

## LARGE QUANTITY COOKING

### *Vegetable Soup*

5 gal. water	2 cups rice
3 quarts cooked or canned tomatoes	6 onions
¼ cup salt	1½ quarts celery
3 teaspoons pepper	3 quarts potatoes
2 bay leaves	1 quart carrots
2 cups crisco or butter	1 pint turnips

Put water and tomatoes in a large kettle, add seasonings, crisco and rice. Chop vegetables fine, add and cook slowly 2 hours. Add more seasoning if necessary. Do not strain. Any meat or vegetable stock may be used instead of part of the water. This recipe makes about 50 to 60 servings.

### *Mashed Potatoes*

15 lbs. potatoes	¼ cup salt
1½ quarts milk (scalded)	1/3 cup shortening

Wash and pare potatoes and boil until tender. Mash until free from lumps and add milk, salt, and shortening. Beat until light. Serve immediately. This recipe makes about 50 servings.

### *Chicken Salad*

4 quarts cooked chicken cut in small pieces	1 tablespoon salt
4 quarts celery cut in small pieces	1 teaspoon pepper
	2 quarts salad dressing

8 hard cooked eggs

Mix chicken, celery, salt and pepper. Moisten with French Dressing and let stand several hours. Mix with boiled Salad Dressing or Mayonnaise Dressing. Serve on lettuce leaves and garnish with slices of hard cooked eggs. This recipe makes about 50 servings.

*Coffee for 100 Persons*

8 cups ground coffee                      18 quarts water

Tie the coffee in thick cheese cloth bags, leaving plenty of room for coffee to swell. Let stand in the water several hours. Bring slowly to boiling point and boil 5 minutes. Remove the bags and keep coffee hot for serving.

*Cocoa for 100 Persons*

3 cups cocoa                                  1 quart warm water  
4 cups sugar                                2 quarts boiling water  
 $\frac{1}{2}$  teaspoon salt                              16 quarts hot milk

Mix cocoa, sugar, salt and warm water together until smooth. Add boiling water and boil 10 minutes. Pour into hot milk, bring to boiling point, stirring constantly, and beat with an egg beater for a few minutes. Keep hot over boiling water. Serve with whipped cream.

*Baking Powder Biscuits*

$6\frac{1}{2}$  quarts flour                              3 cups shortening  
 $\frac{1}{2}$  cup salt                                      2 quarts milk  
 $\frac{3}{4}$  cup Baking Powder

Mix and sift flour, salt and baking powder together. Cut in shortening with a knife or pastry blender. Add milk slowly to make a soft dough. Roll out on slightly floured board to  $\frac{3}{4}$  inch thickness and cut with biscuit cutter. Put on a greased baking sheet and bake in a quick oven 425 F. 10 to 15 minutes. This recipe makes 100 biscuits.



*Baked Beans*

2 quarts pea beans	2 teaspoons paprika
¼ cup soda	6 tablespoons salt
1 cup molasses	2 cups shortening
½ cup sugar	3 quart hot water
2 teaspoons mustard	

Soak beans over night. Drain, cover with water, add soda and cook slowly until almost tender. Drain, add molasses, sugar, mustard, paprika, salt, shortening and hot water. Bake in shallow pans in a moderate oven 325 F. 1 to 1½ hours. This recipe makes about 75 servings.

*Potatoes Salad*

8 quarts potatoes	2 tablespoons salt
1½ quarts celery cut in small pieces	½ cup chopped parsley

Wash and pare potatoes and cut in cubes. Cook in boiling salted water until tender. Drain and cool. Add celery, salt and parsley. Moisten with French Dressing and let stand several hours. Place on lettuce leaves and garnish with Mayonnaise Dressing and stuffed olives. This recipe makes about 50 to 60 servings.

*Carrot Candy*

Scrap and grate on fine side of grater 5 pounds of large carrots. Mix 5 pounds of sugar and cook over low fire, stirring often to keep the mixture from burning. Cook until mixture becomes

very thick. This takes several hours, and candy must be stirred almost constantly toward the end of cooking. When almost done, add 2 cups of chopped nuts, and about 1 teaspoon ginger to taste. If you like you can use 2 lemons and 2 oranges, you put them through meat grinder then put rind and juice in the candy. Cook until it is done. When done, spread on a wet cookie sheet. Cool about 1 hour, then cut in diamond shaped pieces. This is a very good candy and will keep for some time. The above recipe makes a large quantity of candy. For small batch use  $1/5$  of the recipe.





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All the Ingredients used in these recipes  
can be obtained at

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