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## Community Meals: Organize, Watch Costs, and Serve Only Safe Food

The community meal, common in an earlier era, survives in today's more sophisticated society, in all parts of the country. Women—and often men, as well—enjoy contributing to their organization through their talents in preparing and serving the meals. They enjoy the sociability of working together. For the guests, the community meal is a pleasant family and neighborhood outing, at a reasonable cost. For many women guests, it provides a holiday from their kitchens. For the sponsoring organization, it promotes fellowship and may increase memberships and funds.

Tiptop organization and management are required to put on a successful community meal. The meal must be good, the tables attractive, and the food service efficient. Costs must be controlled. A friendly and hospitable atmosphere must prevail so that guests have a good time. The sponsoring organization must achieve some or all of its goals for the event.

Dividing responsibility among persons through committees is the usual method of organizing the work. There

needs to be a general chairman to whom all committees are responsible.

The general chairman should be a leader who can get cooperation from others. She understands what work has to be done to put on a good community meal. She knows good food and she has high standards of cleanliness and sanitation. She is efficient in managing time, energy, and money.

It's the general chairman who gives guidance to committee chairmen as required on selection of menu, costs, hospitality, tickets, publicity, and the arrangements for preparing and serving the meal. She coordinates their activities and is responsible for their successful functioning. She serves as liaison with officers of the sponsoring organization. She gets information from the health department on the city and State ordinances concerning sanitation for the type of food service offered and plans for meeting the standards.

Committees might include publicity, tickets, hospitality, kitchen, dining room, and cleanup. A financial committee may be needed to coordinate and control costs. For special events in which temporary quarters are used, a committee on facilities will be required to check for adequate wiring, safe water, disposal of liquid and solid waste, restroom facilities for workers, and screening, as well as facilities to prepare and serve food.

The publicity committee's work may consist of one announcement in church or of many announcements through meetings, newsletters, the newspapers, radio, TV, and posters. Sometimes another group in the sponsoring organization handles the publicity for all events. The purpose is clear—to let people know about the community meal and to get them to come.

The tickets might be handled by the publicity committee or by a separate

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group. Arrangements must be made for printing the tickets, selling them, and checking the number sold against the total plates served.

The hospitality committee could arrange for hosts and hostesses who greet guests, help them to meet each other and to get seated at tables.

Hosts may escort honored guests to their places and promote sociability during the entire event. The hospitality committee arranges a place for the guests to put their coats and to assemble before the meal is served.

The kitchen committee plans the menu, purchases the food, prepares the meal, and serves it from the kitchen. A few reserve committee members should be on call if needed to replace those who might be ill. A person should not handle food if she has a boil, an infected cut or burn, respiratory infection, sore throat, or digestive upset.

The dining room committee is responsible for the dining arrangements—tables, chairs, table setting, and food service. It arranges heating and ventilation of the dining room, table decorations, and the recruiting, training, and assignment of waitresses. Reserve waitresses are also needed.

The cleanup committee takes care of kitchen cleanup including dishwashing and disposal of waste. This should not be the responsibility of those who prepared the meal. Cleanup activities have important sanitation and health aspects and should be undertaken by workers who have not already put in hours of work.

The menu should be planned to suit the occasion; the season; type of meal; cost of meal and price to be charged; number and kind of persons to be served; and the equipment, facilities, and workers available. It should be balanced nutritionally and provide both harmony and contrast in flavors, textures, and colors. The usual pattern includes an appetizer, a main protein dish, vegetables, a salad, bread and butter, dessert, and a beverage. Pasteurized milk should be available to adults as well as children.

If refrigerator space is limited, select the less perishable foods; for example, fruit instead of cream pies. Select main dishes and vegetables that do not need refrigeration before preparation and are served directly from the range. If equipment is limited or the workers inexperienced in preparing foods in quantity, avoid foods requiring special care for reasons of safety such as salads and sandwich fillings made with meat, poultry, fish, and eggs; potato salad; cream sauce; cream pies and puffs. Also avoid serving meats cooked ahead to be served cold or rewarmed.

Cost can be controlled and kept as low as possible by (1) estimating the amount of food needed and buying accordingly, (2) buying food in large amounts, (3) buying at lowest cost, perhaps at wholesale prices, (4) standardizing the serving portions, and (5) avoiding food waste.

Check prices and compare before buying. Figure the cost per plate so that cost facts are known. Keep an accurate record of all costs and save for future reference.

Management in preparing the meal determines to a large extent the success of the event, as measured by the pleasure of the guests and the satisfaction of the workers.

Place orders for food a week in advance. One person should be responsible to check all deliveries against orders and handle all bills. Donated foods should be listed and checked as received. Despite a possible saving, perishable foods should be prepared where they will be served so that the committee has control of quality and wholesomeness. In some localities, this is required by law when food is served to the public.

Purchase some emergency canned foods to provide a small number of meals that can be prepared quickly for extra guests. Arrange to return those unopened. Provide jars, waxed paper, aluminum foil, and moisture-proof bags to use for selling any leftover food. Generally, only the less perishable foods should be sold. The purchaser should refrigerate meats and

other perishable foods promptly upon returning home.

Assign workers specific kitchen space and foods to prepare (1) appetizers, (2) meat, (3) vegetables, (4) salad and relishes, (5) bread and butter, (6) dessert, and (7) beverages. Provide recipes for the number to be served, with cooking times. Provide information on number of servings to be made from each container.

Types of service include buffet meals and cafeteria service as well as the usual table service. Plates may be served from the kitchen or food may be served on the table, family style.

Cafeteria service requires much less help in the dining room. Tables are set as usual. Guests are served and pay for the dishes they choose at the end of the serving unit.

Management of serving determines how quickly the meal is served, and whether it is served hot. For table service, instruct waitresses on setting the tables and serving. Assign them to specific tables. One waitress can usually serve 10 to 12 persons at long tables; up to 8 at small tables. Times should be established for setting the tables. Water glasses should be filled, and butter, bread, relishes, and cream



Plates served from kitchen at church dinner in Hyattsville, Md.

Buffet service requires fewer helpers than table service. Foods for the main course are put on one plate by the guest, who helps himself to some or all of the foods. Keep foods hot with electric grills or other heating units. Use baking dishes that retain heat well. Put small amounts of food out at one time so that frequent replacements keep the table attractive. Consider the most efficient way for the guest to serve himself. Tongs are useful for many items, including rolls and relishes. One or more hot dishes may be served to the guest at the buffet table. Often dessert and beverage are served by waitresses.

placed on tables just before the guests are seated.

Plan serving arrangements in the kitchen so that the serving unit is as near the dining room as possible. Hot dishes should be served hot, cold dishes, cold. When plates are served in the kitchen, assign one person to serve each food and keep the plates moving rapidly. Pass plates from right to left with waitresses receiving plates at end of table nearest to the dining room. Before serving, try different arrangements of food on the plate and select the most attractive one for use on all plates. Have a double serving line to speed service for large groups.

Arrange a space for soiled dishes cleared from the tables. Discard food returned from the tables unless it is in unopened packages.

Records are helpful. If kept in a notebook, simple records can provide useful references for later events. Examples are: Market orders, expense records, menus, and records of committees. A record on each community meal should show: Date, place, type of meal, number of meals served, money taken in, expenses and profit.

Safety for workers should be considered when people work together in a new situation—often in unfamiliar surroundings and with equipment they are not used to. Good organization with a minimum of last minute hurrying goes a long way toward preventing any accidents.

Falls, cuts, and burns are the common types of accidents in kitchens. A check of the kitchen may show hazards that can be corrected. Halls should be well lighted. Stairways should have handrails. There should be no loose steps or boards. During icy weather, ashes or sand should be spread on entrance walks and at doorways.

An annual or semiannual kitchen cleanup provides an opportunity to organize and check equipment for safety. Knife holders, step stools, and portable carts can help workers to work safely. A special cupboard away from the food storage area can provide a safe storage for disinfectants and pesticides.

Keep a first aid kit on hand, and post telephone numbers of doctor and fire department.

Before leaving the kitchen, check all equipment to be sure that all fires are out and all the electrical equipment disconnected.

Instruct all workers on community meals in methods of working to avoid accidents. Important safety precautions are given below.

**Avoid falls by:** Wearing low heels, wiping up spills, keeping boxes and mops out of the way to prevent tripping, and standing on a step stool or strong box to reach high shelves.

**Avoid cuts by:** Washing all knives carefully, storing knives in a holder, cutting vegetables on a board, picking up broken glass with a damp paper towel, and using a good can opener.

**Avoid burns by:** Turning the pan handles away from you, raising kettle lids away from face, and using pot holders.

**Avoid fires by:** Lighting oven carefully, keeping matches in a covered tin can, and keeping curtains, dish towels, and paper away from range.

**Avoid collisions by:** Regulating the traffic with IN and OUT doors if needed; walking, not running; and not overloading trays or work space.

**Avoid shock by:** Handling electrical equipment with dry hands and keeping electric cords in good condition.

Safe food must be planned, not left to chance. Buying is the first step in safety. Be sure that bargain foods are in no way less safe. Purchase all meat and poultry from processors who operate under Federal or State inspection. Buy shellfish from sources approved by the State's shellfish authority. Buy pasteurized dairy products. Use only commercially canned foods in sound, unbulged cans.

Because home processing is done with fewer mechanical controls and safety checks, home canned meats and vegetables should not be used. In some communities, regulations prevent the sale of "homemade" ice cream. If made at home, pasteurized milk or cream and uncracked fresh eggs should be used in the ice cream mix, which should be refrigerated (below 45° F.) until frozen.

All fruits and vegetables should be thoroughly washed to remove any pesticide residues.

*Temperature Control* is a major step in safety. Bacterial growth is retarded by cold and speeded by warm temperatures (45° to 140° F.). Perishable foods should be kept very cold or hot. If they are held at warm temperatures—above refrigeration temperature and below the serving temperature for hot foods—they may cause food poisoning. Such spoilage may produce no easily

detectable signs in the food; the taste, smell, and appearance may all remain quite normal.

The most perishable foods include those with meat, poultry, fish, eggs, or milk as an ingredient. Mixtures or foods that require several steps and handling during preparation are more apt to be contaminated, and so require extra care. However, no matter how carefully food has been prepared, it should be assumed that contamination with harmful bacteria may have occurred and that it must be kept either cold or hot.

*Cold Food Cold* is a good rule for safety. Food in a refrigerator is not always cold. Temperature on each shelf of the refrigerator should be checked frequently with a thermometer, and operating controls set so that a temperature of 42° F. or below is held to.

It is important not to overcrowd the refrigerator. Food may be refrigerated hot if refrigerator capacity is adequate. Another way to precool food is to immerse the pan of food in cold water for half an hour, stirring occasionally. Cooked food that is to be cooled before storing should be cooled rapidly. The center of the contents of a 5-gallon can or a deep pot will remain warm too long even if in the refrigerator. Use shallow containers so that the layer of food will not be over 2 inches deep. Liquids should be in quantities of a gallon or less to cool. Gravy or broth should be separated from meat for cooling. Refrigerate cream-filled pies or puffs and puddings if held longer than 2 hours before eating.

If frozen food is to be thawed before cooking, defrost it in the refrigerator or in a tightly sealed, moistureproof bag put in cool running water. Most products can be cooked directly from the frozen state.

*Hot Food Hot* is the matching rule. Often a thermometer is needed to be certain that food is really hot. Food in baked dishes should bubble in the center during cooking, but a temperature of 180° F. or above as shown by a thermometer is a better guide. A meat

thermometer is a helpful guide for roasting turkeys. Since the stuffing cooks slowly in the bird, it is safer to bake it separately. Pork should be cooked at least to medium doneness in the most rare part.

*Large Quantities* of food require a special care in handling. In preparing cooked, boned chicken, it is important to both debone and cool it rapidly. Refrigerate the chicken in shallow layers. If refrigerator space is limited, oven-fried chicken is a better menu choice than creamed chicken or chicken loaf. If ham is sliced or ground, work with small amounts and store it promptly in the refrigerator (below 45° F.). Cover foods lightly for refrigerator storage.

Workers should be healthy, with no infected cuts, burns, or boils. They should have good habits of personal cleanliness, which include handwashing before preparing any food, before leaving restroom, and after using a handkerchief. Hands should be kept away from face and hair. Hairnets or caps are desirable for aesthetic reasons as well as being good sanitary practice. Restroom facilities should be clean and adequate, with ample supplies of soap and either paper towels or air-drying devices.

After handling raw meats or poultry, wash hands well. No smoking in the kitchen or while serving is the rule since a cigarette may carry contamination from mouth to hands. A good cook has to taste the food, so make it easy to use tasting spoons only once.

Waitresses should be in good health and neat. They should pick up cups by the handle and glasses at the base. Plates and bowls should be supported on the bottom.

*Equipment* should be chosen that is easy to clean. Cutting boards should be of a hard material with no cracks. One board should be labeled for use with raw meats and poultry only, and another reserved for sandwiches and salad ingredients. Clean the boards and other work surfaces, grinders, and knives thoroughly following each use. Check meat slicers and grinders for

ease of cleaning before purchasing. Can openers should be easy to clean and should be kept clean. A clean work area is pleasant as well as safe.

Use galvanized containers only for storing dry foods since harmful zinc may be dissolved by beverages and other moist foods. Discard any cracked and chipped dishes.

*Dishwashing* can be easy or difficult depending largely on the kitchen arrangement and equipment. A dishwashing machine correctly installed is the best equipment. Next best is the three-compartment sink. Lacking one of these, ingenuity in using large containers will be required. Disposable paper or plastic service is a good choice in temporary quarters. Rubber gloves protect workers' hands.

The steps in hand dishwashing are:

Scrape and rinse dinnerware, flatware, and other pieces. A rubber scraper is a good tool to use here.

Wash in the first sink in a hot detergent solution, which is replaced often enough to keep good suds and be reasonably clean. Glass, flatware, dinnerware, and serving pieces are the usual order. Pots and pans should be washed during the preparation period and separately at the end.

Rinse in hot water in the second sink. Dish and flatware baskets are especially useful.

Immerse in the third sink for a minute or longer in very hot water (at least 170° F., as checked frequently with a thermometer) or in a hot solution of chloride (1 ounce of most liquid chlorine-type bleaches per 2 gallons of water) or commercial sanitizer used according to the manufacturer's directions. Disinfectant compounds for use in dishwashing may be purchased at most restaurant supply firms.

Air dry. Knives, forks and spoons should be stacked so that they will be picked up by the handles. Storage space should provide protection from any dust.

For machine dishwashing, the steps are similar. Follow the manufacturer's directions. Keep the machine in good repair so it will run well.

Cloths should not be used for drying dishes. Those used for cleaning tables or serving areas should not be used for other purposes. They should be kept clean and replaced frequently. Paper towels are convenient for many jobs.

*Insects and Rodents* may carry disease and must be kept out of the area. The annual or semiannual cleanup is a good time to look for evidence of problems. Professional extermination service may be needed. If pesticides are used, read the directions and note any precautions for use in the kitchen. Protect the food and utensils from pesticides.

Quantities of food needed for serving are estimated by multiplying a serving unit of food by the number of persons to be served. Workers should be included as well as guests and it is advisable to allow a small margin above this amount. When the food is served family style, allowance should be made for some second servings.

Some guidelines on purchasing for church suppers and other community meals follow. Other guidance materials given include: Quantities and measures; dinner menus for community meals; directions and timetables for roasting meats and for roasting turkey; and some selected recipes for 25 and 100 portions. For more information, publications on quantity cooking and group feeding should be consulted.

### Quantities and Measures

*Common measures are:*

3 teaspoons=1 tablespoon

16 tablespoons=1 cup

2 cups=1 pint

2 pints=1 quart

4 quarts=1 gallon

16 ounces=1 pound

*Large can sizes include:*

No. 3 cylinder, 5 $\frac{3}{4}$  cups—Fruit and vegetable juices, whole chicken, some vegetables, pork and beans, condensed soups.

No. 10, 12 to 13 cups—Fruits and vegetables.

No. 303, 2 cups—Fruits, vegetables, some meat and poultry products, and ready-to-serve soups.

No. 2, 2½ cups—Juices, ready-to-serve soups, and some fruits.

No. 2½, 3½ cups—Fruits and some vegetables.

*Scoop sizes:*

The scoop number indicates the number of scoops which equal 1 quart. Sizes commonly used in community meals are: No. 6 (¾ cup) for serving main dish mixtures and No. 8 (½ cup) for serving vegetables and fruits.

*Some common food measures:*

- 1 pound flour, sifted=4 cups
- 1 pound butter or margarine=2 cups
- 1 pound hydrogenated fat or lard =2½ to 2½ cups

**DINNER MENUS FOR COMMUNITY MEALS**

- Tomato juice
- Baked ham
- Sweet potatoes
- Green beans
- Raw vegetable salad
- Rolls with butter or margarine
- Apple cranberry crunch
- Coffee, tea, or milk
- Fruit cup
- Oven fried chicken
- Scalloped potatoes <sup>1</sup>
- Cabbage with tart sauce <sup>1</sup>
- Celery, carrot sticks
- Rolls with jelly, butter, or margarine
- Pineapple upside down cake
- Coffee, tea, or milk
- Fruit juice
- Roast turkey, stuffing, gravy
- Mashed potatoes
- Carrots in sweet sauce
- Cranberry sauce
- Rolls with butter or margarine
- Coleslaw <sup>1</sup>
- Ice cream, cookies
- Coffee, tea, or milk
- Fruit juice
- Roast beef
- Browned potatoes
- Peas and carrots
- Celery
- Pickles
- Applesauce
- Rolls with butter or margarine
- Cherry cobbler <sup>1</sup>
- Coffee, tea, or milk

<sup>1</sup> Recipe given

**Directions and Timetable for Roasting Some Selected Meats <sup>2</sup>**

Roast meat at 325° F. in uncovered pan, fat side up, allowing space between roasts. Do not add water. Insert thermometer into center of thickest part of meat, away from the bone, fat, or gristle. (See timetable, p. 346.)

**Directions and Timetable for Roasting Turkey**

Roast the turkey unstuffed, and bake the stuffing separately in shallow pans. (See timetable, p. 346.)

Remove neck and giblets and wash turkey thoroughly. Season turkey cavity with salt as desired. Fold neck skin back and fasten with skewers; fold wings toward back; tie the legs together and fasten to tail.

Place turkey on rack in shallow, uncovered pan, breast up. Brush skin with fat or oil. Do not add water. The turkey may be partially covered with a loose tent of aluminum foil or with cheesecloth dipped in melted fat or oil. When turkey is about half done, unfasten legs to speed cooking. When done, leg joint will move easily and meat will be very soft when drumstick is pressed. The juice will be clear, not pink. If thermometer is used, it should register 185° F. *Do not cook partially on one day and finish cooking the next.*

**Scalloped Potatoes**  
Portion, ⅓ cup

Ingredients	25 portions	100 portions
Butter or margarine . . .	½ cup	2 cups
All-purpose flour . . . . .	1 cup	1 qt.
Salt . . . . .	1¾ tsp.	2½ tbsp.
Hot milk . . . . .	2 qt.	2 gal.
Onions, chopped . . . . .	¼ cup	1 cup
Potatoes, thinly sliced . .	1 gal.	4 gal.

Melt fat; blend in flour and salt. Stir into milk; cook, stirring constantly, until thickened. Add onions.

Boil or steam potatoes until almost tender and put into 12- x 20- x 2-inch

<sup>2</sup> Roasting directions and timetables and the recipes were provided by Mrs. Mary S. March, Food Technologist, Human Nutrition Research Division, of the Agricultural Research Service.

## Guide to Amounts of Some Foods to Buy for 25 and 100 Servings

Food	Approximate size of serving	25 servings	100 servings
<b>APPETIZERS:</b>			
Tomato or fruit juice.....	½ cup	2 46-oz. cans	8 46-oz. cans
Fruit cocktail.....	½ cup	1 No. 10 can	4 No. 10 cans
<b>SOUPS:</b>			
Ready-to-serve soups.....	1 cup	1½ gal.	6 gal.
<b>MEATS:</b>			
Beef round, boneout, for roasting..	4 oz.	9 lb.	34 lb.
Ham, bone out, cured, rolled.....	4 oz.	10 lb.	40 lb.
Ground beef, for meat patties.....	4 oz.	6 lb.	25 lb.
<b>POULTRY:</b>			
Turkey, ready-to-cook, for roasting.	4 oz.	13 lb.	53 lb.
Chicken, ready-to-cook, small fryers.	¼ bird	7 birds	25 birds
<b>SEAFOOD:</b>			
Fish, fillets for baking, frying, or broiling.	4 oz.	10 lb.	40 lb.
<b>VEGETABLES:</b>			
Canned vegetables.....	½ cup	1¼ No. 10 cans	5 No. 10 cans
Frozen vegetables.....	½ cup	5-6 lb.	20-24 lb.
Carrots, for cooking.....	½ cup	7 lb.	25 lb.
Cabbage, for cooking.....	½ cup	6¼ lb.	25 lb.
Potatoes, for boiling.....	1 medium	9 lb.	34 lb.
<b>SALADS:</b>			
Cabbage for coleslaw.....	½ cup	4 lb.	16 lb.
Potatoes for salad.....	½ cup	4 lb.	16 lb.
<b>DESSERTS:</b>			
Pie.....	¼ of pie	5 pies	17 pies
Sheet cake.....	3" x 3"	1¼ pans 12" x 18"	4¼ pans 12" x 18"
Ice cream, bulk.....	No. 12 scoop (½ c.)	1 gal.	4 gal.
<b>FRUITS:</b>			
Canned fruits.....	½ cup	1 No. 10 can	4 No. 10 cans
<b>BEVERAGES:</b>			
Coffee, urn grind.....	1 cup	¾ lb.	2½ lb.
Coffee, instant powdered.....	1 cup	1 2-oz. jar	1 6-oz. jar
Coffee, instant freeze dried.....	1 cup	¾ cup	3 cups
Tea.....	1 cup	1½ oz.	6 oz.
Punch.....	½ cup	1 gal., (scant)	3¼ gal.
<b>OTHER:</b>			
Butter or margarine.....	1 pat (1 tsp.)	½ lb.	2 lb.
Crackers.....	2 crackers	½ lb.	2 lb.
Salad Dressing.....	1 tbsp. (scant)	1½ cups	6 cups

### Timetable for Roasting Some Selected Meats

Kind and cut of meat	Weight in pounds	Internal temperature of cooked meat	Cooking time in hours
Roast beef rump, rolled.....	5	160°-170° F.	3 to 3¼
Roast leg of lamb, rolled.....	7	180° F.	3½
Fresh pork ham, bone in.....	10 to 14	185° F.	5½ to 6
<b>Cured ham (mild):</b>			
Cook-before-eating, bone in.....	12 to 16	160° F.	3½ to 4¼
Fully-cooked, bone in.....	6	130° F.	1½ to 2
Canned.....	6 to 10	130° F.	1½ to 2½
Roast leg of veal, bone in.....	5 to 8	170° F.	2½ to 3½

### Timetable for Roasting Turkey

Form of turkey	Weight in pounds	Oven temperature	Cooking time in hours						
Whole, ready-to-cook, unstuffed (weight includes neck and giblets).	<table style="display: inline-table; vertical-align: middle;"> <tr> <td style="border-left: 1px solid black; border-right: 1px solid black;">12 to 16</td> <td style="border-left: 1px solid black; border-right: 1px solid black;">16 to 21</td> <td style="border-left: 1px solid black; border-right: 1px solid black;">21 to 26</td> </tr> </table>	12 to 16	16 to 21	21 to 26	} 325° F.	<table style="display: inline-table; vertical-align: middle;"> <tr> <td style="border-left: 1px solid black; border-right: 1px solid black;">3½ to 4½</td> <td style="border-left: 1px solid black; border-right: 1px solid black;">4½ to 6</td> <td style="border-left: 1px solid black; border-right: 1px solid black;">6 to 7½</td> </tr> </table>	3½ to 4½	4½ to 6	6 to 7½
12 to 16	16 to 21	21 to 26							
3½ to 4½	4½ to 6	6 to 7½							

baking pans, one pan for each 25 portions. Add 2 quarts of sauce to potatoes in each pan. Cover and bake 30 minutes at 350° F. Remove cover and bake 15 minutes longer to brown.

For 25 portions, buy 7¼ pounds of potatoes; for 100 portions, 29 pounds.

### Cabbage With Tart Sauce

Portion, about ½ cup cabbage and 1 tablespoon sauce

Ingredients	25 portions	100 portions
Cabbage.....	6¼ lb.	25 lb.
Salt.....	1½ tbsp.	½ cup
Sugar.....	2 tbsp.	½ cup
Paprika.....	1½ tsp.	2 tbsp.
Lemon juice.....	½ cup	2 cups
Butter or margarine, melted.....	1 cup	1 quart
Prepared horseradish..	2 tbsp.	½ cup

Remove outer leaves of cabbage and shred or cut into wedges. Boil in 10-pound lots with 2 quarts water and 1½ tablespoons of salt for about 15 minutes, or steam in a compartment steamer at 5 to 7 pounds of pressure about 12 minutes or only until cabbage is tender. Drain.

Blend salt, sugar, and paprika. Add lemon juice, fat, and horseradish. Mix well. Pour sauce over hot cabbage.

### Coleslaw

Portion, ½ cup

Ingredients	25 portions	100 portions
Vinegar.....	1¼ cups	1¼ qt.
Sugar.....	1 cup plus 2 tbsp.	1 qt. plus ½ cup
Celery seed.....	1½ tsp.	2 tbsp.
Salt.....	¾ tsp.	1 tbsp.
Pepper.....	½ tsp.	2 tsp.
Cabbage, shredded....	1¼ gal.	5 gal.

Combine all the ingredients except cabbage. Mix well. Stir vinegar mixture into shredded cabbage and let stand at least 10 minutes. Serve cold.

For 25 portions, buy 4 pounds of cabbage; for 100 portions, 16 pounds.

### Cherry Cobbler

Portion, ½ cup plus pastry topping

Ingredients	25 portions	100 portions
<b>Filling:</b>		
Sugar.....	2½ cups	2½ qt.
All-purpose flour.....	¾ cup	3 cups
Cinnamon, if desired..	1½ tsp.	2 tbsp.
Hot cherry liquid.....	1 qt.	1 gal.
Red food coloring, if desired.....	2 drops	¼ tsp.
Canned, red, tart, pitted cherries, drained.....	2½ qt.	2½ gal.
<b>Topping:</b>		
All-purpose flour.....	3 cups	3 qt.
Salt.....	1 tsp.	1½ tbsp.
Shortening.....	1¼ cups	1¼ qt.
Cold water.....	about ½ cup	about 2 cups

For filling, mix dry ingredients; blend gradually into liquid. Cook and stir constantly until thickened.

Pour about 3½ quarts cherry mixture into one 12- x 20- x 2-inch baking pan for each 25 portions.

For pastry topping, blend flour and salt. Cut in fat until the mixture is granular. Add water and mix. Roll out on lightly floured board into 12- x 20-inch rectangles and place on filling in each pan.

Bake at 375° F. for around 45 to 50 minutes or until crust is brown.

For 25 portions, use 7 No. 303 cans or 1 No. 10 can of cherries; for 100 portions, use 4 No. 10 cans.