



*for  
institutional  
food  
service*



CLASS NO.	TITLE	Quantity recipes for institu-		L. C. CARD
		tional food service		
SPECIAL	AUTHOR	National Cannerns Association,		
		Home Economics-Consumer Services		
LIST PRICE		PUBLISHER	YEAR	n.d.
		National Cannerns Associa-		
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# QUANTITY RECIPES

## *for institutional food service*

The recipes in this book were developed in the test kitchens of the Home Economics—Consumer Services division, National Canners Association; and production-tested in quantity recipe size in an institutional food service kitchen.

Here are recipes from appetizers to main courses . . . from party foods to economical ones . . . practical and dependable . . . but above all good tasting.

Canned foods have these advantages for quantity food service . . . they are:

- Labor saving . . . the pre-preparation has been done
- Dependable in flavor and uniformity of quality
- High in nutritive values
- Easy to store . . . save refrigerator and storage space
- Time savers . . . in marketing . . . handling . . . preparing
- Available in wide variety
- Helpful in portion and cost control
- Nonseasonal



# Common Container Sizes

The labels of cans or jars of identical size may show a net weight for one product that differs slightly from the net weight on the label of another product, due to the difference in the density of the food. An example would be pork and beans (1 lb.), blueberries (14 oz.), in the same size can.

Container			Products
Industry Term	Consumer Description		
	Approx. Net Weight (check label)	Approx. Cups	
8 ounce	8 oz.	1	Fruits, vegetables, *specialties
Picnic	10½ oz.	1¼	Condensed soups, small quantities of fruits, vegetables, meat and fish products, *specialties
12 oz. (vacuum)	12 oz.	1½	Used largely for vacuum packed corn
No. 300	1 pound (14 ounces for blueberries, 1 pound for most other products)	1¾	Pork and beans, baked beans, meat products, cranberry sauce, blueberries, *specialties
No. 303	16-17 oz.	2	Fruits, vegetables, meat products, ready-to-serve soups, *specialties
No. 2	1 lb. 4 oz., or 20 ounces, or 18 fl. oz.	2½	Juices, ready-to-serve soups, *specialties, and a few fruits and vegetables
No. 2½	1 lb. 13 oz. or 29 ounces	3½	Fruits, some vegetables, (pumpkin, sauerkraut, spinach and other greens, tomatoes)
No. 3 Cyl.	3 lb. 3 oz. or 46 fl. oz.	5¾	Fruit and vegetable juices, whole chicken, pork and beans, condensed soup and some vegetables for institutional use
No. 10	6½ lbs. to 7 lbs. 5 oz.	12-13	Fruits, vegetables for restaurant and institutional use

Strained and Homogenized foods for infants, and chopped Junior foods, come in small jars and cans suitable for the smaller servings used. The weight is given on the label.

Meats, Poultry, Fish and Seafood are almost entirely advertised and sold under weight terminology.

**\*SPECIALTIES:** Usually a food combination such as macaroni, spaghetti, Spanish style rice, Mexican type foods, Chinese foods, tomato aspic, etc.

## Substituting One Can for Another Size

Approx.		
1 No. 10 can equals.....	7 No. 303	(1 lb.) cans
1 No. 10 can equals.....	5 No. 2	(1 lb. 4 oz.) cans
1 No. 10 can equals.....	4 No. 2½	(1 lb. 13 oz.) cans
1 No. 10 can equals.....	2 No. 3 Cyl.	(46 to 50 oz.) cans

# Infant and Junior Canned Foods

Foods for the baby come strained or homogenized. For the junior infant they come in chopped form. They are low in fiber and mildly seasoned.

The list of such foods includes fruits, vegetables, meats, cereals, puddings and many others. As is noted under the discussion of *Dietetic Canned Foods* both infant and junior foods are used in modified diets for adults as well as for regular infant feeding. Indeed, the healthy adult may frequently find his meal enhanced by a souffle or some other dish made from infant foods.

A supply of these foods enables the quantity food service to fill special orders for the youngsters quickly and easily.

# Dietetic Canned Foods

Certain food services may find the need for serving special diet foods. Therapeutic diets, including diabetic, low-sodium and low-calorie ones, should be followed under the directions of the physician. Menus and recipes for special diets are scientifically planned by physicians and dietitians.

The number of foods being canned for special diet use grows steadily. The label gives information on foods packed without added salt or sugar. Dietetic canned foods include fruits, vegetables, meats, poultry and fish, soups, juices and special formula foods. Frequently the fruits may be packed with an approved artificial sweetening agent. Certain foods, such as infant foods, are low in fiber content and mild in seasoning. They are used in modified diets for adults requiring low fiber content, as well as for infant feeding.



# Appetizers • Cocktails • Punch

## CHICKEN FILLING FOR CANAPES

*Yield: Approx. 5 cups*  
*Servings: 100 appetizers*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Chicken, boned.....	1 can (1 lb. 14 oz.)	1. Dice drained chicken in fine pieces.
Celery, finely chopped.....	1 cup	2. Mix chicken with remaining ingredients.
Walnuts, chopped.....	½ cup	
Pimientos, diced.....	½ cup	
Mayonnaise.....	1 cup	
Curry powder.....	½ teaspoon	

**TURKEY**, boned— may be used instead of chicken. Red peppers may be used instead of pimientos.  
**CANAPES:** Spread chicken filling on assorted crackers, or bread strips or rounds. Decorate with sliced olives, pimientos, pickle chips, or a sprig of parsley or watercress.  
**CANAPE WREATHES:** Spread small toast rounds with mayonnaise. Cut ready-to-serve canned tomato aspic in doughnut shapes to fit toast. Place on toast and fill center with chicken mixture.  
**CREAM PUFF APPETIZERS:** Cut top from bite size cream puffs. Fill with chicken mixture.

## DEILED HAM APPETIZERS

*Yield: 50 appetizers*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Flour.....	1 quart	1. Sift flour, baking powder and salt together.
Baking powder.....	2½ tablespoons	
Salt.....	4 teaspoons	
Shortening.....	¾ cup	2. Cut in shortening.
Milk.....	1 pint	3. Stir in milk. Knead lightly. Roll dough one-eighth inch thick. Cut 100 rounds, 1½ inches in diameter.
Deviled ham, canned.....	1 pint	4. Mix deviled ham, onion and seasonings. Spread on 50 biscuit rounds. Cut centers from the other rounds. Place doughnut-shaped pieces on spread rounds.
Onion, chopped.....	¼ cup	
Horseradish, prepared.....	2 tablespoons	
Worcestershire sauce.....	2 tablespoons	
Mustard, prepared.....	2 teaspoons	
Butter, melted.....	⅓ cup	5. Brush with melted butter. Bake in a very hot oven (450°F) 12 to 15 minutes.

## CLAM DIP AMBASSADOR

*Yield: 1 quart*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Cream cheese.....	2 pkgs. (8 oz. each)	1. Allow cheese to come to room temperature.
Mayonnaise.....	½ cup	2. Mix cheese with mayonnaise, onion, parsley, Worcestershire sauce and mustard.
Onion, minced.....	¼ cup	
Parsley, chopped.....	2 tablespoons	
Worcestershire sauce.....	2 teaspoons	
Mustard, prepared.....	1 tablespoon	
Clams, minced.....	2 cans (7½ oz. each)	3. Stir in the drained clams and season to taste. Put in refrigerator one hour or more to blend flavors.
Salt, pepper.....	as needed	4. Serve in bowl surrounded with assorted crackers, potato chips, celery pieces or carrot slices.

## CODFISH APPETIZERS

*Yield: 100 small balls*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Codfish cakes, ready to fry.....	4 cans (10 oz. each)	1. Combine codfish mixture with beaten eggs, onion and parsley. Shape into small bite size balls.
Eggs.....	4	
Onion, minced.....	¼ cup	2. Fry in deep fat to a golden brown. Serve hot on toothpicks.
Parsley, chopped.....	¼ cup	

## SARDINE CANAPES

*Yield: 48 canapes*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Mayonnaise.....	1 cup	1. Mix mayonnaise, mustard, pickle relish and onion.
Mustard, prepared.....	2 tablespoons	
Pickle relish.....	½ cup	
Onion, minced.....	2 tablespoons	
Sardines.....	4 cans (3¼-4 oz. each)	2. Drain and mash sardines; add to mayonnaise mixture.
Toast.....	16 slices	3. Cut toast into rounds. Spread sardine mixture on the rounds.

**SALMON CANAPES:** Use 1 can (1 lb.) salmon, flaked, instead of sardines.

**TUNA CANAPES:** Use 1 can (13 oz.) tuna, flaked, instead of sardines.

**CRAB CANAPES:** Use 2 cans (6½ oz. each) crab meat instead of sardines, reduce mayonnaise to ¾ cup.

**SHRIMP CANAPES:** Use 3 cans (5-7 oz. each) shrimp instead of sardines. Spread toast rounds with mayonnaise mixture and top each canape with a whole drained shrimp.

## PARTY TUNA BALLS

*Yield: 150 small balls*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Bread crumbs, dry.....	1 quart	1. Mix all ingredients except cornflakes. Form into 1-inch balls and roll in cornflakes.
Parsley, chopped.....	½ cup	
Onions, chopped.....	½ cup	
Tuna, in oil, flaked.....	1 can (13 oz.)	2. Fry in deep fat or bake in very hot oven (475°F) about 10 minutes. Serve hot on toothpicks.
Consomme, condensed.....	2 cans (10-11 oz. each)	
Eggs, slightly beaten.....	4	
Mayonnaise.....	1½ cups	
Mustard, prepared.....	¼ cup	
Poultry seasoning.....	1 tablespoon	
Salt.....	2 teaspoons	
Corn flakes, crushed.....	1 pint (approx.)	

**TUNA-NUT APPETIZERS:** Add 1 cup chopped nuts to tuna mixture.

## SNACK ASSORTMENTS

There are many ready-to-use canned snack foods. Deviled ham and meat, fish and meat pastes, anchovies, cocktail frankfurters and pork sausages, kippered herring, smoked oysters and salmon, deviled tongue and antipasto are but a few examples.

Such canned foods as ripe and green olives, artichoke hearts, pickled and spiced fruits are also good nibblers.



## TROPICAL COCKTAIL

*Yield: 50 servings, Approx. 1 No. 16 dipper sherbet, 1/3 cup fruit juice each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Sherbet, lime.....	1 gallon	1. Place a No. 16 dipper sherbet into each parfait glass or sherbet cup.
Pineapple juice.....	1 can (46 fl. oz.)	2. Mix chilled juices in a pitcher, and pour over sherbet in glasses.
Apricot nectar.....	1 can (46 fl. oz.)	
Orange juice.....	2 cans (1 pt. 2 fl. oz. each)	

## FRUIT CUPS

Canned fruit cocktail is ready to serve chilled as it comes from the can. Other canned fruits may also be combined for the beginning course. Garnishes are many, and add to the appetite-appeal of the start of the meal.

### Fruit Cup Suggestions

Fruit cocktail, Creme de Menthe  
Orange-grapefruit sections, Grenadine  
Pineapple chunks, melon balls  
Fruit cocktail, unpeeled red apple wedges  
Peach slices, grapefruit sections, blueberries  
Pear chunks, pineapple tidbits, seedless grapes

### Garnishes for Fruit Cups

Small ball of sherbet  
Strawberry with green stem left on  
Few berries  
Sugar frosted edge of cup  
Sprig of mint  
Lemon or lime wedge  
Cranberry sauce

## SEAFOOD COCKTAILS

Canned shrimp, lobster, crab meat, tuna, salmon or a combination may be served chilled in many ways with interesting dressings.

### Seafood Cocktail Suggestions

Crab meat in half avocado  
Shrimp and tuna in hollowed out tomato  
Salmon and capers in lettuce lined sherbet glass  
Shrimp and grapefruit sections in watercress nest  
Salmon and tart apple wedges  
Tuna and quartered deviled egg

### Cocktail Dressing Suggestions

Catsup, prepared horseradish  
Seafood-chili sauce dressing  
Mayonnaise, pickle relish, curry powder  
Mayonnaise, chopped chives, Tarragon vinegar  
Mayonnaise, prepared mustard, prepared horseradish, chopped onion and parsley

## JUICE COCKTAILS

Both fruit and vegetable juices make excellent first courses when served chilled, just as they come from the can or jar. Garnishes add zest and attractiveness, and may be as simple as mint leaves or a wedge of lime for fruit drinks, or chopped parsley for vegetable ones. They may be more elaborate, such as tiny squares of a frozen whipped cream-horseradish-chopped chives mixture to float on hot consommé and tomato juice.

### Fruit Juice Combinations

Pineapple, grapefruit  
Orange juice, apricot nectar, ginger ale  
Orange-grapefruit, peppermint flavor  
Cranberry, apple, lemon sherbet  
Apple, lime, ginger ale  
Grape, lemonade  
Unsweetened grapefruit juice, syrup from canned fruit

### Vegetable Juice Combinations

Vegetable juice cocktail, chopped chives  
Tomato juice, dash Tabasco, Worcestershire sauce, lemon wedge  
Clam, tomato, cold or hot  
Sauerkraut, tomato  
Consommé, tomato or vegetable juice cocktail, hot

**Juice with Sherbet Floats**—Many combinations of fruit juice and syrup from canned fruits may be combined, spiked with a bit of lemon or lime juice, if needed, and dressed up with a small dipper of sherbet.

**Juice over Fruit**—Various fruit cups such as combinations of grapefruit and orange sections with melon balls are enhanced when a small quantity of either canned juice or syrup from canned fruits is added.

**Tall Drinks**—Many of the juice combinations listed on page 6 make good drinks for party or refreshment pick-ups. Ice cream floats made with canned fruit juices are popular with children.

## HOT TANGY TOMATO JUICE

*Yield: 1 1/2 gallons  
Servings: 50, Approx. 1/2 cup each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Tomato juice, or vegetable juice cocktail.....	1 No. 10 can	1. Combine all ingredients. Simmer about 5 minutes. Remove bay leaf with fork. Serve hot.
Consomme.....	1 can (50 oz.)	
Water.....	1 1/2 quarts	
Worcestershire sauce.....	2 tablespoons	
Salt.....	1 teaspoon	
Bay leaf.....	1	

## SPICED APPLE JUICE

*Yield: 2 1/2 gallons  
Servings: 50, Approx. 3/4 cup each, or 100 punch cups*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Apple juice, canned.....	2 1/2 gallons	1. Heat apple juice and sugar.
Sugar, brown.....	1 pint	
Cinnamon sticks.....	6	2. Tie spices loosely in bag and drop into juice. Add salt. Simmer for 15 minutes. Remove bag and serve hot.
Cloves, whole.....	2 tablespoons	
Allspice, whole.....	2 tablespoons	
Salt.....	1 teaspoon	

## FROSTY SHERBET PUNCH

*Yield: Approx. 2 1/2 gallons  
Servings: Approx. 100 punch cups*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Orange-grapefruit juice.....	3 cans (46 fl. oz. each)	1. Have juice and ginger ale thoroughly chilled. Empty one can of each juice and one quart of ginger ale in punch bowl.
Apricot nectar.....	3 cans (12 fl. oz. each)	
Ginger ale.....	3 quarts	
Pineapple sherbet.....	3 quarts	2. Add a quart of sherbet. Spoon the liquid over sherbet until partly melted. Serve.
		3. When supply runs low repeat the process adding another unit of each ingredient.

**NOTE:** This is an excellent punch for garden parties, since it requires no ice and is easily handled. **GRAPE JUICE** — may be used instead of apricot nectar.

## SUCCESS PUNCH

*Yield: Approx. 2 gallons  
Servings: Approx. 80 punch cups*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Lemons.....	12	1. Slice lemons and oranges. Heat just to boiling. Mash with potato masher while heating.
Oranges.....	3	
Sugar.....	2 1/2 cups	2. Add sugar and water. Cool and strain.
Water.....	1 quart	
Pineapple juice.....	2 cans (46 fl. oz. each)	3. Add fruit juices and carbonated water.
Grapefruit juice.....	1 can (46 fl. oz.)	
Carbonated water.....	2 quarts	
Ice.....	Block	4. Add to ice block in punch bowl and garnish with mint sprigs, sliced lemon and orange or various fruits.
Garnishes.....		



# Soups

## SOUPS

A large variety of canned soups are available. They add flavor and variety to the menu. They save time in assembling the many ingredients to make a good soup, and in preparation. You can depend on the uniformity of flavor and quality.

Canned soups are available in ready-to-serve style or in condensed form. Serve them alone or in interesting combinations.

### Good Combinations

Green pea, tomato  
Bean, Scotch broth  
Cream of chicken, onion  
Cream of mushroom, tomato  
Vegetable, chicken noodle  
Asparagus, vegetable beef  
Cream of celery, clam chowder  
Consomme, bean  
Chicken rice, corn chowder

### Soup Garnishes

Grated cheese  
Dash paprika, or herbs  
Whipped cream  
Dry cereal, or popcorn  
Celery, radish or olive slices  
Lemon slices  
Croutons, plain or garlic  
Chopped bacon, hard cooked egg, parsley, green  
onion tops, chives, or watercress

## FILL-INS

Condensed canned soups are good sauces to use in cooking. They are especially handy when the food supply runs low but customers keep coming. Use them for a quick flavorsome a la King, tomato rarebit, or for tuna, salmon, or chicken to serve over toast.

## BEET BORSCH

Yield: 50 servings, Approx. 1 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Beets	1 No. 10 can	1. Add drained, chopped beets and strained tomatoes to meat stock. Bring to boiling point; add salt and pepper.
Tomatoes	2 cans (1 lb. 14 oz. each)	
Meat stock, or canned bouillon	2½ gallons	2. Garnish each serving with a spoon of sour cream.
Salt	3 tablespoons	
Pepper	1 teaspoon	
Cream, sour, thick	3 cups	

## CREME VICHYSOISE

Yield: 50 servings, Approx. 1 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Leeks, or green onions, chopped	3 cups	1. Cook leeks in butter about 5 minutes, but do not brown.
Butter	1 pound	
Consomme, condensed	3 cans (50 oz. each)	2. Add consomme and water; heat to boiling.
Water	3 quarts	
Potatoes, diced	5 quarts	3. Add potatoes. Cook until tender. Put through sieve.
Cream, heavy	2 quarts	4. Add cream, salt and pepper. Heat to blend flavor. Pour into serving cups. Chill.
Salt	3 tablespoons	
Pepper	1 teaspoon	5. Serve very cold with a sprinkling of chives.
Chives, chopped	½ cup	

# Sauces • Dressings • Relishes

## FULL FLAVOR CREAM (WHITE) SAUCE

Yield: 1 gallon

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Cream, light, or milk, evaporated	2 quarts	1. Combine cream and vegetable liquid. Scald.
Vegetable liquid (from canned vegetables)	2 quarts	
Flour	1 pint	2. Stir flour and dry seasonings into fat. Add liquid gradually, stirring constantly. Cook until smooth and thickened.
Salt	1½ tablespoons	
Pepper	½ teaspoon	
Mustard, dry	1 tablespoon	
Fat, melted	1 pint	3. Add Worcestershire sauce.
Worcestershire sauce	1 tablespoon	

## MUSHROOM CREAM SAUCE

Yield: Approx. 2 quarts

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Mushroom soup, condensed	1 can (50 oz.)	1. Mix soup, milk and Worcestershire sauce. Heat but do not boil.
Milk	1 cup	
Worcestershire sauce	1 tablespoon	

## BARBECUE SAUCE

Yield: 1 gallon

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Onions, chopped	1½ quarts	1. Cook onion in oil until tender in shallow heavy kettle.
Salad oil	¾ cup	
Catsup	1½ quarts	2. Add remaining ingredients to onion. Simmer slowly about 1 hour.
Tomato puree, canned	2½ quarts	
Vinegar	1 pint	
Worcestershire sauce	1 cup	
Salt	¼ cup	
Paprika	¼ cup	
Pepper	1¼ teaspoons	
Chili powder	¼ cup	

## BLUEBERRY SAUCE

Yield: 3½ quarts

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Blueberries, or other berries, water pack	1 No. 10 can	1. Drain liquid from blueberries and heat.
Sugar	2½ cups	2. Mix sugar, cornstarch, salt, lemon juice and cinnamon. Add water gradually and mix until smooth. Add cornstarch mixture to hot liquid, stirring constantly. Cook until thickened and clear, stirring with wire whip.
Cornstarch	¾ cup	
Salt	1 teaspoon	
Lemon juice	¼ cup	
Cinnamon (optional)	½ teaspoon	
Water	1 pint	3. Add the blueberries and cook 5 minutes longer. Serve with puddings, ice cream or cottage pudding.



# COTTAGE CHEESE FRENCH DRESSING

Yield: 2½ quarts

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Cottage cheese	1 quart	1. Whip cheese until creamy.
Sugar	½ cup	2. Mix sugar, salt, mustard, paprika and garlic powder. Blend with the vinegar to make a thin paste. Add to cottage cheese.
Salt	2 tablespoons	
Mustard, dry	3 tablespoons	
Paprika	1½ tablespoons	
Garlic powder	1 tablespoon	
Vinegar	1 pint	
Salad oil	1 quart	3. Add remaining ingredients and beat until well blended.
Catsup	1 cup	
Onions, grated	½ cup	
Tabasco	¼ teaspoon	

# LEMON CREAM FRUIT DRESSING

Yield: Approx. 1 quart

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Eggs	6	1. Beat eggs in the top of a double boiler.
Sugar	¾ cup	2. Add sugar, butter, lemon juice and salt. Cook over boiling water, stirring constantly, until it coats spoon. (Do not overcook). Cool.
Butter	3 tablespoons	
Lemon juice, canned	⅔ cup	
Salt	¼ teaspoon	
Cream, heavy	1 pint	3. Whip cream until stiff and fold into above mixture with pimientos.
Pimientos, diced	½ cup	

# BEET RELISH

Yield: 1½ quarts

Servings: 50, Approx. 2 tablespoons each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Beets, diced	3 cans (17 oz. each)	1. Mix all ingredients. Cool in refrigerator an hour or more to blend flavors.
Cabbage, chopped	1½ quarts	
Sugar	¾ cup	
Salt	2 teaspoons	
Horseradish, prepared	¼ cup	
French dressing	1 cup	

# CORN RELISH

Yield: 1½ quarts

Servings: 50, Approx. 2 tablespoons each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Onions, chopped	1 pint	1. Cook onions, celery seed, mustard seed, vinegar, salt and sugar for 5 minutes. Cool.
Celery seed	2½ tablespoons	
Mustard seed	1 tablespoon	
Vinegar	1 pint	
Salt	2 tablespoons	
Sugar	1 pint	
Corn, canned, whole kernel, drained	2 quarts	2. Add vinegar mixture to remaining ingredients. Chill.
Pickle relish	1 cup	
Pimientos, or red peppers, canned, chopped	1½ cups	
Celery, chopped	1 pint	

# CRANBERRY SAUCE GARNISH

Cranberry sauce is a perfect garnish for chicken. The color and tartness also makes it a good garnish to serve with all types of meat, poultry and fish. It can be served in a variety of ways. Cranberry sauce can be dipped with a spoon, or cut into strips, squares, circles, doughnuts, balls, moons, or other shapes to suit special occasions.

One No. 10 can of cranberry sauce will yield approximately 50 garnishes. One 1-lb. can will yield 8 garnishes.

# APPLE SAUCE HORSERADISH GARNISH

Yield: 1½ quarts

Servings: 50, Approx. 2 tablespoons each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Apple sauce	3 cans (17 oz. each)	1. Mix all ingredients. Chill.
Sugar	⅓ cup	
Lemon juice	⅓ cup	
Horseradish, prepared	¼ cup	

# FRUIT PUFF MEAT GARNISH

Yield: 50 garnishes

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Mayonnaise	3 cups	1. Mix mayonnaise and pickles.
Pickles, sweet, chopped	½ cup	
Fruit halves, canned	50	2. Pile mayonnaise mixture on halves of fruit. Broil until filling puffs and browns.

PEACHES, PEARS or APRICOTS — may be used as the fruit halves.

# SPICED PURPLE PLUMS

Yield: 50 servings, 1 or 2 plums each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Purple plums, syrup pack	1½ No. 10 cans	1. Combine syrup drained from purple plums, cinnamon sticks and whole cloves. Bring to boil; reduce heat and simmer 5 minutes. Remove from heat.
Cinnamon sticks	4	
Cloves, whole	2 teaspoons	
Vinegar, wine	1 cup	2. Add vinegar and mix. Add plums and cool. Cover and refrigerate overnight. Serve as a meat accompaniment.



# Entrees

## GLAZED BAKED HAM

Yield: 50 servings

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Ham	2 cans (approx. 6 pounds each)	1. Remove hams from cans and put in baking pans, fat side up. Pour natural jelly over hams.
Cloves, whole	1½ tablespoons	2. Score hams and stud with cloves.
Pineapple juice, canned	1 cup	3. Mix pineapple juice and sugar; pour over hams. Bake in a slow oven (325°F) 15 minutes per pound, or until internal temperature is 130°F. Baste frequently while baking.
Sugar, brown	1½ cups	

**GLAZED LUNCHEON MEAT:** Use luncheon meat instead of ham. Bake only until heated through (about 1 hour).

## HIS HONOR'S CORNED BEEF HASH

Yield: 50 servings, Approx. ½ cup hash and 1 egg each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Corned beef hash	2 No. 10 cans	1. Put a No. 12 dipper of hash into each greased individual baking dish. Flatten and indent in center with back of dipper.
Eggs	50	2. Break an egg in each indentation.
Cream, light	3 cups	3. Spoon a tablespoon of cream over each egg. Sprinkle with salt, pepper, onion and parsley.
Salt, pepper	as needed	
Onions, minced	½ cup	
Parsley, chopped	½ cup	4. Bake in a moderate oven (375°F) about 15-20 minutes until egg is set.

## CREOLE LUNCHEON MEAT

Yield: 50 servings, Approx. ¾ cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Sausage meat	4 pounds	1. Form sausage into balls the size of walnuts. Cook in skillet until they begin to brown.
Luncheon meat, canned, cut in ¾-inch cubes	4 pounds	2. Add meat cubes and brown with sausage balls.
Celery, chopped	1 gallon	3. Add celery, onion, green pepper and garlic. Cook until vegetables are tender.
Onions, chopped	1½ quarts	
Green peppers, chopped	1 quart	
Garlic, chopped fine	6 cloves	
Tomatoes, canned	3½ quarts	4. Add tomatoes, tomato puree, salt and olives. Simmer gently, uncovered, about 1 hour, stirring occasionally. Serve in a mound of hot cooked noodles or rice.
Tomato puree, canned	3¾ quarts	
Salt	1½ tablespoons	
Olives, ripe, pitted, sliced	1 quart	

## CHOP SUEY

Yield: 50 servings, Approx. ⅔ cup over ¾ cup rice each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Luncheon meat	1 can (6 lbs.)	1. Cut luncheon meat in small strips. Cook in fat about 5 minutes.
Fat	½ cup	
Consomme, condensed	1 can (50 oz.)	2. Add consomme, water, celery, onion, seasonings and monosodium glutamate. Cook slowly about 30 minutes.
Water	1 pint	
Celery, cut in strips	1 gallon	
Onions, cut coarse	3 quarts	
Salt	2 teaspoons	
Pepper	¼ teaspoon	
Monosodium glutamate	2 tablespoons	
Cornstarch	1 cup	3. Make a smooth paste of cornstarch and 1½ cups liquid drained from bean sprouts. Stir cornstarch mixture into meat mixture. Cook until thickened, stirring with wire whip.
Liquid drained from bean sprouts	1½ cups	
Bean sprouts	1 No. 10 can	4. Add drained bean sprouts. Heat thoroughly.
Rice, raw	3 pounds	5. Serve over hot cooked rice. Serve soy sauce as an accompaniment.

## SPARERIBS AND SAUERKRAUT

Yield: 50 servings, Approx. 6 ribs and ¾ cup sauerkraut each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Spareribs, loin	32 pounds	1. Cut ribs into 3-rib portions. Rub with mixture of salt and pepper. Put ribs on a rack in a large baking pan. Add water to ½-inch depth. Cover tightly. Cook over low heat about 1 hour, until ribs are tender.
Salt	½ cup	
Pepper	2 teaspoons	
Water		
Sauerkraut	2 No. 10 cans	2. Empty sauerkraut into baking pans. Cover with ribs.
		3. Bake in moderate oven (350°F) 1 hour.

**BARBECUED SPARERIBS and SAUERKRAUT:** Pour 1 gallon of Barbecue Sauce (pg. 9) over spare-ribs before putting in oven.

## ITALIAN SPAGHETTI SAUCE

Yield: 2 gallons

Servings: 48, Approx. ⅔ cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Parsley, chopped	1 cup	1. Cook parsley, onion and garlic in oil until tender.
Onions, chopped	1½ quarts	
Garlic, chopped	10 cloves	
Olive oil	1 cup	
Beef, ground	6 pounds	2. Add beef and brown.
Tomato puree	1 No. 10 can	3. Add rest of ingredients and simmer for about 2 hours, until thickened.
Tomato paste, canned	2 quarts	
Worcestershire sauce	¼ cup	
Pepper, black	1 teaspoon	
Pepper, cayenne	½ teaspoon	
Salt	⅓ cup	



### CLAM FRICASSEE

Yield: 50 servings, Approx. 1/2 cup clam mixture and 2/3 cup noodles each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Bacon, sliced	1 1/4 pounds	1. Cook bacon until crisp, remove from fat and drain. Add onions to bacon fat; cook until tender and slightly brown.
Onions, chopped	1 1/2 cups	
Liquid drained from clams, plus light cream	4 3/4 quarts	2. Combine clam liquid and cream; heat. Stir flour, salt, pepper and monosodium glutamate into bacon fat-onion mixture. Add hot liquid and cook until thickened, stirring with a wire whip.
Flour	2 1/2 cups	
Salt	2 tablespoons	
Pepper	1/2 teaspoon	
Monosodium glutamate	1/2 teaspoon	3. Add clams, lemon juice and parsley to cream sauce; heat. Serve over Chinese fried noodles; garnish with crumbled bacon. (Toast points may be used.)
Clams, minced	10 cans (7 1/2 oz. each)	
Lemon juice	1 cup	
Parsley, chopped	1 1/2 cups	
Chinese fried noodles	2 gallons	

### CRAB MEAT AND SHRIMP GOURMET

Yield: 50 servings, Approx. 2/3 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Mayonnaise	2 quarts	1. Combine mayonnaise, Worcestershire sauce, mustard, capers and wine.
Worcestershire sauce	3 tablespoons	
Mustard, prepared	3/4 cup	2. Combine all other ingredients and add to the mayonnaise mixture. Place in greased casseroles or in large baking pans.
Capers (optional)	1/3 cup	
Sherry wine (optional)	1 1/2 cups	3. Bake in a moderate oven (350°F) about 30 minutes, until heated through.
Cayenne pepper	1/4 teaspoon	
Salt	as needed	
Curry powder	2 1/2 teaspoons	
Parsley flakes	3/4 cup	
Onions, chopped fine	3 cups	
Celery, chopped fine	3 cups	
Bread, soft shredded	3 quarts	
Water	1 1/4 quarts	
Crab meat, flaked	5 cans (13 oz. each)	
Shrimp, drained	2 cans (2 lb. 6 oz. each)	

### SALMON FONDUE

Yield: 50 servings, Approx. 3 1/2 x 2 x 1 inches each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Milk	3 1/2 cups	1. Heat milk.
Bread crumbs, soft	1 1/2 quarts	2. Add bread crumbs and butter; stir to make a paste.
Butter	3/8 pound	
Egg yolks	13	3. Add beaten egg yolks, lemon rind and juice, onion, salt and pepper to flaked salmon; combine with milk mixture.
Lemons, rind and juice	3	
Onion, chopped	1 tablespoon	
Salt	1 tablespoon	
Pepper	1 teaspoon	4. Fold in beaten egg whites. Empty into baking pans. Bake in a moderate oven (375°F) 40 minutes, until set. Serve with tomato sauce.
Salmon	6 cans (1 lb. each)	
Egg whites	13	

TUNA OR MACKEREL — may be used instead of salmon.

### SALMON LOAF

Yield: 48 servings

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Salmon	8 cans (1 lb. each)	1. Mix liquid from salmon, salmon broken into flakes, bread crumbs, seasonings, onion, celery, fat and well beaten eggs.
Bread crumbs	2 quarts	
Salt	2 tablespoons	
Paprika	2 tablespoons	
Onions, chopped fine	1 cup	
Celery, chopped fine	1 1/2 quarts	2. Scald milk and add to salmon mixture. Put into well greased loaf pans. Bake in a moderate oven (375°F) about 45 minutes, until set.
Fat, melted	1 cup	
Eggs	12	
Milk	2 1/2 quarts	

TUNA OR MACKEREL — may be used instead of salmon.

### BAKED SHRIMP AND TUNA NEWBURG

Yield: 50 servings, Approx. 3/4 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Butter, or fat	1 pound	1. Make a cream sauce of the butter, flour, cream and seasonings.
Flour	3 cups	
Cream, light	1 gallon	2. Combine fish, shrimp, tuna, broken into bite size pieces, quartered eggs and sherry wine.
Salt	2 teaspoons	
Tabasco	1/2 teaspoon	
Worcestershire sauce	2 tablespoons	
Flaked fish	6 cans (7 oz. each)	
Shrimp, drained	4 cans (5-7 oz. each)	
Tuna, in oil	6 cans (13 oz. each)	
Eggs, hard cooked	24	
Sherry wine	1 cup	
Toast	25 slices	
		3. Turn into baking pans or individual casseroles and top with toast cut in strips. Bake in a moderate oven (350°F) about 30 minutes.

CRAB MEAT OR LOBSTER — may be used instead of flaked fish, shrimp or tuna.

### OYSTER STUFFING

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Bread, stale, cubed	6 pounds	1. Mix bread, parsley, celery, onion, seasonings and monosodium glutamate.
Parsley, chopped fine	1 pint	
Celery, chopped fine	1 pint	2. Add butter and oyster liquid. Toss lightly to mix.
Onions, chopped fine	1 pint	
Bay leaf, finely crushed	1 tablespoon	
Sage	1 tablespoon	
Salt	1 tablespoon	
Pepper	1 teaspoon	
Monosodium glutamate	1 tablespoon	
Butter, margarine, or chicken fat, melted	2 pounds	
Oyster liquid, and water	2 1/2 quarts	
Oysters, canned, drained	2 quarts	3. Add oysters, mixing lightly. Put in baking pans. Bake in a moderate oven (375°F) about 1 hour.



## FISH, NOODLES AND MUSHROOMS

*Yield: 50 servings, Approx. 3/4 cup each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Noodles.....	11 1/2 pounds	1. Cook noodles in boiling salted water. Drain in colander and rinse in hot water.
Onions, chopped.....	1 1/2 cups	2. Cook onion in butter in kettle, but do not brown.
Butter, or margarine.....	1 pound	
Flour.....	3/4 cup	3. Stir in flour, salt and pepper. Add milk. Cook until thickened, stirring with wire whip. Add Worcestershire sauce and drained, chopped pimientos.
Salt.....	as needed	
Pepper.....	1/2 teaspoon	
Milk.....	3 quarts	
Worcestershire sauce.....	2 1/2 teaspoons	
Pimientos.....	2 cans (4 oz. each)	
Mushroom liquid.....	1 quart	4. Add mushroom liquid to sauce. Lightly brown drained mushrooms in the butter, and add to cream sauce.
Mushrooms, stems and pieces.....	8 cans (8 oz. each)	
Butter, or margarine.....	1/2 pound	
Fish flakes.....	9 cans (15 oz. each)	5. Put a layer of noodles in greased baking pans, then a layer of flaked fish. Cover with sauce and sprinkle top with bread cubes. Dribble a little melted butter over the top of crumbs. Bake in moderate oven (375°F) about 40 minutes, until heated through and crumbs are brown.
Bread cubes.....	1 quart	

**SALMON, NOODLES AND MUSHROOMS:** Use 9 cans (1 lb. each) salmon, flaked, instead of fish flakes.  
**TUNA, NOODLES AND MUSHROOMS:** Use 11 cans (13 oz. each) tuna, in oil, flaked, instead of fish flakes.

## CHICKEN TETRAZZINI

*Yield: 50 servings, Approx. 3/4 cup chicken mixture and 1/2 cup spaghetti each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Spaghetti.....	3 1/4 pounds	1. Cook spaghetti in boiling salted water until tender; drain and rinse in hot water.
Chicken, canned, diced.....	5 quarts	2. Mix chicken (about 6 pounds), with rest of ingredients, except cheese.
Onions, chopped.....	1 pint	
Parsley, chopped.....	1/2 cup	
Mushrooms, sliced.....	3 cans (8 oz. each)	
Pimientos, cut in strips.....	1 pint	
Bechamel sauce.....	1 1/2 gallons	
Sherry wine.....	1 cup	
Salt, pepper.....	as needed	
Cheese, Swiss, grated.....	1/2 pound	3. Grease baking pans or individual casseroles and cover bottoms with hot spaghetti. Ladle hot chicken mixture on top. Sprinkle with grated cheese (more or less as desired). Place under broiler or in hot oven until brown and bubbly. Garnish with a sprig of parsley.

**TURKEY TETRAZZINI:** Use canned turkey instead of chicken. Canned red peppers may be used instead of pimientos.

**TURKEY AND HAM TETRAZZINI:** Use equal parts of diced canned turkey and ham instead of chicken.

**TUNA TETRAZZINI:** Use canned tuna, separated into bite size pieces, instead of chicken.

## READY-TO-SERVE ENTREES

There is a large variety of ready-to-serve entrees canned. Many prepared meat and vegetable combinations and fish products come in cans and glass. Pork and beans and baked beans as well as Chinese and Mexican style foods come ready to heat and serve. It is wise to stock a variety of these. They are convenient for an emergency, as well as for regular food service. The only preparation required is heating. However, toast cubes, or chopped parsley or celery, onion rings, slices of hard cooked egg or similar garnishes may be added.

## BAKED BEANS

Baked beans heated just as they come from the can and served with canned brown bread make a quick and easy main dish. For variety combine pork and beans or baked beans with other ingredients.

## SUGGESTIONS FOR SERVING

### Baked Beans Mornay

Serve canned baked beans in individual bean pots. Use 3/4 cup beans each. Heat. At serving time, add a spoon of cheese sauce, or Welsh rarebit, to each and garnish with a crisp bacon curl.

### Tangy Pork and Beans

Mix chopped onion, pickle relish, sliced olives, pickle chips, or cubes of cheese with beans before heating. Or mix pickle relish with mayonnaise and put small mounds on top of heated beans. Run under broiler just before serving.

### Meaty Baked Beans

Add cubed cooked ham or sliced frankfurters to beans. Bake until heated. Use 1 pint cut up meat to each No. 10 can of baked beans.

### Pork and Beans with Sausage

Make sausage meat into tiny balls. Partially cook and drain off fat. Combine sausage balls with pork and beans and bake about an hour. Use 2 pounds sausage meat for each No. 10 can of pork and beans.

## VIENNA BAKED BEANS

*Yield: 50 servings, Approx. 3/4 cup each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Onions, thinly sliced.....	1 pint	1. Cook onion and drained Vienna sausages, cut in quarters, in fat until sausages are browned and onion is tender.
Vienna sausage.....	1/2 No. 10 can	
Fat.....	1 cup	
Pork and beans.....	2 No. 10 cans	2. Combine sausage mixture with pork and beans and pickle relish. Put into baking pans and bake, without cover, in a moderate oven (375°F) about 45 minutes, until hot.
Pickle relish.....	2 1/2 cups	

## MACARONI AND CHEESE WITH VEGETABLES

*Yield: 50 servings, Approx. 1/2 cup each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Macaroni.....	3 pounds	1. Cook macaroni in boiling salted water until tender. Drain in colander and rinse in hot water.
Carrots, diced.....	1 No. 10 can	2. Drain carrots (saving liquid for cream sauce) and add with corn and cheese to macaroni.
Corn, cream style.....	4 cans (16-17 oz. each)	
Cheese, American, sharp, grated.....	3 pounds	
Milk, and liquid from carrots.....	1 gallon	3. Make a cream sauce of the milk and liquid from carrots, flour, fat and seasonings. Add to macaroni mixture and stir well. Put into a shallow baking pan and bake in a moderate oven (350°F) about 1 hour.
Flour.....	1 pint	
Fat.....	1 1/2 cups	
Salt.....	2 tablespoons	
Paprika.....	2 tablespoons	
Mustard, dry.....	1 tablespoon	

**OTHER CANNED VEGETABLES** — may be used instead of the carrots.



## MUSHROOM SPAGHETTI SAUCE

*Yield: 2 1/4 gallons*

*Servings: 50, Approx. 3/4 cup each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Fat, or salad oil	3 cups	1. Melt fat in heavy skillet. Cook onion, parsley, garlic and drained mushrooms until lightly browned.
Onions, chopped	2 1/4 quarts	
Parsley flakes	1 cup	
Garlic, minced	3 tablespoons	
Mushrooms, canned, stems and pieces, drained	4 1/2 quarts	
Mushroom liquid	2 1/4 quarts	2. Add mushroom liquid, tomatoes, tomato puree and seasonings. Bring to boil; reduce heat and simmer slowly about 2 hours, stirring occasionally, until sauce is thickened.
Tomatoes	3/4 No. 10 can	
Tomato puree	3 No. 10 cans	
Salt	1 1/2 cup	
Cayenne pepper	1 1/2 teaspoons	
Sugar	1 cup	

## TOMATO-CORN RABBIT

*Yield: 50 servings, Approx. 3/4 cup each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Onions, chopped	1/2 cup	1. Cook onion in butter until tender.
Butter, or margarine	1 pound	
Flour	3 cups	2. Stir in flour. Add tomatoes, corn with liquid from it and seasonings. Cook until thickened, stirring.
Tomatoes	1 1/2 No. 10 cans	
Corn, whole kernel	1 No. 10 can	
Salt	2 1/2 tablespoons	
Tabasco	1/2 teaspoon	
Cheese, Cheddar, grated	6 pounds	3. Add cheese. Cook slowly, stirring, until cheese is melted.
Toast	50 slices	4. Serve over toast.

## CORN FRITTERS

*Yield: 50 servings, 2 fritters each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Flour, all purpose	3 pounds	1. Sift dry ingredients together.
Sugar	1/4 cup	
Baking powder	1/4 cup	
Salt	2 tablespoons	
Monosodium glutamate	1 teaspoon	
Eggs	12	2. Beat eggs and add milk. Mix dry ingredients into milk-egg mixture. Stir with wire whip until just blended. Add drained corn. Let stand a few minutes before frying.
Milk	1 1/2 quarts	
Corn, whole kernel	1 No. 10 can	
		3. Drop from a No. 24 dipper into deep fat (360°F). Fry to a golden brown, turning once. Drain and serve with syrup, or sprinkle with powdered sugar.

# Sandwiches

## CORNE BEEF SANDWICH FILLING

*Yield: 50 sandwiches, Approx. No. 24 dipper filling each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Corned beef	1 can (6 lbs.)	1. Chop corned beef.
Salad dressing, heavy, cooked	1 pint	2. Mix with salad dressing, mayonnaise, mustard and pickle relish.
Mayonnaise	1 pint	
Mustard, prepared	1/2 cup	
Pickle relish	1 pint	

**NOTE:** Use filling for plain or toasted sandwiches.

**CHICKEN, TURKEY, FISH or other CANNED MEATS** — may be used instead of corned beef.

## TONGUE HORSERADISH SANDWICHES

*Yield: 50 sandwiches*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Mayonnaise	1 cup	1. Mix mayonnaise with horseradish.
Horseradish, prepared	1 cup	
Bread, rye	100 slices	2. Spread half the bread slices with the mixture. Place sliced tongue on top.
Tongue, canned	50 slices	
Butter	3/4 pound	3. Butter remaining slices of bread and put over the tongue half. Cut in half.

## TUNA SANDWICH FILLING

*Yield: 50 sandwiches, Approx. No. 24 dipper filling each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Tuna, in oil, flaked	5 cans (13 oz. each)	1. Combine all ingredients including oil from tuna, mixing lightly. Chill.
Lemon juice	1/4 cup	
Onions, finely chopped	1/2 cup	
Celery, finely chopped	1 pint	
Dressing, cooked	1 cup	
Mayonnaise	1 cup	

**NOTE:** Onion may be omitted and 1 cup chopped sweet pickle used.

**CHICKEN, SALMON or other CANNED FISH** — may be used instead of tuna.

## DEVEILED HAM EGG SALAD FILLING

*Yield: 48 servings, Approx. No. 16 dipper filling each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Eggs, hard cooked	18	1. Combine chopped eggs with rest of ingredients, mixing lightly. Chill.
Deveiled ham, canned	1 pint	
Celery, diced	1 cup	
Pickle relish	1 cup	
Onion, minced	1 cup	
Salad dressing	1 cup	
Salt	4 teaspoons	

**POTTED MEAT or other MEAT SPREADS** — may be used instead of deveiled ham.



## DELUXE OPEN SANDWICHES

Yield: 50 sandwiches

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Mushrooms, sliced.....	3 cans (8 oz. each)	1. Cook drained mushrooms and onion in butter until browned, stirring.
Onion, diced.....	1/2 cup	
Butter, or margarine.....	3/4 pound	
Flour.....	1 pint	2. Stir in flour. Add liquid and cook until thickened, stirring constantly. Season to taste.
Liquid drained from mushrooms, and consomme.....	3 quarts	
Salt, pepper.....	as needed	3. Arrange sliced ham and chicken on toast. Spoon hot mushroom sauce over each sandwich.
Ham.....	2 cans (3 lbs. each)	
Chicken, boned.....	3 1/2 cans (1 lb. 14 oz. each)	
Toast.....	50 slices	

## SANDWICH SUGGESTIONS

### Sandwiches — hot and cold:

1. Sliced canned chicken or turkey on white bread; top with hot condensed cream of chicken or mushroom soup
2. Sliced canned luncheon meat on toast; top with mixture of chopped sweet and dill pickles, diced pimientos, grated cheese and mayonnaise; broil
3. Mashed baked beans; thin slices raw onion; thin slice cheese; broil
4. Double decker — sliced canned ham, mustard; sliced tomato, lettuce, mayonnaise
5. Double decker — sliced hard cooked eggs, sliced dill pickle; flaked salmon, mayonnaise and horseradish mixture

### Filling mixtures:

1. Chopped canned luncheon meat; minced onion; chopped sweet pickles and celery; mayonnaise
2. Deviled ham; chopped hard cooked eggs; Tartar sauce
3. Mashed sardines; lemon juice; chopped hard cooked eggs
4. Anchovy paste; chopped celery and hard cooked eggs; mayonnaise
5. Crab meat, shrimp or lobster, flaked; chopped celery and green pepper; mayonnaise; lemon juice; herb seasoned butter
6. Diced canned chicken or tuna; chopped pecans, celery and ripe olives; mayonnaise

# Vegetables

## BUTTERED VEGETABLES

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Liquid drained from vegetable.....	1 quart	1. Heat 1 quart vegetable liquid with drained vegetable. (Save rest of liquid for stock pot or other use.)
Vegetable.....	2 No. 10 cans	
Butter, or margarine.....	1/2 pound	2. Add butter and season to taste.
Salt, pepper.....	as needed	

**NOTE:** For best appearance, flavor and nutritive value, avoid preparing vegetables in large quantities and heating or holding on steam table for long periods.

**NOTE:** One No. 10 can vegetables will yield:

- 25 1/2 cup servings
- 35 1/3 cup servings

## SEASONINGS FOR BUTTERED VEGETABLES

- Chopped onion or parsley
- Herbs such as thyme, mace, basil, poultry seasoning
- Slivered ripe olives
- Chopped peanuts, almonds, or other nuts
- Garlic croutons

## CREAMED VEGETABLES

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Full Flavor Cream (White) Sauce.....	2 quarts (pg. 9)	1. Prepare one-half recipe of the cream sauce. Add drained vegetable and heat.
Vegetable.....	2 No. 10 cans	

**NOTE:** Sautéed onion, green pepper or chopped pimiento may be added to the cream sauce. Three-fourths teaspoon of monosodium glutamate may be added.

**NOTE:** One No. 10 can vegetables will yield:

- 25 1/2 cup servings
- 35 1/3 cup servings

**VEGETABLES IN CHEESE SAUCE:** Add 1 pound grated Cheddar cheese to cream sauce and stir until melted. Add drained vegetable and heat.

## COMBINATIONS

### Vegetables in Cream or Cheese Sauce

- Green beans, lima beans
- Peas, onions
- Wax beans, peas
- Carrots, lima beans, peas
- Corn, lima beans
- Green beans, mushrooms, almonds
- Asparagus, pimientos

### Buttered Vegetables

- Whole kernel corn, French style carrots
- Small whole white potatoes, lima beans
- Soy beans, onions
- Green beans, cream style corn
- Peas, mushrooms
- Wax beans, cut asparagus
- Tomatoes, okra



## BAKED ASPARAGUS AND MUSHROOMS

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Bread crumbs, soft	1/2 pound	1. Mix bread crumbs and melted butter.
Butter	1/4 pound	
Cream, heavy	1 1/2 quarts	2. Oil a baking pan and put half the crumbs and half the cream in bottom.
Mushrooms	4 cans (8 oz. each)	3. Cover with drained mushrooms.
Asparagus, cut spears	1 1/2 No. 10 cans	4. Lay drained asparagus on mushrooms.
Salt	1 tablespoon	5. Sprinkle with salt, pepper and onion. Pour remaining cream over asparagus and sprinkle remaining crumbs on top. Bake in a hot oven (400°F) 30 minutes.
Pepper	1/2 teaspoon	
Onions, chopped	1 cup	

**BAKED BEANS AND MUSHROOMS:** Use green or wax beans instead of asparagus.

## HARVARD BEETS

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Vinegar	2 1/4 cups	1. Combine vinegar with 1 pint beet liquid; bring to boil.
Liquid drained from beets	1 pint	
Cornstarch	1/3 cup	2. Mix cornstarch, sugar and salt with 1 cup cold beet liquid. Add to hot liquid, stirring with a wire whip. Cook until thickened and transparent. (Add a few drops red food coloring if necessary.)
Sugar	2/3 cup	
Salt	2 teaspoons	
Liquid drained from beets	1 cup	3. Add drained beets and butter. Heat thoroughly.
Beets, sliced	2 No. 10 cans	
Butter, or margarine	1/4 cup	

**NOTE:** Diced beets may be substituted for sliced.

**BEETS IN LEMON SAUCE:** Follow recipe for Harvard Beets, substituting 1/2 cup lemon juice and 1 pint canned orange juice for the vinegar. Add 1/4 cup grated lemon rind and simmer 5 minutes before adding cornstarch mixture.

## BAKED GREEN BEANS AND TOMATOES

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Tomatoes	1 No. 10 can	1. Heat tomatoes, sugar, onion and bay leaves.
Sugar	1/4 cup	
Onions, chopped	1/2 cup	
Bay leaves	2	2. Make a smooth paste of cornstarch and bean liquid. Stir cornstarch paste into tomatoes. Cook, stirring, until thickened.
Cornstarch	6 tablespoons	
Bean liquid	1 cup	
Beans, cut green or wax	1 No. 10 can	3. Remove bay leaves and add drained beans, butter and seasonings.
Butter, or margarine	1/2 pound	
Salt	2 teaspoons	
Pepper	as needed	4. Put a layer of tomato-bean mixture in bottom of baking pan. Sprinkle with bread crumbs and cheese. Repeat, ending with grated cheese on top. Bake in moderate oven (375°F) about 30 minutes.
Bread cubes, dry	3 cups	
Cheese, Cheddar, grated	1 quart	

## CREOLE GREEN AND LIMA BEANS

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Bacon, diced	3/4 pound	1. Cook bacon until it begins to brown. Add onion and green pepper and cook until lightly browned.
Onions, chopped	1 pint	
Green peppers, chopped	1 cup	2. Stir flour into mixture. Add tomato paste, tomatoes and sugar. Stir well. Cook until thickened.
Flour	1 cup	
Tomato paste, canned	1 pint	
Tomatoes, canned	2 1/2 quarts	
Sugar	1/2 cup	
Lima beans	1 No. 10 can	3. Add drained lima and green beans. Simmer about 15 minutes.
Green beans, cut	1 No. 10 can	

**CREOLE CORN AND GREEN BEANS:** Use whole kernel corn instead of lima beans.

## SPANISH KIDNEY BEANS

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Kidney beans	2 No. 10 cans	1. Mix all ingredients. Pour into baking pans. Bake in a moderate oven (375°F) about 1 3/4 hours.
Salt pork, diced	1 1/2 pounds	
Onions, sliced	3 cups	2. Cut unpeeled oranges into thin slices; remove seeds. Add with drained carrots to butter-sugar mixture. Simmer gently about 20 minutes.
Green peppers, chopped	3 cups	
Tomato puree, canned	1 quart	
Consomme, condensed	2 cans (10-11 oz. each)	3. Add drained carrots and simmer gently about 20 minutes.
Sugar	1/4 cup	
Salt	1 teaspoon	
Pepper	1/2 teaspoon	

## GLAZED CARROTS WITH ORANGE SLICES

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Butter	1/2 pound	1. Melt the butter and sugar. Cook a few minutes over low heat.
Sugar	2 1/2 cups	
Oranges, large	6	2. Cut unpeeled oranges into thin slices; remove seeds. Add with drained carrots to butter-sugar mixture. Simmer gently about 20 minutes.
Carrots, small whole or sliced	2 No. 10 cans	

## HONEY BUTTERED CARROTS

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Liquid drained from carrots	1 quart	1. Combine liquid from carrots, honey, butter and salt. Cook a few minutes until well blended.
Honey, strained	1 pint	
Butter	1/2 pound	2. Add drained carrots and simmer gently about 20 minutes.
Salt	1 1/2 teaspoons	
Carrots, small whole or sliced	2 No. 10 cans	



## CORN PUDDING

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Corn, cream style.....	12 cans (16-17 oz. each)	1. Heat corn, butter, salt, paprika, onion and milk together.
Butter, or margarine.....	3/4 pound	
Salt.....	2 tablespoons	
Paprika.....	1 tablespoon	
Onions, chopped fine.....	1 cup	
Milk.....	2 quarts	2. Gradually add hot mixture to eggs and bread which have been beaten together slightly.
Eggs, beaten.....	18	
Bread, soft shredded.....	1 quart	
		3. Pour into greased baking pans. Bake in water bath in a slow oven (325°F) until firm, about 45 minutes. (Time depends on size of pans used and depth of mixture. Do not overbake.)

## GLAZED ONIONS

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Butter, or margarine.....	3/4 pound	1. Combine butter, sugar and water in a heavy kettle. Simmer until blended.
Sugar.....	1 cup	
Water.....	1 pint	
Onions, small whole.....	2 No. 10 cans	2. Add drained onions and brown, stirring.

## SCALLOPED ONIONS

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Onions, small whole.....	2 No. 10 cans	1. Thoroughly drain onions and put in a shallow baking pan.
Cream sauce, medium.....	2 quarts	2. Pour cream sauce over onions and mix lightly.
Bread crumbs, soft buttered.....	1 1/2 quarts	3. Sprinkle crumbs over onions. Bake in a moderate oven (375°F) about 30 minutes, or until brown.

ONIONS AU GRATIN: Add 1 pound grated American cheese to the cream sauce.

## BLACKEYE PEAS

Salt pork, bacon, ham and pork sausage are popular seasonings for blackeye peas. For variety try dry or prepared mustard, thyme, parsley, bay leaf, catsup, chili sauce, onion, or garlic.

## EPICUREAN PEAS

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Bacon.....	1 pound	1. Cut bacon in small pieces. Cook, but do not brown.
Onions, chopped.....	1/2 cup	2. Add onion and drained mushrooms to bacon. Cook until lightly browned.
Mushrooms, sliced.....	2 cans (8 oz. each)	
Flour.....	1/2 cup	3. Stir in flour. Add cream. Cook until thickened, stirring with a wire whip.
Cream, light.....	3 quarts	
Peas.....	2 No. 10 cans	4. Add peas and paprika; season to taste. Heat thoroughly and serve in patty shells, toast boxes or on toast triangles.
Paprika.....	1 1/2 tablespoons	
Salt, pepper.....	as needed	

## OVEN BAKED PEAS

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Butter, or fat.....	1/2 pound	1. Make cream sauce of butter, flour, seasonings, liquid and soup. Cook until thickened, stirring constantly.
Flour.....	1 cup	
Salt.....	2 teaspoons	
Pepper.....	1 teaspoon	
Worcestershire sauce.....	1 1/2 tablespoons	
Liquid from peas.....	1 quart	2. Add cheese and pimientos, and stir until well blended.
Mushroom soup, condensed.....	1 can (50 oz.)	
Cheese, American, grated.....	1 pound	
Pimientos, chopped.....	1 cup	3. Put drained peas in buttered baking pans and pour sauce over them.
Peas.....	2 No. 10 cans	
Butter.....	3/8 pound	4. Combine melted butter and bread crumbs and sprinkle over peas. Bake in a moderate oven (350°F) 30 to 40 minutes.
Bread crumbs, soft.....	1 1/2 quarts	

GREEN BEANS, CORN OR ASPARAGUS — may be used instead of peas.

## CANNED WHITE POTATOES

White potatoes come diced, sliced or whole. They save labor and time. Suggested ways to serve them:

Parsley buttered	Hash browned
Paprika butter browned	Scalloped
Cottage fried	Hash baked in cream
Potatoes O'Brien	Salad

## DUTCH SWEET SAUERKRAUT

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Bacon, diced.....	1 pound	1. Cook diced bacon until crisp.
Sauerkraut.....	2 No. 10 cans	2. Add sauerkraut, apples, sugar and celery seed. Heat about 15 minutes, stirring, until lightly browned.
Apples, diced.....	1 pint	
Sugar, brown.....	1 pint	
Celery seed.....	1/4 cup	

## AU GRATIN SPINACH

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Butter, or margarine.....	1/2 pound	1. Combine melted butter, flour, mustard, salt and pepper. Add milk gradually and cook until thickened, stirring constantly.
Flour.....	1 cup	
Mustard, dry.....	2 teaspoons	
Salt.....	2 teaspoons	
Pepper.....	1/4 teaspoon	
Milk, scalded.....	2 quarts	2. Drain spinach and chop coarsely. Add with about 2/3 of the cheese to sauce. Stir until cheese is melted. Put into baking pan.
Spinach, or other greens.....	2 1/2 No. 10 cans	
Cheese, Cheddar, grated.....	1 quart	
Bread crumbs, fine, dry.....	1 pint	3. Mix remaining cheese with crumbs. Sprinkle over spinach. Bake in a hot oven (400°F) about 30 minutes, or until crumbs are browned.



## SPINACH VINEGARETTE

Yield: 50 servings, Approx. ½ cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Bacon, sliced	1 pound	1. Cook bacon, cut in half-inch pieces, until it just begins to brown. Add onion and cook until lightly browned.
Onions, chopped	1 pint	
Vinegar, cider	3 cups	2. Add vinegar, sugar, salt and pepper. Bring to boil.
Sugar	¾ cup	
Salt	2 teaspoons	
Pepper	¼ teaspoon	
Spinach	3 No. 10 cans	3. Add drained spinach. Mix and heat.
Eggs, hard cooked	12	
		4. Serve with slotted spoon. Garnish with chopped egg.

OTHER GREENS—may be used instead of spinach.

## BAKED MASHED SWEETPOTATOES

Yield: 50 servings, Approx. ½ cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Sweetpotatoes	2 No. 10 cans	1. Drain and whip sweetpotatoes; add melted butter, mace and half the sugar. Mix well.
Butter, or margarine	1½ pounds	
Mace, or nutmeg	1½ teaspoons	
Sugar, brown	1 pint	
Sugar, granulated	1 cup	
Nuts, coarsely chopped	1 pint	2. Stir in the nuts and empty into greased shallow baking pans. Sprinkle top with remaining sugar. Bake in moderate oven (375°F) about 30 minutes.

## ORANGE GLAZED SWEETPOTATOES

Yield: 50 servings, Approx. ½ cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Butter, or margarine	1 pound	1. Melt butter. Add sugar, orange rind, juice and salt. Simmer about ½ hour.
Sugar, brown	2 pounds	
Orange rind, grated	⅓ cup	
Orange juice	3 cups	
Salt	1 tablespoon	
Sweetpotatoes	2 No. 10 cans	2. Slice sweetpotatoes into greased baking pans, placing pieces in rows. Pour orange glaze over them. Bake in a hot oven (400°F) about 30 minutes. Baste occasionally.

**SHERRIED SWEETPOTATOES:** Add 1 cup sherry wine to the orange glaze before pouring it over the sweetpotatoes.

## HOME STYLE STEWED TOMATOES

Yield: 50 servings, Approx. ½ cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Toast	28 slices	1. Cut the toast in small cubes.
Tomatoes	2 No. 10 cans	
Butter, or fat	½ pound	2. Combine all ingredients and heat.
Sugar	½ cup	
Salt	1 tablespoon	
Pepper	½ teaspoon	

**NOTE:** One cup chopped onion (or 1 cup onion and 1 cup sliced celery) may be cooked in the butter and then combined with remaining ingredients.

# Salads

## SALMON SALAD

Yield: 50 servings, Approx. ½ cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Salmon	6 cans (1 lb. each)	1. Remove salmon from cans and separate into large flakes. Squeeze juice of lemon over salmon.
Lemon	1	
Paprika	1 tablespoon	2. Mix paprika, mustard, salt and mayonnaise in large mixing pan.
Mustard, dry	1 tablespoon	
Salt	2 teaspoons	
Mayonnaise	3 cups	
Celery, diced	3 quarts	3. Add celery and pickle relish to mayonnaise. Mix thoroughly.
Pickle relish	1½ cups	
Eggs, hard cooked	12	4. Add coarsely diced egg and salmon, mixing very gently so as not to make mushy. Chill. Serve in crisp lettuce cups with a sprig of watercress.

**TUNA OR CHICKEN**—may be used instead of salmon.

## CHEF'S MAIN COURSE SALAD

Yield: 50 servings, Approx. 1 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Lettuce, Iceberg, shredded	3 gallons	1. Combine greens and lightly toss with dressing.
Watercress, broken in short lengths	3 cups	
Chicory, endive, or spinach, broken in pieces	1 gallon	
Cottage Cheese French Dressing	1 quart (pg. 10)	
Tomatoes, cut in wedges	1 quart	
Topping	(See recipes)	2. Add tomatoes, mixing gently.
		3. Serve in individual bowls with favorite topping.

### Topping No. 1 — Seafood and Cheese

Shrimp	2 cans (2 lb. 6 oz. each)
Anchovy fillets	1 cup
Cheese, Swiss, cut in thin strips	10 ounces

### Topping No. 2 — Salmon or Tuna

Avocados, sliced	8
Salmon, or tuna, canned	4 pounds
Artichoke hearts	1 quart
Cheese, Blue, crumbled	1 pint

### Topping No. 3 — Meat and Cheese

Tongue, ham, or corned beef, canned, cut in strips	2 pounds
Chicken, boned, cut in strips	1 can (1 lb. 14 oz.)
Cheese, Swiss, cubed	10 ounces

### Topping No. 4 — Egg, Cheese, Vegetable

Mixed vegetables	4 cans (17 oz. each)
Eggs, hard cooked, quartered	25
Cheese, Cheddar, cut in strips	1 pound



## ASPARAGUS LUNCHEON SALAD

Yield: 50 salads

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Tomato Aspic.....	1 recipe (see below)	1. Prepare Tomato Aspic. Pour into individual ring molds and chill until firm. Unmold rings on lettuce cups and arrange three chilled, drained asparagus spears by the side of each.
Lettuce.....	6 heads	
Asparagus spears.....	2 cans (4 lbs. 1 oz. each)	
Cheese, cottage.....	8 pounds	2. Mix the cottage cheese and chives (adding a small amount of mayonnaise if the mixture seems dry). Fill the center of each aspic ring with a No. 24 dipper of the cottage cheese mixture.
Chives, or onion, chopped.....	1/3 cup	
Olives, ripe.....	2 1/2 cans (9 oz. each)	3. Garnish each serving with 2 olives.
Salad dressing.....	3 cups	4. Serve with any desired salad dressing.

**GREEN BEAN LUNCHEON SALAD:** Use whole green beans instead of asparagus.

## KIDNEY BEAN SALAD

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Kidney beans.....	1 No. 10 can	1. Drain kidney beans and mix with onion, green pepper, celery and pickle.
Onions, thinly sliced.....	3 cups	
Green peppers, chopped.....	3 cups	
Celery, thinly sliced.....	2 quarts	
Pickles, sweet, diced.....	1 pint	2. Mix remaining ingredients to make dressing; pour over bean mixture. Chill. Serve in lettuce cups.
Salad oil.....	1/2 cup	
Vinegar.....	1/2 cup	
Sugar.....	1/2 cup	
Salt.....	1 tablespoon	
Celery seed.....	1 1/2 tablespoons	

**LIMA-KIDNEY BEAN SALAD:** Use one-half lima and one-half kidney beans in above recipe.

## TOMATO ASPIC

Yield: 50 servings

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Gelatine, unflavored.....	1/2 cup	1. Soften gelatine for 5 minutes in 3 cups cold tomato juice.
Tomato juice.....	2 1/2 cans (46 fl. oz. each)	
Onions, sliced.....	2 small	2. Boil remainder of tomato juice 10 minutes with onion, celery, seasonings, sugar and salt. Strain and add while hot to softened gelatine; stir until dissolved.
Celery stalks, cut.....	4	
Bay leaves.....	2	
Cloves, whole.....	8	
Mustard, dry.....	2 teaspoons	
Sugar.....	1 pint	3. Add vinegar; pour into individual ring molds or in sheet pans. Chill until firm.
Salt.....	1 teaspoon	
Vinegar.....	1 3/4 cups	

**TOMATO JUICE COCKTAIL** — may be used instead of tomato juice, in which case omit onion, celery and bay leaves. **TOMATO ASPIC** also comes canned ready to use.

## QUICK SERVICE BUSINESS CLUB LUNCHEON

Arrange (1) a generous portion of fruit salad on greens (a good combination is peach half, pear half, grape cluster, banana chunks, avocado and grapefruit sections), (2) a wedge of Blue cheese, and (3) a cup of hot consomme on each plate. Serve butter, crisp crackers, and a large caramel-nut roll on bread and butter plates.

Pumpkin or custard pie, or ice cream is a good dessert to serve with this luncheon.

## NEW PERFECTION SALAD

Yield: 48 servings, Approx. 2 x 2 1/2 x 1 1/2 inches each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Gelatine, unflavored.....	3/4 cup	1. Soften gelatine in cold water for 5 minutes.
Water, cold.....	3 cups	
Syrup drained from pineapple, and water.....	3 1/2 quarts	2. Drain syrup from pineapple and add enough water to make 3 1/2 quarts liquid. Bring to a boil and dissolve softened gelatine in it.
Vinegar.....	3 cups	
Lemon juice, canned.....	3/4 cup	3. Add vinegar, lemon juice, sugar and salt. Stir until dissolved. Chill until syrupy.
Sugar.....	1 pint	
Salt.....	2 tablespoons	
Pineapple, crushed.....	4 cans (1 lb. 4 oz. each)	4. Add drained pineapple and remaining ingredients to gelatine. Pour into pan 12 x 20 x 2 inches. Chill until firm.
Celery, thinly sliced.....	1 quart	
Cabbage, shredded.....	1 1/2 quarts	
Green peppers, diced.....	1 cup	
Pimientos, chopped.....	1 cup	

## CRANBERRY PINEAPPLE SALAD

Yield: 50 salads

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Lettuce.....	6 heads	1. Arrange 50 lettuce cups on plates. Put a pineapple slice in each.
Pineapple, sliced.....	1 No. 10 can	
Cranberry sauce.....	3 cans (1 lb. each)	2. Slice cranberry sauce and cut in wedges. Arrange wedges on pineapple slices.
Fruit Dressing.....	1 cup (pg. 10)	3. Serve with combined Fruit Dressing and whipped cream.
Cream, heavy.....	1 cup	

## TROPICAL FRUIT SALAD

Yield: 50 salads

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Orange and grapefruit sections.....	7 cans (1 lb. each)	1. Arrange drained orange and grapefruit sections with slices of pineapple on lettuce.
Pineapple, sliced.....	1 No. 10 can	
Lettuce.....	6 heads	2. Whip cream and fold into mayonnaise. Garnish each salad with a tablespoon of dressing sprinkled with pomegranate seeds.
Cream, heavy.....	1 cup	
Mayonnaise.....	1 cup	
Pomegranate seeds, or Rubettes.....	1/2 cup	

## PARTY PEAR SALAD

Yield: 50 salads

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Pear halves.....	1 1/2 No. 10 cans	1. Arrange pear halves, hollow side up, on lettuce leaves.
Lettuce.....	6 heads	
Cheese, cream.....	1 pound	2. Fill pear cavity with cream cheese which has been softened and mixed with drained chopped cherries and orange rind. Garnish with sprigs of watercress.
Cherries, red, tart, pitted.....	2 cans (17 oz. each)	
Orange rind, grated.....	3/4 cup	
Watercress.....	3 bunches	
Fruit Dressing.....	(pg. 10)	3. Serve Fruit Dressing on salad.



## GINGER ALE MOLDED FRUIT SALAD

Yield: 48 servings, Approx. 3 x 3 x 3/4 inches each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Gelatine, unflavored	3/4 cup	1. Soften gelatine in cold water for 5 minutes.
Water, cold	3 cups	
Syrup drained from fruits	1 1/2 quarts	2. Drain syrup from fruits and measure 1 1/2 quarts. Add sugar, salt and lemon juice; heat to boiling. Add softened gelatine and stir until dissolved. Cool.
Sugar	1 1/3 cups	
Salt	1 teaspoon	
Lemon juice, canned	1 cup	
Ginger ale	2 quarts	3. Add ginger ale to gelatine. Chill until syrupy.
Pineapple tidbits	2 cans (1 lb. 4 oz. each)	4. Add drained pineapple and fruit cocktail, apples and celery to gelatine. Pour into individual molds or shallow pans. Chill until firm.
Fruit cocktail, or fruits for salad	1 No. 10 can	
Apples, diced	1 quart	
Celery, thinly sliced	1 pint	

## RAINBOW FRUIT SALAD

Yield: 50 salads

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Endive, or lettuce	6 heads	1. On bed of endive arrange one-half slice pineapple, peach half, hollow side up, and very thin slices of unpeeled apple. (Dip apple slices in lemon or any available fruit juice.)
Pineapple, sliced	3 cans (1 lb. 14 oz. each)	
Peach halves	1 1/2 No. 10 cans	
Apples, red	8	
Fruit Dressing	1 pint (pg. 10)	2. Fill peach cavity with Fruit Dressing.
Raspberries, red, canned	1 quart	3. Top with a few raspberries.

NOTE: Melon or avocado may be used instead of apples. A few sprigs of watercress may be added.

APRICOTS—may be used instead of peaches.

OTHER BERRIES—may be used instead of red raspberries.

## FROZEN FRUIT SALAD

Yield: 48 servings

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Egg yolks	12	1. Cook egg yolks, sugar and Tarragon vinegar in double boiler until thickened, stirring. Cool.
Sugar	3/4 cup	
Vinegar, Tarragon	3/4 cup	
Cream, heavy	2 1/4 quarts	2. Whip cream until stiff and fold into cooled mixture; then fold in drained pineapple, nuts and bananas. Mixture may be put in loaf pans or 4 oz. paper cups (which may be peeled off when ready to serve). Freeze several hours.
Pineapple, canned, crushed	4 1/2 cups	
Nuts, coarsely chopped	3 cups	
Bananas, mashed	3	
		3. Serve in lettuce cup with sprigs of watercress and a cherry slice. Whipped cream dressing or mayonnaise may be served, if desired.

## MOLDED FRUIT SALADS

Combine flavored gelatin with canned fruits. TRY: lime with ginger ale and pears; lemon with carrots and pineapple; raspberry with peaches and grapes; orange with grapefruit sections and fruit cocktail; cherry with dark sweet cherries, celery and nuts; lemon with apricots, apple sauce and nuts.

## ARRANGED OR BOWL FRUIT SALADS

- Pineapple chunks, canned citrus sections, Tokay grapes, apple slices..... Cream fruit dressing
- Apple slices (cinnamon candy colored and flavored), canned figs, celery, nuts..... Mayonnaise
- Fruits for salad, pineapple tidbits, marshmallow pieces, dark cherries, nuts..... Sour cream dressing
- Sliced peaches, grapefruit sections, celery, seedless grapes..... Blue cheese dressing
- Canned prunes, nectarines, celery, orange sections..... Mayonnaise
- Pear halves, grapes, grated Cheddar cheese, apple wedges..... Whipped cream mayonnaise
- Pineapple slices topped with Waldorf salad..... Sour cream dressing
- Grapefruit sections, avocado slices, pineapple chunks, Maraschino cherries..... Fruit dressing
- Cranberry slices, pear halves, orange sections..... Celery seed dressing
- Fruit cocktail-cherry gelatin individual mold, grapefruit sections, banana strips..... Lemon fruit dressing

NOTE: Serve the salads on one or more crisp salad greens.

## LUNCHEON FRUIT PLATES

- Canned figs, cottage cheese, boysenberries, pineapple spears..... Whipped cream mayonnaise
- Purple plums, sliced red apple, peach halves, small bunch of frosted grapes, strips of Swiss cheese..... Cream cheese dressing
- Grapefruit sections, pear halves, cream and cottage cheese balls rolled in chopped nuts, dark sweet cherries..... French dressing
- Banana fingers, apricot halves, cottage cheese, stuffed dates, avocado slices..... French dressing
- Orange sections, pineapple cubes, banana fingers, moist coconut, cheese wedge..... Fruit dressing
- Fruits for salad, cranberry slices, melon cubes, sliced chicken or turkey..... French dressing
- Grapefruit and orange sections, red apple wedges, avocado balls, shrimp..... Mayonnaise

NOTE: Serve the fruits on one or more crisp salad greens.

## HEARTY COLD PLATES

Salad plates are a popular summer menu item. They should be served on a chilled plate, either on crisp salad greens or garnished generously with greens. Hot rolls or cornbread are good accompaniments. Some ideas for combinations are:

- Chilled tuna, deviled eggs, garnishes of cranberry sauce, lemon wedges and dill pickles
- Sardines, deviled eggs, sliced tomatoes, potato salad, lemon wedge
- Shrimp (marinated in French dressing), sliced tomato aspic, celery, ripe olives, cream cheese squares, sweet pickles
- Salmon chunks, onion rings, pickled beets, hard cooked eggs, asparagus spears
- Tuna, anchovy and greens tossed salad, slices of ham, celery sticks
- Chicken salad, a thick tomato slice, potato salad, cucumber fingers, artichoke hearts
- Swiss cheese, salmon salad, potato chips, pickled beets
- Crab meat, shrimp in avocado half, potato chips, cucumber sandwiches
- Sliced tongue, turkey, Cheddar cheese and molded perfection salad
- Sardines, assorted cheese, mustard pickles, dish of cold stewed tomatoes

NOTE: Garnish plates with a salad green such as watercress or parsley.



## SALAD SERVICE

Careful selection and preparation of salad greens are important to both the flavor and eye appeal of salads. To ensure that they are clean, fresh, crisp and free from excess moisture, prepare them well in advance.

Mix salads lightly to prevent a mushy packed appearance. Ingredients for most salads should be in "bite-size" pieces. Mincing, chopping or finely dicing tends to cause them to lose their character. For arranged or tossed salads it is best to add the dressing just before serving so that wilting and drawing out of juices are avoided. Vegetables, meat, fish and poultry may be marinated before mixing. Mixed salads should have the dressing added an hour or more before serving so that the flavors will blend during chilling.

Plan salads to fit menus . . . light salads with hearty main courses, and substantial salads with lighter main courses. They should be served with dressings and garnishes that will enhance the flavor of the salad ingredients.

### Type of Salad

Fruit.....	Boiled fruit juice dressing; French dressing; mayonnaise or cooked dressing and whipped cream; celery seed boiled fruit juice dressing.
Vegetable.....	French dressing; cooked dressing; Thousand Island; mayonnaise; mixed mayonnaise and French dressing.
Meat, fish, poultry.....	Mayonnaise alone, or mixed with either cooked dressing or French dressing.

### Dressings

## SALAD GARNISHES

### For fruit salads:

1. Spiced peaches, apricots, crabapples
2. Olives, ripe, stuffed
3. Drained canned berries
4. Pimiento, strips, stars, etc.
5. Jellyed cranberry, slices, wedges
6. Spoons of whole cranberry sauce
7. Maraschino cherries
8. Cheese, grated, strips, balls
9. Mint leaves
10. Stuffed dates or prunes
11. Pomegranate seeds
12. Sugar frosted grapes
13. Diced candied fruit
14. Rubettes

### For vegetable salads:

1. Pickled beets
2. Celery curls
3. Carrot strips
4. Green pepper, strips, chopped
5. Cucumber slices
6. Fresh herbs

### For meat and seafood salads:

1. Hard cooked eggs
2. Green onions or chives
3. Tiny pickled onions
4. Capers
5. Anchovies
6. Gherkins, or other pickles
7. Lemon, slices, wedges
8. Radishes, whole, sliced

# Desserts

## CANNED FRUIT FOR DESSERT

Canned fruits are a popular dessert when served just as they come from the can or jar, and slightly chilled. Particularly good after a hearty or rich meal, they may be served alone or combined. Nuts, market fruit or melon, a honey-lemon juice sauce, or a dip of sherbet may be added.

The syrup may be heated with a bit of spice and grated orange or lemon rind and poured over the fruit to chill for a compote. Here are some favorite combinations:

Purple plums	Light sweet cherries	Pineapple chunks	Blueberries
Figs	Apricot halves	Sliced peaches	Fruits for salad
Slivered almonds	Grapefruit sections	Pear halves	Green gage plums
Peaches	Pineapple tidbits	Raspberries	Apricots
Bananas, sliced	Oranges, diced	Fruits for salad	Dark cherries
	Bananas, sliced	Preserved ginger bits	

## FIG AND GRAPE GELATINE DESSERT

Yield: 50 servings, Approx.  $\frac{1}{2}$ - $\frac{2}{3}$  cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Gelatine, unflavored.....	$\frac{3}{4}$ cup	1. Soften gelatine in 1 pint cold fig syrup. Combine remaining syrup with grape juice and heat to boiling. Add gelatine and stir until dissolved.
Syrup drained from figs, and water.....	2 quarts	
Grape juice, bottled.....	$1\frac{1}{2}$ quarts	2. Add sugar, salt, lemon and orange juice; stir until sugar is dissolved. Chill until syrupy.
Sugar.....	$1\frac{1}{2}$ cups	
Salt.....	2 teaspoons	3. Add well drained figs, mixing lightly. Pour into shallow pans and sprinkle nuts over top. Chill until firm.
Lemon juice.....	1 cup	
Orange juice, canned.....	1 pint	4. Serve garnished with whipped cream or custard sauce.
Figs, whole.....	5 cans (1 lb. 14 oz. each)	
Nuts, chopped.....	$1\frac{1}{2}$ cups	
Cream, heavy.....	1 pint	

## PINEAPPLE PUDDING

Yield: 50 servings, Approx.  $\frac{1}{2}$  cup each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Pineapple, crushed.....	1 No. 10 can	1. Drain and chop pineapple; save syrup for sauce.
Flour.....	1 cup	
Sugar.....	3 cups	2. Mix flour and sugar; blend with water.
Water.....	3 cups	
Milk, evaporated.....	3 cans (14 $\frac{1}{2}$ oz. each)	3. Heat milk and stir in flour mixture. Cook until thickened, stirring constantly.
Egg yolks.....	1 pint	
Butter.....	$\frac{3}{4}$ pound	4. Remove from heat and stir in beaten egg yolks, then butter. When butter is melted, add pineapple and vanilla. Cool.
Vanilla.....	3 tablespoons	
Egg whites.....	3 cups	5. Beat egg whites stiff but not dry and fold into above mixture. Pour into baking pans and sprinkle coconut over top. Bake in a moderate oven (375°F) 30 minutes. Serve with sauce made of pineapple juice to which lemon juice has been added.
Coconut, shredded.....	1 quart	



## ORANGE-GRAPEFRUIT PUDDING

*Yield: 50 servings, Approx. 1/2 cup each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Orange-grapefruit sections	2 No. 10 cans	1. Drain fruit sections and combine with marshmallows. Chill.
Marshmallows, cut in quarters	1 1/2 pounds	
Cream, heavy	3 cups	2. Shortly before serving, whip cream and fold two-thirds of it into marshmallow mixture. Serve pudding garnished with remaining whipped cream.

## PARTY PEACH DESSERT

*Yield: 50 servings*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Peaches, canned	50 halves	1. Place a peach half, cut side up, in each dessert dish.
Almonds, toasted, slivered	1 1/2 cups	
Raspberries, red	3 cans (1 lb. each)	2. Sprinkle peach halves with almonds and add two tablespoons raspberries.
Ice cream, vanilla	1 gallon	3. Whip ice cream to soft ladeling consistency—adding a little syrup drained from peaches if necessary. Add rum flavoring. Ladle over fruit serving.
Rum flavoring (optional)	2 teaspoons	

## PEAR SUNDAY

*Yield: 50 servings*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Pears, canned	50 halves	1. Place a pear half, cut side up, in each dessert dish.
Ice cream, butter pecan, or maple	1 gallon	
Butterscotch sauce	2 quarts	2. Place a scant No. 16 dipper of ice cream in each.
		3. Ladle 2 tablespoons butterscotch sauce over each.

## ROLLED APPLE DUMPLINGS

*Yield: 50 dumplings*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Flour	2 1/2 quarts	1. Sift flour, salt and baking powder; cut in shortening. Add milk to form a biscuit dough. Divide dough in thirds. Roll each one-fourth inch thick.
Salt	1 tablespoon	
Baking powder	5 tablespoons	2. Cover with apples and sprinkle brown sugar and spices on each. Roll up as for jelly roll and slice three-fourths inch thick. Stand up in greased pans.
Shortening	3/4 pound	
Milk	1 quart	3. Mix sugar, flour and salt. Add one quart water. Heat remaining water to boiling and stir in the flour mixture. When thickened, add grated rind and juice of oranges, vanilla and butter.
Apples	1 No. 10 can	
Sugar, brown	3 1/2 pints	4. Pour two-thirds of the hot sauce over the apple dumplings. Bake in hot oven (400°F) 25 to 35 minutes. Serve hot with remaining sauce.
Cinnamon	1 1/2 tablespoons	
Nutmeg	1 tablespoon	
Sugar, granulated	3 pints	
Flour	1 pint	
Salt	1 tablespoon	
Water, cold	3 quarts	
Oranges	2	
Vanilla	2 tablespoons	
Butter	3/4 pound	

## APPLE CRISP

*Yield: 50 servings, Approx. 1/2-2/3 cup each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Sugar, brown	1 1/2 quarts	1. Mix sugar, cinnamon, nutmeg and salt in large mixing bowl.
Cinnamon	1 tablespoon	
Nutmeg	2 teaspoons	2. Add lemon juice and apples; mix well. Put into baking pans.
Salt	2 teaspoons	
Lemon juice	2 tablespoons	3. Mix brown sugar, flour and salt.
Apples	2 No. 10 cans	
Sugar, brown	1 quart	4. Cut butter into sugar-flour mixture until crumbly. Sprinkle over apples. Bake in a moderate oven (350°F) about 45 minutes, until top is lightly browned. Serve warm or cold, with cream, lemon sauce or plain.
Flour, sifted	1 1/2 quarts	
Salt	2 teaspoons	
Butter, or margarine	1 1/2 pounds	

## APRICOT DELIGHT DESSERT

*Yield: 50 servings, Approx. 1/2-2/3 cup each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Apricot pie filling	1 recipe (pg. 38)	1. Prepare apricot pie filling following the recipe for Canned Fruit Pie, cutting the amount of cornstarch in half.
Flour, sifted	1 1/2 quarts	2. Combine flour, cracker crumbs, brown sugar, chopped coconut and baking soda; mix well.
Soda crackers, crushed	4 1/2 cups	
Sugar, brown	3 cups	3. Add melted butter and mix until crumbly. Pat half of the crumb mixture in bottom of baking pans. Carefully spoon filling over crumbs. Sprinkle remaining crumbs over top. Bake in a moderate oven (350°F) about 45 minutes, until top is lightly browned. Serve warm or cold, plain or with light cream.
Coconut, shredded	1 1/2 quarts	
Baking soda	1 tablespoon	
Butter, or margarine	1 1/2 pounds	

## FRUIT COBBLER

*Yield: 60 servings, Approx. No. 24 dipper topping and 1/2 cup fruit filling each*

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Juice drained from canned fruit	1 3/4 quarts	1. Heat juice and corn syrup.
Corn syrup, light	1 cup	
Sugar	1 1/2 quarts	2. Mix sugar, cornstarch, salt and water to a smooth paste. Add to boiling juice and cook until thickened, stirring with a wire whip.
Cornstarch	1 cup	
Salt	2 teaspoons	3. Add drained fruit, lemon juice and butter to thickened juice. Mix gently so as not to crush fruit. Pour into baking pans.
Water	1 pint	
Fruit, water pack, drained	2 No. 10 cans	4. Prepare drop biscuit with flour, sugar, baking powder, salt, shortening and milk. Put a No. 24 dipper of dough on top of fruit filling for each serving. Bake in a hot oven (425°F) about 30 minutes, until biscuit topping is done and brown.
Lemon juice	1/4 cup	
Butter, or margarine	1/4 pound	
Flour, all purpose, sifted	2 1/2 quarts	
Sugar	1 1/4 cups	
Baking powder	1/2 cup	
Salt	1 tablespoon	
Shortening	3 cups	
Milk	1 quart	

APRICOTS, BERRIES, CHERRIES, PEACHES, PURPLE PLUMS, or a combination of fruits—may be used for Cobbler.



# CHIFFON PINEAPPLE CHEESE CAKE

Yield: 48 servings

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Gelatine, unflavored	1/2 cup	1. Soften gelatine in 1 pint cold pineapple syrup.
Syrup drained from pineapple	1 pint	
Sugar	2 cups	2. Combine sugar, salt, slightly beaten egg yolks and 1 quart pineapple syrup. Cook over hot water until smooth and thickened, stirring constantly. Add softened gelatine and stir until dissolved. Chill until syrupy.
Salt	1 teaspoon	
Egg yolks	12	
Syrup drained from pineapple	1 quart	
Crumbs, graham cracker or Zwieback	2 quarts	3. Combine crumbs, 1 cup sugar and melted butter. Line a pan with this mixture, saving out about a third for the top.
Sugar	1 cup	
Butter	1 pound	
Pineapple, crushed	3 cans (1 lb. 14 oz. each)	4. Add pineapple, cottage cheese, lemon rind and juice to partially thickened gelatine.
Cheese, cottage, sieved	2 quarts	
Lemon rind, grated	1/4 cup	
Lemon juice	3/4 cup	
Egg whites	12	5. Fold in stiffly beaten egg whites and whipped cream. Pour into the crumb lined pan and sprinkle with reserved crumb mixture. Chill until firm.
Cream, heavy	1 quart	

# APPLE SAUCE CAKE

Yield: 48 servings, Approx. 2 x 2 1/8 x 1 1/4 inches each

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Shortening	1/2 pound	1. Cream shortening and sugar until light and fluffy.
Sugar	2 cups	
Flour, sifted	4 1/2 cups	2. Sift dry ingredients together.
Salt	2 teaspoons	
Cinnamon	2 teaspoons	
Cloves	2 teaspoons	
Ginger	1/2 teaspoon	
Apple sauce, canned	3 cups	3. Mix apple sauce and soda. Add dry ingredients, a third at a time, to the creamed mixture alternately with the apple sauce.
Soda	4 teaspoons	
Walnuts, coarsely chopped	1 pint	4. Mix walnuts, raisins and dates with the 1 cup flour. Add to batter and mix. Bake in sheet, loaf or tube pan, or cup cakes in a moderate oven (350°F) about 1 hour.
Raisins	1 pint	
Dates, pitted, cut in small pieces	1 pint	
Flour, sifted	1 cup	

# UPSIDE-DOWN CAKE TOPPING

Yield: Approx. 48 servings

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Fruit cocktail	1 No. 10 can	1. Drain syrup from fruit cocktail; add butter and brown sugar to syrup. Cook to make a thick syrup, about 10 minutes.
Butter	1/2 pound	
Sugar, brown	3 cups	
Lemons	4	2. Cut unpeeled lemons in paper-thin slices; cut slices in half. Arrange in bottom of shallow pan. Add fruit and syrup. Pour a plain cake or gingerbread batter over the fruit mixture. Bake in a moderate oven (350°F) 35 minutes.

PINEAPPLE, FRUITS FOR SALAD, CRANBERRY SAUCE, BERRIES, RED TART PITTED CHERRIES, PEARS, PEACHES, APRICOTS, or any desired combination of fruits may be used.

# APPLE OATMEAL BARS

Yield: 50 servings

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Flour, sifted	3 1/2 pints	1. Sift together flour, salt, and soda and combine with brown sugar.
Salt	1 tablespoon	
Soda	1 tablespoon	
Sugar, brown	3 cups	
Shortening	1 1/2 pounds	2. Cut in shortening and add oats. Spread half the mixture in a greased baking pan.
Oats, rolled	1 1/2 quarts	
Apples	2 No. 10 cans	3. Arrange a layer of apples over crumb mixture. Dot with butter and sprinkle sugar over apples. Cover with remaining crumb mixture. Bake in a moderate oven (350°F) 45 minutes. Cut in bars or squares. Serve warm with tart lemon sauce.
Butter	1/2 pound	
Sugar, granulated	3 cups	

# APPLE PIE

Yield: Eight 9-inch pies

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Sugar	1 1/2 quarts	1. Mix sugar, cornstarch, cinnamon, nutmeg and salt.
Cornstarch	1/3 cup	
Cinnamon	1 tablespoon	
Nutmeg	2 teaspoons	
Salt	2 teaspoons	
Lemon juice	2 tablespoons	2. Add lemon juice, melted butter and apples; mix well.
Butter, or margarine	1/4 pound	
Apples	2 No. 10 cans	3. Divide filling between 8 pastry lined pie pans. Cover with top pastry. Bake in a very hot oven (425°F) about 40 minutes, until brown.

**DUTCH APPLE PIE:** Make as above. Instead of top crust use a streusel topping. Mix 1 pound butter or margarine, 1 pint sugar, 1 quart bread crumbs, 1 pint flour, 2 tablespoons cinnamon, 1 tablespoon nutmeg and 1/4 cup grated lemon or orange rind. Sprinkle over apple filling before baking.

**CRANBERRY APPLE PIE:** Use 1 1/2 No. 10 cans apples and 1/2 No. 10 can whole cranberry sauce.

**MINCE-APPLE PIE:** Use 1 No. 10 can apples and 1 No. 10 can mincemeat. Reduce sugar to 1 pint; omit cinnamon and nutmeg from above recipe.

# FAVORITE PUMPKIN PIE

Yield: Eight 9-inch pies

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Eggs	16	1. Beat eggs. Mix eggs, pumpkin, spices, salt and sugar.
Pumpkin, or squash	4 cans (1 lb. 14 oz. each)	
Cinnamon	4 teaspoons	
Ginger	2 teaspoons	
Nutmeg	4 teaspoons	
Salt	4 teaspoons	
Sugar	1 1/2 quarts	
Milk, rich, or evaporated	3 quarts	2. Scald milk and add hot to pumpkin mixture. Fill pastry lined pie pans. Bake in a hot oven (400°F) for 45 to 60 minutes, or until the filling is firm and the crust well browned.

**PUMPKIN CUSTARD:** Pour pumpkin mixture into lightly buttered custard cups. Bake until firm.

**SWEETPOTATO CUSTARD:** Use sieved sweetpotatoes instead of pumpkin or squash.



Yield: 50 tarts

## PUMPKIN CHIFFON TARTS

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Gelatine, unflavored	6 tablespoons	1. Soften gelatine in water for 5 minutes.
Water, cold	1½ cups	
Sugar	2½ cups	2. Mix sugar, milk, salt, spices and pumpkin with beaten egg yolks. Cook over hot water, stirring with a wire whip, until thickened. Remove from heat and add softened gelatine; stir until dissolved. Cool until syrupy.
Milk	3 cups	
Salt	1 tablespoon	
Ginger	2 teaspoons	
Nutmeg	2 teaspoons	
Cinnamon	2 teaspoons	
Cloves, ground	1 teaspoon	3. Whip egg whites until stiff; add the remaining sugar gradually, beating. Fold carefully into pumpkin mixture. Fill baked tart shells and chill for several hours.
Pumpkin, or squash	2 cans (1 lb. 14 oz. each)	
Egg yolks	15	
Egg whites	15	4. Serve garnished with whipped cream.
Sugar	2½ cups	
Cream, heavy	1 pint	

## CANNED FRUIT PIE

Yield: Eight 9-inch pies

INGREDIENTS	WEIGHT OR MEASURE	METHOD
Juice from fruit	1½ quarts	1. Heat one quart of juice to boiling. Mix one pint of cold juice with cornstarch and add, while stirring, to hot juice. Cook until thickened and clear.
Cornstarch	1¼ cups	
Sugar	1½ quarts	2. Stir sugar, salt, lemon juice and butter into thickened juice.
Salt	1 tablespoon	
Lemon juice	¼ cup	
Butter	¼ pound	3. Add drained fruit, mixing gently. Cool. Fill pastry lined pie pans. Cover with pastry. Bake in a hot oven (425°F) 30 minutes until browned.
Fruit, water pack	2 No. 10 cans	

**APRICOT PIE:** Use apricot halves for fruit.

**BLUEBERRY, RASPBERRY, BOYSENBERRY PIE:** If desired, add 2 teaspoons cinnamon with the sugar.

**CHERRY PIE:** Use red tart pitted cherries. Add 2 teaspoons red vegetable coloring to thickened juice before mixing with fruit.

**PEACH PIE:** Use sliced peaches for fruit.

**PINEAPPLE PIE:** Use crushed pineapple or tidbits for fruit.

**PURPLE PLUM PIE:** Use halved and pitted purple plums for fruit.

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