

cocoanut, fruit cocktail and jello. If strawberry or cherry jello is used, the mixture will be pink; if lime is used, it will be pale green; if lemon, it will be yellow. This recipe makes enough to fill about 4 dozen "Mary Anns".

By purchasing our pies, rolls, tarts, muffins, doughnuts, etc. from the bakery, we were able to borrow 3 dozen trays for use in serving and also were able to cook 10 turkeys in their ovens, which was a tremendous help. They were all cooked at once on the afternoon before they were to be used and put in a chill room at the bakery overnight, then carved and placed in the warming ovens ready for the noon meal. The dressing was taken out of the birds and put into large roasting pans and heated in the oven. Gravy was made in a large container from drippings out of the 10 roasting pans.

Turkey Roll

We served Turkey Roll (light and dark meat removed from the bones and rolled) one day and found it quite successful. There is no waste whatsoever. The rolls were cooked the day before, cooled and returned to the store to be sliced. This gave a nice round, even slice to make the plates look attractive, and each slice had both white and dark meat in it. The cost is approximately the same per serving as roast turkey.

Tendersweet Ham was purchased cooked, ready to serve, and sliced at the store. It was wrapped in tin foil and put in the warming oven and was very juicy and tender. We served it with Scalloped Potatoes for one meal and it went over very well. The recipe for Scalloped Potatoes to serve 50 people is as follows:

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MY FATHER AND I

By Kathrine H. Williams

In those days Sabbath mornings
 Meant a long, long ride to town,
 Something to learn for Sabbath school,
 Going up the hills and down.
 Whenever I say, "Our Father . . ."
 I better understand,
 For the memory of a morning
 With Father by the hand
 That prayer seemed such a heavy chore
 For one small girl; but I
 Leaned against Father's shoulder
 As the little hills leaned on the sky
 I thought the words more lovely
 On the long, long road to town,
 Watching the far horizon,
 Going up the hills and down
 And I think I said it better
 And trusted it more, when I
 Leaned against Father's shoulder
 As the little hills leaned on the sky

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Scalloped Potatoes for Fifty

1 cup butter or margarine	22 pounds potatoes, peeled and sliced
$\frac{3}{4}$ cup sifted flour	1 medium onion, sliced thin
4 tbsp. salt	1 4-oz. can pimiento, cut in strips
$\frac{3}{4}$ tsp. pepper	
3 qts. milk, heated	

Melt butter in a 4-quart saucepan; stir in flour, salt, pepper until smooth. Slowly add milk, stirring constantly until thickened. Place half of the potatoes in bottom of greased pan, sprinkle half of the onions over potatoes, then cover with half of the white sauce. Repeat layers. Place pimiento pieces over top of potatoes, cover. Set oven at 350 deg F. and cook one hour after steaming point or till potatoes are tender. Keep hot at 150 deg F.

The Meat Course

A couple of weeks before the Fair a local store had a special on top round steak roasts of beef. We took advantage of this special and purchased 50 lbs., took it home and cooked it, returned it to be sliced, then placed it in plastic bags (or tin foil could be used) and put it in our freezers. It was packaged so that each bag would serve about 30 people. So if we expected to serve 90 people, as was the case the first day, we removed three bags and heated the meat in the warming ovens in tin foil, and it was delicious.

For 700 meals, the meat purchased was as follows:

50 lbs. top round steak roasts of beef
 50 lbs. Tendersweet ham
 25 lbs. turkey roll.
 10 (22 lbs.) turkeys

Everything was used up except about 4 or 5 pounds of ham. Our menus were arranged so that if we had food left over at one meal, it could be used up at a following meal. The last day we gave them a choice of turkey or ham, until the turkey ran out at the noon meal, and beef or ham, until the beef ran out at the night meal. In this way we did not waste anything and by using left-over potatoes in potato cakes and having boxes of instant potatoes on hand in case of emergencies, we had no waste here either. Our vegetables were handled in a similar manner. By arranging menus to read "peas" at noon and "carrots and peas" for supper, any left over peas were used up. (By leftovers we mean, not only heated peas, but frozen peas not used but that had been thawed out and couldn't be refrozen.) Then the next day, mixed vegetables were listed so that carrots and peas left over could be included with mixed vegetables. This type of preplanning, we feel, helped considerably in cutting down on the food waste.