

Cooking for a crowd . . .

In planning food for a large group, first select a capable chairman. She will need several committees to help her with the cooking, serving, decorations, and cleanup.

Planning the meal comes next. Consider these points:

1. Is the equipment adequate for cooking and serving the meal?

2. Is the meal to be a pretentious banquet or an inexpensive picnic supper?

3. What foods should you serve? The season of the year rules your food choices to a

certain degree. Then, too, you'll want variety in flavor, texture, color, and form. Choose foods the average individual likes.

4. How many people are to be served? Plans can be more intricate for serving a small group than for a large number.

5. Plan best use of refrigerator space. Decide what type service is best—buffet or family style.

To keep from running short, stock an emergency shelf with extra canned or packaged foods that can be returned if unused.

Amounts of food needed for 25 and 100 persons

Food	25	100
Beans, baked canned dried	6 1-pound cans or 1 No. 10 can 3 pounds	4 No. 10 cans 12 pounds
Beans, string fresh frozen canned	5 to 6 pounds 5 12-ounce packages 5 No. 2 cans or 1 No. 10 can	20 to 24 pounds 6 40-ounce packages 4 No. 10 cans
Beef and veal, roasted	10 pounds	40 pounds
Beets fresh canned	6 to 7 pounds 5 No. 2 cans or 1 No. 10 can	26 to 28 pounds 4 No. 10 cans
Butter (in squares)	½ pound	2 pounds
Cabbage (shredded for salad)	4 pounds	16 pounds
Carrots	6 pounds	24 pounds
Coffee	½ to ¾ pound	2 to 2½ pounds
Corn canned frozen	6 No. 303 cans or 1 No. 10 can 5 12-ounce packages	4 No. 10 cans 10 40-ounce packages
Crackers	½ pound	4 pounds
Cream for coffee	1½ pints	6 pints
Cream for whipping	1 pint	½ gallon
Fruit cocktail	1 No. 10 can	4 No. 10 cans

Food	25	100
Ham (for baking)	10 pounds	36 to 40 pounds
Ice cream	1 gallon	4 gallons
Jam or preserves	1½ to 2 pounds	6 1-pound cans
Lettuce (for salad cups)	4 to 5 heads	16 to 20 heads
Meat (for meat loaf)	5 pounds	18 pounds
Peas canned frozen	6 No. 303 cans or 1 No. 10 can 5 12-ounce packages	4 No. 10 cans 6 40-ounce packages
Pork loin roast	10 pounds	36 pounds
Potatoes for mashing for scalloping for salad	7½ pounds 6½ to 7 pounds 7½ pounds	28 to 30 pounds 25 pounds 30 pounds
Poultry for creaming or salad for roasting	9 pounds 15 pounds	36 pounds 60 pounds
Rolls	4 dozen	16 dozen
Salad dressing	3 to 4 cups	3 to 4 quarts
Soup	1½ gallons	6 gallons
Sweet potatoes (for candying)	9 to 10 pounds	36 to 40 pounds
Tomato juice	2 No. 3 cylinders or 1 No. 10 can	4 No. 10 cans