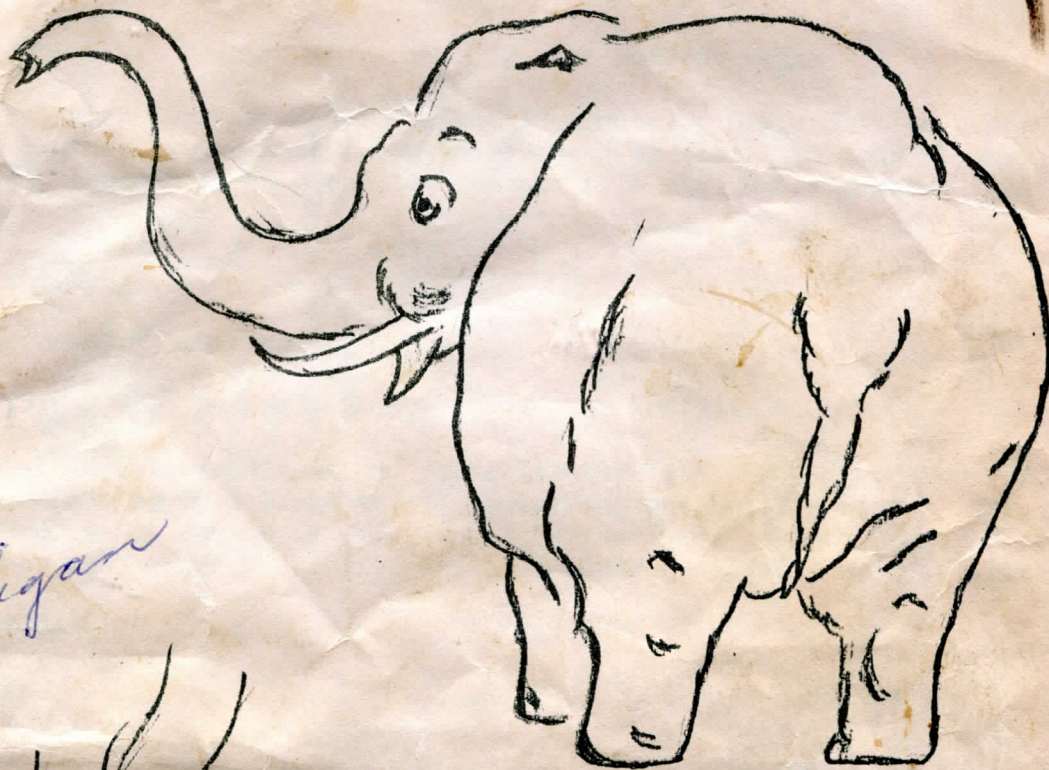


# COOKING in a



# BIG WAY

QUANTITIES - RECIPES

TO SERVE

ONE HUNDRED

HOME SERVICE DEPARTMENT of

NORTHWESTERN UTILITIES, LTD.



*Hilda  
M. Ugan*

Four boiling water over tea and let stand 10 minutes. Drain off the concentrated tea. This essence can be made a few hours ahead of time. To make the tea, place about 1/2 cup essence in an 8-cup tea top and fill with boiling water. Serve at once.

4 1/2 gallons water, boiling

To this, add: 2 lbs. coffee , 2 cups cold water and 2 eggs

Mix coffee, cold water and eggs and place loosely in cloth bag or piece of cheesecloth. Drop the bag in a large vessel containing the boiling water. Bring to boiling point and let it remain in water until coffee is of correct strength. Do not let the water boil after the coffee has been added or it will have a bitter taste.

Mix together . . . . .	6 cups sugar (3 lbs.)
	4 cups cocoa (1 lb.)
	1 tsp. salt
Add . . . . .	8 cups water

Mix these ingredients until smooth. Heat to boiling point and boil 3 minutes. Then add 4 gallons hot milk.

Variations: Add a marshmallow to each cup before serving.  
Add 4-oz. butter  
Add 2 tsps. vanilla

Yield: approximately 5 gallons

### FOOD QUANTITIES

Sandwiches      Bread - 5 double sandwich loaves (40-oz.)  
                      (1 loaf gives 46 (1/4-inch) slices)  
                      Butter - 3 lbs.  
                      Filling - 10 cups

Pickles . . . . .	6-7 pints
Cookies or squares	16 dozen (2 each)
Cakes . . . . .	5 standard size (8 or 9-inches square)

Sugar . . . . . 2 lbs. (loaf)  
 Cream . . . . . 4 pints  
 Tea . . . . . As above

Note: An average of two or three pieces of cake and cookies per person with enough over to refill two or three plates will be ample. Young people will eat more food than adults. Sandwiches are more popular than sweets with both young and old.

# Sandwich Fillings

## CHEESE SANDWICH FILLING

3 lbs. cheese, creamed  
1 cup cream (approx.)  
1 cup mayonnaise

2 tsp. salt  
Few grains cayenne  
Dash of tabasco

Cream cheese, add remaining ingredients and cream well.

## SEA TANG SANDWICHES

8 (7-oz.) tins tuna  
1/2 cup tuna oil  
3 tbsp. grated orange rind  
1/2 cup orange juice  
1/2 cup lemon juice

4 tsp. salt

2 tsp. dry mustard  
1/8 tsp. cayenne  
1-2 tsp. curry powder  
1 1/2 to 2 cups mayonnaise or salad dressing

Flake tuna. Add oil, rind and juices. Toss lightly. Add remaining ingredients. Mix to a smooth paste. Use with or without lettuce.

## HAM SANDWICHES

4 lbs. ham\*, cooked (cottage roll)  
8-oz. ground sweet pickle  
2-oz. pimiento (optional)  
2 tbsp. grated onion

Dash Worcestershire & Tabasco Sauce

1 cup boiled salad dressing  
1 cup mayonnaise  
1 tsp. dry mustard

Grind ham and pimiento. Add ground pickle, dressing, mayonnaise and condiments. Mix well.

\*Any other cooked ground meat may be substituted, e.g. corned beef, bologna, canned, pressed meat, etc.

## CHICKEN SANDWICHES

3 1/2 lbs. coarsely ground chicken  
1/4 lb. chopped toasted almonds  
2 tsp. salt

1 cup mayonnaise

1/2 lb. finely chopped celery  
1/4 cup vinegar

Mix well.

## EGG AND OLIVE SANDWICHES

15 hard-cooked eggs, chopped and mashed  
1 1/2 cups stuffed olives, chopped  
2 tbsp. finely chopped onion

1 cup salad dressing or mayonnaise  
Dash Tabasco

Combine first three ingredients. Moisten with Salad dressing. Add Tabasco.

# Salad Suggestions

## FRUIT SALAD

15 apples - if red-skinned, do not peel  
1 dozen bananas  
1 dozen oranges  
8 grapefruit  
1 bottle maraschino cherries

2 tins pineapple slices or  
chunks  
3 tins peaches  
2 tins pears

Cut all canned fruit in cubes, add diced apples, then bananas (cut in halves lengthwise, then sliced). Add grapefruit and orange sections. Quarter cherries and add. Serve on lettuce cups with whipped cream.

## COLLEEN SALAD

12 pkgs. lime jelly powder  
12 cups hot water  
6 cups pineapple juice  
6 cups diced, drained pineapple

12 cups mashed cottage cheese  
1 1/2 tsp. salt  
Lettuce  
Mayonnaise

Dissolve jelly powder in hot water. Add pineapple juice and salt. Chill until slightly thickened. Fold in cheese and pineapple. Pour into molds. Chill. Unmold on crisp lettuce and garnish with mayonnaise.

## GOLDEN GLOW SALAD

10 packages lemon jelly powder  
10 cups hot water  
5/8 cup vinegar  
10 cups pineapple juice

5 tsp. salt  
10 cups diced pineapple  
10 cups grated raw carrots  
3 cups chopped nuts

Dissolve jelly powder in hot water. Stir well. Add pineapple juice and seasonings. Chill until slightly thickened; fold in remaining ingredients. Pour into molds and chill until firm. Unmold on lettuce, garnish with ripe olives and mayonnaise.

## JELLIED PERFECTION SALAD

8 envelopes gelatine  
2 cups cold water  
20 cups boiling water  
2 cups mild vinegar or lemon juice  
4 tsp. salt

2 quarts cabbage, finely shredded  
8 green peppers, finely chopped  
8 pimientos, finely chopped  
4 cups carrots, finely shredded  
1 tsp. pepper

Soak gelatine in cold water. Add to boiling water, stir until dissolved. Add vinegar, salt and pepper. Set aside until partially thickened. Add mixed, chopped vegetables. Turn into molds and chill. Unmold on lettuce and serve with mayonnaise.

### TOMATO ASPIC

10 qts. tomato juice  
4 tbsp. salt  
7 tbsp. sugar  
1 1/4 cups chopped onions  
18 ribs of celery with leaves

6 bay leaves  
1 1/4 cups mild vinegar or  
lemon juice  
1 2/3 cups gelatine  
6 1/4 cups cold water

Boil first 7 ingredients together gently for 30 minutes. Strain. Soak gelatine in cold water. Dissolve in hot tomato mixture. Cool. Pour into molds and chill.

### MOLDED CHICKEN SALAD

24 cups cold diced chicken  
8 cups diced celery  
2 cups chopped green pepper, parboiled  
20 cups chicken stock

20 tbsp. gelatine  
5 cups mayonnaise  
5 cups cream or evaporated  
milk

Salt and Pepper

Mix chicken, celery and green pepper. Soften gelatine in cold stock and dissolve by bringing it to the boiling point. Add to chicken mixture. Let stand until it begins to thicken. Fold in mayonnaise and cream or milk, which has been whipped stiff. Turn into molds, and chill.

### CHICKEN SALAD

18 cups diced chicken  
4 cups chopped sweet pickles  
8 cups chopped celery  
2 cups toasted almonds (optional)

6 cups mayonnaise, well-  
seasoned  
Salt  
Pepper

Mix all ingredients together. Chill and serve on lettuce.

Note: A four pound fowl, when simmered, boned and cubed will yield approx. four to five cups diced chicken. Cooked, diced veal may be substituted for part of the chicken.

### JELLIED SEAFOOD SALAD

5 tbsp. salt  
5 tbsp. dry mustard  
8 tbsp. flour  
10 tbsp. sugar  
32 eggs  
25 cups rich milk (or diluted evaporated milk)  
4 cups mild vinegar  
6 1/2-oz. gelatine  
4 cups cold water

17 (6-oz.) tins lobster  
17 (8-oz.) tins salmon or  
17 cups cooked frozen salmon  
5 cups finely cut celery  
3 1/3 cups chopped green pepper  
1 2/3 cups chopped green onion  
10 tbsp. chopped pimiento  
Worcestershire Sauce  
Tobasco sauce

Soften gelatine in cold water. Combine salt, mustard, flour and sugar. Beat and add eggs, then milk. Slowly stir in vinegar. Stir and cook until mixture has thickened smoothly. Add gelatine and stir until dissolved. To gelatine mixture, add coarsely flaked salmon and lobster, celery, green pepper, onions and pimientos. Turn into oiled molds and chill.

### CARROT-RAISIN SALAD

13 lbs. raw carrots, ground  
1 lb. raisins

4 tsp. salt  
1 1/2 qts. mayonnaise

Mix all ingredients together. Serve on lettuce.

### CABBAGE SLAW

10 lbs. cabbage, shredded  
3 lbs. carrots, grated  
1 lb. green peppers, shredded

2 lbs. celery, chopped  
3 lbs. tomatoes, cubed  
4 tbsp. salt

Combine all. Serve with mayonnaise.

### POTATO SALAD

20 lbs. potatoes  
3 cups French dressing  
2-oz. salt  
1 cup mild vinegar  
2 cups mayonnaise  
Pepper, Paprika

1/2 lb. chopped green pepper  
1/2 lb. chopped pimiento  
2 lb. chopped celery  
1 cup chopped onion or  
scallions (optional)  
16 hard-cooked eggs

Cook and dice potatoes. Marinate with dressing, salt and vinegar. Add remaining ingredients and mix carefully. The number of eggs may be increased if desired.

### COOKED SALAD DRESSING

2 cups sugar  
2 cups flour  
4 tbsp. salt  
1/3 cup dry mustard  
1 1/3 cups water

1 1/3 qts. hot milk  
2/3 qt. hot water  
1/3 lb. butter  
1 qt. hot vinegar  
8 whole eggs, beaten

Sift together sugar, flour, salt and mustard. Add water and stir to a smooth paste. Add hot milk and hot water with stirring. Cook for 20 minutes. Add butter and hot vinegar, then add some of the hot mixture to the beaten eggs, with stirring. Return this to the first mixture and continue cooking another 7 to 8 minutes. Yield: 1 gallon.

### MOCK MAYONNAISE

3 eggs  
3/4 cup vinegar  
3 cups salad oil  
3 tsp. each salt and mustard

6 tsp. sugar  
1/2 tsp. paprika  
10 1/2 tbsp. cornstarch  
3 cups water

Put eggs, seasonings and vinegar in a bowl, but do not stir. Cook cornstarch and water thoroughly and add hot to the ingredients in bowl. Beat briskly with mixer or beater until thick. Yield: 2 quarts.

# DINNER MENUS

Roast Chicken or Turkey with Dressing

Buttered Carrots

Mashed Potatoes

Lettuce Salad

Rolls

Ice Cream & Cake

Coffee

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Roast Beef or Pork

Mashed Potatoes

Mashed Turnips

Rolls

Carrot and Raisin Salad

Sponge Cake with Whipped Cream

Coffee

Meat Loaf

Scalloped Potatoes Green Peas

Cabbage Slaw

Rolls

Apple Pie

Coffee

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Baked Ham

Baked Potatoes or Scalloped Potatoes

Sliced Tomatoes or

Hot Vegetable

Ice Cream

Cake

Coffee

Chicken Salad

Scalloped Potatoes Tomato Aspic

Carrot Sticks Celery Pickles

Rolls

Rye Bread

Apple or Rhubarb Pie

Coffee

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Beef - Chuck roast	36 - 40 lbs.
Rib roast	40 - 45 lbs.
Pork	36 - 40 lbs.
Turkey or Chicken (roast)	50 - 60 lbs.
Ham	36 - 40 lbs.

Canned Vegetables - a No.2 (20-oz.) can will  
serve 5 people

Carrots (3-oz. serving)	26 lbs.
Turnips (3-oz. serving)	30 lbs.
Potatoes - Mashed	25 - 30 lbs.
For scallop	25 lbs.
Baking - allow 1 per guest	

Cole Slaw 16 lbs.  
Lettuce (shredded for salad) 15 - 20 heads  
Tomatoes for slicing - allow about 1 lb. for 5  
to 6 servings.

Ice Cream (using #20 scooper) 2 1/2 gallons  
Sponge Cake -- 8 x 8-inch pan cuts 16 servings  
Pie - One 8 or 9-inch pie will yield 6 servings  
Whipping Cream - 1 qt. , whipped is sufficient  
for 25 toppings

Rolls Allow 1 1/2 per person  
Butter 3 pounds  
Sugar - Allow 2 lumps per person. There are approximately 120 lumps in a pound, therefore, buy 2 lbs. lump sugar  
Coffee - 1 lb. coffee plus 2 1/2 gallons water yields 50 cups coffee  
Cream - allow 3/4-oz. per person - 2 1/2 quarts

# ENTREES

## SWISS STEAK

30 lbs. steak (cut 1-inch thick) (Leg and  
shoulder of beef can be used)  
2 tsp. pepper  
4 tbsp. salt  
7 onions  
1 lb. fat

7 green peppers chopped fine  
(may be omitted)  
4 qts. of water  
7 cups tomato catsup or  
canned tomatoes

Cut into individual steaks - add salt and pepper and pound into meat (not too hard). Brown in a frying pan with fat; then add onion, green pepper, water and catsup. Cover closely and simmer slowly until meat is tender, about 1 1/2 hours. This may be cooked in the oven or in a covered pan or pot. Garnish with broiled tomatoes or potatoes.

## SAVORY MEAT LOAF

20 lbs. beef (ground) (use fronts of beef)  
8 tbsp. grated onion  
4 quarts bread crumbs  
8 eggs  
3 tbsp. Oregano

4 cups tomato catsup  
or canned tomatoes  
3 tbsp. salt  
1 tsp. pepper

Combine all ingredients and mix thoroughly. Pack into loaf pans and bake in a moderate oven (325°-350°F.) for 1 to 1 1/4 hours. Serve with brown gravy or Spanish Sauce.

## CHILI CON CARNE

4 cups chopped onions  
2 dozen chopped green peppers  
16 lbs. beef (ground)  
4 tbsp. salt  
1 1/2 tsp. pepper  
3 lbs. suet - ground

30 (No.2) tins Red Kidney  
Beans or 6 lbs. beans  
(soaked overnight)  
4 (No.10) tins tomato juice or  
canned tomatoes  
4 tbsp. chili powder

Cook onion, green peppers and meat with the suet until meat is brown. Add salt and pepper. Add beans and tomatoes or tomato juice. Cook slowly 1 hour so the tomato flavor will penetrate the beans. Season with chili powder. If navy beans are used, they should soak overnight, drained, fresh water added and cooked 3 to 4 hours before being added to the meat and seasonings.

## CREOLE SPAGHETTI

1 lb. onions  
1 cup fat  
1 cup flour

8 lbs. chopped or ground meat  
12 lbs. spaghetti  
3/4 lb. grated cheddar cheese  
2 (105-oz.) tins tomatoes

Brown onion in fat, add meat and brown well. Add flour and tomatoes. Cook until thickened. Add spaghetti, which has been cooked in boiling, salted water until tender. Season with salt and pepper. Pour into oiled pans. Sprinkle with cheese. Bake 45 minutes at 300°F.

### SCALLOPED POTATOES

3 cuns fat  
4 1/2 cups flour  
7 quarts milk  
1 cup melted butter

7 tbsp. salt  
30 lb. potatoes (after peeled)  
2 lbs. onions  
Pepper

Melt fat. Add flour and salt and cook a few minutes. Heat milk to scalding point. Add gradually to fat and flour mixture, stirring constantly. Cook slowly with stirring for 12 to 15 minutes. Wash and peel potatoes. Slice thinly. Arrange potatoes and onions in layers with cream sauce poured over all. Season with pepper. Pour melted butter over surface. Bake at 325°F. until potatoes are tender and surface is lightly browned.

### CHICKEN A LA KING

2 cups butter or shortening  
3 3/4 cups flour  
20 cups chicken stock or milk  
1/4 cup chopped onion  
10 cups milk, scalded  
4 tbsp. salt

19 cups cooked, cubed chicken  
1 1/4 cups chopped pimienta  
2 to 3 cans mushrooms  
1/2 to 3/4 cup butter  
10 egg yolks  
1 1/4 cups chopped green pepper

Heat chicken stock or milk with the onion. Melt butter or shortening, add flour and when well mixed, add hot stock, stirring rapidly. Add scalded milk, green pepper, pimienta, and cubed chicken. Fry mushrooms in butter and add with beaten egg yolks and salt. Serve in patty shells or over hot biscuits.

### BAKED BEANS

10 lbs. navy beans  
9 quarts water  
4-oz. salt  
3/4 lb. brown sugar

2 tsp. dry mustard

2-oz. vinegar  
16-oz. molasses  
5 cups catsup (optional)  
2 lbs. salt pork, cubed

Soak beans in water overnight. Drain. Cook in water (9-quarts) until tender. Combine together all other ingredients, except pork. Layer beans and pork in pots or casseroles. Pour sauce over. Bake at 350°F. for approximately 4 hours. Note: If necessary, more water may be added to beans while cooking.

### MACARONI AND CHEESE

4 lbs. macaroni  
4 gallons water  
2-oz. salt  
3 lbs. ground cheddar cheese  
2-oz. salt

4 quarts milk  
10 cups bread crumbs  
1 cup melted fat  
1 cup butter or fat  
2 cups flour

Cook macaroni in boiling salted water until tender. Add ground cheese and pour into pans or casseroles. Make a white sauce of fat, flour, salt and milk. Pour over macaroni and cheese. Sprinkle with buttered bread crumbs. Bake at 325°F. for 45 minutes. Note: Fresh tomatoes or green peppers may be added.

### BEEF STEW

25 lbs. beef  
3 lbs. flour  
1/2 lb. salt  
2 tsp. pepper

3 gallons water  
8 lbs. carrots, cubed  
8 lbs. potatoes, cubed  
1/2 lb. onions

Cut fat from meat and fry out. Cut meat in desired sized pieces and dredge with part of flour and seasonings. Sear meat in fat. Add onions and cook until onions are delicate brown. Cover with boiling water and cook slowly until tender. Add vegetables and cook until these are tender. Mix rest of flour with a little water and thicken stew, stirring constantly.

# DESSERTS

### OVERNIGHT FRUIT SALAD (for 125)

18 egg yolks  
2 1/4 cups sugar  
2 1/4 cups cream  
Juice of 18 lemons  
1 tsp. salt

9 tins diced pineapple  
9 cups almonds (blanched and shredded)

9 cups whipping cream (whipped)

4 1/2 lb. marshmallows (cut  
in eighths)

9 cups Queen Ann cherries or  
maraschino cherries (halved  
and well-drained)

4 1/2 lbs. Tokay grapes (halv-  
ed and seeded)

Cook first five ingredients in a double boiler until thick. Stir constantly. Chill. When chilled, fold into whipped cream. Add remaining ingredients. Chill the salad for 24 hours. Serve on lettuce as a salad, accompanied by a buttered roll or as a dessert with whipped cream.

### STRAWBERRY PARFAIT (for 125)

15 pkgs. lemon jelly powder  
15 pints Strawberry ice cream  
18 3/4 cups hot water  
22 1/2 cups sliced frozen strawberries, well-drained.

Dissolve jello in hot water. Add ice cream by spoonfuls, stirring until melted. Chill until thickened, but not set. Fold in drained strawberries. Pour into pan and chill. Cut in squares. Serve on Angel Cake or sponge cake. Garnish with whipped cream.

### APPLE CRISP

Peel apples and slice into baking pans, 2 or 3 layers deep. It should take about 75 apples for 100 servings. Dissolve 3 tbsp. cinnamon in 4 1/2 cups of water and pour it over the apples. Mix the following ingredients as for pie crust. Sprinkle the crumbs over the apples and bake in a moderate oven.

For crumbs: 1 lb. butter

2 lbs. flour

1 1/3 lbs. sugar

Serve with whipped cream or plain. One quart of whipping cream is enough for 100 servings.

### FRUIT COBBLER

5 quarts fruit juice

12-oz. cornstarch

1 quart water

5 lbs. sugar

2 tbsp. salt

3 (no.10) cans fruit, water  
pack, drained

6 lbs. pastry

Heat the fruit juice. Mix the cornstarch and mix the water and add to the fruit juice, stirring constantly. Cook until thick. Add the sugar and salt. Mix thoroughly and bring to the boiling point. Add the fruit. Mix carefully. Let cool at room temperature. Pour into four pans (10 x 14 x 2-inches). Divide the pastry into four parts and roll in rectangles. Bake 30 minutes at 425°F.

Note: May use cherries, blackberries, apricots, apples, rhubarb or pineapple.

### GINGERBREAD

1 lb. and 2-oz. shortening

1 1/2 lbs. brown sugar

12 eggs, well beaten

4 lbs. flour

1-oz. of soda

2-oz. baking powder

1 tsp. salt

2 tbsp. ginger

2 tbsp. cinnamon

1 tsp. cloves

1 pint of molasses

5 cups of boiling water

Cream shortening and sugar. Add beaten eggs. Beat until well blended. Add molasses and dry ingredients (well sifted). Add boiling water alternately with dry ingredients. Mix well and pour into well-greased pans. Bake in a moderate oven (350°F.) for about 45 minutes. If served as a dessert, serve with a sauce. Chocolate or marshmallow sauce. May be used as a cake and served with fruit. When used as a pudding, the gingerbread maybe steamed instead of baked.

### STRAWBERRY SHORTCAKE FOR 100

20 lbs. (2 1/2 gals.) frozen strawberries

2 (30" x 15") slabs plain cake cut in 3" squares (Order from commercial bakery)

2 1/2 qts. whipping cream



CARROT PUDDING (Serves 100)

Grated carrot - 5 lbs.  
5 lbs. grated potatoes  
2 lbs. dry bread crumbs  
2 lbs. raisins  
2 lbs. currants  
2 lbs. brown sugar  
2 1/2 lbs. chopped suet

1 cup sour milk  
1-oz. baking powder  
3/4 lbs. flour  
1-oz. salt  
1/2-oz. cinnamon  
1/4-oz. nutmeg  
1/2-oz. allspice

Mix in the order given. Steam in covered pans or pudding cloths for 3 hours. Serve hot. (The spices may be omitted from this recipe; any dried fruits may be used in place of those mentioned.)

CARAMEL RICE PUDDING (Serves 100)

3 1/2 lbs. (6-cups) rice  
2 1/2 gallons milk  
1 1/4 lbs. brown sugar (or 1 lb. white sugar)

4-oz. butter  
4 tsp. vanilla  
1-oz. salt

Cook rice in milk in double boiler. Caramelize sugar; add butter. Add sugar and butter to rice then flavor.

GLORIFIED RICE (Serves 75)

4 cups rice  
1 lb. powdered sugar  
1 quart 40% cream, whipped      Salt

1 (No.10) can crushed  
pineapple  
Vanilla extract

1. Steam rice in double boiler until well done.
2. Cool and add sugar and cream, whipped.
3. Add pineapple a little at a time, vanilla and salt
4. Garnish with cherry.

PIE FILLINGS

APPLE PIE FILLING

21 lbs. apples, sliced. Arrange these in pie tins lined with pastry and cover with a mixture of:-

5 1/2 lbs. sugar  
1 1/2 lbs. flour

1 tbsp. nutmeg  
1 lb. melted butter, if desired

Cover with upper crust. Bake in hot oven for 15 minutes, and then lower heat to low and bake 40 minutes, or until apples are tender. Less flour should be used if the apples are dry. In using canned apples, allow 2 lbs. for each pie.

FILLING FOR PUMPKIN PIE (100 servings)

5 tins of pumpkin (2 1/2 size tins)  
3 dozen eggs  
7 1/2 pumpkin tins of milk  
2/3 cup of cornstarch  
5 tbsp. molasses

2 tbsp. salt  
2 tbsp. cinnamon  
1 tbsp. allspice  
1 tbsp. ginger  
3 lbs. sugar

Mix pumpkin, eggs (beaten), sugar and spices. Add milk and molasses. Pour into unbaked pie shells. Bake in a slow oven. Should make about 20 good sized pies.

### RAISIN PIE FILLING

10 lbs. raisins	2 tbsp. salt
12 quarts hot water	1 cup vinegar or lemon juice
6 lbs. sugar	1/2 lb. butter
3 1/4 lbs. flour	

Simmer raisins in water until plump. Add, stirring until thick, a mixture of sugar, flour and salt. Then add vinegar and water. Prepare raisins the night before making the pies. 3 lemons (sliced) rind and all may be added, allowed to stand overnight and taken out when ready to make pies. Makes 10 (8-inch) pies, double crust.

### SAUCES

#### CHOCOLATE SAUCE (For Ice Cream)

1/2 lb. cocoa	1 1/4 qts. water
2-oz. flour (1/2 cup)	1 cup corn syrup
1/2 tsp. salt	1/4 lb. butter
1 1/2 lbs. white sugar	1 tbsp. vanilla

Mix cocoa, flour, salt and sugar. Add boiling water. Bring to a boil. Add syrup. Cook in double boiler until mixture is of desired consistency (20 to 30 minutes). Add butter and vanilla. Beat for a few seconds until smooth. Makes 2 quarts.

#### MARSHMALLOW SAUCE

4 cups white sugar	8 egg whites
2 cups water	Peppermint to flavor -- may
65 marshmallows	use vanilla

Boil the sugar and water to a thin syrup, not thick enough to spin a thread. Then add marshmallows cut in pieces (use scissors). Let stand a few minutes, pressing the marshmallows into the syrup, using the back of a spoon. Pour this mixture gradually into the egg whites which have been beaten until stiff but not dry. Continue beating until mixture is cold. Add flavoring. If brown sugar is used, sauce will be attractive golden color. May be used on ice cream, steamed or baked gingerbread, chocolate cottage pudding etc. Use two spoons to serve it.

#### BROWN SUGAR SAUCE.

3 lbs. brown sugar	6-oz. of cornstarch
1/4 lb. butter	1/4 cup of vanilla
1 gallon water	2 tsp. salt

Dissolve brown sugar in water and add butter. Bring to a boil. Dissolve cornstarch in cold water. enough to make it the consistency of thick milk. Add enough to the hot sugar solution slowly to the cornstarch to make both solutions the same temperature. Pour cornstarch into the sugar mixture. Stir constantly until it thickens. Add salt and vanilla. This sauce should be made in a double boiler if possible, and allowed to remain over hot water until served.

# Bridal Showers

Assorted Fancy Sandwiches

Pickles

Olives

Stuffed Date & Coconut Meringues

Cherry Slice

Tea

Coffee

Molded Salad on Lettuce

Pickles

Olives

Buttered Rolls

Small Cakes and Cookies

Tea

Coffee

# Wedding Reception

Fruit Cocktail

Chilled Tomato Cocktail

OR

Molded Chicken Salad

Jellied Tuna Fish Salad

Celery Curls - Gherkins - Radish Roses

Buttered Rolls

Assorted Fancy Cakes

Nuts

Wedding Cake

Chicken a la King

Coffee

Green Peas Potato Chips

Ice Cream with Strawberry Sauce

Cherry Macaroons Salted Nuts

Wedding Cake

Coffee

Cold Sliced Turkey & Ham

Jellied Perfection Salad

Potato Chips

Olives Pickles Celery

Parkhouse Rolls

Assorted Fancy Cakes

Tea

Coffee

Wedding Punch

Fancy Sandwiches

Celery Curls

Olives

Pickles

Ice Cream

Assorted Cakes and Cookies

Wedding Cake

Punch