



ROCHESTER GAS AND ELECTRIC

OUTDOOR ENTERTAINING

PICNIC FROM YOUR FOOD FREEZER

Season and shape ground beef patties. Separate with two pieces of cellophane or wax paper, wrap and freeze. Carry to picnic and cook from the frozen state.

Prepare a roast of beef or pork, chill and slice. Separate slices with two pieces of cellophane or wax paper, wrap and freeze. Defrost and serve in hot barbecue sauce on buns.

Make sandwiches using cheese, fish, sliced meats or ground meats. Moisten sandwiches with pickles, relish, catsup, horseradish or cooked salad dressing. Wrap and freeze. Remove from freezer and use within 3 hours.

Bake angel, chiffon or butter cakes. Frost with butter icing, wrap and freeze. A large cake will take 3 hours to defrost and cupcakes $1\frac{1}{2}$ hours.

Carry frozen fruit juices for the refreshing drink.



CONVENIENT APPLIANCES TO TAKE TO LAKE FOR VACATION OR WEEKEND TRIP

Electric Roaster
Electric Cooker

Electric Coffee Maker
Sandwich Toaster & Waffle Iron

KEEP HOT FOODS HOT



Carry hot drinks in thermos jugs and hot foods in insulated bags.

Carry foods, such as roasts and baked beans, prepared in an electric roaster or an electric cooker, right in the container keep cover ajar to prevent food spoilage.

Caution - remove dressing from stuffed poultry if it is to stand longer than an hour before serving.

DEVILED HAMBURGERS

1 lb ground beef	1 t minced onion
1/3 c chili sauce	1/2 t Worcestershire sauce
1/2 t mustard	1 t salt

1. Combine the beef, chili sauce, mustard, onion, sauce and salt.
2. Make individual patties, separate with squares of wax paper and store in refrigerator until time to pack picnic basket.
3. Broil hamburger patties 6 to 8 minutes on each side.
4. Serve in rolls with assorted relishes.

GRILLED CHEESE SQUARES WITH BACON

1/2 lb American cheese	Buttered rolls, split in half
1/2 lb sliced bacon	

1. Cut cheese in 1 1/2" squares.
2. Cut bacon in half crosswise. Wrap each half around cheese in opposite directions so cheese is completely concealed. Fasten bacon with a toothpick. Place on broiler rack 2" from heat and broil until bacon is crisp, 4 to 5 minutes.
3. Turn and broil on other side 3 to 4 minutes longer.
4. Serve in rolls with relishes and potato salad.

BARBECUE SAUCE

2-3 T drippings	1-2 t chili powder
1 large onion, chopped	1 t paprika
1 green pepper, chopped	2-3 t sugar
1 t salt	1/3 c vinegar
1/2 c catsup	1 c water

1. Melt drippings, add onion and green pepper. Cook until onion is transparent.
2. Add rest of ingredients, and simmer slowly for 30 minutes.
3. Cool and store in glass jar in refrigerator. Will keep for several weeks. Makes 1 pint.
4. Heat frankfurters or sliced cooked beef or pork in sauce.
5. Serve in buns.

BARBECUED CHICKEN

Temp: 350°F Time: 1 hour

1. Use halves or quarters of broilers, or a frying chicken cut into serving pieces. Brown in melted butter on all sides.
2. Place in preheated oven. Baste occasionally with Barbecue Sauce.

STUFFED FRANKFURTERS

Broil time: 8-10 min

1. Cut a gash in each frankfurter. Insert a strip of dill pickle or sharp cheese in each slit.
2. Wrap a strip of bacon around each frankfurter and fasten with a toothpick.
3. Place in broiler about 2" from heat. Broil until bacon is crisp (about 4 min). Turn frankfurters and broil on the other side.

N.B. Serve in frankfurter roll or with potato salad.

SCALLOPED POTATOES

Temp: 350°F Time: 1 1/2 hours

6 potatoes	1 onion
Salt and pepper	3 T butter
2 T flour	3 c milk

1. Peel potatoes and slice thinly.
2. Arrange 1/3 of potatoes in buttered casserole dish, sprinkle with salt, pepper and flour, a few slices of onion and dot with butter.
3. Add another layer of potatoes, seasonings and finish with rest of potatoes.
4. Add milk, cover and bake in a preheated oven.
5. Remove cover last 1/2 hour of baking time.

LUNCHEON BEAN QUICKIE*Temp: 375°F Time: 35-40 min*

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|--------------------------|---------------------------------------|
| 2 cans baked beans | $\frac{1}{4}$ c catsup |
| 1 t Worcestershire sauce | 2 - 7 oz cans luncheon meat |
| 3 T brown sugar | 1 #2 can sliced pineapple,
drained |
| 1 t dry mustard | |

1. Spread beans in shallow greased baking dish. Stir in the combined Worcestershire sauce, brown sugar, mustard and catsup.
 2. Make 6 crosswise cuts in meat almost through each loaf. Halve 6 pineapple slices, tuck 1 piece in each cut in meat to form 2 fan-shape loaves.
 3. Place meat fans on top of beans and brush tops with pineapple juice. Bake in preheated oven.
 4. Serve piping hot to 8 people.
- N.B. Corned beef can be used in place of luncheon meat.

BOSTON BAKED BEANS*Temp: 350°F Time: 1½ hrs.*

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|-----------------|------------------------------------|
| 1 lb navy beans | 1 t salt |
| 2 T sugar | $\frac{1}{4}$ lb salt pork, sliced |
| 2 T molasses | |
| 1 T dry mustard | |

1. Wash beans thoroughly and cover with cold water. Soak overnight.
 2. Next day, add enough more water to cover beans. Cook until partially done, $1\frac{1}{2}$ to 2 hours.
 3. Add sugar, molasses, mustard and salt. Pour into a greased baking dish. Place sliced salt pork on top.
 4. Bake in preheated oven.
- N.B. If desired $\frac{1}{4}$ c of catsup may be added.

BOSTON BROWN BREAD*Temp: 350°F Time: 1½ hrs.*

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| 2 c whole wheat flour | $\frac{1}{4}$ c all-purpose flour |
| 1 c cornmeal | 1 c raisins |
| $1\frac{1}{2}$ t soda | $\frac{1}{2}$ c molasses |
| 1 t baking powder | 2 c sour milk |
| 1 t salt | 2 T melted shortening |

1. Mix flour, cornmeal, soda, baking powder and salt.
2. Mix flour and raisins, and add to dry ingredients.
3. Add molasses, milk and shortening to dry ingredients and mix well.
4. Fill greased bread pans two-thirds full. Cover with 2 pieces of wax paper and tie with a string. Bake in a preheated oven.

KEEP COLD FOODS COLD

Place foods such as salads, milk, pop and watermelon in cardboard carton and pack plastic bags of ice cubes around food. Ice cubes can be used later for cold drinks.

Pack foods in insulated picnic bags and cold drinks in thermos jugs.

Fill ice chest with a large cake of ice then arrange foods around ice. This is an excellent way to carry picnic foods or fresh fish on a long trip. This will keep food cold for 24 to 36 hours.

Pack ice cream in dry ice. Unpack 30 minutes before serving. Be sure to handle dry ice with heavy gloves or wrap it in several thicknesses of heavy paper. Frozen foods packed in a freezer bag with dry ice will stay frozen for 48 hours.

Sandwiches with meat, fish or egg filling should be kept cold.

TEMPTING SANDWICH FILLINGS

MEAT

- 1 c diced cooked chicken, turkey, beef or ham, $\frac{1}{4}$ c diced celery, 2 T pickle relish and mayonnaise.
- $\frac{1}{4}$ lb liverwurst, 1 T horseradish, 2 T chili sauce
- 1 c diced corn beef, 2 T diced green pepper, 1 T horseradish and mayonnaise

CHEESE AND EGG

- 1 c cottage cheese, 1 T finely chopped chives, 2 T diced stuffed olives, 2 T chopped celery and mayonnaise
- 1 - 3 oz pkg cream cheese, 1 T horseradish, 2 slices crisp bacon, diced
- 2 chopped hard cooked eggs, 2 T diced green olives and mayonnaise or $\frac{1}{4}$ c chopped mustard pickle and mayonnaise

FRUIT AND VEGETABLE

- 1 c grated raw carrot, $\frac{1}{3}$ c ground salted peanuts and mayonnaise
- 1 c cooked prunes, mashed, $\frac{1}{4}$ c ground salted nuts and mayonnaise

TUNA SALAD ROLLS

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|------------------------------|--------------------------------|
| * 1 - 7 oz can tuna, flaked | $\frac{1}{2}$ c salad dressing |
| 2 T chopped onion | 6 finger rolls |
| 2 T chopped sweet pickle | Butter |
| $\frac{1}{2}$ c diced celery | Lettuce |
| 2 hard cooked eggs, chopped | |

1. Combine tuna, onion, pickle, celery and eggs. Moisten with dressing.
 2. Split rolls and butter inside. Arrange a lettuce leaf inside roll and fill with salad mixture.
- * 1 cup of diced ham, crabmeat, turkey or chicken may be substituted for tuna.
- N.B. If desired, use as a sandwich filling.

DEVILED EGGS

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| 6 eggs | $\frac{1}{2}$ t prepared mustard |
| 3 T mayonnaise | $\frac{1}{2}$ t salt |
| 1 t vinegar | |

1. Cover eggs with water and bring to the boil. Turn down heat and keep just below the boil for 20 minutes.
2. Cool and peel. Cut in half lengthwise and remove yolks.
3. Force through a sieve, add rest of ingredients. Mix well and pile back in shells. Chill.

TROPICAL COLE SLAW

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| 2 c shredded cabbage | 1 t salt |
| $\frac{1}{2}$ c grated carrot | $\frac{1}{8}$ t black pepper |
| $\frac{1}{2}$ c chopped green pepper | $\frac{1}{2}$ c thick sour cream |
| 1 c drained crushed pineapple | 1 large ripe banana |

1. Mix together cabbage, carrot, green pepper, pineapple, salt and pepper.
2. Add sour cream and mix lightly. Chill 2 or 3 hours.
3. Just before serving, peel and dice banana. Fold into cabbage mixture. Garnish with paprika. Makes 6 servings.

MACARONI SALAD

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| 4 c cooked macaroni rings | 1 finely chopped pimienta |
| $\frac{1}{2}$ c diced celery | 1 T minced onion |
| 1 c diced cucumber | Mayonnaise |
| 1 c finely chopped green pepper | |

1. Combine macaroni with vegetables. Mix lightly with mayonnaise
- N.B. For a hearty salad add 2 c cooked or canned fish. Omit the cucumber and green pepper.

POTATO SALAD

3 c cold diced potatoes	6 radishes, sliced
1 T chopped parsley	Salt and pepper
$\frac{1}{2}$ c chopped celery	2 hard cooked eggs
2 T chopped green pepper	Salad dressing

1. Toss together all the vegetables, adding salt and pepper to season.
 2. Add enough salad dressing to hold the salad together.
- N.B. For added flavor - while potatoes are still warm, add French dressing to moisten and let stand several hours or overnight. Drain and combine with other ingredients.

Time Savers

Use powdered cream for hot coffee

Make cakes and cookies from packaged mixes

Use condensed soups for cream sauce.

ANGELS ON HORSEBACK

Graham crackers	Marshmallows
Thin sweet chocolate bars	

1. Place marshmallows on broiler rack and toast to a delicate golden brown, 1-3 minutes. Turn and brown on other side.
2. Cut a chocolate bar in half, and place one half on a graham cracker. Add the toasted marshmallow then the other half of chocolate bar. Top with another graham cracker.
3. Press lightly together to flatten marshmallow.

BROWNIES

2 sqs chocolate	<i>Temp: 350°F</i>	<i>Time: 30-40 min</i>
$\frac{1}{4}$ c milk	$\frac{1}{2}$ t salt	
2 eggs	$\frac{1}{3}$ c melted shortening	
1 c sugar	1 t vanilla	
$\frac{1}{2}$ c cake flour	1 c nutmeats, chopped	

1. Melt chocolate in milk and cook over hot water until thick. Cool.
2. Beat the eggs until light, add the sugar and then the chocolate.
3. Sift the flour and salt. Fold into the first mixture. Add shortening, vanilla and nutmeats.
4. Pour into a greased 8x8x2" pan and bake in a preheated oven.

LEMONADE MIX

1 c sugar

* 1 c lemon juice

$\frac{1}{2}$ c water

$\frac{1}{2}$ t finely grated lemon rind

1. Mix water and sugar and bring to boiling point. Boil gently 10 minutes.
2. Chill. When cool, add lemon juice and grated rind.
3. Pour into covered jar and store in refrigerator until ready to use.

* Use frozen juice to save time.

LEMONADE

Combine the entire amount of Lemonade Mix with 2 qts cold water. Serve with cracked ice. Makes $2\frac{1}{2}$ qts lemonade.

Gingerale improves the flavor.

For a smaller amount combine $\frac{1}{2}$ c Lemonade Mix with 2 c cold water.

ICED TEA

1. Cover 4 T of tea with 6 c cold water and let stand in the refrigerator for 24 hours.
2. Pour over ice and serve with lemon juice and crushed mint. This makes a delicately flavored tea that will not cloud.

FRUIT PUNCH FROM THE FREEZER

2 qts boiling water

1 small can frozen concentrated

3 T instant tea

cranberry juice or grape juice

1 small can frozen concentrated orange juice

OR

1 pt grape juice

1 small can frozen concentrated lemonade

1 small can frozen concentrated pineapple juice

1 to 2 pts water

1 qt gingerale

1. Pour water on tea and stir to dissolve. Chill.
 2. Add rest of ingredients except gingerale. Chill thoroughly.
 3. Add gingerale just before serving and pour over ice. Serves 25.
- N.B. 1 qt lime, lemon or orange sherbet may be floated on top of punch.