371.4 Or31c no.63 c.3	m	M	Y	4-H	DINNER	CLUB	RECO	OREGON STATE LIBRARY Documents Southers
TEDECOM	Name						County	
COLLEC OREGO	non Division c TION	of Project:	Junic	or	Senior	Ye	ear in Foods	
	Date Record Started							

Food Preparation

Separate dishes prepared as part of a meal	Number of times served	Did dishes	Cleaned up work area
Vegetable dishes prepared			
Example: Cabbage cooked in milk		$\vee \vee \vee \vee$	$\vee \vee \vee \vee$
CREASE CONTROL			
Meat dishes prepared			
			- <u></u>

FEDERAL COOPERATIVE EXTENSION SERVICE

OREGON STATE COLLEGE

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CORVALLIS

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Cooperative Extension work in Agriculture and Home Economics, F. E. Price, director. Oregon State College, the United States Department of Agriculture, and the State Department of Education cooperating. Printed and distributed in furtherance of the Acts of Congress of May 8 and June 30, 1914.

Food Preparation (Continued)

Separate dishes prepared as a part of a meal		Number of times served	Did dishes	Cleaned up work area
Meat dishes prepared, continued			· ·	
	_			
	_			
Other dishes prepared				

Baking Record

What was baked	Number	Did dishes	Cleaned up work area	What was baked	Number	Did dishes	Cleaned up work area
Example: White bread	2 Ioaves	\vee	V				
					_		

Meals Planned and Prepared

Menu:	Name of meal
	Date served
	Number of persons served
	Total cost of meal*
	Cost per person
	Did dishes Cleaned up
	work area
Menu:	Name of meal
	Date served
	Number of persons served
	Total cost of meal
	Cost per person
	Did dishes Cleaned up
	work area
Menu:	Name of meal
	Date served
	Number of persons served
	Total cost of meal
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	Cost per person
	Did dishes Cleaned up work area
Menu:	Name of meal
	Date served
	Number of persons served
	Total cost of meal
	Cost per person
	Did dishes Cleaned up
	work area
Menu:	Name of meal
	Date served
	Number of persons served
	Total cost of meal
	Cost per person
	Did dishes Cleaned up
	work area

* Figure costs on at least 4 meals for Junior and 6 meals for Senior Club members.

Meals Planned and Prepared (Continued)

Menu:	Name of meal
	Date served
	Number of persons served
	Total cost of meal
	Cost per person
	Did dishes Cleaned up
	work area
Menu:	Name of meal
	Date served
	Number of persons served
	Total cost of meal
	Cost per person
	Did dishes Cleaned up work area
Menu:	Name of meal
	Date served
	Number of persons served
	Total cost of meal
	Cost per person
	Did dishes Cleaned up
	work area
Menu:	Name of meal
	Date served
	Number of persons served
	Total cost of meal
	Cost per person
	Did dishes Cleaned up work area

Minimum Requirements and Project Summary

	Junior		Senior	
Item	Minimum requirements	What I did	Minimum requirements	What I did
Foods—Number of meat dishes prepared	5		10	
Number of vegetable dishes prepared	5		10	
Number of yeast bread bakings	5		10	
Number of pies baked			5	
Number of other dishes prepared or baked				
Total food prepared*				
Meals–Number of family meals prepared or served	5		7	
Number of company meals prepared or served	1		2	
Total meals served*				

* Include these totals on your project completion card at end of year.