

Nov. 1925

No. 256-A

SERVING IN LARGE QUANTITIES
Menus and Recipes For Serving Fifty Guests

By MARY COLLOPY



COLORADO AGRICULTURAL COLLEGE
EXTENSION SERVICE
Fort Collins, Colorado

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Church suppers or farm-club dinners are not difficult, if careful planning is done in advance. Appoint dependable committees then let each one do the particular job assigned.

In serving large crowds at church suppers, there are two objects to be considered—making money and pleasing both the eye and the palate of the public. Experienced women seldom fail in the former, but are not always successful in the latter.

The price per plate is regulated largely by the financial circumstances of the patrons and the menu is governed by the price agreed upon.

Give not only good money value but good food value. Serving foods which are in season cuts the cost. If chicken is served when eggs and poultry are high, the price per plate must be high.

This bulletin cannot go into further details of planning and serving. Its purpose is rather to suggest menus and recipes which are possible and profitable as well as pleasing to the public. Happily, the time is passed when potato salad is the only salad considered on these occasions. Why potato salad and mashed potatoes at the same meal? Or why macaroni and mashed potatoes together? Both are starchy and have no outstanding flavor. Cabbage slaw requires less work than the peeling of potatoes, so it is a better choice from the standpoint of money value as well as food value.

The same point may be raised with pies, especially two-crust pies, as compared with more healthful and more easily prepared desserts.

Use one of the new can openers which clamp to the wall, if canned goods are used at many church or lodge suppers.

SUGGESTIVE MENUS FOR 50 SERVINGS

Meat Loaf (Hot or Cold)
Scalloped potatoes Buttered string beans
Apple and celery salad
Ice cream Cookies or cake
Coffee and milk

Chicken pie	Mashed potatoes
Buttered beets or baked tomatoes	
Rolls	Pickles
Gelatine fruit salad	
Pumpkin pie with whipped cream	
Coffee and milk	
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Baked ham	Creamed potatoes
Buttered peas or beans	
Cabbage slaw	Rolls
Strawberry shortcake	
Coffee and milk	
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Roast beef	Potatoes au gratin
Buttered peas	
Rolls	
Apple butter or peach jam	
Head lettuce salad with dressing	
Pineapple Bavarian cream	Sponge drop cakes

The above menus are given simply to suggest possibilities and can be varied to suit community conditions.

RECIPES FOR 50 SERVINGS

BEVERAGES

Tea	Cocoa
$\frac{3}{4}$ cup tea	1½ cups cocoa
10 quarts boiling water	2 cups sugar
	8 quarts milk
Coffee	1 quart boiling water
1 pound coffee	1 pint water
2¼ gallons water	Lemonade
A six-gallon coffee urn should be large enough for 250 persons.	4 cups sugar
	1 quart water (make syrup)
	8 quarts cold water
	3 dozen lemons

SOUPS

Cream Soup—Celery—8 quarts celery, cubed, 6 quarts boiling water, 2 onions, pepper, cayenne, 7 quarts scalded milk, 2 cups butter, 2¾ cups flour, 5 tablespoons salt.

Cream Soup—Corn—8 cans corn, 3 quarts boiling water, 2 onions, pepper, cayenne, 7 quarts scalded milk, 2 cups butter, 1½ cups flour, 5 tablespoons salt.

Cream Soup—Tomato—6 quarts canned tomatoes, 4 bay leaves, 1 teaspoon peppercorns, ½ cup sugar, 2 onions, 6 quarts scalded milk, 1½ cups butter, 1 tablespoon baking soda, salt, 1½ cups flour. Celery salt may be substituted for bay leaves.

Cream Soup—Potato—8 lbs. potatoes, 4 onions, 2 quarts boiling water, $\frac{1}{4}$ cup chopped parsley, $\frac{1}{8}$ teaspoon cayenne, 10 quarts scalded milk, 2 cups butter, $1\frac{1}{2}$ cups flour, 6 tablespoons salt, 1 tablespoon celery salt.

CREAM AND BUTTER

One pound butter spreads 60 sandwiches; for table for 50 persons, $1\frac{1}{4}$ pounds. Cream for 50 cups coffee, 3 to 4 quarts. One quart cream makes 50 rounding tablespoons of whipped cream.

MEAT LOAF

5 pounds beef or veal	2 quarts strained tomato
5 pounds fresh (lean) pork	8 well-beaten eggs
1 cup minced onion	3 tablespoons salt
8 quarts stale crumbs	1 teaspoon pepper

Have 10 pounds meat without bones or waste; grind meat. Mix all dry ingredients, then gradually add tomato juice until moist enough to pack well. Bake in loaf pans 2 to 3 hours in slow oven. Serve with or without brown gravy.

CHICKEN PIE

Cut up and wash thoroly thirty pounds of dressed fowl. Cover with boiling water, and cook slowly until tender, adding salt when half done. Remove chicken, skim off fat, and thicken four quarts of the stock with one and one-half cupful of flour mixed until smooth with cold water. Remove meat from backbone, separate breast into four pieces, arrange meat in baking-dishes, taking care to apportion the correct number of drumsticks, wings, and so on, to each dish. Add gravy to come almost to the top; cover with rounds of crust. Bake thirty minutes, or until done, in a hot oven.

CHICKEN A LA KING

(Creamed chicken with peppers)

25 pounds dressed fowl	1 pint cut green peppers
$2\frac{1}{2}$ cupfuls flour	$\frac{1}{2}$ cupful chopped parsley
$2\frac{1}{2}$ cupfuls fat	2 teaspoonfuls paprika
2 quarts chicken stock	Salt to taste
2 quarts cut celery	

Cook fowl, without cutting, in salted water until tender; remove from liquor, and let get cold. Remove meat carefully from bones, and cut in two-inch pieces; they need not be regular in shape, but should be neatly cut. Return bones to stock, and simmer an hour or two; strain, cool, and remove fat. For the sauce use some of this fat or butter. Cream together fat and flour, add four quarts of boiling stock, stirring constantly. Boil five minutes, add paprika and salt to taste, and turn meat carefully into boiling sauce. Keep hot over steam, hot water, or an asbestos mat, so as to avoid stirring. Stirring makes it stringy.

Cut celery in inch pieces, boil thirty minutes in salted water; drain, and add to first mixture. Wash peppers, remove seeds, parboil fifteen minutes; drain, cut in small pieces, and add to mixture. Stir mixture carefully once to distribute ingredients uniformly. Serve very hot. Sprinkle with parsley.

CHICKEN SALAD

25 pounds dressed fowl	2 cups salad oil or melted butter
6 quarts celery or cucumber or both	2 teaspoons paprika
1 cup vinegar	4 teaspoons salt
2 quarts salad dressing	

Cabbage (chopped) may be used with celery or in place of it. Use scissors to cut cold chicken. Mix as for smaller recipe.

ROAST BEEF

Use 32 to 40 pounds for roast. Cold roast beef requires at least one-third less.

OYSTER SOUP

5 quarts oysters; 20 quarts milk. Butter and other seasonings.

SCALLOPED OYSTERS

6 quarts oysters
 1½ cups oyster liquid
 ¾ cup milk
 2 quarts buttered crumbs
 Salt and pepper

BAKED BEANS

3½ quarts beans
 4 pounds salt pork
 1 tablespoon mustard
 1 cup molasses
 1 teaspoon pepper
 2 onions
 4 tablespoons brown sugar

SCALLOPED POTATOES

6 quarts sliced potatoes
 2 quarts hot milk
 ½ cup flour
 1½ cups butter
 3 tablespoons salt
 Juice one lemon (if on hand)

CREAMED POTATOES

6 to 8 quarts cold diced potatoes to
 3 to 4 quarts cream gravy.
 (White sauce.)

BUTTERED PEAS

Use 5 of the No. 4 cans
 Seasoning

SALADS**Cabbage Salad**

8 pounds cabbage (trimmed)
 Salad dressing

Olives

1 quart bottle contains 150 to 200
 medium-sized olives.

Cooked Salad Dressing

2 tablespoons salt
 2 tablespoons mustard
 ½ cup sugar
 6 well-beaten eggs
 1 quart hot milk
 ½ teaspoon pepper
 ½ teaspoon paprika
 4 tablespoons flour
 ½ cup butter
 1½ cups hot vinegar
 Combine as for smaller recipe.

Cranberry Salad

Prepare and cook cranberries as for molded cranberries, adding the juice of three lemons. Be sure to cook them until juice jells. Wash tender, crisp celery, and dry thoroly with cheesecloth. Cut in half-inch pieces, and add two quarts to cranberries when partly cooled. Turn into molds to chill.

Jellied Fruit Salad

½ cup granulated gelatine	1 quart cut apple
2 cups cold water	1 quart celery
1 quart boiling water	2 cups broken nuts
1 cup sugar	6 heads lettuce
1 cup lemon juice	2 small cans pimentos (if desired)
1 quart orange pulp	Mayonnaise

Soak gelatine in cold water ten minutes. Add boiling water, sugar, and lemon juice. Chill until it begins to stiffen, then add orange pulp, apples and celery, which have been cut in small cubes or pieces, and nuts. Turn into individual molds, and chill. Serve on lettuce, garnish with pimento cut in strips. Serve with cream or mayonnaise.

Orange Pineapple Salad

Juice 8 lemons	2 cups diced celery
2 quarts boiling water	2 cups diced cucumbers
3 cups sugar	50 slices pineapple
3 packages granulated gelatine	Lettuce
1 quart cold water	Mayonnaise or cooked dressing
1 quart orange pulp	

Make a gelatine mixture of the lemon juice, boiling water, sugar and gelatine softened in cold water. Arrange oranges, celery and cucumbers in individual molds rubbed lightly with olive oil, pour over the gelatine mixture and allow to set. Unmold on the sliced pineapple, and garnish with the lettuce and mayonnaise or cooked dressing.

ICE CREAM

1½ to 2 gallons serves fifty. Six quart bricks can be cut into 48 slices.

FRUIT JELLY

¾ cupful gelatin	6 cupfuls sugar
3 cupfuls cold water	3¾ quarts boiling water
3 cupfuls lemon juice	Fruit

To prepare the jelly, soak the gelatin twenty minutes in the cold water, add the boiling water, stir until dissolved, add sugar and the lemon-juice, and strain thru cheesecloth wrung out of hot water. Cover the bottom of large oblong agate pans with jelly. When it begins to stiffen put in a thick layer of fruit, pouring over it the remaining jelly just as it begins to thicken. Sliced bananas or fresh peaches, sections of orange freed from skin and membrane, canned peaches and pineapple drained and cut in pieces, candied or thoroly drained canned cherries, nuts, stoned dates, are all good. One quart of heavy cream, diluted with half a cupful or more of milk, will be sufficient for fifty servings.

TAPIOCA SPONGE

(Mock Sherbet)

3 cupfuls minute tapioca	3 quarts boiling water
6 cupfuls sugar	14 egg whites
12 large lemons	2 teaspoonfuls salt

Put tapioca, sugar, salt, and water into double boiler, and cook until clear, stirring frequently. Stir in the juice of lemons five minutes before removing from fire. Turn mixture into large shallow agate pan to cool.

When it begins to jell at the edges, add the well-beaten whites of eggs, whipping until very light. Sometimes a little lemon extract improves the flavor. Chill. Serve with a spoonful of whipped cream piled on top.

Note: Grated pineapple added is delicious.

ORANGE BLANC MANGE

½ pound cornstarch	Juice of 4 oranges
1 pound sugar	Juice of 3 lemons
1 teaspoon salt	6 egg whites
3 quarts boiling water	Custard sauce or cream
3 oranges, sliced	

Mix cornstarch, sugar and salt, add boiling water and stir over the fire until it becomes clear. Place in double boiler and cook three hours. Remove, add fruit and juice, pour slowly over the beaten egg-whites, and stir until well mixed. Chill and allow to stand until firm. When cold, serve with custard sauce or cream.

LEMON MILK SHERBET

3½ pounds sugar	2 cups lemon juice
5 quarts milk	

Pack the freezer with ice and salt before mixing ingredients. Dissolve sugar in the milk. Add lemon juice and pour at once into the packed freezer. Freeze.

SPONGE DROP CAKES

2 cupfuls sugar	1 teaspoonful baking powder
2 eggs	4 cupfuls flour or more
1 cupful thick sour cream	¼ teaspoonful salt
½ cupful sour milk	¾ teaspoonful soda

Beat eggs, add sugar, and mix well; add cream, milk, and flour, which has been sifted with the other dry ingredients. Drop by spoonfuls an inch or more apart on well-greased pans. Bake in a moderate oven. The amount of flour varies slightly, but the batter should be thin enough to spread out in baking. The sponge-drops should be thin, but light and spongy when done.

OTHER BULLETINS AVAILABLE

Write Extension Service, Fort Collins, Colorado, for any of the following bulletins:

Salads
Sandwiches
Simple Desserts
Vegetable Recipes
Milk Recipes
How To Prepare All Cuts of Meat