

Catering for Two Hundred

by

Ula Dow

1905

### Catering for Two Hundred

During the last few years, it has been generally recognized that for the proper nourishment of the human body, it is necessary to feed what is known as a balanced dietary. It would seem to be difficult to put this into practice, but with very little experience one can determine from the class of foods used, whether, or not, a menu conforms to the dietary standard.

A banquet usually means intemperance as far as quantity of food is concerned. Five or six courses as usually served give a calorie value nearly sufficient for an entire day. The effects of an unbalanced menu, therefore, are largely multiplied by the quantity, thus making a careful consideration of the nutritive ratio necessary.

Other elements to be considered in planning are cost, amount and order of preparation. The most practical method of estimating cost and amount is to take each separate food to be served and by actual experiment determine the amount and cost per capita. These could then be multiplied by the number of plates to be served.

Taking for example, a brown bread sandwich to be served with a fish course, the process of gathering data is as follows:

Once the given recipe is prepared and steamed in a can of suitable size and shape for use. The percentage of swelling in cooking is estimated and from this, the number of times the recipe needed to fill the can. This loaf is steamed, cooled and made into sandwiches. The data obtained from the experiment is then,

1. Amount of materials needed to make a definite sized loaf.
2. Number of sandwiches this loaf will make.
3. Amount of butter necessary to spread the sandwiches.

From this is calculated for the loaf of definite size, cost, amount of different food principles, nutritive ratio and calorie value. The cost and calorie value of one sandwich also shows the cost and food value per capita of that part of the service.

Similarly, each item of the menu is estimated and the collected data furnishes material which makes the last figuring for the order an easy matter. Below is given a menu with collected data to illustrate the process.

#### Menu

Strawberries served with powdered sugar  
- - - - -

Baked fish

Cucumbers

Brown bread sandwiches  
- - - - -

Chicken croquettes

Tomato sauce

Green peas

New potatoes

Parker house rolls  
- - - - -

Pineapple salad  
- - - - -

Wafers

Caramel ice-cream  
- - - - -

Cake

Cheese

Crackers

Coffee  
- - - - -

Salted nuts

Olives

Boston Brown Bread

Materials	Percentage comp. per lb.			Calories per pound	Number pounds used	No. lbs. in entire amt.			Calorie entire amount
	Pro.	Fat	Carb.			Pro.	Fat	Carb.	
Cornmeal	9.2	1.9	74.4	1655	1/2	.046	.00950	.3720	627.50
Graham	13.3	2.2	69.5	1670	3/8	.050	.00825	.2606	626.25
Molasses	2.4	---	69.3	1290	1/3	.008	---	.2310	430.00
Milk	3.0	.5	4.8	165	1	.030	.00500	.0480	165.00
Totals	-	-	-	-	-	.134	.02275	.9116	2048.75

Nutritive Ratio = 1: 7.18

Recipe (Mrs. Hill)

- 1 1/2 c cornmeal
- 1 1/2 c graham or whole wheat
- 2/3 c molasses
- 2 c sour milk
- 2 1/2 tspns soda

Cornmeal	12 lbs. = .20	1 lb. = .0166	3 c = 1 lb.	1 c = .0056	1	1/2 c = .0084
Graham	12 lbs. = .40	1 lb. = .0333	4 c = 1 lb.	1 c = .0084	1	1/2 c = .0126
Molasses	1 gal. = .25	1 qt. = .0625	2 c = 1 lb.	1 c = .0156	2/3	c = .0104
Sour Milk	---	1 qt. = .0100	4 c = 1 qt.	1 c = .0025	2	c = .0050
Soda	1 lb. = .08	---	2 c = 1 lb.	1 c = .0400	1	tspn = .00062
Total cost	-	-	-	-	-	- .0380

Once and a half times the above recipe makes a loaf 4 7/8 in. in diameter and 5 1/2 in. high. This loaf cuts 26 slices = 50-52 sandwiches cut the size of the quarter circle. 1/16 lb. or 1 oz. butter spreads 16 sandwiches.



Tomato Sauce

Materials	Percentage comp. per lb.			Calories per pound	Number pounds used	No. lbs. in entire amt.			Calories entire amount
	Pro.	Fat	Carb.			Pro.	Fat	Carb.	
Flour	7.9	1.4	76.4	1625	1/32	.00245	.00043	.0238	50.78
Butter	1.0	85.0	---	3605	1/32	.00031	.02655	---	112.65
Tomato	.9	.4	3.3	105	1/4	.00225	.00100	.0082	26.25
Totals	-	-	-	-	-	.00501	.02798	.0320	189.68

Nutritive Ratio = 1:18.9

Recipe

1/2 c tomato juice    1/2 c water  
 1 tbsp butter        2 tbsp flour  
                          1 tspn salt

Flour	50 lbs.=1.45	1 lb.=.029	1 lb.=4 c	1 c=.00725	1 c= 16 tbsp	2 tbsp=.0009
Butter	-----	1 lb.=.30	1 lb.=2 c	1 c=.15	1 c= 16 tbsp	1 tbsp=.0093
Tomato	-----	1 can=.10	1 can=2 c	1 c=.05	-----	1/2 c=.0250
Total cost	-	-	-	-	-	.0352

Once the recipe makes one cup of sauce.  
 One cup of sauce serves four people.

Parker House Rolls

Materials	Percentage comp. per lb.		Calories per pound	Number pounds used	No. lbs. in entire amt.		Calories entire amount
	Pro.	Fat Carb.			Pro.	Fat Carb.	
Flour	7.9	1.4 76.4	1625	1	.0790	.0140	1625.00
Milk	3.3	4.0 5.0	325	1/2	.0165	.0200	162.50
Butter	1.0	85.0	3605	3/32	.0009	.0797	337.97
Sugar		100.0	1860	1/16			116.25
Totals					.0964	.1137	2241.72

Nutritive Ratio = 1:11.4

Flour	50 lbs.=1.45	1 lb.=.029	1 lb.=4 c	1 c=.0072		4 c=.0290
Milk		1 qt.=.04	1 qt.=4 c	1 c=.01		1 c=.0100
Butter		1 lb.=.30	1 lb.=2 c	1 c=.15	1 c=16 tbsp	3 tbsp=.0281
Sugar	14 lbs.=1.00	1 lb.=.07	1 lb.=2 c	1 c=.035	1 c=16 tbsp	2 tbsp=.0043
Yeast		Recipe=.0614	Recipe=8 c	1 c=.0076		1/2 c=.0038
Total cost						.0753

Recipe

- 1 c milk
- 1/2 c yeast
- 2 tbsp sugar
- 1 tspn salt
- 4 c flour

Once the recipe makes 28-30 rolls when rolled to one half inch in thickness.

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is complete but the  
pages are mis-  
numbered.



Salad Dressing

Materials	Percentage comp. per lb.			Calories per pound	Number pounds used	No. lbs. in entire amt.			Calories entire amount
	Pro.	Fat	Carb.			Pro.	Fat	Carb.	
Butter	1.0	85.0	---	3605	1/128	.00008	.00665	---	28.16
Sugar	---	---	100.	1860	1/64	---	---	.01562	29.06
Egg Yolk	16.2	31.7	---	1640	3/16	.03037	.05953	---	307.50
Cream	2.5	18.5	4.5	910	1/2	.01250	.09250	.02250	455.00
Totals	---	---	---	---	---	.04295	.15868	.03810	1819.72

Nutritive Ratio = 1:9:2

Recipe

- 1/2 c vinegar
- 3 egg yolks
- 2 tspn sugar
- 1 tspn butter
- 1 tspn salt

Make into a soft custard and add to the 1/2 pt. of cream, measured before whipping.

Butter	---	1 lb. = .30	1 lb. = 2 c	1 c = .15	64 tspn = 1 c	1 tspn = .00468
Sugar	14 lbs. = 1.00	1 lb. = .07	1 lb. = 2 c	1 c = .035	64 tspn = 1 c	2 tspn = .00109
Vinegar	---	1 gal. = .20	1 gal = 16 c	1 c = .0125	---	1/2 c = .00625
Egg Yolks	1 doz. eggs = .12	1 doz. yolks = .06	1 doz. = 12	1 yolk = .005	---	3 yolks = .01500
Cream	---	1 pt. = .10	1 pt. = 2 c	1 c = .05	---	1 c = .05000
Total cost	---	---	---	---	---	.07702

Twice the recipe = 1 2/3 c of custard.  
 Required amount of cream for 1 2/3 c of custard = 1 pt.  
 1 pt. of cream unwhipped = approximately 1 2/3 c whipped.  
 Recipe altogether = 4 1/3-to 5 c salad dressing, depending on thickness of cream.  
 1 c salad dressing serves 12 people.

Caramel Ice-cream

Materials	Percentage comp. per lb. Calories			Number pounds used	No. lbs. in entire amt. Calories			
	Pro.	Fat	Carb.		per pound	Pro.	Fat	Carb.
Milk	-	-	-	1	.0330	.0400	.050	325
Eggs	-	-	-	1/4	.0335	.0262	---	180
Sugar	-	-	-	1/2	---	---	---	930
Cream	-	-	-	1	.0250	.1850	.045	910
Totals	-	-	-	-	.0915	.2512	.595	2345

Nutritive Ratio = 1:6.1

Milk	-	-	-	1 qt.=2 lbs.	1 qt.=4 c	2 c=1 lb.	2 c=.020
Eggs	-	-	-	8 eggs=1 lb.	1 egg=2 oz.	1 egg=.01	2 eggs=.020
Sugar	-	-	-	1 lb.=.07	1 lb.=2 c	1 c=.035	1 c=.035
Cream	-	-	-	1 pt.=.10	1 pt.=2 c	1 c=.05	2 c=.100
Total cost	-	-	-	-	-	-	.175

Recipe

1/2 c sugar boiled with 1/4 c water until it caramelizes.  
 Custard made from 2 c milk, 2 eggs and 1/2 c sugar.  
 Put the two together, and mix with 1 pt. of cream. Freeze.

2 c milk + 2 eggs + 1/2 c sugar = 2 1/2 c custard.  
 2 1/2 c custard + 2 c cream = 4 1/2 c.  
 4 1/2 c in freezing, swells to 1 1/3 its bulk or 4 1/2 c + 1 1/2 c = 6 c.  
 6 c serves 11 sherbert cups full.  
 6 c cost .175 1 c costs .029  
 1 gal. costs 16 x .029 = .465.

Caramel Cake

Materials	Percentage comp. per lb.			Calories per pound	Number pounds used	No. lbs. in entire amt.			Calories entire amount
	Pro.	Fat	Carb.			Pro.	Fat	Carb.	
Egg White	12.6	.25	---	245	5/16	.03937	.00078	---	76.56
Sugar	---	---	100.0	1860	2	---	---	2.0000	3720.00
Milk	3.3	4.00	5.0	325	3/4	.02475	.03000	.0375	243.75
Butter	1.0	85.00	---	3605	33/128	.00257	.21914	---	929.41
Flour	7.9	1.40	76.4	1625	5/8	.04933	.00875	.4775	1015.62
Totals	---	---	---	---	---	.11602	.25867	2.5150	5985.34

Nutritive Ratio = 1:26.6

Recipes

Cake	Icing
5 egg whites 2 c sugar 4 tspn baking powder	1/2 c milk 1 1/2 c sugar
1/2 c butter 1 c milk 2 1/2 c flour	1/2 c sugar, caramelized

Flour	50 lbs.=1.45	1 lb.=.029	1 lb.=4 c	1 c=.00725	2 1/2 c=.0181
Milk	---	1 qt.=.04	1 qt.=4 c	1 c=.01	1 c=.0100
Butter	---	1 lb.=.30	1 lb.=2 c	1 c=.15	1/2 c=.0750
Sugar	14 lbs.=1.00	1 lb.=.07	1 lb.=2 c	1 c=.035	2 c=.0700
Egg white	1 doz.eggs=.12	1 doz.whites=.06	1 doz.=12 c	1 white=.005	5 whites=.0250
Baking powder	---	1 lb.=.40	1 lb.=4 c	1 c=.10	4 tspn=.0062
Sugar	14 lbs.=1.00	1 lb.=.07	1 lb.=2 c	1 c=.035	2 c=.0700
Milk	---	1 qt.=.04	1 qt.=4 c	1 c=.01	1/2 c=.0050
Butter	---	1 lb.=.30	1 lb.=2 c	1 c=.15	1 tspn=.0023
Total cost	---	---	---	---	.2816

Once the recipe will make a cake that will cut into 30 slices, 2 in.x2 1/2 in. x 1/2 in.

Chocolate Cake

Materials	Percentage comp. per lb.			Calories per pound	Number pounds used	No. lbs. in entire amt.			Calories entire amount
	Pro.	Fat	Carb.			Pro.	Fat	Carb.	
Flour	7.9	1.4	76.4	1625	7 1/12	.0460	.0081	.4456	948.00
Butter	1.0	85.0	---	3605	1 1/4	.0025	.2125	---	901.25
Sugar	---	---	100.0	1860	1 3/4	---	---	1.7500	3255.00
Eggs	13.4	10.5	---	720	1 1/2	.0670	.0525	---	360.00
Milk	3.3	4.0	5.0	325	1 1/2	.0165	.0200	.0250	162.50
Chocolate	12.9	48.7	30.3	2860	1 1/8	.0161	.0608	.0379	357.50
Egg white	12.6	.25	---	245	3 3/32	.0118	.0002	---	23.00
Totals	---	---	---	---	---	.1599	.3541	2.2585	6007.25

Recipes

1/2 c butter  
 2 c sugar  
 4 tspn bakingpowder  
 1/2 c grated chocolate  
 4 eggs  
 2 1/3 c flour  
 1 c milk

Iced with icing made of 1 1/2 c sugar boiled to soft ball stage and poured over the beaten white of 1 1/2 eggs. Recipe cuts into 36 slices, 3 1/4 x 2 1/4 x 1 1/2 inches.

Flour	50 lbs.=1.45	1 lb.=.029	1 lb.=4 c	1 c=.00725	2 1/3 c=.0169
Butter	---	1 lb.=.30	1 lb.=2 c	1 c=.15	1 1/2 c=.0750
Sugar	14 lbs.=1.00	1 lb.=.07	1 lb.=2 c	1 c=.035	2 c=.0700
Eggs	---	1 doz.=.12	---	1 egg=.01	4 egg=.0400
Milk	---	1 qt.=.04	1 qt.=4 c	1 c=.01	1 c=.0100
Chocolate	---	1 lb.=.40	1 lb.=4 c	1 c=.10	1 1/2 c=.0500
Bakingpowder	---	1 lb.=.40	1 lb.=4 c	1 c=.10	4 tspn=.0062
Sugar	14 lbs.=1.00	1 lb.=.07	1 lb.=2 c	1 c=.035	1 1/2 c=.0525
Egg white	1 doz.eggs=.12	12 whites=.06	---	1 white=.005	1 1/2 c=.0075
Total cost	---	---	---	---	.3281

Salted Nuts

Materials	Percentage comp. per lb.			Calories per pound	Number pounds used	No. lbs. in entire amt.			Calories entire amount
	Pro.	Fat	Carb.			Pro.	Fat	Carb.	
Peanuts	25.8	58.6	21.9	2560	3/8	.0967	.1447	.0821	960.00
Butter	1.0	85.0	-----	3605	1/512	.0000	.0016	-----	7.04
Totals	-	-	-	-	-	.0967	.1465	.0821	967.04

Nutritive Ratio = 1:4.2

Peanuts	1 lb. = .20	1 lb. = 2 2/3 c	1 c = .075	1 c = .0750
Butter	1 lb. = 30	1 lb. = 2 c	1 c = .15	1/4 tspn = .0005
Total cost	-	-	-	- .0755

1 lb. peanuts unshelled = 3/4 lb. shelled.  
 3/4 lb. shelled = 2 c.  
 1 c peanuts unshelled = 1/3 c shelled.  
 1 c serves 12 people.

Yeast

Materials	Amount used	Cost per lb.	No. lbs. used	Cost
Potatoes	9 ordinary size	.01	3	.0300
Flour	1/2 c	.029	1/8	.0036
Sugar	1/2 c	.0714	1/4	.0178
Yeast	1 cake	-----	-----	.0100
Total cost	-	-	-	.0514

Amount of water used = 5 c. 1 c of that is used to soak the yeast cake.  
 After fermentation and beating down, the recipe yields 8 c.

Coffee

Materials	Percentage comp. per lb.			Calories per pound	Number pounds used	No. lbs. in entire amt.			Calories entire amount
	Pro.	Fat	Carb.			Pro.	Fat	Carb.	
Sugar	-	-	100.0	1860	1/2	-	-	.500	930
Cream	-	2.5	4.5	910	1	-	.185	.045	910
Totals	-	-	-	-	-	-	.185	.545	1840

Nutritive Ratio = 1:16.6

Recipe

6-8 c boiling water  
 1 c coffee  
 1 c cold water  
 1 egg

8 c boiling water makes a strong coffee.  
 With 8 c this serves 16 people.  
 No nutritive value except the cream and sugar.

Coffee	-	-	1 lb. = .35	1 lb. = 5 c	1 c = .07	1 c = .0700
Egg	-	-	1 doz. = .12	1 doz. = 12	1 egg = .01	1 egg = .0100
Loaf sugar	-	-	1 lb. = .083	1 lb. = 64 lumps	1 c takes 2 lumps	32 lumps = .0416
Cream	-	-	1 pt. = .10	1 pt. = 2 c	1 c takes 2 tbsp	32 tbsp = .0500
Total cost	-	-	-	-	-	.1716

Cost and Amounts of Material Needed for Entire Menu

Materials	Amount	Cost per amount	No. Amount will serve	Portion of amt. per capita	Cost per capita
Strawberries	1 box	.15	6	1/6 box	.02500
Powdered sugar	-1 lb. (2 1/2 c)	.10	25	1/25 lb.	.00400
Total cost	-	-	-	-	.02900
Fish (halibut)	1 lb.	.15	103	1/3 lb.	.05000
Salt pork	1 lb.	.125	100	1/100 lb.	.00125
Cucumbers	1 cucumber	.031	2	1/2 cucumber	.01500
Vinegar	1 gallon	.20	256	1 tbsp	.00078
Brown bread	1 1/2 recipe	.057	50	1 sandwich	.00114
Butter	1 lb.	.30	256	1/16 oz.	.00117
Total cost	-	-	-	-	.06934
Chicken croquettes	1 recipe	.289	8	1 croquette	.03614
Tomato sauce	1 recipe	.03527	4	1/4 cup	.00882
Peas	1 bu. (30 lbs.)	1.50	270	1/3 cup	.00550
Butter	1 lb.	.30	128	1 tspn	.00234
Potatoes	1 bu. (60 lbs.)	1.00	240	1/4 lb.	.00416
Butter	1 lb.	.30	85	1 1/2 tspn	.00353
Parker house rolls	1 recipe	.07534	14	2 rolls	.00538
Butter	1 lb.	.30	24	1/24 lb.	.01250
Total cost	-	-	-	-	.07837
Pineapple	2 lb.	.15	18	1 slice	.00833
Salad dressing	1 recipe	.07702	26	1 1/3 tbsp	.00296
Lettuce	1 bunch	.05	8	1 leaf	.00625
Wafers	1 lb.	.10	50	2 wafers	.00200
Total cost	-	-	-	-	.01954

Cost and Amounts of Material Needed for Entire Menu (con).

Materials	Amount	Cost per amount	No. amount will serve	Portion of amt. per capita	Cost per capita
Ice-cream	1 recipe	.17	11	1 sherbert cup	.01545
Caramel cake	1 recipe	.2816	30	1 slice	.00938
Chocolate cake	1 recipe	.3281	36	1 slice	.00911
<b>Total cost</b>					<b>.03394</b>
Coffee	1 recipe	.1716	16	1/2 cup	.01070
Crackers	1 lb.	.10	100	1 cracker	.00100
Cheese	1 lb.	.20	44	1" x 1" x 1/2"	.00454
<b>Total cost</b>					<b>.01624</b>
Salted nuts	1 recipe	.0755	12	1/12 c.	.00630
Olives	1 qt.	.40	40	2 olives	.01000
<b>Total cost</b>					<b>.01630</b>

Whole cost =

First course, .02900  
 Second course, .06934  
 Third course, .07637  
 Fourth course, .01954  
 Fifth course, .03394  
 Sixth course, .01624  
 Olives and nuts, .01630  


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 .26173

Other general expenses

Butter, for oiling pans.  
 Toothpicks, for fish turbans.  
 Flour, to dry the bread board.  
 Salt, pepper, and cloves.  
 Parsley.  
 Ice.  
 Lard, for frying.



Table of Nutrients Showing Composition and Calorie Value of Allowance per Capita.

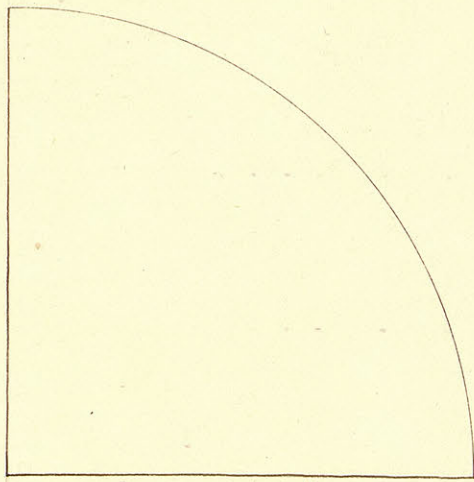
Materials	Percentage comp. per lb.			Calories per pound	Number pounds used	No. lbs. in entire amt.			Calories entire amount
	Pro.	Fat	Carb.			Pro.	Fat	Carb.	
Strawberries - - -	1.0	.6	6.0	180	1/6	.0016	.0010	.0100	30.00
Powdered sugar - -	-	-	100.0	1860	1/25	-	-	.0400	74.40
Totals - - -	-	-	-	-	-	.0016	.0010	.0500	104.40
Fish (halibut) - -	15.3	4.4	-	470	1/3	.0510	.0146	-	156.66
Salt pork - - -	7.7	66.2	-	2935	1/100	.0007	.0066	-	29.35
Cucumbers - - -	.8	.2	3.1	80	1/4	.0020	.0005	.0077	20.00
Brown bread - - -	-	-	-	-	-	.0041	.0006	.0273	61.46
Butter - - -	1.0	85.0	-	3605	1/64	.0001	.0132	-	56.32
Totals - - -	-	-	-	-	-	.0579	.0355	.0350	323.79
Chicken croquettes -	-	-	-	-	-	.0185	.0185	.0429	183.22
Tomato sauce - - -	-	-	-	-	-	.0012	.0069	.0080	47.42
Peas - - -	7.0	.5	15.2	465	1/9	.0077	.0005	.0169	51.66
Potatoes - - -	2.5	.1	20.3	440	1/4	.0062	.0002	.0507	110.00
Butter - - -	1.0	85.0	-	3605	5/96	.0005	.0044	-	187.76
Parker house rolls -	-	-	-	-	-	.0068	.0080	.0608	160.12
Totals - - -	-	-	-	-	-	.0409	.0385	.1793	740.18
Pineapple - - -	.4	.3	9.3	200	1/9	.0004	.0003	.0103	22.22
Salad dressing - - -	-	-	-	-	-	.0016	.0061	.0014	31.52
Wafers - - -	10.7	8.8	71.4	1905	1/50	.0020	.0016	.0142	38.10
Totals - - -	-	-	-	-	-	.0040	.0080	.0259	91.84
Ice-cream - - -	-	-	-	-	-	.0083	.0228	.0540	213.18
Caramel cake - - -	-	-	-	-	-	.0038	.0086	.0838	199.51
Chocolate cake - -	-	-	-	-	-	.0044	.0098	.0624	166.86
Totals - - -	-	-	-	-	-	.0165	.0412	.2002	579.55

Table of Nutrients Showing Composition and Calorie Value of Allowance per Capita (con).

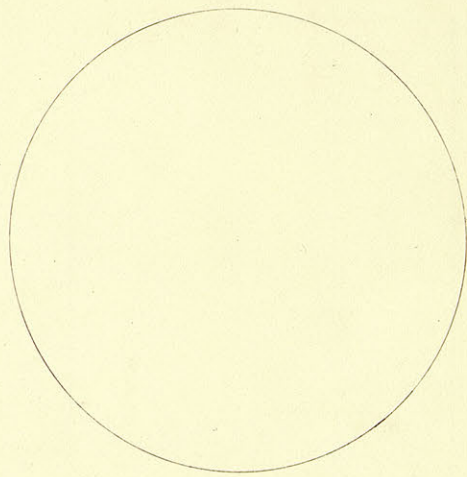
Materials	Percentage comp. per lb.			Calories per pound used	No. lbs. in entire amt.	Calories entire amount		
	Pro.	Fat	Carb.			Pro.	Fat	Carb.
Coffee - - - - -	-	-	-	-	.0007	.0057	.0326	86.56
Crackers - - - - -	10.7	8.8	71.4	1905	.0010	.0008	.0071	19.05
Cheese (full cream) - - - - -	25.9	53.7	2.4	1950	.0059	.0076	.0005	44.31
Totals - - - - -	-	-	-	-	.0076	.0141	.0402	149.92
Salted nuts - - - - -	-	-	-	-	.0080	.0122	.0068	80.58

No nutritive value in amounts of vinegar, lettuce or olives used.  
 Cream and sugar is estimated with the coffee.

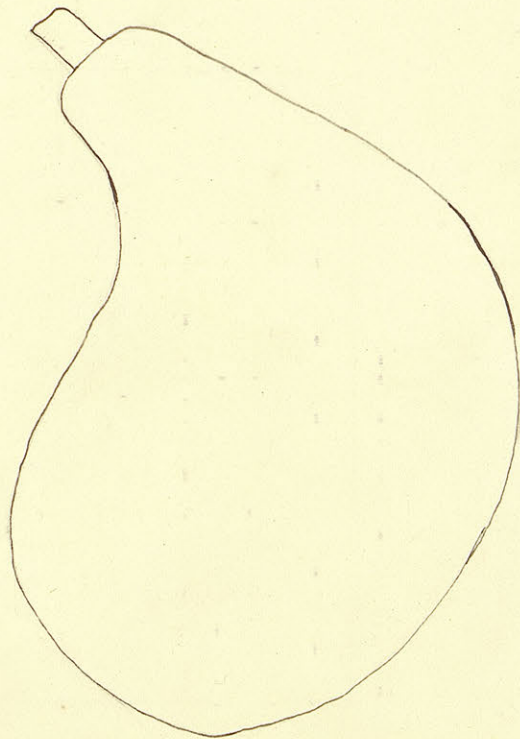
Courses	Nutritive ratio	Calorie value
First	1:32.6	104.4
Second	1: 1.9	323.79
Third	1: 6.5	740.18
Fourth	1:10.9	91.84
Fifth	1:17.7	579.55
Sixth	1: 9.4	149.92
Nuts	1: 4.2	80.58
Total Menu - - - - -	1: 6.4	2070.26



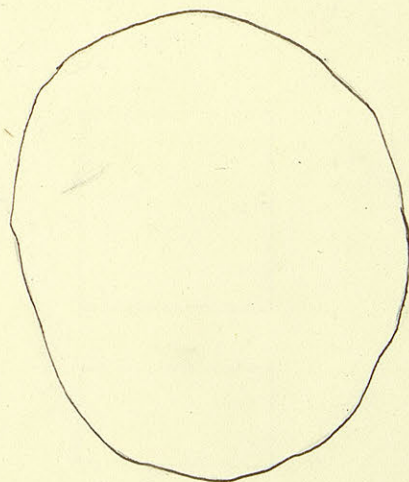
Size of brown bread sandwich



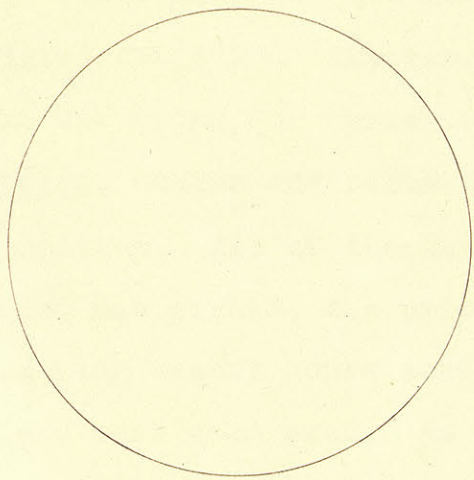
Size and thickness of fish turban



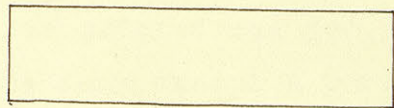
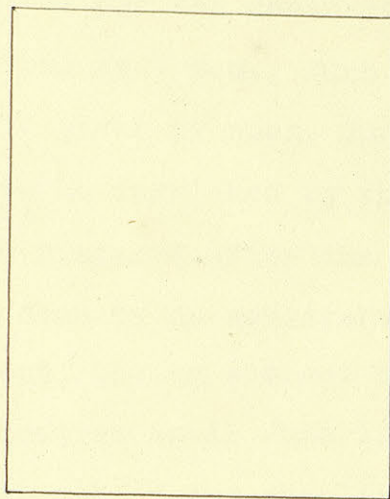
Size of croquette



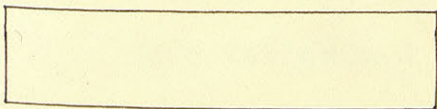
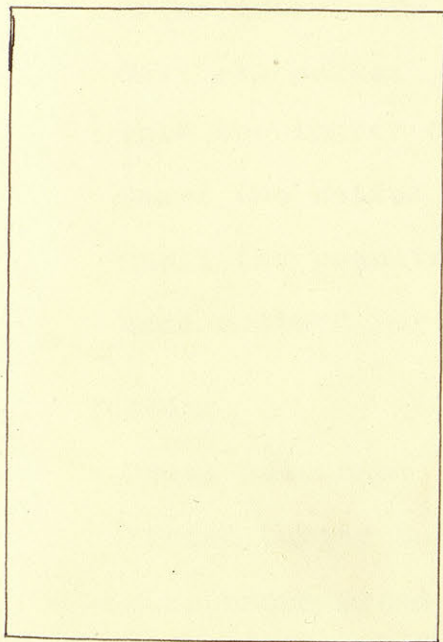
Size of potato



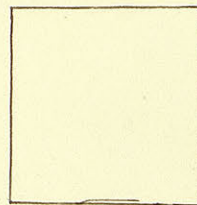
Size of roll cutter



Size of caramel cake slice



Size of chocolate cake slice



Size of piece of cheese

This menu was one accepted by a committee and the contract signed April 20. The banquet was to be served at 7 P.M., June 15, and the order for number of plates was to be given by noon, June 12. Tables, chairs and table decorations were to be furnished by the committee. All of the data given above was prepared after the contract was signed, the principal work being done by an assistant, teaching twenty hours each week and a student, having sixteen hours class work each week. No extra help was required until June 13 except a day's trip to Topeka to arrange for silver and supplies not obtainable in town. The number of plates ordered was 300.

None of the actual preparation could be done, except a portion of the cake baking, until the number of plates was known. From Monday noon the program of work was as follows:

Monday

- Order materials.
- Bake six cakes.
- Make the loaves of brown bread.
- Start the butter balls.
- Shell the peanuts.
- Make custard for salad dressing.

Tuesday

- Dress chickens.
- Finish butter balls.
- Make brown bread sandwiches.
- Wash part of rented dishes.
- Move tables and shelves to the hall.

## Wednesday

Make and bake fish turbans.  
Cook and bone chicken.  
Shell peas.  
Whip cream and mix salad dressing.  
Make custard for ice-cream.  
Start rolls in sponge.  
Finish washing rented dishes.  
Cut cheese.

## Thursday

Finish rolls.  
Make sauce for croquette mixture.  
Run chicken through meat cutter.  
Shape, crumb and fry croquettes.  
Make tomato sauce.  
Salt nuts.  
Freeze ice-cream.  
Slice cucumbers.  
Prepare and cook potatoes.  
Cook peas.  
Set tables.  
Make coffee.  
Cut cake.  
Open olives and pineapple.  
Repack ice-cream.  
Heat the fish turbans and rolls.  
Serve.

All preparation, except washing rented dishes, warming fish, peas and rolls and filling plates was done in a building at some distance from the one in which the banquet was served.

The following tables give an estimate of cost, profit and experience gained.

#### Cost and Amounts of Materials Purchased

1*	Strawberries, 3 1/2 crates @ \$1.50	- - - - -	5.25
2.	Powdered sugar, 5 lbs. @ .10	- - - - -	.50
3.	Fish, 103 lbs. @ .16	- - - - -	16.48
	Salt pork, 3 1/2 lbs. @ .10	- - - - -	.35
	Toothpicks, 1 box	- - - - -	.05
	Paper to work on	- - - - -	.05
4.	Cucumbers, 100 @ .03	- - - - -	3.00
	Vinegar, 26 1/2 c @ .0125	- - - - -	.33
5.	Brown bread,		
	Cornmeal, 15 3/4 c @ .0056	- - - - -	.09
	Graham, 15 3/4 c @ .0084	- - - - -	.13
	Molasses, 7 c @ .0156	- - - - -	.11
	Sour milk, 21 c @ .005	- - - - -	.11
	Soda, 26 1/4 tsp @ .00062	- - - - -	.02
	Butter for sandwiches, 1 1/2 lbs. @ .22	- - - - -	.33
6.	Chicken croquettes,		
	Chicken, 54 lbs. @ .08	- - - - -	4.32
	Chicken, 40 lbs. @ .15	- - - - -	6.00
	Flour, 2 1/2 lbs. @ .029	- - - - -	.07
	Butter, 2 1/2 lbs. @ .20	- - - - -	.50
	Lard for frying, 15 lbs. @ .10	- - - - -	1.50
	Crumbs, 40 c	- - - - -	.30
	Eggs, 4 2/3 doz. @ .11	- - - - -	.51
	Paper for drying	- - - - -	.10
7.	Tomato sauce,		
	Tomatoes, 12 cans @ .20	- - - - -	2.40
	Flour, 1 1/2 lbs. @ .029	- - - - -	.04
	Butter, 1 1/2 lbs. @ .20	- - - - -	.30
8.	Potatoes, 1 1/3 bu. @ .80	- - - - -	1.07
	Butter, 3 lbs. @ .20	- - - - -	.60
	Parsley,	- - - - -	.50
9.	Peas, 3 1/2 bu. @ 1.00 (30 lbs. to bu.)	- - - - -	3.50
	Butter, 2 lbs. @ .20	- - - - -	.40
	Forward	- - - - -	48.91

\* See corresponding numbers in table below, 2 Explanations and Observations."





	Forward		
19.	Cheese, 8 lbs. @ .20	- - - - -	\$88.92
20.	Olives, 8 qts. @ .40	- - - - -	1.60
21.	Peanuts, 14 lbs.	- - - - -	3.20
	Butter, 1/16 lb.	- - - - -	1.50
22.	Fuel,		.02
	Gasoline, 3 gal. @ .16	- - - - -	.48
	Coal and gas, (132 hours)	- - - - -	2.36
23.	Ice for refrigerators, 880 lbs. @ .25 per hundred	- - - - -	2.20
24.	Rent of silver, 1800 pieces @ .01	- - - - -	18.00
	Express, - - - - -	- - - - -	2.10
	Telephone message, - - - - -	- - - - -	.30
25.	Rent of linen,		
	300 napkins @ .01	- - - - -	3.00
	44 tablecloths @ .04	- - - - -	1.76
	190 towels @ .25 per hundred	- - - - -	.48
	Telegram for linen, - - - - -	- - - - -	.25
	Express on linen, - - - - -	- - - - -	1.00
	Loss of 1 tablecloth	- - - - -	2.50
26.	Rent of dishes, 3130 pieces @ .10 per doz.	- - - - -	26.08
	Dishes broken, - - - - -	- - - - -	.17
27.	Laundry,		
	Napkins, 300 @ .01	- - - - -	3.00
	Tablecloths, 44 @ .10	- - - - -	4.40
	Towels, 190 @ .01	- - - - -	1.90
	Aprons, 24 @ .05	- - - - -	1.20
28.	Expense of trip to arrange for silver	- - - - -	4.13
29.	Labor,		
	352.8 hours @ .125	- - - - -	44.10
	188 hours @ .25	- - - - -	47.00
	Dray to haul tables and shelves	- - - - -	4.00
	Livery bill, - - - - -	- - - - -	2.90
	Hauling with horse and wagon,	- - - - -	6.00
30.	Extra for odds and ends as soap, sapolio, egg yolks, etc.	- - - - -	1.75
	Total	- - - - -	276.30

Explanations and Observations

1. Too large order by 1 1/2 crates.
2. Only the amount actually used and not more than 275 plates used.
3. Correct estimate.  
Halibut came in two large fish. Sliced by butcher at every joint of backbone. Slices should have been twice as thick.
4. Cucumbers averaged 7 in. in length and 2 in. in diameter.  
Amount of vinegar was correct for cucumbers, but one third the amount would have been sufficient?
5. Correct estimate.  
Seven loaves of 1 1/2 times the recipe.
6. Correct estimate.  
Twelve chickens bought with feathers on, weighed 54 lbs.  
Fourteen chickens bought without feathers, weighed 40 lbs.  
Time required to prepare two lots for cooking, about equal.  
Chicken liquor used in making sauce for croquette mixture.



- 29. No time is counted for brain work.
- 25 hours were required to shell peas.
- 5 hours, to prepare potatoes for cooking.
- 10 hours, to dress chicken.
- 11 hours, to shell peanuts.

The price to be paid for the banquet was \$1.20 for each plate ordered. Some materials were left in such condition that they could be sold or returned. Upon request a rebate was given of the amount and cost and profit are as follows:

300 plates at \$1.20	- - - - -	\$360.00
Rebate,		
2 cakes	- - - - -	.56
2 qts. olives	- - - - -	.80
Powdered sugar	- - - - -	.90
Cut loaf sugar	- - - - -	1.42
Eggs	- - - - -	.74
Gasoline	- - - - -	.32
		<u>4.74</u>
		4.75
Amount received	- - - - -	<u>355.25</u>
Total expenses	- - - - -	276.30
Profit	- - - - -	<u>78.95</u>