

**MENU SUGGESTIONS**

ENTREES

## HAM OR WEINER LIMA BEAN CASSEROLE

3 lbs. lima beans  
1 medium onion, chopped fine  
1 bud garlic, crushed  
1½ T. salt  
1 t. pepper  
½ stick margarine  
¼ cup brown sugar  
25 weiners or 6¼ lbs. ham, cubed

Soak beans 4 hrs. covered with water. Drain, add fresh water to cover. Bring to boil, turn down heat, and simmer till nearly tender (approx. 1 hr.). Drain and reserve liquid in case beans become too dry.

Place beans in greased 18" x 26" pan. Add seasonings, onions, etc. Add weiners left whole for equal servings.

Bake at 325 degrees for 1½ hrs.

Can also bake in two (2) 9" x 13" pans.

Serves 25.

## FRANKFURTER AND GREEN BEAN CASSEROLE

4 lbs. frankfurters, sliced  $\frac{1}{2}$ " thick  
1 $\frac{1}{2}$  cups butter  
2 cups flour  
 $\frac{1}{2}$  gallon milk  
1 $\frac{1}{2}$  tbs. salt  
 $\frac{1}{2}$  lb. American cheese, grated  
 $\frac{1}{4}$  cup Worcestershire sauce  
 $\frac{1}{2}$  gallon canned, drained, green beans

Slice frankfurters and place along with green beans in two 13x9x2" pans.

Melt butter. Stir in flour. Add milk and salt and cook, stirring constantly until thickened.

Remove from stove. Add cheese and Worcestershire sauce. Stir until cheese is melted.

Add cheese sauce to frankfurters and green beans.

Bake at 350 degrees for 25 minutes.

Serves 25.

PERSON OR COUPLE # 1	Frankfurter recipe
# 2	Frankfurter recipe
# 3	Frankfurter recipe
# 4	Frankfurter recipe
# 5	10 loaves bread, 2 lbs. margarine
# 6	2 #10 cans fruit or 100 pieces fresh fruit
# 7	2 #10 cans fruit or 100 pieces fresh fruit
# 8	3 lbs. decaf coffee
# 9	Paper products from FCC
#10	Extra flex space

## TUNA NOODLE CASSEROLE

3 lbs. medium egg noodles  
1½ gallons water  
\* \* \*  
1½ qts. (6 cups) cream of mushroom soup  
1 qt. milk  
2 lbs. American cheese loaf  
4½ lbs. tuna  
6 10-oz. packages frozen peas

Cook noodles in boiling water till tender; drain.

Mix condensed soup with milk. Heat and add cheese. (Do not scorch.)  
Add drained tuna and peas. Pour mixture over cooked noodles. Mix well.

Place in two greased 13x9x2" pans.

Bake 30 minutes at 350 degrees.

Serves 35 1-cup portions.

PERSON OR COUPLE # 1	Tuna recipe
# 2	Tuna recipe
# 3	Tuna recipe
# 4	200 rolls, 2 lbs. margarine, 3 lbs. coffee-decaf.
# 5	2 #10 cans applesauce
# 6	2 #10 cans applesauce
# 7	100 cupcakes
# 8	100 cupcakes
# 9	Paper products from FCC
#10	Extra flex space

## CHURCH-SUPPER TUNA BAKE

3/4 cup diced green pepper  
3 cups sliced celery  
2 medium onions, chopped (2 cups)  
1/4 cup butter  
3 cans condensed cream of mushroom soup  
1 1/2 cups milk  
3 cups shredded process cheese  
24 oz. medium noodles, cooked and drained  
3 9 1/4-oz. cans tuna, drained  
1 1/2 cups mayonnaise  
3/4 cup chopped pimiento  
1 cup slivered blanched almonds, toasted

Cook green pepper, celery, and onion in butter for 5 minutes. Blend together soup and milk; add and heat through. Add cheese; heat and stir till cheese melts.

Combine noodles, tuna, mayonnaise, and pimiento. Pour cheese sauce over; mix. Turn into two greased 13x9x2" pans. Sprinkle almonds on top.

Bake at 425 degrees for 30 to 35 minutes or till hot and bubbly.

Serves 25.

PERSON OR COUPLE # 1	Tuna recipe
# 2	Tuna recipe
# 3	Tuna recipe
# 4	Tuna recipe
# 5	2 #10 cans vegetable
# 6	2 #10 cans vegetable
# 7	200 rolls, 2 lbs. margarine, 3 lbs. coffee, decaf.
# 8	100 cookies
# 9	100 cookies
#10	Paper products from FCC

## MACARONI AND CHEESE

2 lbs. (8 cups) elbow macaroni  
3/4 cup butter or margarine  
3/4 cup enriched flour  
2 quarts milk  
2 tsp. salt  
1/4 tsp. pepper  
6 lbs. process cheese, shredded

Cook macaroni in boiling, salted water till tender; drain.

Melt butter; blend in flour; add milk. Cook and stir over low heat till thick. Season. Add 6 cups of the cheese; stir till melted.

Place cooked macaroni in two greased 13x9x2" pans. Pour sauce over.

Top with remaining cheese.

Bake in moderate oven (350 degrees) 30 minutes or till hot and bubbly.

Serves 25.

PERSON OR COUPLE # 1	Macaroni and cheese recipe
# 2	Macaroni and cheese recipe
# 3	Macaroni and cheese recipe
# 4	Macaroni and cheese recipe
# 5	2 #10 cans vegetable
# 6	2 #10 cans vegetable
# 7	100 pieces fruit or 2 #10 cans fruit
# 8	100 pieces fruit or 2 #10 cans fruit
# 9	10 loaves bread, 2 lbs. margarine, 3 lbs. coffee
#10	Paper products from FCC

# CHILE CON CARNE

- 5 lbs. ground beef
- 1 lb. (medium) chopped onions
- 1 5/8 qt. (1/2 #10 can) red kidney beans, drained
- 3 1/4 qt. (1 #10 can) canned tomatoes and juice
- 1 1/2 tsp. sugar
- 1 1/4 tsp. chili powder
- 1/6 cup salt
- 1/4 tsp. pepper

Brown ground beef and onions. Drain fat.

Add remaining ingredients. Cover and simmer about 1 hr.

Serves 25 1-cup servings.

- |                  |     |   |
|------------------|-----|---|
| PERSON OR COUPLE | #1  | Chili recipe                                    |
|                  | #2  | Chili recipe                                    |
|                  | #3  | Chili recipe                                    |
|                  | #4  | Chili recipe                                    |
|                  | #5  | 10 loaves bread, 2 lbs. margarine, 3 lbs. decaf |
|                  | #6  | 100 pieces fruit or 2 #10 cans fruit            |
|                  | #7  | 100 pieces fruit or 2 #10 cans fruit            |
|                  | #8  | 100 cookies                                     |
|                  | #9  | 100 cookies                                     |
|                  | #10 | Paper products from FCC _____                   |



## HAMBURGER-CORN CASSEROLE

4 lbs. ground beef  
3 medium onions, chopped (3 cups)  
3 12-oz. cans whole-kernel corn, drained  
3 cans condensed cream of chicken soup  
3 cans condensed cream of mushroom soup  
3 cups dairy sour cream  
3/4 cup chopped pimiento  
2 tsp. salt  
1 1/2 tsp. monosodium glutamate  
3/4 tsp. pepper  
\* \* \*  
9 cups medium noodles, cooked, drained  
3 cups soft bread crumbs  
1/2 cup butter or margarine, melted  
3/4 tsp. paprika  
3/4 cup chopped parsley

Brown meat. Add onion; cook till tender but not brown. Add next 8 ingredients. Blend well. Add noodles.

Pour into two ungreased 13x9x2 5/8" cake pans. Combine soft crumbs, butter, and paprika. Sprinkle across casseroles in diagonal stripes. Bake in moderate oven (350 degrees) about 45 minutes, or till hot through. Sprinkle with parsley.

Serves 25.

PERSON OR COUPLE # 1	Hamburger recipe
# 2	Hamburger recipe
# 3	Hamburger recipe
# 4	Hamburger recipe
# 5	100 pieces fruit or 2 #10 cans fruit
# 6	100 pieces fruit or 2 #10 cans fruit
# 7	10 loaves bread, 2 lbs. margarine, 3 lbs. coffee,
# 8	100 pieces dessert decaf
# 9	100 pieces dessert
#10	Paper products from FCC

## BEEF STEW WITH VEGETABLES

8 lbs. beef stew  
1 gallon (16 cups) water  
2 cups chopped celery  
3 lbs. frozen, sliced carrots  
8 cups (2 qts.) chopped potatoes  
1½ tbs. beef soup base  
11 cups hot water  
3 cups chopped onions  
1/3 cup margarine  
1½ cups flour  
2 tsp. black pepper  
3 tbs. salt  
6 whole bay leaves (remove before serving)  
1/3 cups Worcestershire sauce

Slow cook 8 lbs. stew beef in 1 gallon water for 6 hrs. day before. Save water.

Chop celery and potatoes. Cook celery, potatoes, and carrots in 1½ tbs. beef base dissolved in 11 cups water until tender.

Brown onions in margarine. Add flour and blend well. Add salt and pepper and Worcestershire sauce to meat. Cover and boil. Add cooked vegetables, water, and flour mixture to meat. Stir until thickened. Reduce heat and simmer until served. Remove bay leaves before serving.

Serves 35 1-cup servings.

PERSON OR COUPLE # 1	Beef stew recipe
# 2	Beef stew recipe
# 3	Beef stew recipe
# 4	100 pieces fruit or 2 #10 cans fruit
# 5	100 pieces fruit or 2 #10 cans fruit
# 6	10 loaves bread, 2 lbs. margarine, 3 lbs. coffee,
# 7	100 cookies
# 8	100 cookies
# 9	Paper products from FCC
#10	Extra flex space

## MEAT LOAF

6 lbs. ground beef  
½ lb. (2 medium) chopped onions  
½ lbs. (1¼ qts.) dry bread crumbs  
3 eggs, beaten  
5/8 qt. milk  
½ cup catsup  
1/8 cup prepared horseradish  
1/8 cup salt  
½ tsp. pepper

Combine all ingredients. Toss lightly.

Pack lightly into loaf pans or shape into loaves and place crosswise in 13x9x2" pans.

Bake at 350 degrees for 1½ hours.

Cut into equal 3 oz. slices.

Serves 25.

PERSON OR COUPLE # 1	Meat loaf recipe
# 2	Meat loaf recipe
# 3	Meat loaf recipe
# 4	Meat loaf recipe
# 5	Baked bean recipe
# 6	Baked bean recipe
# 7	100 pieces fruit or 2 #10 cans fruit
# 8	100 pieces fruit or 2 #10 cans fruit
# 9	10 loaves bread, 2 lbs margarine, 3 lbs. coffee, de-
#10	Paper products from FCC . . . . . caf

## ITALIAN SPAGHETTI SAUCE

4 lbs. ground beef  
2 large onions, chopped (2 cups)  
8 cloves garlic, minced  
\* \* \*  
1 cup chopped parsley  
4 #2½ cans plus 1 1-lb. can tomatoes (16 cups) OR 8 1-lb. cans  
8 8-oz. cans seasoned tomato sauce  
4 6-oz. cans tomato paste  
2 tbs. oregano  
4 tsp. salt  
2 tsp. monosodium glutamate  
1 tsp. thyme  
½ tsp. pepper  
1 qt. water  
\* \* \*  
1 tbs. sugar  
2 lbs. spaghetti, cooked, drained

In 2 large heavy kettles, cook ground beef, onion, and garlic till meat is lightly browned.

Combine remaining ingredients except sugar and spaghetti; pour into kettles. Bring to boil; turn down heat, simmer uncovered 2 to 2½ hrs. or till of desired consistency; stir occasionally. Add sugar. Serve over hot spaghetti.

Serves 24 1-cup servings.

PERSON OR COUPLE # 1	Spaghetti recipe
# 2	Spaghetti recipe
# 3	Spaghetti recipe
# 4	Spaghetti recipe
# 5	10 loaves bread, 2 lbs. margarine
# 6	100 pieces fruit or 2 #10 cans fruit
# 7	100 pieces fruit or 2 #10 cans fruit
# 8	3 lbs. decaf coffee
# 9	Paper products from FCC
#10	Extra flex space

## JOHNNY MARZETTI

4 lbs. ground beef  
3/4 qt. chopped celery  
1 cup chopped onion  
1 1/2 chopped green peppers  
1/2 lb. canned mushrooms, stems and pieces  
1 qt. (2 #303 cans) tomato puree  
1/2 tbs. salt  
1 1/2 lbs. raw, fine noodles  
1/4 lb. (1 cup) processed American cheese, grated

Brown ground beef with celery, onion, and green peppers. Add mushrooms, tomato puree, and salt.

Cook noodles in boiling, salted water. Drain and combine with meat mixture.

Pour into 2 13x9x2" pans.

Sprinkle with grated cheese.

Bake in 350 degree oven for 20 minutes or until cheese is melted.

Serves 25.

PERSON OR COUPLE # 1	Marzetti recipe
# 2	Marzetti recipe
# 3	Marzetti recipe
# 4	Marzetti recipe
# 5	10 loaves bread, 2 lbs. margarine, 3 lbs. coffee,
# 6	100 cookies
# 7	100 cookies
# 8	2 #10 cans fruit
# 9	2 #10 cans fruit
#10	Paper products from FCC

## LASAGNE

2 lbs. beef or Italian or bulk pork sausage  
2 cloves garlic, minced  
2 tbs. parsley flakes  
2 tbs. basil  
1 tbs. salt  
2 1-lb. cans (4 cups) tomatoes  
4 6-oz. cans (2 2/3 cups) tomato paste  
\* \* \*  
20 oz. lasagne noodles  
\* \* \*  
6 cups cream-style cottage cheese  
4 beaten eggs  
1 tbs. salt  
1 tsp. pepper  
1/4 cup parsley flakes  
1 cup grated Parmesan cheese  
\* \* \*  
2 lbs. Mozzarella cheese, sliced very thin

Brown meat slowly. Drain fat. Add next 6 ingredients. Simmer uncovered about 30 minutes, stirring occasionally.

Cook noodles in boiling, salted water till tender; drain; rinse in cold water.

Meanwhile, combine cottage cheese, eggs, seasonings, and Parmesan cheese. Place half the noodles in two 13x9x2" pans; spread half the cottage cheese mixture over; add half the Mozzarella cheese and half the meat sauce. Repeat layers.

Bake at 375 degrees 30 minutes. Let stand 10 to 15 minutes before cutting in squares - filling will set slightly.

Serves 24.

PERSON OR COUPLE # 1	Lasagne recipe
# 2	Lasagne recipe
# 3	Lasagne recipe
# 4	Lasagne recipe
# 5	Garlic bread for 100
# 6	Garlic bread for 100
# 7	3 lbs. decaf coffee
# 8	100 pieces fruit or 2 #10 cans fruit
# 9	100 pieces fruit or 2 #10 cans fruit
#10	Paper products from FCC

## BEEF VEGETABLE SOUP

1½ cups chopped celery  
1 cup chopped onions  
1½ cups chopped carrots  
1 cup chopped cabbage  
6 cups (1½ qts.) chopped potatoes  
1 qt. diced tomato puree  
1 cup cut green beans  
2 tbs. salt  
1 tsp. black pepper  
1 tbs. powdered garlic  
1 tbs. ground cumin  
\* \* \*  
2 tbs. beef soup base  
1 gallon hot water

Prepare beef stock by combining beef base paste with hot water. Stir until paste is dissolved.

Bring stock to boil. Add celery, onion, carrots, cabbage, and potatoes. Simmer 15 minutes.

Add green beans and tomatoes. Simmer 30 minutes.

Add seasonings. Simmer 10 minutes.

Serves 35 1-cup servings.

PERSON OR COUPLE # 1	Soup recipe
# 2	Soup recipe
# 3	Soup recipe
# 4	5 loaves bread and 1 lb. margarine
# 5	5 loaves bread and 1 lb. margarine
# 6	3 lbs. decaf coffee
# 7	Dessert for 100
# 8	Dessert for 100
# 9	Paper products from FCC
#10	Extra flex space

## MINISTRONE

$\frac{1}{2}$  lb. bacon, diced  
1 clove minced garlic  
 $\frac{1}{2}$  lb. onions, chopped  
 $\frac{1}{2}$  lb. cabbage, chopped  
 $\frac{1}{2}$  lb. carrots, chopped  
 $\frac{1}{2}$  lb. green beans, chopped  
 $\frac{1}{2}$  lb. raw potatoes, chopped  
 $\frac{1}{2}$  lb. raw spinach, chopped  
 $\frac{1}{2}$  lb. celery, chopped  
1 oz. parsley, chopped  
 $\frac{1}{2}$  qt. canned tomatoes  
 $1\frac{1}{2}$  gallons beef stock  
1 bay leaf  
 $\frac{1}{2}$  oz. salt  
1 tsp. pepper  
 $\frac{1}{2}$  lb. kidney beans, cooked  
3 oz. macaroni or spaghetti, cooked

Brown bacon with garlic and onion.

Add coarsely chopped vegetables, stock, seasonings. Add more stock if needed.

Simmer 1 hr. or until vegetables are tender.

Add cooked beans and macaroni or spaghetti.

Makes 25 8-oz. servings.

PERSON OR COUPLE # 1	Minestrone
# 2	Minestrone
# 3	Minestrone
# 4	Minestrone
# 5	5 loaves bread and 1lb. margarine
# 6	5 loaves bread and 1lb. margarine
# 7	3 lbs. decaf coffee
# 8	100 pieces fruit or 2 #10 cans fruit
# 9	100 pieces fruit or 2 #10 cans fruit
#10	Paper products from FCC



## KATRINA FISCHER'S CHICKEN & NOODLES

4 lbs. chicken

2½ lbs. very thin egg noodles, Pennsylvania Dutch preferred

Wash chicken and place in Dutch oven. Fill with water. Boil chicken until meat loosens from bones. Keep adding water while chicken is boiling to keep chicken covered. Remove chicken when done. Cool. Debone.

Cool broth and degrease. Add noodles to broth plus 3 chicken bouillon cubes. Cook till tender. Add chicken. Heat through. Season to taste. Add water if necessary to make gravy consistency.

Serves 25.

PERSON OR COUPLE # 1	Chicken recipe
# 2	Chicken recipe
# 3	Chicken recipe
# 4	Chicken recipe
# 5	2 #10 cans vegetables
# 6	2 #10 cans vegetables
# 7	10 loaves bread, 2 lbs. margarine, 3 lbs. coffee,
# 8	100 pieces fruit or 2 #10 cans fruit      decaf.
# 9	100 pieces fruit or 2 #10 cans fruit
#10	Paper products from FCC

## CHICKEN STRATA

32 slices white bread  
8 cups diced cooked chicken (3 3-lb. chickens)  
2 large onions, chopped (2 cups)  
2 large green peppers, chopped (2 cups)  
2 cups finely chopped celery  
2 cups mayonnaise  
1 tbs. salt  
 $\frac{1}{4}$  tsp. pepper  
6 eggs, slightly beaten  
4 cans condensed cream of mushroom soup  
2 cups shredded sharp process cheese

Dry out bread slightly in oven. Butter 8 slices; cut in  $\frac{1}{2}$ " cubes; set aside. Cut remaining bread in 1" cubes; place half of unbuttered cubes in bottom of two ungreased 13x9x2" pans.

Combine next 7 ingredients; spoon over bread cubes. Sprinkle remaining unbuttered cubes over chicken mixture.

Combine eggs and milk; pour over all. Cover and chill 1 hour or overnight.

Spoon soup over top. Sprinkle with buttered cubes. Bake at 325 degrees for 50 to 60 minutes or till set. Sprinkle cheese over top last few minutes of baking.

Serves 25.

PERSON OR COUPLE # 1	Chicken recipe
# 2	Chicken recipe
# 3	Chicken recipe
# 4	Chicken recipe
# 5	2 #10 cans vegetable
# 6	2 #10 cans vegetable
# 7	100 pieces dessert
# 8	100 pieces dessert
# 9	Paper products from FCC
# 10	3 lbs. decaf coffee

## CHOP SUEY

5 lbs. pork, cut in  $\frac{1}{2}$ " cubes  
 $\frac{1}{4}$  cup fat  
 $1\frac{1}{2}$  qt. meat stock  
 $1\frac{1}{2}$  tbs. salt  
 $\frac{1}{8}$  cup Worcestershire sauce  
 $\frac{1}{4}$  cup soy sauce  
 $1\frac{1}{2}$  cups flour  
 $1\frac{1}{2}$  cups water  
 $1\frac{1}{2}$  chopped green peppers  
1 cup chopped onions  
 $\frac{1}{2}$  gallon celery rings  
 $1\frac{1}{2}$  #2 cans bean sprouts, drained  
 $\frac{1}{2}$  qt. sliced mushrooms  
 $2\frac{1}{2}$  lbs. raw rice  
 $1\frac{1}{4}$  gallons water

Brown meat in fat. Add meat stock, salt, Worcestershire sauce, and soy sauce. Cover and cook till meat is almost tender.

Make paste of flour and water. Stir slowly into meat.

Add green pepper, onion, celery, bean sprouts, and mushrooms. Cook covered 30 minutes.

Cook rice in salt water. Drain.

Serve  $\frac{1}{2}$  cup chop suey over 6 oz. rice. 25 servings.

NOTE: Cooked diced chicken may be substituted for  $\frac{1}{2}$  the pork.

PERSON OR COUPLE # 1	Chop suey recipe
# 2	Chop suey recipe
# 3	Chop suey recipe
# 4	Chop suey recipe
# 5	100 rolls, 1 lb. margarine
# 6	100 rolls, 1 lb. margarine
# 7	100 cupcakes or cookies
# 8	100 cupcakes or cookies
# 9	Paper products from FCC
#10	3 lbs. decaf coffee

## HAM-AND-POTATO SCALLOP

12 lbs. potatoes, pared and thinly sliced (5 qts.)  
4 lbs. cooked ham, sliced thin  
4 cans condensed cream of mushroom soup  
1 cup milk  
2 medium onions, chopped (2 cups)  
1 large green pepper, chopped (1 cup)  
1½ tsp. salt  
½ tsp. pepper  
Butter or margarine  
Minced parsley, optional

Place potatoes in two greased 13x9x2" pans. Cut ham in serving pieces, bury in potatoes. Combine soup, milk, onion, green pepper, and seasonings; pour over potatoes. Dot casserole with butter.

Bake at 350 degrees 1 hr. Then cover pans with foil and bake 1½ hrs. longer, or till done. Sprinkle with parsley.

Serves 25.

PERSON OR COUPLE # 1	Ham-and-potato recipe
# 2	Ham-and-potato recipe
# 3	Ham-and-potato recipe
# 4	Ham-and-potato recipe
# 5	2 #10 cans vegetable
# 6	2 #10 cans vegetable
# 7	Jello with fruit in it for 50
# 8	Jello with fruit in it for 50
# 9	Paper products from FCC
#10	3½ lbs. decaf coffee

## HAM LOAF

2 lbs. (1 qt.) fresh ground pork  
4 lbs. ( $\frac{1}{2}$  gallon) ground ham  
 $\frac{1}{2}$  lb. ( $\frac{5}{8}$  qt.) bread crumbs  
 $\frac{1}{2}$  qt. milk  
6 eggs, beaten  
 $\frac{1}{2}$  tsp. pepper  
 $\frac{1}{2}$  qt. packed brown sugar  
2 tsp. dry mustard

Mix thoroughly all ingredients except brown sugar and dry mustard.

Mold into 4 x 9" loaf pans. Place pans in water.

Combine brown sugar and mustard. Spread over top of loaves.

Bake in 350 degree ovens for 2 hrs.

Serves 25.

PERSON OR COUPLE # 1	Ham loaf recipe
# 2	Ham loaf recipe
# 3	Ham loaf recipe
# 4	Ham loaf recipe
# 5	Scalloped potato recipe
# 6	Scalloped potato recipe
# 7	100 pieces fruit or 2 #10 cans
# 8	100 pieces fruit or 2 #10 cans
# 9	Paper products from FCC
#10	3 lbs. decaf coffee

## CANNED SLOPPY JOES

PORTION PER PERSON

VOLUME NEEDED

1/4 cup per bun (2 each)

4 #10 cans Sloppy Joe mixture

2 buns

200 buns

1/3 cup applesauce

3 #10 cans applesauce

2 brownies

200 brownies

3 lbs. electric perk coffee

PERSON OR COUPLE # 1

1 #10 can Sloppy Joe mixture

# 2

1 #10 can Sloppy Joe mixture

# 3

1 #10 can Sloppy Joe mixture

# 4

1 #10 can Sloppy Joe mixture

# 5

3 #10 cans applesauce

# 6

200 buns

# 7

8 dozen brownies

# 8

8 dozen brownies

# 9

Paper products from \_\_\_\_\_

#10

3 lbs. decaf coffee \_\_\_\_\_

## CANNED MACARONI AND CHEESE

PORTION PER PERSON

VOLUME NEEDED

1 cup (8 oz.) macaroni  
 2 pear halves  
 2 cupcakes

9 #10 cans macaroni and cheese  
 3 #10 cans pears  
 200 cupcakes  
 3 lbs. electric perk coffee

PERSON OR COUPLE # 1  
 # 2  
 # 3  
 # 4  
 # 5  
 # 6  
 # 7  
 # 8  
 # 9  
 #10

2 #10 cans macaroni and cheese  
 2 #10 cans macaroni and cheese  
 2 #10 cans macaroni and cheese  
 2 #10 cans macaroni and cheese  
 1 #10 can macaroni and cheese & 3 lbs. coffee,  
 # 6 2 #10 cans pears decaf  
 # 7 2 #10 cans pears  
 # 8 100 cupcakes  
 # 9 100 cupcakes  
 #10 Paper products from FCC

## CANNED BEEF RAVIOLI

PORTION PER PERSON

VOLUME NEEDED

7-8 raviolis	6 #10 cans ravioli (20 servings per)
2 slices buttered bread	10 loaves (20 slices per) 2 lbs. tub margarine
$\frac{1}{2}$ cup sliced peaches	4 #10 cans peaches (24 servings per)
2 cookies	200 cookies
	3 lbs. electric perk coffee

PERSON OR COUPLE # 1  
# 2  
# 3  
# 4  
# 5  
# 6  
# 7  
# 8  
# 9  
#10

2 #10 cans beef ravioli  
2 #10 cans beef ravioli  
2 #10 cans beef ravioli  
2 #10 cans sliced peaches  
2 #10 cans sliced peaches  
10 loaves bread, 2 lbs. margarine, 2 lbs. coffee  
8 dozen cookies  
8 dozen cookies  
Paper products from FCC  
3 lbs. decaf coffee



**SALADS**

## CHOOSE FROM MANY SALAD COMBINATIONS

Mandarin oranges in Waldorf salad.

Slice cucumber and raw onion rings.

String bean and pimento strips.

Shredded carrots and raisins.

Banana slices rolled in chopped nuts.

Peach halves filled with chopped celery and nuts.

Small tomatoes stuffed with cottage cheese and chives.

Red raspberries and sliced peaches in raspberry gelatin.

Pear halves in lime gelatin.

Bing cherries and chopped nuts in black cherry gelatin.

Chopped fresh celery, cucumbers, tomatoes, and onions in lemon gelatin.

## CABBAGE SLAW

10 cups (about 1 2/3 lbs.) shredded cabbage

2 cups (2/3 lb.) shredded carrots

2/3 cup finely chopped green pepper

\* \* \*

2 cups salad dressing

1/4 cup sugar

1/4 cup vinegar

4 tsp. prepared mustard

2 tsp. salt

2 tsp. celery seed

Combine chilled vegetables. Combine remaining ingredients for dressing. Just before serving, combine slaw and dressing; toss lightly.

Makes 24 1/2-cup servings.

## SUNBURST SALAD

1½ lb. (3½ cups) lemon gelatin  
1 tbs. salt  
1 gallon hot water and canned pineapple juice  
½ cup vinegar  
2 lbs. (2½ qt.) grated carrots  
2 lbs. (1 qt.) drained, canned, crushed pineapple

Dissolve gelatin and salt in hot liquid.

Add vinegar and chill until slightly thickened.

Combine grated carrots and crushed pineapple and fold into gelatin mixture.  
Turn into 2 13x9x2" pans. Chill until firm.

Cut into squares. Serves 48.

## WALDORF SALAD

5 qt. chopped unpared apples  
2½ qt. chopped celery  
½ cup lemon juice  
1 cup whipping cream  
1 tsp. salt  
2/3 cup sugar  
2 cups mayonnaise  
1¼ qt. chopped walnuts

Combine apples and celery. Sprinkle with lemon juice.

Whip cream.

Add salt and sugar to mayonnaise. Fold in whipped cream.

Just before serving, add nuts and dressing to apples. Mix.

Serves 50.

**VEGETABLES AND SIDE DISHES**

## SCALLOPED POTATOES

12½ lbs. potatoes  
1 lb. (4 medium) chopped onions  
1¼ cup flour  
2½ tbs. salt  
1 tsp. pepper  
½ lb. (1 cup) butter or margarine  
3 qt. milk, scalded  
1 lb. (1 qt.) processed American cheese, grated

Wash, peel, and slice potatoes. Arrange half of potatoes in 4 13x9x2" pans.

Sprinkle with half of the onion, flour, salt, and pepper. Dot with butter. Repeat layers.

Pour milk over all.

Top with grated cheese.

Serves 50.

## BAKED BEANS

2 #10 cans baked beans  
3 cups chopped onions  
1½ cups molasses  
¼ cup dry mustard  
1 qt. chili sauce  
1 qt. brown sugar, packed  
1 lb. bacon, cut in small pieces

Combine ingredients.

Pour into 2 13x9x2" pans.

Cover and bake at 375 degrees for 45 minutes.

Uncover and bake 15 minutes longer.

Serves 50.



## ROASTER BAKED BEANS

16 1-lb. cans (32 cups) pork and beans in tomato sauce OR 5 46-oz.  
cans plus one No. 2½ can, if available  
1½ cups brown sugar  
2 tbs. dry mustard  
2 14-oz. bottles (2½ cups) catsup  
\* \* \*  
1 lb. bacon, cut in pieces  
Bacon strips

Preheat electric roaster to 300 degrees. Into inset pan in roaster, empty  
8 cans of the beans.

Combine brown sugar and mustard; sprinkle half of mixture over beans.  
Drizzle with one bottle of the catsup.

Top with remaining beans, brown sugar mixture, and catsup. Sprinkle bacon  
pieces over. Top with bacon strips for trim.

Cook covered at 300 degrees for 3½ to 4 hours. Keep hot when cooking is  
done at 150 degrees.

Makes 30 1-cup servings.

## GIBLET GRAVY

3 cups fat drippings, hot  
3 cups flour  
2 gallons broth and water  
salt, to taste  
pepper, to taste

Combine fat drippings and flour. Blend until smooth.

Add broth and water. Cook, stirring constantly.

Add meat pieces, if desired.

Season to taste.

Serves 100.

## CELERY DRESSING

4 lb. (2½ gallons) untrimmed soft bread cubes (2 days old)  
2 lb. (2 qt) chopped celery  
1 lb. (4 medium) chopped onions  
2½ tbs. salt  
2 tsp. poultry seasoning  
1½ lb. (3 cups) butter or margarine  
2 cups turkey broth

Combine bread cubes, celery, onion, salt, and poultry seasoning. Toss lightly.

Add melted butter and turkey broth as needed to moisten slightly.

Pile lightly in 4 13x9x2" pans. Cover if moist dressing is desired.

Bake at 350 degrees for 30 minutes.

If covered, remove cover last 10 minutes.

Serves 50.

DESSERTS

## APPLE CRISP

18-20 large red apples, peeled, cored, and sliced  
4 tbs. lemon juice  
4 cups uncooked oats  
1 1/3 cups whole wheat flour  
1 1/3 brown sugar  
4 tsp. cinnamon  
1 1/3 cups melted margarine  
1 cup toasted wheat germ

Place apple slices in two 13x9x2" greased casserole pans. Sprinkle with lemon juice.

Combine dry ingredients in bowl and mix in melted margarine till mixture is crumbly. Sprinkle over apples.

Bake at 375 degrees for 20-30 minutes. Serve warm or cold.

May use large fresh peaches instead; omit lemon juice.

Serves 35.

## DATE OATMEAL DROP COOKIES

1 lb. (4 1/8 cups, sifted) flour  
1 1/2 tsp. soda  
2 tsp. salt  
1 lb. (2 cups) soft shortening  
1 lb. (2 cups, packed) brown sugar  
1/2 lb. (1 cup) granulated sugar  
4 eggs  
1 tbs. vanilla  
1/2 cup milk  
1 lb. 6 oz. (2 qts.) rolled oats, uncooked  
1 lb. chopped dates

Sift flour, soda, and salt into mixing bowl.

Add shortening, sugars, eggs, vanilla, and milk. Beat at low speed until smooth, about 1 minute.

Add rolled oats and dates. Beat at low speed only until blended, about 15 seconds.

Drop by 1 3/5 tbs. on greased cookie sheet.

Bake at 375 degrees for 12-15 minutes.

Makes 120 2" cookies.

## DESSERT COOKIES

2 lbs. 8 oz. (sifted, 2½ qts.) flour  
1 1/3 tbs. salt  
2 lb. (1 qt.) butter  
1 lb. 3 oz. (2 2/3 cups) sugar  
½ cup grated orange rind  
2 tbs. grated lemon rind  
8 eggs, well beaten  
12 oz. (1 qt.) shredded coconut

Sift four and salt together.

Cream butter and add sugar. Mix until fluffy.

Add grated orange rind, lemon rind, and eggs. Beat well.

Add half the flour mixture, then the coconut. Mix. Add the rest of the flour.

Drop by about 1 3/5 tablespoonsfuls on ungreased cookie sheet.

Bake at 375 degrees for 15 to 18 minutes.

Remove cookies from sheets immediately and cool on wire rack.

Makes 120 cookies.

## GOLDEN COOKIES

1 1/8 qt. sugar  
2 1/4 cups butter, softened  
1 qt. canned pumpkin  
2 tsp. vanilla  
1/2 gallon sifted flour  
1 1/2 tbs. cinnamon  
1 tsp. nutmeg  
1 tsp. cloves  
2 tsp. ginger  
1/4 cup baking powder  
3 3/4 cups raisins

Cream sugar and butter.

Add pumpkin and vanilla and blend.

Add remaining ingredients all at once. Mix only to blend.

Drop by teaspoonfuls on greased baking sheet.

Bake at 400 degrees 14 to 20 minutes.

Remove cookies from sheets and cook on wire rack.

Makes 100 cookies.

## LEMON OATMEAL DROP COOKIES

1 lb. (2 cups) shortening  
1 lb. (2 $\frac{1}{4}$  cups) granulated sugar  
1 lb. (2 cups, packed) brown sugar  
4 eggs  
1 $\frac{1}{2}$  tbs. grated lemon rind  
3/4 cups lemon juice  
12 oz. (3 cups, sifted) flour  
2 tsp. salt  
2 tsp. soda  
2 lb. 11 oz. (2 $\frac{1}{2}$  qts.) rolled oats, uncooked

Cream shortening. Add sugars and mix until fluffy.

Add eggs and beat well. Add lemon rind and lemon juice.

Sift flour with salt and soda and add with oats to creamed mixture.

Drop by 1  $\frac{3}{5}$  tbs. on greased cookie sheet.

Bake at 375 degrees for 12-15 minutes.

Remove cookies from sheets immediately and cool on wire rack.

Makes 100 2" cookies.



## PEANUT BUTTER FUDGE COOKIES

3½ lb. (7 cups) sugar  
¾ cups cocoa  
1 ¾ cups reconstituted dry milk  
1 ¾ cups butter  
1 qt. + 2½ cups rolled wheat  
1 ¾ cups peanut butter  
1 tsp. salt  
1 tbs. vanilla

Combine sugar, cocoa, milk, butter and bring to full rolling boil. Boil one minute.

Mix rolled wheat, peanut butter, salt, and vanilla together and add to boiled mixture.

Drop by teaspoonfuls on a greased cookie sheet or spread in greased 18x26x1" sheet pan, and when set, cut in squares. Do not refrigerate.

Makes 50 cookies.

## PEANUT BUTTER BARS

1 $\frac{1}{4}$  cups shortening  
2 cups peanut butter  
1 cup packed brown sugar  
3 $\frac{1}{2}$  cups sugar  
1 tsp. salt  
8 eggs  
1 $\frac{1}{2}$  tbs. vanilla  
1 $\frac{1}{2}$  qt. sifted flour  
4 tsp. baking powder  
2 cups coconut  
2 cups rolled oats, quick cooking

Combine shortening, peanut butter, brown sugar, granulated sugar, salt, eggs, and vanilla in mixer bowl. Mix at low speed until well blended.

Sift flour and baking powder together. Add to shortening mixture and mix only until blended.

Mix in coconut and rolled oats.

Spread mixture in greased baking sheet (20x22x1 $\frac{1}{4}$ " ) to a depth of  $\frac{1}{2}$ ".

Bake at 350 degrees for 30 minutes.

When cool, cut into bars.

Makes 110 2" squares.