

LUNCHEON - September 14, 1977

Committee members:

Dorothy Tomkins, Chm.
Monta Bryant
Erma Johnson
Ellen Jordan
Thelma Poncel

Menu:

Exotic turkey salad
Buttered hot rolls
Lemon cake with Lemon pudding icing
Iced tea; coffee

Number prepared for: 75

Recipes:

Exotic turkey salad (made 7 recipes)
4 c. diced turkey breast (baked)
2 c. green seedless grapes
1 c. diced celery
1 c. diced water chestnuts
1 c. pineapple Tid-bits (drained)
1 c. sliced almonds

Sauce:

1½ c. mayonnaise
1 t. curry powder
1 T. soy sauce
1 T. lemon juice

Quantity notes for above:

A 4½ lb. turkey breast makes about
8 c. cubes turkey; 20 lb. for 7 recipes.
½ lb. grapes = 1 c. sliced grapes
3 oz. pkg nuts = approx. 2/3 cup.
6 cans of pineapple (20 oz.) = 7 cups
7 cans water chestnuts = 6½ cups.

CHRISTMAS TEA - December 14, 1977

Program in sanctuary at 2:00 P.M.
Tea was served downstairs after program.

Committee members:

Betty Porzak
Marian Collins
Wilma Grimsrud
Susan Gibbs
Ethel Zoun
Lucille Dotson

Number served - 70

Menu:

Pinwheel sandwiches
Fruitcake and fruit breads
Cookies
Candy mints
Spiced tea; coffee

Silver service sets were borrowed from Billie Gibbs and Betty Spencer. Green tablecloth belonging to Marian Collins was used under the Fellowship's new white lace cloth.

Recipes:

Pinwheel sandwiches.

5 one-pound loaves of bread - 2 white;
3 whole wheat (ordered 3 days in advance)
from Bashas, and were sliced the long way.
Trim off crusts.

Spread 6 slices with ham salad mixed with
chopped green pepper.

8 eggs, chopped, with chopped parsley
added, will spread 6 slices (1 loaf).

Two 8 oz. pkg. cream cheese covers 9 slices
or 1½ loaves. Two different cream cheese
spreads were made as follows: Mix one pkg
cream cheese with Catalina salad dressing
plus chopped pimento and seasoning. The
other mixture was of cream cheese softened
with milk, colored with green coloring,
seasoned with Lowrey's salt, onion salt,

and with chopped olives added.

Roll each slice quite tightly. Wrap in Saran wrap and refrigerate overnight. Just before serving slice each roll into 6 or 7 slices.

Please note: Fruit cake and breads could very well have been omitted.

Candy mints:

1 box pwd. sugar
3 oz. pkg. cream cheese
2 T. milk.
Flavoring - vanilla or peppermint

Mix together. Add more sugar if too soft to handle, Roll into small balls. Press flat with fork. Let harden.

Spiced tea:

1 c. sugar
1/2 t. ground cloves
1/2 t. cinnamon.
Mix above ingredients.

One 3 oz. pkg. Wyler's dry lemonade mix (non-sugared).
2 c. Tang mix.

Mix all above ingredients. Store in jar.
To use: Stir 1 T. mix per each cup boiling water.

Note: The above recipe serves about 50 cups.

LUNCHEON - March 8, 1978

Committee members:

Janet Beving
Lucille Hagn
Bunny Seapy
Dora Trumble
Georgia Monson, Chm.

Menu:

Moussaka a la Grecque
Tossed mixed salad, French dressing
Homemade rolls
Ambrosia

Number prepared for: 96

Recipes:

Moussaka: see following page.

Salad: lettuce, large heads
1 pkg. large carrots, shredded
1 jar salad olives
1 jicama, cubed
8 small raw zucchini, sliced
3 boxes cherry tomatoes

Dressing: oil, vinegar, catsup, salt,
sugar, pepper, and Cavender's
Greek seasoning to taste.

Refrigerator rolls:

1 cube oleo
2/3 c. sugar
1/2 t. salt
1 c. boiling water
2 eggs, well beaten
2 yeast cakes
6 c. flour (more or less)
(Directions over page)

Refrigerator rolls - directions:

Pour boiling water over oleo, sugar, and salt. Stir until oleo melted. Let cool to lukewarm. Add beaten eggs. Dissolve yeast in 1 c. cold water. Stir until completely dissolved. Add to first mixture. Add flour, one cup at a time, mixing well. Let set overnight in refrigerator in 3 quart container, well covered.

In A.M. poke down - make 3 or 4 balls of dough. Roll each very thin to 12" diameter. Liberally butter whole circle. Cut at least 12 pie-shaped pieces. Roll from broad end to point, pinching point in tight.

Let rise 2½ - 3 hrs, or longer if needed. Bake 400 degrees for 10 to 15 minutes until rolls are golden brown.

Ambrosia for approximately 100 servings:

10 cans chunk¹ pineapple
16 cans Mandarin oranges
22 bananas
1 large pkg. shredded coconut
1 small can concentrated orange juice

MOUSSAKA A LA GRECQUE

3 medium eggplants	black pepper to taste
1 cup oleo	6 T. flour
3 large onions, chopped	1 qt. milk
2 lb. ground beef	4 eggs, beaten
3 T. tomato paste	nutmeg
½ c. red wine	2 c. cottage cheese
½ c. chopped parsley	1 c. fine bread crumbs
¼ t. cinnamon	1 c. Parmesan cheese
salt to taste	

Peel eggplants and slice about ½ inch slices. Place on greased cooky sheet, brush with melted oleo and bake until "done." Set aside.

Heat 4 T. oleo in skillet and cook onions until lightly browned. Add beef and cook 10 min. Combine tomato paste with wine (or tomato juice), parsley, cinnamon, salt and pepper. Stir this mixture into the meat and simmer over low heat, stirring frequently until all the liquid has been absorbed. Set aside.

Preheat oven to 375 degrees.

Make a white sauce, melting 8 T. oleo and blending in the flour. Add milk gradually stirring constantly. When thickened and smooth remove from heat. Cool slightly and stir in beaten eggs, nutmeg (¼ - ½t.), and cottage cheese.

Grease an 11x16" pan and sprinkle lightly with bread crumbs. Arrange alternate layers of eggplant slices and meat sauce in the pan, sprinkling each layer with Parmesan cheese and bread crumbs.

Pour the cottage cheese mixture over the top and bake 1 hour, or until top is golden. Remove from oven and cool 20 to 30 minutes before serving. Cut into squares and serve.

Note: The flavor of this dish improves on standing one day. Reheat before serving.

LUNCHEON - Sept. 10, 1980

Committee: Janet Beving
Dorris Planchon
Dorothy Henry
Mary Ewing
Eleanor Poole

Reservations for 89 (83 showed up)

Menu ~~4~~ Hawaiian Turkey Salad

22 lbs boned turkey breasts
5 lg. cans of Chow Mein Noodles
5 lg. cans Pineapple chunks
8 sm. cans Mandarin oranges
3 cans pitted ripe olives (cut in half)
3 green peppers (chpped)
3 small bunches of celery (chopped)
1 lg. white onion minced

2 quarts imitation salad dressing
1 sm. jar mustard

*diluted
w/ pineapple
juice*

(Mix all of the above except noodles,
which are added last minute)

Jellow salad

Lime jello
Shredded carrots
Slice stuffed olive in center of each serving.

Cherry Tomatoes

Coffee Cake: (Dorothy Henry's recipe) (5 batches)
9 X 13 pans

2 C flour	1 tsp. baking powder
2 C brown sugar	1 C buttermilk
½ C shortening (Crisco)	1 tsp. soda
2 eggs	1 tsp. Vanilla

Mix together flour, brown sugar and shortening
(reserve ¾ C and combine that w/ ½ C
nut meats and tsp. cinnamon)

Combine the rest, ~~bake at~~ sprinkle with the
reserve mix noted above, and bake for ½ hr.
at 350 degrees (Moist cake)

(over)

3 heads of lettuce used to garnish the turkey salad

6 doz. "Silver Dollar" rolls from Bashas's
(Not enough)

Tea and Coffee

Cost of the Luncheon:

JANUARY 13, 1982 Luncheon

Committee: Betty Porzak
Marguerite Baker
Lois Bayles
Eleanor Gilbreth

Table setting: Elaine Goodell (They also helped
Arlema Hitz serve)
Faye Frost

Clean-up: Lucille Sumner
Nancy Levy

Served 83 people

Cost of luncheon: \$42.40 + 19 = 61.40

Menu: Salmon -corn showder
tomato aspic salad
limpa bread (Swedish bread from Basha's)
fruit cocktail cake

SALMON - CORN CHOWDER

saute in 2 T. oleo or butter:
1 medium onion, chopped
2/3 C. chopped celery

add: 2 cans (~~10 3/4~~ 10 3/4oz.) cream of celery soup
2 1/2 C. milk
liquid drained from 1 can (15 1/2 oz.) salmon

Heat, stirring, until smooth.

add: 1 can (16 1/2 oz.) cream style corn
1 can (12 oz.) whole kernel corn
salmon -- flaked and de-boned

Cook until heated through, while stirring.

Sprinkle with paprika before serving.

Makes six BIG servings, or 10 coffee-cup servings.
We made 9 recipes, but had quite a lot left over.

TOMATO ASPIC SALAD

1 6-oz. pk. lemon jello — dissolve in 2C/ ^{hot} V8 juice
add 3/4 T. plain gelatin dissolved in 1/4 C. V8 juice
add 2C. cold juice
1/4 C. lemon juice
1 T. sugar
1 t. horse radish
celery salt & salt to taste
1 C. finely chopped celery
3/4 C. chopped stuffed olives

We made 6 recipes, spread into 3 large & 1 small pans.

FRUIT COCKTAIL CAKE

Mix together:

~~2 3/4~~ 1 3/4 C. flour

1 1/2 C. sugar

1 t. soda

1/2 t. salt

add: 1t. vanilla (1 ~~teaspoon~~)

2 small eggs (~~beaten~~)

beat slightly

add: 1 large can (about 3 cups) fruit cocktail
incl. all of the fruit and most of the liquid.

Stir well and ~~put~~^{pour} into a greas~~d~~ and floured
large pan (about 9x14)

Bake at 350° for about 40 minutes. Cake will be moist
but will spring back when touched.

We had 4 cakes and cut each into 25 pieces. Each piece
was topped with whipped cream and a walnut.

○ Sprinkle with 3/4 cup of brown sugar mixed with 1/2 cup
of chopped nuts. Do this before baking.

LUNCHEON -- February 9, 1983

Committee: Betty Forzak
Grace Ferry
Lois Bayles
Margaret Matlock (made cake at home)
Margaret Roles
Marguerite Baker

Table setting: Alice Gonzales
Dorothy Boswell

Clean up: Mary Schmitt
Marjorie Zimmerman
Marcie Garkie

Served 63 people
Cost of luncheon: \$73.18

Menu: turkey casserole
spiced cinnamon pears
rolls from Bashas
dump cake
tomato juice

TURKEY CASSEROLE

Six casseroles were made; each serving 10 people.
A casserole was served by a hostess at each table.

Saute in 3 tbsp. butter or oleo:

1 medium sized onion, chopped

6 stalks celery, chopped fresh

add 1 medium sized mushrooms, partly drained, or /
put into $2\frac{1}{2}$ or 3 qt. casserole;

Add: $\frac{1}{2}$ cup jicama, sliced

$\frac{1}{2}$ pkg frozen peas (5 oz.) cooked and drained

3 cans mushroom soup

at least 3 cups turkey, cooked and cut up

Cover with chow mein noodles (half a large can)

Sprinkle with cashew nuts.

Bake about an hour at 350°

SLICED PEARS

Two large cans of pears; 37 pears/ halves in each recipe is for 1 lb. can of pear halves.

Drain juice, into kettle

Add $\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup cinnamon red hots

$\frac{3}{4}$ cup (or less) cider vinegar

1 tbsp each of whole cloves & whole allspice
tied in a bag

Boil 10 minutes.

Add pears and bring to a hard boil.

Remove from heat. Remove bag of spices.

(This recipe can also be used for peaches, using additional sugar instead of red hops)

Dump Cake

1 30 oz. can cherry pie filling (or $1\frac{1}{2}$ smaller cans)

1 $15\frac{1}{2}$ oz. can crushed pineapple -- drained.

1 box white or butter cake mix

1 cup melted oleo

1 cup (or less) coconut

1 cup chopped nuts

Layer ingredients in 9 x 13 greased pan
in order given. Cover with foil.

Bake 1 hour at 350°

Uncover and bake 20 minutes longer or until brown.

Each cake served 15.

LUNCHEON - March 9, 1983

(St. Patrick's Day theme lunch)

(Punch at the Fruit Bar preceding the luncheon.

Elaine Goodell in charge.)

62 persons attended the luncheon/meeting.

Menu: Reuben sandwiches (in whole wheat buns)
Green jello salad
Carrot sticks, celery sticks, ripe olives
Pistachio Pudding (served in colorful paper
drinking cups)
Shamrock cookies baked by Basha's Bakery

Reuben Sandwiches

- 1 Can Corned Beef
- 1 apple shredded
- 1 C shredded Swiss cheese
- 1 C drained Sourkraut
- 3 T Thousand Island Dressing
- 2 Tsp. prepared mustard

(Makes 8 generous
sandwich fillings)

(This filling can be prepared the day before and fill the buns next day. Because of the quantity involved, we placed 12 filled buns on cooky sheets, covered each with foil, and heated in oven at 350 for 30 minutes -- alternated each pan after 15 min. placing upper on lower rack, and lower on upper.)

Outer buns became a little dry. Ideally, each bun should have been individually wrapped in foil, and would thus have kept each sandwich from drying out. Buns in the center of the cooky sheet were just about right.

Lime Jello Salad:

Contents of salad included diced pears, crushed pineapple and a squirt of lime juice.

Pistachio Pudding (Instant) served w/ toasted coconut sprinkled on top.

Shamrock cookies were colored green