

BEEF STROGANOFF

Size of serving: 1 c

12 lbs. sirloin or round
steak
1 1/3 c flour
2 T salt
1¼ c fat
2 qts. mushroom, sliced
1 qt. thinly sliced onion

6 cloves garlic, minced
¼ c butter or margarine
2 c flour
¾ c tomato paste
4½ qts. beef bouillon or
concentrated beef broth
3 qts. sour cream

1. Cut beef in ¼" wide strips. Dredge with flour and salt. Brown in fat.
2. Add mushroom slices, onion and garlic. Cook until onion is barely tender 3-5 min.
3. Remove meat, mushrooms and onions from pan.
4. Melt butter in pan drippings. Add flour and cook until frothy.
5. Add tomato paste and bouillon. Cook until thickened, stirring constantly. Add meat and heat.
6. Stir in sour cream. Heat but do not boil.
7. Serve on parsleyed rice or buttered noodles.

SLOPPY JOES

Size of serving: 1/3 c

8 lbs. ground beef
½ c fat
1½ c chopped onion
1½ c chopped celery
2 cloves garlic, minced
½ c brown sugar

2 T prepared mustard
2 T salt
46 oz. can condensed tomato
soup
½ c vinegar
50 hamburger buns, toasted

1. Brown ground beef in fat. Add onion, celery, and garlic. Brown lightly.
2. Add sugar, mustard, salt, soup and vinegar. Simmer gently until heated through and flavors are blended.
3. Serve on toasted buns.

SALISBURY STEAK*Temp: 400°F Time: 20-30 min.*

1. Follow recipe on Page 22 for Meat Balls.
2. Divide meat mixture into portions, using large ice cream scoop.
3. Arrange portions on a greased baking sheet, flatten out with wax paper to 3/8" thickness.
4. Bake in preheated oven.

SWISS STEAK*Temp: 350°F Time: 2 hrs*

1/4 c flour	12 1/2 lbs round steak
1/4 t salt	1/2 lb suet (or 1 c fat)
1 t pepper	2 qts canned tomatoes
3-2/3 T paprika	1 lb onions, sliced

1. Mix flour and seasonings, and pound into steak.
2. Cut steak in serving portions.
3. Brown meat in fat, add tomatoes and onions. Cover tightly and bake in a preheated oven.

NOTE: If necessary, thin gravy with tomatoes or water.

HEATING COOKED HAM

1. Have ham sliced by grocer.
2. Tie slices together and heat. See temperature and time Page 18
Glaze 3/4 of an hour before removing from oven.
3. Untie string and serve.

OVEN BAKED BACON*Temp: 400°F Time: 15-20 min.*

1. Arrange slices of bacon overlapping each other on a rack in a baking pan.
2. Bake in preheated oven until crisp and nicely browned.

SCRAMBLED EGGS*Size of serving: 1/2 c*

6 doz eggs	3 T salt
1 qt milk	3/4 c butter or margarine

1. Beat eggs. Add milk and salt.
2. Melt fat in large skillets. Pour in egg mixture and cook over low heat, stirring constantly as mixture thickens.
Serve at once. Too long cooking at high temperatures causes a green discoloration on the surface of the yolk.

NOTE: *If desired, cook in double boiler over hot water stirring only occasionally. This is a much slower way of cooking, but eggs can be kept warm for serving.*

May also be cooked in oven. Bake at 350°F, Time: 20-30 min. stirring occasionally.

Do not use dried eggs for scrambled eggs. The cooking time is not long enough or hot enough for safety.

CASSEROLES

BAKED BEANS

Size of serving: 3/4 c
Temp: 350°F Time: 1-1/2 hrs.

6 lbs. dried navy beans (3 3/4 qts.)	1 3/4 c brown sugar
3/4 lb. onions, sliced (3 c)	2 1/4 qts. tomato puree
4-1/3 T salt	1/4 c light molasses
1 T dried mustard	2 lb. salt pork, cut in cubes

1. Pick over beans. Cover with cold water and soak overnight.
2. Add enough more water to cover, bring to boiling point and simmer with onions until tender.
3. Combine remaining ingredients and add with salt pork to cooked beans. Bake until well browned.

TURKEY NOODLE CASSEROLE

Size of serving: 3/4 c
Temp: 375°F Time: 30 min.

4 lbs. noodles	1 1/2 t salt
3/4 c minced onion	1 1/2 t dry mustard
6 T butter or margarine	1/2 t pepper
8 cans condensed mushroom soup	6 lbs. diced turkey
1 1/2 - 2 qts. milk	2 1/2 c slivered almonds

1. Cook noodles in boiling salted water until tender. Drain.
2. Saute onion in butter until transparent.
3. Add soup, milk and seasonings. Stir until well-blended. Heat to boiling.
4. Arrange noodles, turkey and mushroom sauce in alternate layers in greased casseroles. Sprinkle almonds on top.
5. Bake in preheated oven.

NOTE: 7 #1 cans of tuna fish may be used in place of diced turkey. If desired, arrange casserole in inset pan of electric roaster. Heat thoroughly before serving.

SPANISH RICE

Size of serving: 3/4 c

3 lbs. uncooked rice	6 lbs. ground beef
1 lb. onions, chopped (4-5 medium)	1 1/2 c drippings or fat
1 lb. green peppers, chopped (6 medium)	6 qts. boiling water
	3 - #10 cans or 8 - #2 1/2 cans tomatoes

1. Brown rice, onions, peppers and beef slowly in drippings until rich golden brown.
2. Add water and tomatoes and let simmer slowly in covered pan about 30-40 minutes or until rice is cooked. Add more liquid if needed.

NOTE: This can be done in a 350°F oven for 45 minutes - 1 hour.

BAKED LASAGNA

Temp: 375°F Time: 25 min.

4 lbs. bread lasagna
noodles*
8 lbs. ground beef
1 c fat or drippings
16 cloves garlic,
crushed
2 c minced onion
#5 can tomato sauce
2 - #10 can tomato puree

$\frac{1}{4}$ c salt
2 t pepper
2 T ground oregano
4 lbs. ricotta cheese*
(Italian style cottage cheese)
1 qt. grated Parmesan cheese

1. Cook noodles in boiling salted water for 20 min., or until tender. Drain.
 2. Brown ground beef in fat with garlic and onion.
 3. Add tomato sauce, puree, salt, pepper and oregano.
 4. Cover and simmer 20-30 min. or until slightly thickened.
 5. Fill greased 2" deep baking dishes with alternating layers of noodles, cheese and tomato-meat mixture.
 6. Bake uncovered in preheated oven. Cut in squares to serve.
- * Or use broad noodles and cottage cheese.

SALMON LOAF

Size of serving: 1 slice

Temp: 350°F Time: 1 hr.

8 - #1 cans salmon
2 qts. soft bread crumbs
4 t salt
 $\frac{1}{4}$ t pepper
4 t dry mustard

1 c melted butter or
margarine
 $1\frac{1}{2}$ qts. milk
12 eggs, well beaten

1. Drain salmon, reserving liquor and oil. Flake salmon, being careful to flake skin as finely as possible.
2. Combine crumbs, seasoning, and butter or margarine. Add milk and eggs, thin liquid and oil from salmon and mix well.
3. Pack into greased tins, and bake in a preheated oven.
4. Serve with cheese, tomato or mushroom sauce.

TUNA LOAF

1. Substitute 8 - #1 cans tuna fish for salmon in the above recipe.

STUFFED GREEN PEPPERS

Size of serving: $\frac{1}{2}$ green pepper

Temp: 350°F Time: 15 min.

25 green peppers

Spanish rice mixture

(Page 25)

1. Cut peppers in half, remove seeds and parboil in salted water for 5 min.
2. Place in greased shallow baking dish, stuff with Spanish rice, and dot with butter. Bake in preheated oven.

GRIDDLE CAKES

GRIDDLE CAKES

Size of serving: 2 cakes 4-5" in diameter

6 eggs	1 c 2 T salad oil or melted shortening
4 qts. milk	
4½ qts. prepared pancake mix (5½ lbs.)	½ lb. butter or margarine
	1 qt. syrup

1. Beat eggs with milk.
2. Add pancake mix and beat until smooth.
3. Fold in salad oil.
4. Pour from pitcher onto a lightly greased hot griddle. Bake on one side until brown, turn and brown on other side.
5. Serve with butter and syrup.

NOTE: *To keep warm for serving, arrange pancakes overlapping each other in a shallow baking pan. Hold in a 225°-250°F oven.*

BAKED PINEAPPLE PANCAKES AND SAUSAGES

Temp: 450°F Time: 20 min.

15 eggs	5 t salt
7½ c milk	1 c melted shortening
8¾ c sifted all-purpose flour	5 c crushed pineapple, well drained
¼ c baking powder	5 lbs. Brown and Serve Sausages
5½ T sugar	

1. Beat eggs until light and fluffy. Add milk.
2. Sift flour, baking powder, sugar and salt. Add to liquid ingredients. Beat until batter is smooth.
3. Fold in melted shortening and pineapple.
4. Pour into 5 greased jelly roll pans 10½x15½x1".
5. Arrange sausage on batter. Bake in a preheated oven.
6. Serve hot with syrup. Cut 10 servings from each pan.

NOTE: *If desired prepare ahead and refrigerate overnight. Bake for breakfast or lunch the next day.*

FRENCH TOAST

Size of servings: 2 slices

Temp: 425°F Time: 15-20 min.

1 qt. eggs (20)	1 T salt
2½ qts. milk	100 slices bread
½-2/3 c sugar	

1. Beat eggs slightly. Add milk, sugar and salt.
2. Dip bread in mixture, coating both sides.
3. Arrange bread in well greased shallow baking pans.
4. Bake in preheated oven until brown.

GARLIC BREAD

Temp: 400°F Time: 15 min.

1½ lb. butter or margarine 6 long loaves French
4 garlic cloves, cut in half bread
or 1 t powdered garlic

1. Melt butter; add garlic clove halves. Let stand 15 min; remove garlic. If powdered garlic is used, add to melted butter.
2. Turn bread on side. Slice diagonally through one side and bottom almost to second side.
3. Brush between slices with melted butter.
4. Wrap in foil. Heat in preheated oven.
5. Fold back foil and use as a basket from which to serve bread.

SAUCES

White Sauce

Yield: 1 quart

#1 - For Soups

¼ c butter
¼ c flour
1 t salt
1/8 t pepper
1 qt. milk

#2 - For Cream Sauces

½ c butter
½ c flour
1 t salt
1/8 t pepper
1 qt. milk

#3 - For Souffles

¾ c butter
¾ c flour
1 t salt
1/8 t pepper
1 qt. milk

#4 - For Croquettes

1 c butter
1½ c flour
1 t salt
1/8 t pepper
1 qt. milk

1. Melt butter. Add flour, seasonings and blend.
2. Add milk gradually, stirring constantly. Cook for 2 min. until thickened.
3. Cool uncovered, then cover and store in refrigerator. This can be made a day ahead.

CHEESE SAUCE

1. Add ½ lb. grated cheese, 1 t mustard and 1 t paprika to #2 White Sauce. Remove from heat and stir until cheese is melted.

RAISIN SAUCE

$\frac{1}{2}$ c cornstarch	4 c raisins
1 c brown sugar	3 T lemon juice
1 c cold water	$\frac{1}{4}$ t salt
7 c hot water	$\frac{1}{2}$ c butter

1. Combine cornstarch, sugar and cold water. Add to hot water and cook until thickened, about 5 min.
2. Add rest of ingredients and serve hot.

COCKTAIL SAUCE

1 qt. catsup	1 c Worcestershire sauce
$\frac{1}{2}$ c lemon juice	$\frac{1}{2}$ c prepared horseradish
$\frac{1}{8}$ t Tobasco Sauce	1 c finely chopped celery
2 t salt	

1. Mix ingredients in order given.
2. Serve with shrimp, crabmeat, raw clams or oysters.

BARBECUE SAUCE

$\frac{1}{4}$ c butter or drippings	Few grains cayenne pepper
$\frac{1}{4}$ c chopped onions	2 T Worcestershire sauce
1 lb. celery, chopped fine (1 qt.)	$\frac{1}{4}$ c lemon juice
$\frac{1}{2}$ c brown sugar	$\frac{1}{2}$ c vinegar
2 T prepared mustard	1 c water
Salt to taste	$1\frac{1}{2}$ qts. catsup

1. Melt butter. Add onions and celery and cook until transparent.
2. Add remaining ingredients. Yield: 2 qts.

NOTE: *It is not necessary to cook this sauce further but it can be simmered, if desired.*

MUSHROOM SAUCE

1 lb. mushrooms, sliced	$1\frac{1}{2}$ c flour
$1\frac{1}{2}$ med. onions, sliced or diced	2 t salt
1 c drippings or butter	1 t pepper
	2 qts. stock or milk

1. Saute mushrooms and onions in fat for 5 minutes; remove from fat.
2. Add flour to fat; blend. Add seasonings.
3. Add stock gradually and cook for 2 minutes or until thickened.
4. Add mushrooms and onions. Heat thoroughly. Yield: 2 qts.

VEGETABLES

HARVARD BEETS

- | | |
|----------------------------|-------------------------|
| 2 - #10 cans beets or | 2 c water* |
| 9 bunches beets, cooked | 2 c vinegar |
| 2 c sugar | 1 c butter or margarine |
| $\frac{1}{4}$ c cornstarch | |

1. Dice beets.
 2. Mix sugar and cornstarch, add water and vinegar, and cook until transparent.
 3. Add beets and heat mixture slowly.
 4. Add butter or margarine just before serving.
- *If desired use liquid from canned beets.

BUTTERED CARROTS WITH PEAS

- | | |
|-----------------------|-------------------------------------|
| 7 lbs. carrots, cubed | $\frac{3}{4}$ c butter or margarine |
| 3 qts. peas, cooked | 2 T salt |

1. Cook carrots until tender.
2. Combine with peas, butter and salt. Heat.

CREAMED ONIONS

- | | |
|-----------------------|------------------------|
| 10 lbs. onions | $\frac{1}{4}$ t pepper |
| $1\frac{1}{2}$ T salt | 3 qts. White Sauce #2 |

1. Wash and peel onions. Cover with boiling water and cook until tender. Drain.
2. Add salt, pepper, and White Sauce.

NOTE: *Place over hot water to keep warm for serving.*

BAKED SQUASH

Temp: 350°F Time: 1 hr.

- | | |
|--|----------|
| 20-22 lbs. winter squash | 2 T salt |
| $\frac{3}{4}$ c melted butter or margarine | Pepper |

1. Cut squash in half, remove seeds and cut into individual servings.
2. Brush with melted butter or margarine and sprinkle with salt and pepper. Bake in preheated oven.

NOTE: *For mashed squash, cook squash in large pieces until tender. Remove from shell, add seasonings and mash.*

SCALLOPED TOMATOES

Temp: 350°F Time: 25-30 min.

- | | |
|------------------------------|---------------------------------|
| $6\frac{1}{2}$ qts. tomatoes | $\frac{1}{2}$ t pepper |
| $\frac{3}{4}$ c sugar | 1 c butter or margarine, melted |
| 2 T salt | 1 loaf bread, cubed |

1. Add sugar, salt and pepper to tomatoes.
2. Pour melted butter or margarine over cubed bread. Combine with tomatoes. Pour into greased baking pan.
3. Bake in preheated oven.

PASTRY MIX

8 c (2 lbs.) sifted all-
purpose flour

1 lb. lard or vegetable
shortening

1 T salt

1. Sift flour and salt.
2. Measure shortening and divide in 2 parts. Cut 1 part into flour with mixer on low speed until mixture is as fine as cornmeal. Cut in the rest of shortening but leave in small lumps about the size of peas. (Store pastry mix in closed jar or can in a cool place.)
3. Measure amount of pastry mix needed for pie. Sprinkle in cold water and blend in mixer 1 min. Dough will be dry and crumbly.
4. Shape in ball in wax paper.
5. Roll out on floured pastry cloth.

DOUBLE CRUST PIES: Use $2\frac{1}{2}$ c pastry mix and 5 T water.

SINGLE CRUST PIES: Use $1\frac{1}{4}$ c pastry mix and 3 T water.

GINGERBREAD

Size of serving: 2x3" square

Temp: 350°F Time: 45-50 min.

3 c shortening

9 c sifted all-purpose flour

3 c brown sugar

2 T ginger

3 c molasses

3 T cinnamon

9 eggs

$1\frac{1}{2}$ t salt

1 T soda

3 c hot water

1. Cream shortening, add sugar gradually; add molasses and eggs and beat well.
2. Sift soda, with flour, spices and salt. Add alternately with hot water to first mixture, beating well after each addition.
3. Pour into 3 greased 13x9x2" pans and bake in preheated oven.
4. Cut into 48 squares and serve with Lemon Sauce.

APPLE CRISP

Temp: 325°F Time: 50-60 min.

9 qts. sliced apples

9 c sugar

3 T cinnamon

6 c sifted all-purpose flour

$4\frac{1}{2}$ c water

$1\frac{1}{2}$ lbs. butter or margarine

1. Arrange apples in greased shallow pans. Sprinkle with cinnamon and add water.
2. Combine sugar and flour, work in butter or margarine until it becomes of a crumbly texture.
3. Spread over apples and bake in preheated oven until apples are tender and crust is delicately brown.

APPLE SQUARES

Size of serving: 2½ x 3½" square

Temp: 400°F Time: 45 min.

Double recipe of Pastry Mix

7 lbs apples (21 medium)

4 lbs (8 c) sugar

1-1/3 T cinnamon

½ c cornstarch or

1 c flour

1. Prepare pastry, using 2½ c pastry mix and 5 T water at a time. This is sufficient pastry for the bottom crust or the top crust of 1 jelly roll pan 10½ x 15½".
2. Line pan with pastry, letting it extend ½" over all sides of pan.
3. Slice apples thin and mix with sugar, cinnamon and cornstarch. Arrange in pastry-lined pans.
4. Prepare pastry for top crust, just as for bottom crust. Cut vents and lay carefully over filling. Do not stretch or tear. Trim edge to size of pan. Fold bottom crust over top crust and flute the edge.
5. Bake in preheated oven.
6. When cool, cut in squares. If desired, powdered or confectioners sugar can be sprinkled over top.

CHERRY SQUARES

1-1/3 qts cherry juice

1 t salt

2 lbs (4 c) sugar

1 c granulated tapioca or
cornstarch or 2 c flour,

4¼ qts drained cherries

¼ c butter or margarine

1. Cook cherry juice, salt, sugar and tapioca until clear. Add fruit and butter.
2. Use in place of apples in above recipe.

MINCEMEAT SQUARES

Use 6-8 cans of ready-to-use mincemeat in above recipe.

BISCUIT MIX

8 c sifted all-purpose flour

1/3 c baking powder

4 t salt

1¼ c shortening

(vegetable or blended)

1. Sift together, flour, baking powder and salt.
2. Cut in shortening with mixer until mixture looks like cornmeal.
3. Store in covered jar. Refrigeration is not necessary.



FRUIT COBBLER*Temp: 400^oF Time: 20-25 min.*

- | | |
|-----------------------|-------------------------|
| 3 qts canned fruit | 1 c lemon juice |
| 1½ qts fruit juice | 9 c biscuit mix |
| ¾ c flour | 1 c plus 2 T sugar |
| 1½ c sugar | 1 qt milk (about) |
| 2 T grated lemon rind | ¾ c butter or margarine |

1. Place fruit and juice in greased baking dishes.
2. Mix flour, sugar, and lemon rind and sprinkle over the fruit with lemon juice, dividing it evenly between the dishes. Dot with butter.
3. Combine biscuit mix and sugar, add milk and stir just enough to mix a soft dough.
4. Spread dough on top of fruit. Bake in a preheated oven. Juice will thicken to make sauce.

NOTE: Canned peaches, cherries, berries, prunes, plums, or rhubarb can be used.

BAKING POWDER BISCUITS*Temp: 450^oF Time: 12-15 min.*

- | | |
|------------------------------|-------------------|
| Double recipe of biscuit mix | 5½ c milk (about) |
|------------------------------|-------------------|

1. Add milk to biscuit mix gradually, mixing to a soft dough.
2. Turn mixture out onto a floured board and knead lightly. Roll out ½" thick and cut into 2" rounds.
3. Bake on greased baking sheet in preheated oven.

NOTE: This will make approximately 100 medium sized biscuits.

ICE CREAM

1. Brick ice cream serves to better advantage than bulk. It should be unpacked from dry ice about 30 minutes before using.
2. Slice with a knife dipped in warm water.

CRANBERRY CRUNCH*Temp: 350^oF Time: 45 min.*

- | | |
|---------------------------------|-------------------------------------|
| 1 qt uncooked rolled oats | <i>Size of serving: 2¼' squares</i> |
| 1-1/3c sifted all-purpose flour | 4 - 1 lb. cans cranberry sauce |
| 2 c brown sugar | (jellied or whole) |
| 1-1/3 c butter or margarine | 1 gal. vanilla ice cream |

1. Mix oats, flour and brown sugar. Cut in butter until crumbly.
2. Place half of the mixture in 2- 13x9x2" greased oblong pans. Cover with cranberry sauce. Top with balance of mixture.
3. Bake in preheated oven. Serve hot or cold in squares topped with scoops of vanilla ice cream.

BROWNIE PUDDING*Temp: 350°F Time: 40-50 min.*

6 c sifted all-purpose flour	2 T vanilla
$\frac{1}{4}$ c baking powder	$\frac{3}{4}$ c melted shortening
3 t salt	$4\frac{1}{2}$ c chopped nuts
$4\frac{1}{2}$ c sugar	$4\frac{1}{2}$ c brown sugar
$\frac{3}{4}$ c cocoa	$1\frac{1}{2}$ c cocoa
3 c milk	$10\frac{1}{2}$ c hot water

1. Sift together flour, baking powder, salt, sugar and cocoa.
2. Add milk, vanilla, and shortening. Mix until smooth. Add nutmeats.
3. Spread into greased pans.
4. Mix brown sugar and cocoa; sprinkle over batter.
5. Pour hot water over entire batter, distributing water equally between pans. (This makes the sauce for pudding.)
6. Bake in preheated oven. Cut in squares to serve.

NESSELRODE TARTS

$2\frac{1}{2}$ qts. milk	$\frac{1}{4}$ c rum flavoring
1 qt. coffee cream	1 c diced maraschino cherries
1 t salt	50 baked tart shells
* 1 large pkg. instant vanilla pudding ($1\frac{1}{2}$ lb.)	1 qt. heavy cream, whipped
	$\frac{1}{2}$ c shaved chocolate

1. Combine milk, coffee cream and salt.
 2. Add pudding and beat until smooth and thick. Fold in flavoring and cherries.
 3. Fill baked tart shells. Garnish with whipped cream and $\frac{1}{2}$ t chocolate.
- * Use 8 small packages of pudding if desired.

BROWNIES*Temp: 350°F Time: 30-35 min.**48 medium size squares*

4 sqs. chocolate	1 t salt
$\frac{1}{2}$ c milk	$\frac{2}{3}$ c melted shortening
4 eggs	2 t vanilla
2 c sugar	2 c chopped nutmeats
1 c sifted cake flour	

1. Melt chocolate in milk and cook slowly until thick, stirring constantly. Cool.
 2. Beat eggs until light, add sugar and then chocolate mixture.
 3. Sift flour and salt. Fold into the first mixture. Add shortening, vanilla and nutmeats.
 4. Pour into a greased $10\frac{1}{2} \times 15\frac{1}{2}$ " pan and bake in preheated oven.
- NOTE: For a chewy brownie add $\frac{1}{4}$ c light corn syrup.

APPLESAUCE TORTE

Size of serving: 2 x 3" square

Temp: 350°F Time: 30-35 min.

- | | |
|------------------------------------|-----------------------------|
| * 3 c graham cracker crumbs | 1½ cans condensed milk |
| ¾ c butter or margarine,
melted | (2 c) |
| ¾ c sugar | 3 lemons, juice and
rind |
| 9 eggs, separated | ½ t salt |
| 3 c applesauce | 1½ t vanilla |
1. Combine graham cracker crumbs, butter and sugar.
 2. Line 3 - 9x13x2" greased baking pans with the crumb mixture, reserving about ¾ c of crumbs for topping.
 3. Beat egg whites until stiff.
 4. Beat egg yolks until thick and lemon colored. Add applesauce, condensed milk, lemon juice, grated rind, salt and vanilla. Fold in egg whites.
 5. Pour into greased, crumb lined pans. Sprinkle each top with ¼ c buttered crumbs.
 6. Bake in preheated oven until a table knife, when inserted in the mixture comes out clean.
 7. Cool thoroughly before cutting into squares.
- *12 crackers 1 cup; 1 c crumbs 2½ oz. crumbs.

DRESSING UP CAKE MIXES

Ice CREAM Sandwich

1. Bake chocolate cakes in oblong pans. Cut in squares.
2. Split squares and place peppermint ice cream between layers, sandwich style.

Chocolate Boston Cream Dessert

1. Bake layers of chocolate cake. Cool.
2. Spread cream filling between layers.
3. Top with whipped cream and sprinkle with chocolate shavings.

BUTTERSCOTCH SUNDAE

1. Bake yellow cake mixes in oblong pans.
2. Serve in squares topped with a scoop of vanilla ice cream and butterscotch sauce.

DESSERT SAUCES

BUTTERSCOTCH SAUCE

$\frac{1}{2}$ lb brown sugar ($4\frac{1}{2}$ c) 2 c light cream or
 $\frac{1}{2}$ c dark corn syrup evaporated milk
 $\frac{3}{4}$ c butter or margarine

1. Boil sugar, syrup and butter to 230°F.
2. Remove from heat. When partially cool, stir in cream. If too thick when cool, thin with extra cream. Yield: $1\frac{1}{2}$ qts.

CHOCOLATE SAUCE

$\frac{1}{2}$ lb cocoa $\frac{1}{4}$ qts boiling water
 $\frac{1}{2}$ c flour 1 c light corn syrup
 $\frac{1}{2}$ t salt $\frac{1}{4}$ lb butter or margarine
3 c sugar 1 T vanilla

1. Mix cocoa, flour, salt, sugar and boiling water. Bring to a boil.
2. Add corn syrup. Cook over low heat for 15 minutes or until mixture is slightly thickened.
3. Add butter and vanilla. Yield: 2 qts.

LEMON PUDDING SAUCE

$4\frac{1}{2}$ c sugar 1- $\frac{1}{8}$ c butter or margarine
9 T cornstarch 1 c lemon juice
 $2\frac{1}{4}$ qts boiling water

1. Mix sugar and cornstarch: add water gradually, stirring constantly. Boil 5 minutes.
2. Add butter and lemon juice.

MARSHMALLOW MINT SAUCE

2 lbs marshmallows $\frac{1}{2}$ t peppermint extract
1 qt hot water

1. Place marshmallows and water over low heat and fold over and over until marshmallows are half melted.
2. Add flavoring and continue folding until mixture is smooth. Best when served warm.

For Safety ...

First aid kit easily accessible

Provide containers for burned matches

Wipe up spilled food immediately

Keep kitchen clean and orderly

Have plenty of pot holders handy

*Provide a rack for sharp knives - use knives properly - cut
away from you*

Basket of sand for grease fires

Fire extinguisher easily accessible

HOW OUR HOME SERVICE CAN HELP YOU

Our Home Service Department is made up of a staff of Home Economists. They will be glad to help you with your homemaking problems. New recipes and suggestions are always available. Call us for help with freezing, baking and laundry questions, too. Special telephone service is maintained so that you may call in for recipes or other help with homemaking problems.

When you buy a new appliance from the RG&E, a Home Service girl will call at your home to advise you on its care and use.

Cooking demonstrations and talks are available to clubs, church groups and other organizations. If you are a member of a group that would like a demonstration, arrangements can be made for this service free of charge. Our Home Economists are available for consultation. Please call them at 546-2700, when you think they can help you.

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