

9-1955

EC55-908 Cooking for Crowds

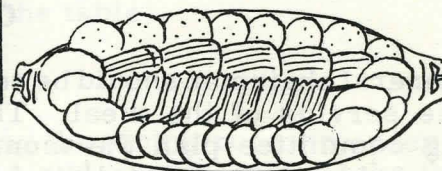
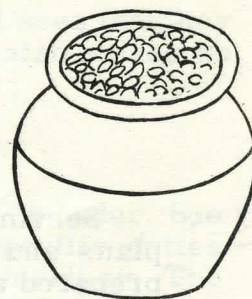
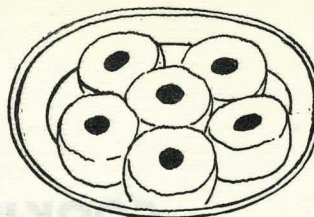
Ethel Diedrichsen

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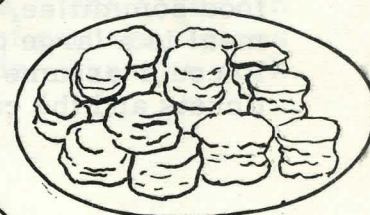
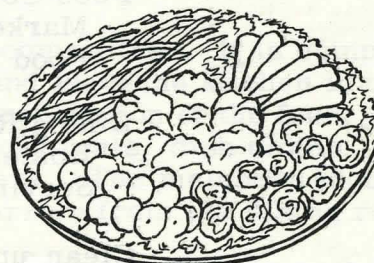
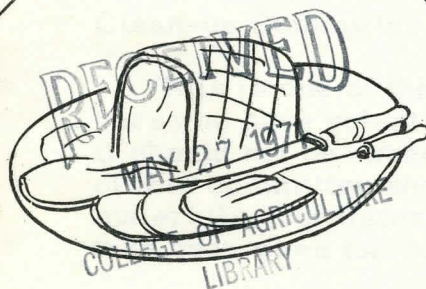
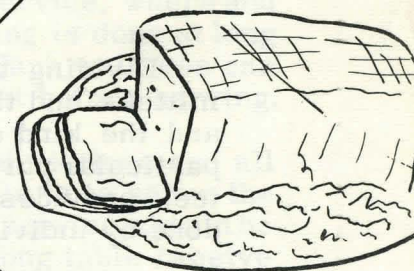
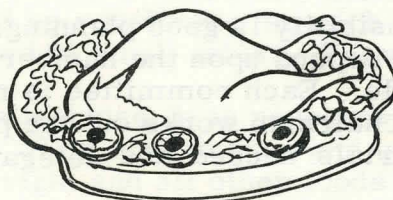
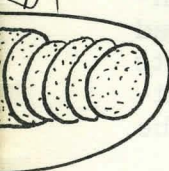
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Cooking *for* Crowds



E.C.55-908



EXTENSION SERVICE
UNIVERSITY OF NEBRASKA COLLEGE OF AGRICULTURE
AND U.S. DEPARTMENT OF AGRICULTURE
COOPERATING
W. V. LAMBERT, DIRECTOR

COOKING FOR CROWDS

Ethel Diedrichsen
Extension Nutritionist

Serving a crowd can be fun! The work will go smoothly if you make careful plans and start early. You can be sure of a successful meal if the food is well prepared and the service attractive.

The menu should be one that can be prepared easily with the space and equipment available. Seasonal foods and decorations should be used whenever possible. Foods should go well together, have variety in shapes and texture and be appetizing in appearance and color.

ORGANIZATION

A general chairman should be selected who can direct all activities connected with the serving of the meal. The general chairman and the chairman of each working committee plan the menus, decide on the type of service, select the recipes and make out the list of foods to be purchased or donated. This group also estimates the total cost of serving the meal and sets the price if it is a meal for profit. Copies of all plans are made available to the working committees.

WORKING COMMITTEES

Dividing the work and responsibility is good planning. The number of committees and the size of each will depend upon the number of people to be served and the kind of facilities available. Each committee is responsible only for its particular part of the meal. The chairman works out the plans with her committee, provides the working materials needed and delegates certain tasks to be done by individual members.

When serving a large group, the work could be divided by committees as follows:

Food Committees
Marketing and Finance
Food Preparation

Dining Room Committees
Hostess
Serving

Clean-up Committee

When serving a small group, only three committees may be necessary--the food committee, the dining room committee and the clean-up committee. If the meal is a large public event, a separate publicity committee could be appointed. It could assume the responsibility of advertising, the printing and selling of tickets and the care of money.

Marketing Committee

This committee selects and purchases food and supplies and sees that they are checked and delivered to the proper place. This committee also makes an accurate account of all money spent and pays all bills.

Food Preparation Committee

The chairman is responsible for keeping the kitchen clean and in order. She distributes food and supplies to each working center. She assigns specific duties for preparing meat, vegetables, salad, dessert and coffee to each member. The committee serves the food on the plates and takes care of left-over food.

Hostess Committee

This committee greets guests and sees that they have a good time. It arranges for wraps, has a place for guests to assemble before the meal is served and escorts honored guests to their places at the table.

Serving Committee

This committee is responsible for getting the dining room in order and keeping it well ventilated. It arranges tables and chairs and checks that dishes, silver and linen are adequate and clean. The committee plans table decorations, sets the table, pours water, puts on bread, butter, relishes and cream and arranges a space for soiled dishes. The chairman assigns tables or sections to waitresses and instructs them about the menu and the type of service, where and how to get food and where to return soiled dishes. If serving is done at long tables, there should be a waitress for each 10 to 12 persons. Each waitress can serve 8 people seated at small tables. The waitresses should eat before serving.

To have uniform service, it is necessary to have accurate directions and all details worked out. For convenience and uniformity a good rule is to serve the beverage from the right and all other foods from the left. The service should be so arranged so that all guests at one table or one section of a long table receive their food at about the same time so they may start to eat while the food is at its best.

Clean-up Committee

This is one of the most valuable of all committees. It is composed of members who have volunteered to wash dishes and leave the kitchen in order. Usually it should not be expected to help with the preparation of the food. The chairman of this committee should provide supplies of towels, dish cloths, soap, cleaning materials, hot water, dish pans and drainers. The members should be ready to take over when the soiled dishes begin to arrive from the dining room.

Just where the duties of this committee begin and where those of the food preparation committee end, is a problem that has to be solved by each group. One plan is to have the food committee take care of the left-over food and wash as many of the cooking dishes as possible before serving the meal. The follow-up committee then washes the dishes and the remaining kettles which have been soaking. It returns them to the proper cupboards, disposes of garbage, leaves the kitchen floor clean and arranges for the laundering of towels. When the work is finished the kitchen should be in order for the next dinner.

BUYING GUIDE

Food	Amount of One Serving	Amount for Fifty
Beverages		
Cocoa	1 cup	8 oz.
Coffee	1 cup	1 - 1 1/4 lb.
Fruit juice	1/2 cup	2 No. 10 cans
Milk	1 glass	2 1/2 gal.
Tea	1 cup	2 1/2 - 3 oz.
Breads		
Pullman loaf	1 to 2 slices	2 - 4 loaves
Rolls	1 1/2 to 2	6 - 8 doz.
Dairy Products		
Butter for table	1 - 1 1/2 pats	1 - 1 1/2 lb.
Butter for vegetables	- - -	1/2 to 3/4 lb.
Cream, 20% (coffee)	2 tablespoons	1 1/2 qt.
Cream, 40% (whipping)	1 tablespoon	3/4 - 1 qt.
Cheese, Cottage	1/3 cup	8 1/2 lb.
Cheese, hard	1 1/4 - 2 oz.	4 - 6 lb.
Ice cream, bulk	1/2 cup	2 gal.
Ice cream, a la mode	1/4 cup	1 gal.
Ice cream, brick	- - -	7 - 8 bricks
Fruits		
Canned	1/2 cup	2 No. 10 cans or 8 No. 21/2 cans
Dried	3 oz.	4 1/2 - 5 1/2 lb.
Fresh		
Apples, for sauce	3 oz.	15 lb.
Apples for pie	6 cuts	15 lb.
Blackberries for pie	6 cuts	6 - 8 qt.
Cherries for pie	6 cuts	8 - 10 qt.
Cranberries, sauce	1/4 cup	3 lb.
Meat		
Beef		
Chuck roast	2 1/2 oz.	18 - 20 lb.
Country fried steak	3 oz.	12 1/2 lb.
Cold cuts	2 1/2 oz.	8 lb.
Ground meat patties	3 oz.	12 1/2 lb.
Meat loaf	3 oz.	10 lb.
Rib roast	2 oz.	20 lb.
Stew beef	3 oz.	10 lb.
Swiss steak	3 1/2 oz.	16 lb.
Chicken, dressed		
Creamed	3 oz.	18 lb.
Baked	2 1/2 oz.	30 lb.
Fried	1/4 chicken	30 lb.
Lamb		
Roast leg	2 1/2 oz.	24 lb.

Food	Amount of One Serving	Amount for Fifty
Pork		
Ham, baked or boiled	2 oz.	18 lb.
Ham loaf	3 oz.	8 lb.
Ham, grilled	3 oz.	20 lb.
Fresh pork roast	3 oz.	20 lb.
Chops	1 each	12 - 15 lb.
Sausage	1 patty	12 - 15 lb.
Turkey, dressed	2 1/2 oz.	40 lb.
Veal chops or cutlets	3 oz.	12 - 15 lb.
Nuts, assorted	1 tablespoon	1 - 1 1/2 lb.
Relishes		
Carrot strips	2 - 3 pieces	2 - 3 lb.
Celery curls	1 - 2 pieces	2 - 3 lb.
Olives	3 - 4	2 qt.
Pickles, 3 inch	1/2 pickle	1 1/2 lb.
Salad		
Fruit and vegetable	1/2 cup	6 1/2 qt.
Sauces or gravy	2 tablespoons	2 qt.
Sweets		
Honey	2 tablespoons	5 lb.
Jam - Jelly	2 tablespoons	3 lb.
Sirup	1/4 cup	2 1/2 qt.
Sugar, loaf	1 - 2 cubes	1 1/2 lb.
Sugar, granulated	1 1/2 teaspoons	3/4 lb.
Vegetables		
Canned vegetables	1/2 cup	2 No. 10 cans or 14 No. 2 cans
Dried, beans	4 - 6 oz.	5 - 6 lb.
Frozen vegetables	3 - 4 servings per package	13 - 17 packages (10 - 12 oz. each)
Fresh vegetables		
Asparagus	3 oz.	15 - 18 lb.
Beans, green	3 oz.	10 - 12 lb.
Beans, lima	3 oz.	20 - 22 lb.
Beets	3 oz.	13 - 14 lb.
Cabbage, to cook	3 oz.	12 lb.
Cabbage, raw	1 - 2 oz.	8 lb.
Carrots	3 oz.	12 - 13 lb.
Lettuce	1/5 head	10 heads
Lettuce for garnish	1 - 2 oz.	4 - 5 heads
Potatoes, Irish	5 - 6 oz.	18 - 20 lb.
Potatoes, mashed or scalloped	5 oz.	15 lb.
Potatoes, sweet	4 - 5 oz.	18 - 20 lb.
Tomatoes, sliced	3 oz.	10 - 12 lb.

General Suggestions

Avoid food spoilage by keeping hot foods hot and cold foods cold.

Some provision should be made for warming the serving dishes.

When the time of serving extends over one hour, the vegetables should be cooked at 15- or 30-minute intervals to have them palatable and attractive.

When cooked vegetables must be kept warm, place them in a double boiler or put the container in a large pan of hot water over low heat.

Table Of Can Sizes

Cans	Average Net Weight	Average Cupfuls
8 ounce	8 oz.	1 cup
No. 303	1 lb.	2 cups
No. 2	1 lb. 4 oz.	2 1/2 cup
No. 2 1/2	1 lb. 12 oz.	3 1/2 cups
No. 3 juice	1 qt. 14 fluid oz.	5 3/4 cups
No. 10	6 lbs. 10 oz.	13 cups

Food Equivalents

(HOW ONE POUND COMPARES WITH OTHER UNITS)

Food	One Pound	Food	One Pound
Apples	3 cups diced	Macaroni, dry	4 1/2 cups
Apricots, dried	3 - 4 cups	Marshmallows	64
Asparagus, fresh	18 stalks	Oysters	40 - 60
Bacon	20 - 30 slices	Peas, new, shelled	1 cup
Bananas	3 medium	Potatoes	3 - 4 medium
Beans, navy	2 1/4 cups	Prunes, dried	2 1/2 cups
Butter	2 cups	Pumpkin, canned	1 3/4 cups
Carrots, small	5 - 6	Raisins	2 - 3 cups
Cauliflower	1 medium head	Rice, dry	2 cups
Cheese, American, grated	1 quart	Sugar, brown	2 3/4 cups
Cheese, Cottage	2 1/4 cups	Sugar, granulated	2 cups
Coconut, shredded	8 cups	Sugar, powdered	3 cups
Coffee	5 cups	Tea	6 cups
Flour, whole wheat	3 cups	Tomatoes, fresh	2 - 5
Flour, white	4 cups	Turnips, white	2 - 3
Ham, ground	2 cups	Walnuts, shelled	4 cups

Suggested Menus

Breaded Pork Chops
Parsley Buttered Potatoes
Carrot-Raisin Salad*
Rye Bread
Cherry Pie

Swiss Steak*
Mashed Potatoes and Gravy
Buttered Asparagus
Cranberry Relish*
Whole Wheat Bread
Ice Cream

Fried Chicken
Potato Salad*
Glazed Carrots*
Assorted Relishes
Hot Rolls
Chocolate Sundae

Meat Loaf*
Browned Potatoes
Harvard Beets*
Cabbage and Pineapple Salad
Hot Rolls - Jam
Tapioca Pudding, Whipped Cream

Baked Ham - Pineapple Sauce
Candied Sweet Potatoes
Frozen Peas
Whole Wheat Rolls
Apple Betty*

Beef or Veal Stew*
Sliced Tomatoes on Lettuce
Biscuits - Honey
Apple Pie and Cheese

Pork Sausage
Mashed Potatoes
Scalloped Corn*
Fruit Salad*
Cookies

Baked Beans* with Chili Sauce
Frankfurters or Sausages
Cole Slaw*
Baked Brown Bread*
Cottage Pudding* with Chocolate Sauce

Ham Loaf* and Spiced Fruit
Scalloped Potatoes*
Buttered Green Beans
Tossed Vegetable Salad*
Hot Rolls
Pineapple Ice Box Cake*

Wieners in Spanish Sauce*
Mashed Potatoes
Buttered Green Vegetables
Lettuce Salad
Hot Rolls - Jelly
Gingerbread with Whipped Cream

Italian Spaghetti with Meat Sauce*
Tossed Vegetable Salad*
Vienna Bread
Fruit Cup
Cookies

Baked Chicken and Noodles*
Buttered Peas
Pineapple - Carrot Salad
Baking Powder Biscuits
Fruit Jello

Oyster Stew* - Crackers
Waldorf Salad*
Hard Crust Rolls
Cake

Chili Con Carne*
Crackers
Carrot and Celery Sticks
Berry Pie

*Recipes included in the circular.

MAIN DISHES

Swiss Steak

16 pounds beef round, 3/4 inch thick	4 cups onions, sliced
3 cups flour	3 quarts water
1/4 cup salt	1 1/2 quarts tomatoes
1 teaspoon pepper	2 1/2 cups flour
1 2/3 cups fat	1 1/2 cups cold water

Cut meat into individual servings. Mix flour, salt and pepper; pound into the servings of steak. Melt fat and brown floured meat on both sides. Put meat in roasters, add onion, water and tomatoes. Cover and cook in the oven for 2 1/2 hours at 300°. Drain off liquid, make a paste with flour and cold water and add to hot liquid, boiling rapidly 7 to 10 minutes. Pour back over the meat and serve.

Meat Loaf

8 pounds ground beef	3 quarts coarse bread crumbs
2 1/2 pounds ground pork	5 eggs, beaten
1/4 cup salt	3 cups milk
3/4 cup chopped onion	3 cups tomato juice

Mix meat, salt, onion and crumbs thoroughly. Combine eggs and milk. Add egg mixture and tomato juice to meat and shape into loaves. Place in 5 greased baking pans 4 x 9 inches. Bake at 325° for 1 1/2 to 2 hours.

Beef Stew or Pie

12 pounds beef, cut into cubes	2 quarts carrots, diced
2 cups flour	1 1/2 quarts celery, diced
6 tablespoons salt	2 quarts potatoes, diced
2 cups onion, sliced	2 cups flour
1 cup fat or drippings	1 1/2 quarts cooked peas
2 gallons water	

Dredge meat with flour and salt. Brown with onions in fat. When browned, add 1 gallon water and simmer until meat is nearly tender. Add second gallon of water, carrots and celery. Add potatoes when other vegetables are partially tender. Cook until all vegetables are done. Mix 2 cups flour with extra water to make a paste and add to stew, stirring constantly until thick. Add peas and cook 15 minutes longer. For pie, pour stew into baking pans and cover with mashed potatoes. Brown in oven at 425°. Beef pie may also be made by topping the stew with baked biscuits or rounds of baked pastry.

Ham Loaf

6 pounds cured ground ham	6 eggs
2 pounds ground fresh pork	1 3/4 quarts bread crumbs
2 pounds ground veal	3 cups milk

Mix cured ham, fresh pork and veal. Combine slightly beaten eggs with meat, bread crumbs and milk. Mix thoroughly. Shape into 4 or 5 loaves and bake at 325° for one hour.

Barbecued Beef

6 pounds hamburger	1/4 teaspoon pepper
2 onions, chopped	1 teaspoon chili powder
1/2 cup vinegar	3 cups catsup
1/2 cup Worcestershire sauce	3 cups water
2 tablespoons salt	50 buns
1 teaspoon paprika	

Brown hamburger and onions. Add seasonings and water and cook covered for 1 to 1 1/2 hours. Serve on plain or toasted buns.

Chili Con Carne

2 1/2 - 3 pounds red chili beans or	1 1/2 quarts tomato puree
8 No. 2 cans kidney beans	1/2 cup flour
5 pounds ground beef	1/2 cup water
1 cup onion, chopped	2 tablespoons salt
1 cup fat	2 tablespoons chili powder

Soak chili beans overnight. Cook in boiling salted water until tender. Brown meat and onion in fat. Add tomato puree, simmer until beef is tender. Make a paste of flour and water; add to beef mixture, stirring constantly. Add beans and seasonings. Cover and cook 1 to 1 1/2 hours until flavors are well blended. Stir occasionally to prevent sticking.

Boston Baked Beans

8 pounds navy beans	2 tablespoons dry mustard
2 gallons boiling water	1/4 cup salt
1 1/2 pounds salt pork	2 cups onion, chopped
1/2 teaspoon red pepper	2 cups molasses
1 pound brown sugar	

Cover beans with water and soak overnight. Drain and heat remaining liquid. Add salt pork cut into cubes. Combine pepper, sugar, mustard, salt, onion, and molasses. Pour mixture over beans. Add the hot drained liquid. Cover and bake at 250° for 7 to 8 hours. Add extra hot water during baking if necessary.

Oyster Stew

2 1/2 quarts oysters with liquor	1/4 teaspoon pepper
1 cup butter, melted	1 teaspoon Worcestershire sauce
1/4 cup salt	9 quarts milk

Heat oysters in oyster liquor and melted butter until edges curl. Add salt, pepper and Worcestershire sauce. Heat milk to boiling temperature. Do not boil. Add milk to oysters about 10 minutes before serving.

Wieners in Spanish Sauce

- | | |
|--------------------------|----------------------|
| 1 cup chopped onion | 2 cups celery, diced |
| 1/4 cup fat | 1 teaspoon salt |
| 2 quarts canned tomatoes | 100 wieners |
| 1 green pepper, chopped | |

Brown onion in fat until brown. Add tomatoes, pepper, celery and salt. Simmer slowly until vegetables are tender. Add wieners and heat slowly in large baking pans.

Macaroni and Cheese

- | | |
|-------------------------|-------------------------------|
| 2 pounds macaroni | 1 1/2 tablespoons dry mustard |
| 2 gallons boiling water | 3 1/2 quarts milk |
| 1 tablespoon salt | 3 pounds grated cheese |
| 1/2 cup shortening | 4 cups crumbs mixed with |
| 1 cup flour | 1/2 cup melted shortening |
| 2 tablespoons salt | |

Cook macaroni in boiling salted water until just tender. Drain. Blend shortening, flour, salt and mustard. Add milk, cook until thick, then stir in the grated cheese. Combine sauce and macaroni. Pour into two pans 12 x 20 inches and sprinkle with buttered crumbs. Bake 45 minutes at 325°.

Chicken a la King

- | | |
|--------------------------------|---------------------------------|
| 2 pounds butter or chicken fat | 3 quarts cooked diced chicken |
| 4 cups flour | 2 1/2 cups mushrooms sauteed in |
| 2 tablespoons salt | 1/2 cup butter |
| 1 1/2 teaspoon pepper | 2 cups pimientos, diced |
| 3 quarts chicken stock | 12 hard cooked eggs, diced |
| 2 quarts milk | |

Melt butter; blend in flour, salt and pepper. Remove from heat. Slowly stir in chicken stock and milk which have been heated together. Cook slowly until thick and smooth, stirring constantly. Stir in chicken and mushrooms. Just before serving, carefully add pimientos and hard cooked eggs. Serve in patty shells, on toast points or Chinese noodles. One 5-pound chicken yields 4 cups cooked, diced meat.

Baked Chicken and Noodles

- | | |
|------------------------------------|------------------------------------|
| 3 1/2 quarts cooked, diced chicken | 1 cup flour |
| 3 pounds noodles | 1 cup chicken fat |
| 1 quart milk | 1 1/2 quarts buttered bread crumbs |
| 1/2 tablespoon salt | |

Cook noodles in chicken broth. Strain and make liquid up to 3 1/2 quarts with water. Add 1 quart milk. Blend salt and flour with fat and use to thicken broth and milk. Put chicken, noodles and thickened gravy in layers in baking pan, cover with buttered crumbs, and bake until gravy bubbles around edges and crumbs are brown. Chicken skin may be ground and added to the gravy for extra flavor.

VEGETABLES

Harvard Beets

- | | |
|--------------------|-------------------------------|
| 1 cup butter | 1 teaspoon pepper |
| 1 1/2 cups flour | 2 quarts beet juice and water |
| 1 cup sugar | 2 cups vinegar |
| 3 tablespoons salt | 6 quarts cubed cooked beets |

Blend butter, flour, sugar, salt and pepper over heat. Add beet juice and vinegar, stirring constantly until smooth and thick. Add beets, heat thoroughly and serve.

Glazed Carrots

- | | |
|-------------------------|-------------------|
| 18 pounds carrots | 3/4 cup butter |
| 1 1/2 pound brown sugar | 1 tablespoon salt |

Wash, scrape and cut carrots into strips. Boil covered in salted water 20 to 25 minutes. Drain. Place carrots in baking pans. Sprinkle with brown sugar, butter and salt. Bake at 350° for 30 minutes.

Scalloped Corn

- | | |
|--------------------------------|------------------------------|
| 5 cups milk | 3 quarts finely broken bread |
| 2 1/2 cups butter or margarine | 3 quarts cream style corn |
| 1/3 cup onion, ground | 3 cups crumbs |
| 1 tablespoon salt | 1/3 cup butter or margarine |

Heat milk and add butter, onion and salt. Pour milk over broken bread. Add corn and mix lightly. Pour into three greased 9 x 15 inch baking pans and sprinkle with buttered crumbs. Bake at 350° about one hour until brown and crusty.

Scalloped Potatoes

- 15 pounds pared, uncooked potatoes, thinly sliced
- 3 tablespoons salt
- 4 quarts medium white sauce (page 14)
- 3 cups buttered cracker or bread crumbs

Place potatoes in pans and sprinkle with salt. Pour hot white sauce over potatoes. Bake 1 hour at 350°; then cover with the buttered crumbs and continue baking one more hour.

SALADS

Potato Salad

- | | |
|---|--------------------------------------|
| 3 quarts potatoes, cooked, 1/2 inch cubes | |
| 1/2 cup French dressing | 10 eggs, hard cooked |
| 1/2 cup onion, chopped | 1 tablespoon salt |
| 1 1/2 quarts celery, diced | 1 cup mayonnaise |
| 1 can pimentos, chopped | 1 1/2 cups cooked dressing (page 12) |

Mix potatoes with French dressing and let stand 10 minutes. Add vegetables, sliced eggs and salt to potatoes. Blend mayonnaise and cooked dressing. Add to potato mixture, combining thoroughly. Serve on lettuce leaf garnished with chopped parsley.

Salmon Salad

- | | |
|------------------------------|---------------------|
| 4 pounds salmon | 2 teaspoons salt |
| 3 quarts celery, diced | 3 cups mayonnaise |
| 2 tablespoons vinegar | Lettuce for garnish |
| 1/2 cup sweet pickles, diced | |

Break up salmon and mix it with the celery, vinegar, pickles and salt. Fold in mayonnaise. Serve in lettuce cups and garnish with a slice of hard-cooked egg, parsley sprig, chopped chives or a slice of lemon.

Cole Slaw

- | | |
|-----------------------|------------------------|
| 8 pounds cabbage | 1 1/2 tablespoons salt |
| 1 1/2 cups sour cream | 3 tablespoons sugar |
| 3/4 cup vinegar | 3 cups mayonnaise |

Chop cabbage fine and chill. Combine cream, vinegar, salt and sugar. Add to mayonnaise and blend well. Mix this dressing thoroughly with cabbage. Serve immediately.

Tossed Vegetable Salad

- | | |
|------------------------------|-----------------------------------|
| 3 pounds lettuce | 1 1/2 cups radishes, sliced |
| 1 1/2 quarts celery, chopped | 2 cups green pepper, chopped fine |
| 1/2 cup onion, chopped fine | 2 quarts tomatoes, cubed |
| 1 quart carrots, shredded | 1/4 cup salt |
| 2 cups cucumbers, sliced | 2 cups French dressing |

Thoroughly chill all vegetables except onion. Shred lettuce and add other prepared vegetables. Just before serving, sprinkle salt over vegetables, add dressing, and toss lightly until well mixed. Serve immediately. Roquefort cheese dressing may be used if desired.

Carrot Raisin Salad

7 pounds peeled carrots, shredded	1/2 tablespoon salt
2 cups raisins	1 quart mayonnaise

Mix all ingredients and allow to stand 1 hour before serving.

Cranberry Relish

6 pounds apples	4 pounds cranberries, raw
4 oranges	3 pounds sugar

Remove apple cores. Grind apples, oranges, and cranberries together. Add sugar and chill for 24 hours before serving. This may be used as a salad if drained before using.

Waldorf Salad

1 gallon apples, diced	1 quart (1 lb.) nuts, chopped
Juice from 3 lemons	3 cups mayonnaise
2 quarts celery, diced	Lettuce for garnish

Moisten apples with lemon juice as soon as they are diced. Add celery, nuts and mayonnaise. Serve on lettuce leaf.

Fruit Salad

2 quarts oranges, diced	1 quart bananas, diced
2 quarts pineapple, diced	2 cups cooked salad dressing (below)
2 quarts grapes, seeded	2 cups heavy cream, whipped

For any of the above fruits substitute in season cherries, fresh apricot halves, melon balls, fresh plum halves, peaches, pears, apples, berries. Combine well drained fruit. If it is to be served at once add salad dressing mixed with whipped cream. If chilled before serving, drain fruit from juice that has settled in the pan, then mix with dressing and serve.

Cooked Salad Dressing

6 tablespoons sugar	12 eggs, beaten
2 teaspoons salt	3 cups water
1/4 cup flour	1 cup vinegar
1 tablespoon dry mustard	1/4 cup butter or oil

Mix the dry ingredients together. Add eggs, water and vinegar. Cook in double boiler until thick, stirring constantly. Remove from fire and add fat. Blend well.

DESSERTS

Fruit Betty

10 to 12 pounds apples or peaches as purchased	2 teaspoons salt
2 to 3 cups sugar	5 quarts dry bread crumbs
3 tablespoons cinnamon	3/4 cup melted butter
	3 cups water

Peel and slice fruit. Mix sugar, cinnamon, and salt together. Place alternate layers of fruit and crumbs in greased baking pans. Sprinkle each layer with the sugar mixture and top with crumbs. Pour melted butter over the top. Add water carefully at sides of pans. Bake at 350° for 45 minutes to 1 hour. Serve with a sweet sauce or cream.

Pineapple Icebox Cake

9 eggs	6 cups crushed pineapple
6 cups sugar	3 pounds vanilla wafers
1 pound butter	1 1/2 cups maraschino cherries
1 cup cream	1 1/2 cups nutmeats

Beat eggs, add sugar, butter, cream and pineapple. Cook in double boiler until thickened. Line pan with layers of crushed wafers, add the custard, cherries and nuts. Finish with the wafers on top. Chill and serve.

Cottage Pudding

3/4 cup shortening	2 teaspoons salt
4 cups sugar	1/4 cup baking powder
5 eggs	3 1/2 cups milk
11 1/2 cups flour	2 tablespoons vanilla

Cream shortening and sugar in mixer at low speed 3 to 5 minutes. Add eggs and continue mixing. Sift flour, salt, and baking powder together twice. Add dry ingredients to creamed mixture in three portions, alternately with milk in two portions. Add vanilla and mix well. Fill greased and floured baking pans one-half to two-thirds full. Bake at 375° for 20 to 25 minutes. Cut into squares and serve with lemon, vanilla, fruit or chocolate sauce. Top with fruit and whipped cream for shortcake.

Baked Brown Bread

4 cups flour	4 cups cornmeal
2 tablespoons baking powder	2 cups molasses
2 teaspoons salt	1 quart milk
1 teaspoon soda	1/4 cup shortening, melted
5 cups flour, whole wheat	

Sift first four ingredients together twice. Stir in whole wheat flour and cornmeal. Add liquid ingredients and shortening. Mix well. Fill greased loaf pans two-thirds to three-fourths full. Bake at 350° for 1 hour.

SAUCES

White Sauce

Ingredients	Thin	Medium	Thick
Butter or margarine	1 cup	2 cups	2 1/2 to 3 cups
Flour	1 cup	2 cups	3 cups
Milk, hot	4 quarts	4 quarts	4 quarts
Salt	1 1/2 tablespoons	1 1/2 tablespoons	1 1/2 tablespoons
Parsley, chopped	1/4 cup	1/4 cup	1/4 cup

Melt butter, add flour gradually, blending to a smooth paste. Stir rapidly into hot milk. Cook until thickened, stirring constantly. Remove from heat. Add salt and parsley. Yield: 1 gallon.

Tomato Sauce

2 No. 2 1/2 cans tomatoes	5/8 cup butter or margarine
1/4 teaspoon ground cloves	5/8 cup flour
1 tablespoon celery leaves, dry	1 teaspoon salt
3 tablespoons onion	

Cook tomatoes, cloves, and celery leaves 10 minutes. Brown onion in butter; add flour and salt, blending well. Add tomato mixture and cook, stirring until thick. Strain to remove celery leaves and onion. This sauce may be used on meat balls.

Meat Sauce

18 garlic cloves, minced	1 1/2 quarts tomato paste
3 cups onion, chopped	4 quarts water
1 cup salad oil	1 tablespoon sugar
10 pounds ground beef	1/2 cup salt
3 quarts tomato puree	1 tablespoon Worcestershire sauce

Brown the garlic and onion lightly in salad oil. Add ground beef and cook until it is brown. Blend in the tomato puree, tomato paste, water, sugar, salt and Worcestershire sauce. Simmer about 1 hour or until sauce is thick. Serve over cooked spaghetti, noodles or macaroni.

Butterscotch Sauce

3 pounds brown sugar	1 pound butter
4 cups white corn sirup	1 quart coffee cream

Boil sugar, sirup and butter together until a soft ball is formed in cold water. Add cream. Serve on ice cream or Cottage Pudding.

BEVERAGES

Coffee

1 pound coffee
1 cup cold water

1 egg
2 1/2 to 3 gallons hot water

Mix coffee, cold water and egg together. Tie the mixture in a large cheese cloth bag. Put the bag in the hot water and bring to the boiling point. Let stand 10 minutes over low heat without boiling. Remove bag. Serve.

Tea

3/4 cup tea

8 quarts freshly boiling water

Put the tea in a hot container and add the boiling water. Cover and let steep 2 to 3 minutes. Do not let the water boil while steeping. Drain from the tea leaves and serve at once with sugar and cream or thinly sliced lemon or orange, mint leaves, spices or candied ginger.

Hot Cocoa

3 1/4 cups sugar
2 1/4 cups cocoa
1/2 teaspoon salt

1 quart water
9 quarts hot milk

Mix sugar, cocoa, salt and water and boil for 3 minutes. Add the hot milk. Beat well with a wire whip just before serving.

Spiced Tea

6 quarts boiling water
3 1/4 cups sugar
2 lemons, rind and juice
4 oranges, rind and juice

4 teaspoons whole cloves
8 sticks cinnamon
3 tablespoons tea

Mix water, sugar, fruit and spices and let simmer for 20 minutes. Pour over tea. Steep for 5 minutes. Strain and serve hot.

Fruit Punch

2 quarts strong tea
4 1/2 cups sugar
6 cans frozen lemon juice

6 cans frozen orange juice
4 quarts water

Pour hot tea over sugar, stir until dissolved. Add fruit juices and water. Mix well. Pour over ice in punch bowl or pitcher. Serve.