

## Kitchen Equipment

A lot depends, of course, on the equipment available in the kitchen. A large refrigerator is a must, preferably with a large freezer section. We had four gas burners and an electric stove with large oven as well as a roomy warming oven which kept cooked foods hot but didn't dry them out as long as they were covered. If all meals can be served at once, this is not a necessity, but in our case people would come in in a group, then there would be a lull for a few minutes and then a rush again. So the warming ovens were certainly a great help.

Jellied salads were made up the day before and cabbage and lettuce salads were made the day they were used. A blender was a big help with chopping up onions, carrots, peppers, cabbage, etc., for the salads. Our favorite jellied salad recipes were used and multiplied the number of times we felt was necessary to make sufficient salad to serve those expected. Large cake pans were used to "set" the jello, it was then cut in about two-inch squares and placed on lettuce leaves, to add to the attractiveness of the plate.

By purchasing groceries and coffee at the supermarket we were able to borrow an 80-cup coffee maker which proved to be very, very useful and meant we had hot coffee all through the afternoon to serve with our light lunches. A fresh batch was made at meal time.

## The Serving System

Our serving system was semi-self-serve. Large trays were available on entering the hall. The silverware, table napkins, glasses of water and glasses of juice were on a long table, to be picked up as desired. An opening in the end of the kitchen was used as a serving counter for the hot plates. Tickets purchased at the door were collected at this point and placed on spikes, thus enabling us to keep track of the number of meals sold, also whether a customer wanted an adult's or a child's plate. After receiving hot plates the customer moved down along the side wall to get his tea or coffee which was poured by a waitress, and to pick out the pie or dessert he wanted. He then went to a table which was covered with white paper and laid with rolls, butter, cream and sugar, salt and pepper and relishes. The tray system of serving cut down on the amount of help required.

We had two girls steady besides ourselves and two girls part time. One came about 10.30 a.m. in time to help serve the noon meal and stayed till after supper. The other came at 5 p.m. and stayed till we were finished. This gave us extra help at serving time. Most of the time three of us managed to prepare and serve all the food. One full-time girl looked

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## YOU CAN ALWAYS TELL WHERE A FAMILY LIVES

By Helen Welshimer

You can always tell where a family lives  
By the gay effect that the hallway gives.  
There are hooks arranged in a nice straight row,  
And the coats grow shorter and shorter, so  
At the very first glance you can surmise  
That the people vary in shape and size.  
Hats that have streamers mean little girls,  
With perky haircuts or ribboned curls.  
A wagon and ball and bat reveal  
That a boy lives there; and a slim, high heel  
On an overshoe is a certain clue  
That a grown-up sister's an inmate, too.  
A doll that flops with a broken neck,  
A toy train bunched in a pleasant wreck . . .  
The rooms may be still as a sleeping mouse  
But you know there's a family in the house!

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after the dining area, filling water glasses, juice glasses, putting silverware on the side table and rolls, butter, etc. on tables and cutting the pies and putting them on plates ready for the meal. She looked after the tea and coffee when the meal was ready and people were being served. The part-time girl helped in scraping and stacking dirty dishes, returning trays to the table, seeing that juice and water glasses were always available on the serving table and generally helping wherever she was needed. Everyone helped in cleaning up and doing dishes. Our husbands even turned in and helped on Friday night and Saturday. We all had to work hard but it was a lot of fun, too. Other organizations might find more help necessary, depending on how hard they wish to work. But too much help can be a hindrance, especially in a small place if everyone hasn't a specific job to do.

## Food Quantities for Crowds

The following items were ordered for the four days of the Fair at which we served over 700 people:

250 tea bags, 7 lbs. coffee, 20 lbs. white sugar, 18 lbs. butter, 2 lbs. margarine, 2 boxes salt, 1 large can pepper, 3 lbs. flour, 13 lbs. onions, 12 head lettuce, 4 stalks celery, 2 sweet peppers, 2 cucumbers, 4 baskets tomatoes, 4 bags potatoes, 8 head cabbage, 1 basket carrots, 5 gal. sweet pickles, 29—105 oz. tomato juice, 15—105 oz. apple juice, 6 cans fruit cocktail (for Mary Ann filling), 2 pkg. cocoanut, 1 can Reddi Whip, 4 large boxes instant potatoes, 3 bottles poultry seasoning, 1 small bottle vinegar, 1 small bottle real lemon, 3 large boxes corn flakes (for potato cakes), 1 bottle French dressing, 1 jar Miracle Whip, 6 small salmon, 2 large pink sal-