

# Fifty For Dinner Tonight

by Charlotte Heffner



**W**HEN you plan a party menu, make it as economical as possible by purchasing and preparing just the right amount of food. Excess ice cream will only melt, and the family will tire of that simply divine salad after its frequent repetition on the menu.

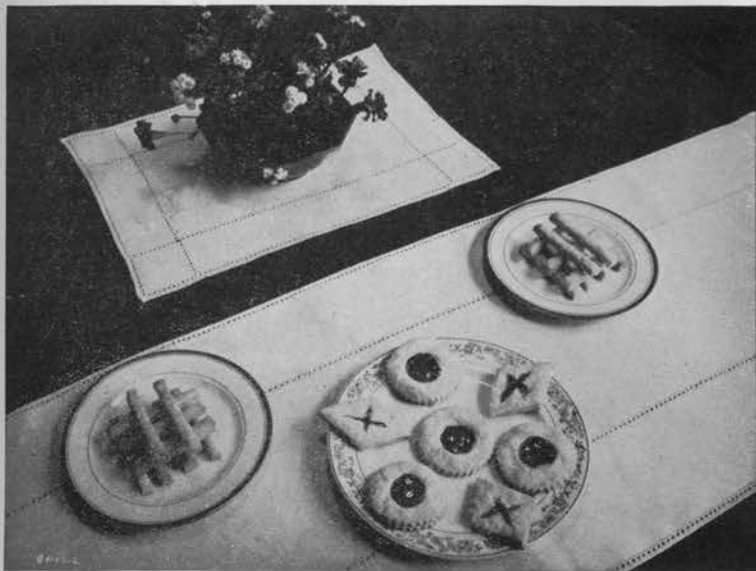
If you are serving the good old standby, of course you want to use day old bread because it slices and spreads more easily. The long Pullman loaf is a favorite as it is of uniform shape throughout. If slicing the bread evenly is a "bug-bear" to you, ask your butcher to do it with the electric circular-knife he uses for cold meats. There will no doubt be a small charge, but the uniform slices and the time saved are most important. The knife is adjustable for varying thicknesses, from very thin for dainty sandwiches to three-eighths inch thick for fancy open-faced.

Let butter for sandwiches stand at room temperature for an hour before it is to be used. Then, cream it with a wooden spoon or a fork until it is the fluffy consistency of whipped cream.

Experiments with seasonings and flavors in the menu. Try unusual combinations. Food is interesting when the flavors are well blended (yet tantalizing to the palate). For example, try blending a few drops of your favorite meat sauce with butter, and use with a meat filling in sandwiches.

Serve hot foods hot and cold foods cold. Crisp the vegetable garnishes in ice-water. An attractive garnish on the plate is as important as the table decorations chosen.

The following quantities of food to serve twenty-five are recommended by Miss Lenore Sullivan, Assistant Professor in Institution Management. These quantities may be doubled if you wish to serve fifty.



FOOD	Serving Unit	Amount to Order or Prepare for 25
BANANAS	1 each	8 lbs.
<b>BEVERAGES</b>		
Cocoa, coffee, or tea	1 cup	1½ gal.
Cider, punch, etc.	¾ cup	3 qts.
<b>BREADS</b>		
Boston brown, nut, or fruit	¾ in. thick	
Pullman loaf 30 oz.	3 slices	2-2-lbs. loaf
	1-2 slices	1-2 loaves
BUTTER	1-1½ tbsp.	½-¾ lbs.
<b>CAKES</b>		
Fruit	2½ oz.	4 lbs.
Plain sheet	¾x2¾ in.	1 pan 9x14 in.
CELERY, curls 2½ in.		
pieces	1 piece	1 med stalk
CHEESE, Cottage	¼ cup	4 lbs.
<b>CREAM</b>		
20%, coffee	2 tbsp.	1½ pt.
40%, whipping	1 tbsp.	1 pt.
<b>DRESSING</b>		
Boiled, mayonnaise	1-1½ tbsp.	1-1½ pt.
French	1 tbsp.	¾ qt.
<b>FRANKFURTERS, 12 per lb.</b>		
	2 each	4-5 lbs.
FRUIT CUP	¼ (scant)	3¾ qts.
<b>ICE CREAM</b>		
Bulk	No. 12 dipper	2¾ qts.
Brick		3½-4 bricks
<b>LETTUCE</b>		
Head—for salad garnish		3 heads
Salad		6 heads
<b>MEAT</b>		
Boiled sliced ham	2 oz.	4 lbs.
Ground for patties	3 oz.	6 lbs.
Loaf	3 oz.	5 lbs.
<b>NUTS</b>		
Mixed for nutcups		¾ lb.
Pecans or Peanuts for Tea	1 tbsp.	½-¾ lb.
OLIVES, Green	3-4	1 qt.
PICKLES, 3 inches	½ pickle	¾ lb.
RADISHES	2 each	5 bunches
<b>SALADS</b>		
Compact, as Potato	½ cup	3½ qts.
Fish or meat	¾ cup	4½ qts.
Fruit combination	½ cup	3½ qts.
Gelatin, liquid	¾ cup	2 qts.
Vegetable, bulky	½ cup	3 qts.
<b>SUGAR</b>		
Granulated	1½ tsp.	½ lb.
Loaf	2 cubes	¾ lb.
TOMATO JUICE	¼ cup	2½ qts.