

Quantities for serving 50

Food	Amount to Buy	Individual Serving
MEATS:		
Bacon	6 pounds	Two slices
Beef, cut for stew	12-1/2 pounds	Average serving
Beef, ground (hamburger)	12-1/2 pounds	4-ounce raw patty
Beef, rolled rib roast	25 pounds (before boning)	3 ounces, cooked
Beef, standing rib roast	35 pounds	4 ounces, cooked
Beef, round steak	15 pounds	One steak
Chicken, frying (2-1/2 lb)	30 pounds, 12 fryers	1/4 chicken
Chicken, roasting	40 pounds	3/4 pound
Chicken, stewing	15 to 20 pounds	3-1/2 to 4-pound Chicken. For dishes using cut-up cooked chicken. Yields 3 cups cooked meat
Cold cuts (lunchmeat)	6 pounds	Two 1-ounce slices
Franks	12 to 13 pounds	Two per serving
Ham, uncooked bone-in	24 to 28 pounds	3 ounces, cooked
Ham, uncooked boned	15 pounds	3 ounces, cooked
Ham, canned or cooked, boned	12 pounds	1/4 pound
Lamb, leg roast	25 to 28 pounds (bone-in)	3 to 4 ounces, cooked
Meatloaf	12 pounds	One slice
Pork chops (3 to pound)	16 to 18 pounds	One chop 3/4" thick
Pork roast loin	25 pounds (bone in)	3 to 4 ounces cooked
Sausage, bulk or links (fresh)	12 1/2 pounds	One patty or 3 links
Sausage, brown 'n serve	7 1/2 pounds	3 links per serving
Turkey, for roasting	35 to 40 pounds	1/2 to 3/4 pound
Turkey, for dishes using cut-up	16 to 18 pounds	15 cups cooked meat
SEAFOODS:		
Crab, cracked	35 to 40 pounds	3/4 pound in shell
Fish fillets, fresh or frozen	14 to 17 pounds	4 ounces, cooked
Oysters, for stew	3 qts (2-1/2 gal. milk)	One cup stew
Oysters, scalloped	6 quarts	1/2 cup serving
Salmon, for loaf	8 1-pound cans	One slice
Salmon, for salad	6 1-pound cans	1/2 cup salad
Salmon, whole for baking	40 pounds	Average serving
Tuna, for creaming, salad	10 7-ounce cans	1/2 cup serving
Tuna, for sandwiches	8 to 10 7-ounce cans	3 tablespoons filling
BEVERAGES:		
Coffee, regular	1 pound (or less) and 3 gal water	1 cup
Coffee, instant	4 ounces	1 cup
Fruit juice concentrates, frozen	4 12-ounce cans	Scant 1/2 cup
Fruit or tomato juice, canned	4 46-ounce cans	Scant 1/2 cup
Punch	1 1/2 gallons	4-ounce punch cup
Tea, loose	3 ounces and 3 gallons water	1 cup
Tea, bags	1 dozen, family-size	1 cup
Tea, instant	2 jars, 3/4 ounce each	1 cup
BREADS AND CEREAL PRODUCTS:		
Bread	5 loaves, about 1 lb. each	1-1/2 slices

Crackers	1 pound	2 crackers
Dinner Rolls	6-1/2-dozen	1-1/2 rolls
Noodles, uncooked	3 pound	1/2 cup
Rice, uncooked (regular)	4 pounds	1/2 cup
Rice, uncooked quick	5 pounds	1/2 cup
Spaghetti, uncooked	6 pounds	1 cup

DAIRY PRODUCTS

Butter, for table (48 pats per pound)	1 pound or more	1 to 1-1/2 pats
Butter, for vegetables	1/2 to 3/4 pound	50 servings
Cottage cheese, for salad	8-1/2 pints (pounds)	1/3 cup
Cheddar cheese	3 pounds	One 1-ounce slice
Cream, coffee	1 pint more or less	1 or 2 tablespoons
Cream, whipping	1 quart	Rounded tablespoon
Cream, pressure whipped	2 cans	Rounded tablespoon
Ice Cream, bulk	1-1/2 gallons	8 per quart
Ice Cream, brick	6 quarts	8 per quart
Milk	3 gallons	18-ounce glass

FRUIT.

Apples, cooking, for sauce	25 pounds	1/2 cup sauce
Dried	5 to 6 pounds	1/2 cup sauce
Berries, fresh	1 flat (12 cups)	1/2 cup
Berries, frozen	16 10 ounce packages or 10 lbs	1/3 cup
Canned fruits	14 1 pound cans or 6-7 quarts	1/2 cup
Cranberries, fresh for sauce	2-1/2 pounds	3 tablespoons
Cranberry Sauce, whole canned	5 1 pound cans	3 tablespoons
Cranberry Sauce, jellied canned	6 1 pound cans	1/2-inch slice
Rhubarb, fresh for sauce	15 pounds	1/2 cup
Watermelon	3-20 pound melons	Average serving
Lemons (for tea)	1/2 dozen	1 slice

VEGETABLES:

Vegetables, canned (any kind)	14-1 pound cans	1/2 cup
Vegetables, dried (beans)	6 pounds	1/2 cup
Vegetables, frozen (any kind)	13 to 17 pkgs (10 to 12 oz ea)	1/2 cup

Vegetables, fresh:

Asparagus	20 pounds	4 to 5 stalks
Beans, green or wax	10 to 12 pounds	1/2 cup
Beets	13 to 14 pounds	1/2 cup
Cabbage, cooked	12 to 15 pounds	1/2 cup
Cabbage, for slaw	8 to 10 pounds	1/3 cup
Carrots, cooked	12 to 15 Pounds	1/2 cup
Carrots, raw sticks	2 pounds	3 or 4
Celery, raw sticks	4 pounds	3 or 4
Lettuce, salad garnish, sandwiches	5 medium heads	1 or 2 leaves
Lettuce, for lettuce hearts	10 head	1/5 head
Onions for creaming	12 to 15 pounds	1/2 cup (3 or 4)
Potatoes, baked (by count)	20 to 25 pounds	1 only
Potatoes, mashed	15 to 18 Pounds	1/2 cup
Potatoes, for creaming	12 to 15 pounds	1/2 cup

Potatoes, French fries (frozen)	8-1 lb packages	Average serving
Potatoes, hashed brown	12 to 15 pounds	1/2 cup
Potatoes, scalloped	12 to 15 pounds	1/2 cup
Radishes	10 bunches	2 each
Squash, mashed	10 to 12 pounds	1/2 cup
Squash, baked	10 to 12 pounds	1 piece
Tomatoes	10 to 12 pounds or 25 medium	3 slices

MISCELLANEOUS:

Catsup, chili sauce	1 to 1 1/2 quarts	1 to 2 tablespoons
Dips, for chips	1 to 1-1/2 quarts	1 to 2 tablespoons
French dressing	1 to 1-1/2 quarts	1 to 2 tablespoons
Gravy, barbecue or cream sauce	1 gallon	1/3 cup
Honey	1 - 1/2 pounds	1 tablespoon
Jam or jelly	3 pounds	About 1 tablespoon
Mayonnaise or salad dressing	1 quart	1 tablespoon
Mints, after dinner	1 pound	1 spoonful
Mints, fondant (85/lb.)	1 - 1/2 pounds	2 mints
Nuts, salted	2 pounds shelled	1 tablespoon
Olives	2 quarts	2 or 3
Pickle Relish	1 quart	1 tablespoon
Pickles	2 quarts	2 small or 1/2 large
Potato chips	3 pounds	Average serving
Salads, bulky (vegetable, fruit)	6 to 6 1/2 quarts	1/2 cup
Salads, main dish	8 quarts	2/3 cup
Sandwich fillings	3 quarts	3 tablespoons
Sauces for puddings	2 quarts	2 tablespoons
Sauces for meats	1 quarts	1 tablespoon
Soup	3 gallons	1 cup
Soup, canned condensed	20 10-1/2 oz or 8 1 lb 10oz cans	1 cup
Sugar, granulated (for coffee)	3/4 pound or less	1-1/2 teaspoons
Sugar, loaf (for coffee)	1 pound or less	2 cubes
Syrups, for pancakes, waffles, etc.	3 quarts	3 tablespoons