

SOUR BEEF SUPPER PREPARATIONS INSTRUCTIONS

VINEGAR SOLUTION

---MIX 1 GALLON OF VINEGAR TO 2 GALLONS OF WATER IN THE GRAY PLASTIC PANS AND THE OVAL WHITE PORCELAIN TUB. MAKE 2 TUBS AT A TIME.

SPICE BAG PREPARATION

---CUT CHEESE CLOTH INTO APPROXIMATELY- 6 -INCH SQUARES PLACE 2 OUNCES OF PICKLING SPICES ON THE CENTER OF THE CLOTH AND TIE IT TIGHTLY WITH A STRING. SUPPER ONLY= BAGS
LUNCH AND SUPPER= BAGS

**MEAT PREPARATION AND MARINATING--

---TRIM ALL FAT FROM THE BEEF AND CUT THEM INTO PIECES OF UNIFORM SIZE IF POSSIBLE, AND PLACE THEM IN THE LARGE COOKING POTS. FILL THE POTS WITH ENOUGH VINEGAR SOLUTION TO JUST COVER THE MEAT --ABOUT 2 INCHES FROM TOP OF POT--AND PUT 1 OF THE SPICE BAGS IN EACH POT. PLACE POTS IN THE REFRIGERATOR.

GINGERSNAP MIXTURE

---EMPTY 6 BOXES OF GINGERSNAPS IN THE PLASTIC YELLOW DISH PANS, FILL APPROXIMATELY 3/4 FULL OF WATER AND LET STAND UNTIL GINGERSNAPS ARE SOFT OR CRACK THEM UP TO SPEED UP THIS PROCESS. AFTER THE GINGER SNAPS ARE DISSOLVED, RUN THE MIXTURE THROUGH THE HAND CRANKED STRAINER TO ELIMINATE LUMPS. SUPPER ONLY= PANS
LUNCH AND SUPPER= PANS

BROWN FLOUR MIXTURE

---SPREAD FIVE POUND BAGS OF FLOUR OVER LARGE FLAT PANS AND PLACE THEM IN THE OVEN. SET TEMPERATURE TO 350 DEGREES AND COOK TO A MEDIUM BROWN APPROXIMATELY 3 HOURS. STIR OCCASIONALLY. WHEN FINISHED ADD WATER AND MIX TO A CONSISTENCY OF HEAVY CREAM. RUN MIXTURE THROUGH THE HAND CRANKED STRAINER TO REMOVE LUMPS SUPPER ONLY= BAGS
LUNCH AND SUPPER= BAGS

POTATO PREPARATION

---PEEL POTATOES REMOVE THE EYES, CUT THEM INTO 1/4 OR 1/2 AND COOK THEM UNTIL SOFT USING 1/4 CUP OF SALT IN THE COOKING WATER. RUN THEM THROUGH THE RICER AND SPREAD THEM OUT ON THE WHITE CLOTHS PLACED OVER A LARGE TABLE TO DRY. AFTER DRYING, PUT THEM INTO THE LARGE WHITE PLASTIC PANS AND COVER THEM WITH A DAMP CLOTH.

LIMA BEAN PREPARATION

---ON THE DAY BEFORE THE SUPPER, CUT UP THE CELERY AND PEPPERS VERY SMALL AND PLACE IN THE REFRIGERATOR IN SMALL PLASTIC BAGS.

**SLAW PREPARATION--

---ON THE DAY OF THE SUPPER, CUT UP THE CARROTS--PEPPERS--CELERY-- 1/4 THE CABBAGE AND RUN THE CABBAGE THROUGH THE SHREDDER -2- TIMES, THE TEXTURE SHOULD BE FAIRLY SMALL.

TOASTED BREAD PREPARATION

---SPREAD THE BREAD SLICES ON THE TABLE AND ALLOW TO BECOME SLIGHTLY STALE. CUT SLICES INTO SQUARES AND PUT THEM IN A STEEL PAN AND PLACE THEM IN THE OVEN. SET OVEN TO 350 DEGREES AND BAKE UNTIL SLIGHTLY BROWN. STIR OCCASIONALLY TO KEEP THEM FROM BURNING

PREPARING AND COOKING THE FOODS**COOKING THE BEEF**

---AFTER THE MARINATING PERIOD, SORT BEEF BY SIZE AS BEST YOU CAN. IF ALL PIECES ARE NOT OF UNIFORM SIZE, THEN PLACE LIKE SIZES IN THE SAME POT SO THEY WILL COOK UNIFORMLY. DO NOT OVERFILL THE POTS WITH BEEF. ADD AVAILABLE JUICES FROM THE MARINATING PROCESS AND FILL TO 1 INCH ABOVE THE BEEF WITH VINEGAR SOLUTION. PLACE THE POTS ON THE STOVE AND ADD 1/2 CUP SALT---3/4 TBSP PEPPER---1/2 LARGE CUP SUGAR---2 LARGE ONIONS---1 NEW SPICE BAG AND THE OLD BAG FROM THE MARINATING PROCESS. IF OVENS ARE USED, TO COOK THE BEEF, ADJUST THE INGREDIENTS ACCORDINGLY. IT WILL TAKE APPROXIMATELY 3 HOURS TO COOK UNTIL TENDER. --DO NOT OVER COOK-- FORK SHOULD GO THROUGH WITH A SLIGHT TO MEDIUM PRESSURE.----WHEN TENDER, REMOVE THE BEEF FROM POTS AND LAY IT OUT ON TRAYS ON THE TABLES IN BACK OF DINING ROOM TO COOL AND COVER WITH DAMP CLOTH. STRAIN THE REMAINING JUICES INTO SMALLER POTS AND SET POTS ASIDE FOR MAKING GRAVY.

MAKING THE GRAVY

---THIS WILL PROBABLY TAKE PLACE ON THE DAY BEFORE THE SUPPER. FROM THE SMALL POTS OF JUICE, SKIM THE GREASE FROM THE TOP, THEN POUR THE JUICE INTO THE LARGE COOK POTS. FILL THE POTS TO THE BOTTOM OF THE LARGE RIVETS IN THE HANDLES. PLACE THE POTS ON THE STOVE AND BRING THE SOLUTIONS TO A BOIL. STIR CONSTANTLY AND SLOWLY ADD THE FOLLOWING

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| 1/2 GALLON BROWN FLOUR MIXTURE | 1 GALLON GINGERSNAP MIXTURE |
| 6 CUPS OF SUGAR | 2 TBSP SALT |

WHILE STIRRING, ---SLOWLY---ADD THE BROWN FLOUR FIRST THEN ---SLOWLY---ADD THE GINGERSNAP MIXTURE THEN THE SUGAR AND SALT. STIR CONSTANTLY SO THAT MIXTURE DOES NOT BURN. THE TEXTURE SHOULD BE SMOOTH AND THICK AS HEAVY CREAM. IF GRAVY NEEDS TO BE THICKENED USE ADDITIONAL GINGERSNAP MIX. SAMPLE THE GRAVY AND SEASON TO TASTE, ADD ADDITIONAL SUGAR OR SALT IF NEEDED. REMOVE FROM STOVE AND STORE UNDER THE LARGE WORK TABLE.

SLICING THE BEEF

---THIS WILL PROBABLY TAKE PLACE ON THE DAY OF THE SUPPER. AFTER THE BEEF HAS COOLED SLICE THE BEEF ACROSS THE GRAIN SO THAT THE SERVING OF BEEF IS NOT STRINGY. ARRANGE IN STEEL PANS AND PLACE IN THE REFRIGERATOR. FOR CARRY OUTS WRAP 1/4 LB OF BEEF IN WAX PAPER AND PLACE IN PANS THEN IN REFRIGERATOR.

COOKING THE LIMA BEANS

---ON THE DAY OF THE SUPPER, OPEN THE CANS OF LIMA BEANS DRAIN OFF THE WATER INTO A POT AND SAVE. PUT THE BEANS IN LARGE POTS AND STORE THE EXTRA BEANS IN THE POT ROOM.

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| 3 #10 CANS TOMATO PUREE | 3 #10 CANS WATER |
| 3 CUPS CELERY-- | 2 CUPS SUGAR-- |
| 3 CUPS PEPPERS-- | 2 TBSP OF SALT- |
| 3/4 TBSP PEPPER | |

EXCPT FOR THE LIMA BEANS, COMBINE THE ABOVE INGREDIENTS AND BRING TO A BOIL. PUT THE LIMA BEANS IN AND TURN DOWN TO LOW HEAT UNTIL READY FOR USE.

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| SUPPER ONLY= | CANS OF PUREE |
| LUNCH AND SUPPER= | CANS OF PUREE |

((THE ABOVE RECIPE IS FOR (1) BATCH))

** MAKING THE SLAW**

---ON THE DAY OF THE SUPPER, FILL A LARGE ROUND STEEL TUB 3/4 FULL OF SHREDDED CABBAGE, THEN ADD THE FOLLOWING.

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| 7 LARGE CUPS OF SUGAR | 3 Handsful OF PEPPERS |
| 3 Handsful OF CARROTS | 3 Handsful OF CELERY |
| 1 CUP SALT | 1/8 CUP PEPPER |
| 1/2 PITCHER OIL | 1/2 PITCHER VINEGAR |

MIX THE CARROTS, SALT SUGAR, PEPPERS AND CELERY TOGETHER USING YOUR HANDS TO MIX INGREDIENTS. ADD OIL AND VINEGAR AND CONTINUE TO STIR UNTIL INGREDIENTS ARE THOROUGHLY MIXED. ADD MORE SALT, VINEGAR OR SUGAR IF NEEDED. PLACE THE MIXTURE INTO THE WHITE PLASTIC BUCKETS AND PUT THE BUCKETS INTO THE REFRIGERATOR.

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| LUNCH ONLY= | NUMBER OF TUBS |
| LUNCH AND SUPPER= | NUMBER OF TUBS |

MAKING THE DUMPLINGS

---FOR EACH BATCH OF DUMPLING MIX USE THE FOLLOWING

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| 5 LB. RICED POTATOES | 1 3/4 LBS. FLOUR |
| 2 EGGS | 1 TSP SALT |

THOROUGHLY MIX THE INGREDIENTS TOGETHER AND NEED THE DOUGH UNTIL IT IS FIRM. ROLL SMALLER PORTIONS OF THE DOUGH UNTIL IT LOOKS LIKE A SNAKE ABOUT 2 INCHES THICK. CUT 1 INCH PIECES OFF AND PLACE A PEACE OF TOASTED BREAD INTO THE CENTER AND ROLL THE DOUGH INTO A BALL. DROP THE BALL INTO BOILING WATER. WHEN IT COMES TO THE TOP, PIERCE IT WITH A FORK. IF THE DUMPLING SLIPS OFF OF THE FORK, IT IS DONE. IF DUMPLINGS ARE BEING MADE IN ADVANCE OF SUPPER, PLACE IN A PAN WITH SMALL AMOUNT OF WATER COVER WITH A DAMP CLOTH AND PLACE IN THE OVEN SET ON WARM.

FOR ONE GALLON OF SAUERKRAUT

----1 SMALL LADLE OF APPLESAUCE

----1 HANDFUL CHOPPED ONIONS

----1/3 CUP OF SUGAR

----2 LARGE HANDFULS OF THE CUTTINGS FROM HAM

----SALT AND PEPPER TO TASTE

---BRING TO A BOIL AND SIMMER FOR AT LEAST 2 HOURS. STIR TO KEEP FROM BURNING