

Camp Cuisine

B. E.

Record of
Camping Trip
in

From _____ to _____

19____

CHIEF

PAGE

NOTES

RECIPIES

INDEX

Personnel

The Party:

Guides:

Number of Horses.....

Rail Road Itinerary

Lv. Rochester:

CHINA

PAGES

NOTES

INDEX

CARDS

PAGES

NOTES

INDEX

Camp

(1)

At Mr. Boirens Ranch

Day of Week Thur Date Aug 21/19

Menu

Breakfast:

Can at Michel

Luncheon:

do

Dinner:

Med Eggs

Diary

Date

Fishing Record:

Camp

(2)

At Burke Cross

Day of Week Fri Date 9/22/19

Menu

Breakfast:

Luncheon: Longue sand on boat

Dinner: and

Diary

Date.....

Day of Week.....

Month.....

Breakfast:

Luncheon:

Fishing Record:

Dinner:

Camp

(3)

At Boulevard Creek slide

Day of Week Sat Date 9/23/19

Menu

Breakfast:

Luncheon: Tongue sand on trail

Dinner:

arrived about 9 pm

Erburust

crackers

Boiled Eggs

Diary

Date

Day of Week

Menu

Breakfast:

Luncheon:

Baked Cake } 9/24/19
Currant Jelly }
layer cake }

Fishing Record:

Dinner:

Camp

(3)

At Brule Cr Slide

Day of Week Sund Date 9/24/19

Menu

Breakfast:

Luncheon:

ried Ham
" potatoes
Jelly cake

Dinner:

Chipped beef & rice
Biscuit
Bread pudding
(grape fruit cordons)

Diary

Date.....

Day of Week.....

Menu

Breakfast:

Baked bread 9/25/19
saw goats
made 3 pts black
currant jelly

Fishing Record:

Camp

(3)

At Brule Cr Slide

Day of Week Mon Date 9/20/19

Menu

Breakfast: Grape fruit
Wheatena
Coffee
Bacon
Graham crumbs

Luncheon:

creamed pork
Baked potatoes

Dinner:

Baked beans
jelly cake

Diary

Date

Johnny's pack
Horse broke his
leg coming over
from the slide

Fishing Record:

No fish in this
river

Camp

(4)

At Bull River (Nelson)

Day of Week Tues Date Aug 26/19

Menu

Breakfast: Fried Ham
Honey
Grape fruit

Luncheon: Cold Ham
Black currant jelly
Bread butter - top

Dinner: arrived 3.30

pack 6.30

Fried Ham
" potatoes
Ketchup

Diary

Date.....

Made mince pies
1 pt mince meat
barkley makes 2 pies
took hot bath &
washed clothes

Fishing Record:

Camp

(4)

At Bull River (Nelson
creek)

Day of Week Wed Date 9/27/19

Menu

Breakfast:

ried Ham
Ham omelette
coffee

Luncheon:

Cold ham
Black currant jelly

Dinner:

Cornd beef hash
onions au gratin
potato salad
mince pie

Diary

Date.....

Day of Week.....

Month.....

Breakfast:

Luncheon:

Dinner:

Fishing Record:

Camp (4)

At Bull River (Nelson Creek)

Day of Week Thurs Date 9/18/19

Menu

Breakfast:

Wheat flour
milk
dried Pork
dried eggs
Coffee.

Luncheon:

French Toast
corn bread muffins
Rice + Tomatoes
onion-potato salad
Tea
cake - jelly

Dinner:

Roasted Ham
Roasted basmati
mince pie
Olives
Tea.

Diary

Date

Fishing Record:

Camp (4)

At Bull River (Nelson Creek)

Day of Week Thurs Date 9/28/19

Menu

Breakfast:

Wheat flour
Wheat
Dried Pork
Dried Eggs
Coffee.

Luncheon:

French Toast
Corn bread muffins
Rice + Tomatoes
Onion-potato salad
Tea
Cake-Jelly

Dinner:

Dried Ham
Raised biscuits
Mince pie
Olives
Tea.

Diary

Date

Day of Week

Menu

Breakfast:

Luncheon:

Fishing Record:

Dinner:

Camp (4)

At Bull River (Nelson Creek)

Day of Week Fri Date 7/29/19

Menu

Breakfast: grape fruit
dried honey
creamed pork
coffee

Luncheon: (up the river)
Ham sandwiches
cake
oranges

Dinner:
broil-fried
creamed potatoes
onions au gratin

Diary

Date

Day of Week

Menu

Breakfast:

Wheatena
Fruit - dried
Toast
Coffee

Luncheon:

Fruit - dried
Bread + butter
Daisies - Lemon - Currant

Fishing Record:

Dinner:

made chocolate
cake

Camp ④

At Bull River (creek)

Day of Week Sat Date 9/30/19

Menu

Breakfast:

Wheatena
Fruit - dried
Toast
Coffee

Luncheon:

Fruit - dried
Bread + butter
Daisies - Lemon - Currant

Dinner:

made chocolate
cake

Fishing Record:

Diary

Date.....

Day of Week.....

Menu

Breakfast

Luncheon

Fishing Record:

Dinner

Camp

At.....

Day of Week..... Date.....

Menu

Breakfast:

Luncheon:

Dinner:

Fishing Record:

Diary

Date.....

Day of Week.....

Menu

Breakfast:

Luncheon:

Fishing Record:

Dinner:

Camp

At.....

Day of Week..... Date.....

Menu

Breakfast:

Luncheon:

Dinner:

Fishing Record:

PAGES

NOTES

INDEX

Diary

Date.....

Day of Week.....

Morn

Breakfast

Lunch

Fishing Record:

Dinner

PAGES

NOTES

NOTES

The Outfit

Pack No. 1

Summary:

NOTES

WRITES

The Outfit

Pack No. 12

Summary:

NOTES

NOTES

NOTES

The Outfit
Pack No. 12

Summery

NOTES

LETTERS

PAGE NO.

Notes for Improvement

Notes for Improvement

Notes for Improvement

Notes for Improvement

Recipes

Beef (Chipped or Dried)

1 Jar Beef

1 Qt. Cooked Rice

1 Small Cup (11 oz.)
Cream Sauce

2 Tablespoonsful melted
Butter

Salt and Pepper

Recipes

Bread

12½ Lbs. Flour

15 Oz. Crisco

6 " Salt

5 " Milk

Take

6 Cups Mixture

3 " Water

1 Yeast Cake

Mix in 2nd largest pail.

(Large Cups)

Take additional flour

knead to proper dough.

Let raise 2nd time in

pail. Knead again and let
raise in moulds. Above

fills 2 moulds and leaves
enough for 2 pans biscuit

16½" Mould makes 33 oz.
loaf.

Recipes

Cheese Cakes

- $\frac{1}{2}$ Lb. Cheese grated
- 2 Eggs, beaten
- Beat together salt and paprika.
- 1 Tablespoonful cream
- Beat all together
- Spread on bread and toast.

E.A.D.

Corn Meal Mush

- 16 Oz. (1 heaping large Cup) makes 2 moulds.
- 2 Cups water (30 oz.)

Recipes

Chocolate Frosting

2 Squares Chocolate
2 Cups Fine Sugar
(Confectionary)

Melt chocolate and
add one half the sugar,
2 or 3 tablespoonsful
boiling water and add
balance of sugar- then
a little more water.
Add vanilla and beat.

Creamed Codfish

15 Oz. Picked and Packed
11 " Cream Sauce
2 Heaping dessertsp. flour
 $\frac{1}{2}$ Cup Cream
 $\frac{1}{2}$ " Hot Water

Recipes

Cheese Pudding

- 4 Oz. of bread crumbs
 - 2 tablespoons of grated cheese,
a little pepper, salt and cayenne,
 - 2 eggs, and a little milk
- Bake in a buttered dish sprinkled with grated cheese and put small pieces of butter on top of the pudding.

Recipes

Codfish Puff

1 Cup* picked up Codfish
1 Pt.** sliced raw potatoes
Cook together in a
little water until
tender, then drain in a
colander; beat up, then
beat 1 egg and add;
then beat all together
until very light; add
a tablespoon of melted
butter, then take it
by the spoonful and fry
a delicate brown.

*Large Cup

** $1\frac{1}{2}$ Large Cup

Recipes

Codfish Loaf

2 Cups hot mashed potatoes
 2 Cups Salt codfish,
 picked into small pieces
 and cooked,
 2 Eggs, beaten light
 1 large tablespoon butter
 Beat potatoes and fish
 together until light,
 then add eggs, butter
 and a little pepper if
 liked. Put into small
 bread pan and bake 1 hr.
 When turned out on a
 platter it should be a
 nice brown all over.
 Serve with a Bechamel
 sauce or plain drawn
 butter sauce.

Recipes

Codfish Loaf

2 cups hot mashed potatoes
2 cups salt codfish,
picked into small pieces
and cooked,
2 eggs, beaten light
1 large tablespoon butter
Heat potatoes and fish
together until light,
then add eggs, butter
and a little pepper if
liked. Put into small
bread pan and bake 1 hr.
When turned out on a
platter it should be a
nice brown all over.
Serve with a Bechamel
sauce or plain brown
butter sauce.

Recipes

Buttered Cracker Crumbs

Roll common crackers to
crumbs of uniform size,
to each cup crumbs add
 $\frac{1}{3}$ cupful butter,
melted, mix lightly,
using fork that crumbs
may be evenly coated.

Miscellaneous

Boiled Fish

Wash fish well in cold water. Wipe carefully and rub with a little salt. Wrap in a little cloth, cheese cloth will answer. Have the cloth just large enough to envelope the fish. Sew edges so that there will be but one thickness over any part of the fish. Put it into a fish kettle, if you have one, if not lay it on a platter; tie fish and platter together in a cloth and put it in bottom of large saucepan. Cover with boiling water, add 1 tablespoonful of salt, and simmer very

Miscellaneous

gently 10 minutes to
every 1 lb. of fish.
Take fish from water
the moment it is done;
drain, remove cloth care-
fully, turn fish onto
platter, garnish with
lemon and parsley. Serve
with shrimp, oyster,
Hollandaise or caper
sauce, or plain drawn
butter.

Miscellaneous

Boiled Fish

Wash fish well in cold
water. Wipe carefully
and rub with a little
salt. Wrap in a little
cloth, cheese cloth will
answer. Have the cloth
just large enough to
envelope the fish. Sew
edges so that there will
be but one thickness over
any part of the fish. Put
it into a fish kettle, if
you have one, if not lay
it on a platter; tie fish
and platter together in
a cloth and put it in
bottom of large saucepan.
Cover with boiling water,
add 1 tablespoonful of
salt, and simmer very

Recipes

Cheese Sauce for Fish

1 Pint Milk
 $\frac{1}{2}$ " Cream
4 Tablespoonsful Cheese,
Grated.

Put all together in a double boiler and, when hot, rub together two tablespoonsful butter and flour enough to thicken; add salt and pepper to taste. When fish is about baked, sprinkle a little grated cheese on top of fish, then pour over the sauce and brown.

Recipes

Fish Chowder

Fry small pieces of salt pork in a saucepan with 2 small onions cut in slices; when browned add a pint of water, in which cook the onions well, adding potatoes, raw, cut also into slices 1 in. thick; add fish cut into pieces (boned and skinned if possible*). When nearly cooked add a pint or more of milk, a good sized piece of butter, pepper and salt; over the fish and potatoes dredge flour to cover lightly. When serving pour over crackers (Boston are best). Add more water

Recipes

Fish Chowder, Cont'd.

if necessary, also more milk if absorbed too quickly. One must judge as to amount of fish, potatoes and onions.

* Try boiling and then boning.

Stuffing for Baked Fish

1 Cup Cracker Crumbs
1 Saltspoonful Salt
1 " Pepper
1 teaspoonful chopped onion.
1 " Chopped Parsley
1 " Capers
1 " Pickles
 $\frac{1}{4}$ Cup Melted Butter

Recipes

Stuffing for Baked Fish: Cont'd.

This makes a dry, crumbly stuffing. If a moist stuffing be desired, use stale (not dried) bread crumbs and moisten with beaten egg and the butter, or moisten the crackers with warm water.

White Frosting

$\frac{1}{2}$ Cup Sugar
2 Tablespoonsful boiling water cook until it threads then pour into white of one egg well beaten. Beat thoroughly while mixing and for 10-15 min. Add vanilla.

Recipes

Macaroni with Cheese

Break macaroni in 1 in. pieces. There should be $\frac{3}{4}$ cup. Cook 20 minutes in 2 cups boiling water and 1 tablespoon salt. Drain in strainer and pour over cold water to keep the pieces from adhering. Put layer macaroni in buttered baking dish, sprinkle with grated cheese; repeat, pour over white sauce, cover with buttered cracker crumbs. Bake until crumbs are brown.

Recipes

Macaroni with Cheese

Break macaroni in 1 in. pieces. There should be $\frac{1}{2}$ cup. Cook 20 minutes in 2 cups boiling water and 1 tablespoon salt. Drain in strainer and pour over cold water to keep the pieces from adhering. Put layer macaroni in buttered baking dish, sprinkle with grated cheese; repeat, pour over white sauce, cover with buttered cracker crumbs. Bake until crumbs are brown.

Recipes

White Sauce

Melt 2 tablespoons butter, add 2 tablespoons flour, $1\frac{1}{2}$ cups milk, cook until it thickens, add $\frac{1}{3}$ teaspoon salt and a little pepper.

Recipes

Onions au Gratin

Peel and slice thinly 3 good sized Spanish onions; butter a baking dish, arrange in it a layer of the sliced onions, dust with salt and pepper, sprinkle over 1 tablespoon of bread crumbs and 1 tablespoonful of melted butter. Continue in this order until the pan is filled. Bake in a moderate oven until the onions are tender; this will take about $\frac{3}{4}$ hour. Over the top sprinkle a thick layer of grated cheese and return to the oven until it is melted and browned.

Recipes

Scalloped Onions

Boil until tender, then put a layer of onions in a baking dish and then a layer of cheese. Pour over them a little cream sauce and season with salt and pepper, continue until dish is filled, putting bread crumbs on top. Bake in slow oven.

Pastry

3 Cups (11oz)	Flour
$\frac{1}{2}$ "	" Butter
$\frac{5}{8}$ "	" Crisco
$\frac{1}{8}$ tsp.	Salt
$\frac{1}{2}$ Cup	Water

Makes 4 square pies.

Recipes

Scalloped Onions

Boil until tender, then
put a layer of onions in a
baking dish and then a layer
of cheese. Pour over
them a little cream sauce
and season with salt and
pepper, continue until
dish is filled, putting
bread crumbs on top. Bake
in slow oven.

Pasty

3 cups (1 1/2) Flour
1/2 " Butter
2/3 " Cheese
1/8 tsp. Salt
1/2 cup Water
Makes 4 square pies.

Recipes

Hashed Brown Potatoes

Chop cold boiled potatoes
rather fine; to each 1/2 pt.
add 3 tablespoons cream,
1/2 teaspoonful of salt and
a dash of pepper, mix; put a
tablespoonful of butter
into a shallow frying-pan,
put in the potatoes,
flatten them in a perfect-
ly smooth layer, cook
slowly until a golden
brown, fold one half over
the other, and turn out
on a heated dish.

Recipes

Washed Brown Potatoes

Wash cold boiled potatoes
rather fine; to each $\frac{1}{2}$ pt.
add 3 tablespoonfuls cream,
 $\frac{1}{2}$ teaspoonful of salt and
a dash of pepper; mix; put
tablespoonful of butter
into a shallow frying-pan,
put in the potatoes,
flatten them in a perfect-
ly smooth layer, cook
slowly until a golden
brown, fold one half over
the other, and turn out
on a heated dish.

Eliza's Bread Pudding

1 Large Cup of Bread
1 Small Cup Hot Milk
1 Dessertsp. Melted Butter
 $\frac{1}{4}$ Cup Sugar
1 Egg
1 Tablespoonful vanilla
Put the bread cut into
small pieces in a bowl
with butter and sugar.
Then pour the hot milk
over it and let stand
until cool. Add the two
eggs well beaten, vanilla
and a little grated nut-
meg. Butter a pudding
dish and bake in a
moderate oven.

Miss's Bread Pudding

1 Large Cup of Bread
1 Small Cup Hot Milk
1 Dessertsp. Melted Butter
1/2 Cup Sugar
1 Egg
1 Tablespoonful Vanilla
Put the bread cut into
small pieces in a bowl
with butter and sugar.
Then pour the hot milk
over it and let stand
until cool. Add the two
eggs well beaten, vanilla
and a little grated nut-
meg. Butter a pudding
dish and bake in a
moderate oven.

Rice Pudding

2 Eggs beaten together
Mix well with 1 pt. boiled
rice, add, 1 tablespoonful
butter, 1/2 cup raisins,
prunes, dates, figs, or
any dried fruit that has
been covered with boiling
water five minutes. Sugar
if desired. 1 Tsp. vanilla.
Milk to make thin custard.
Bake. Bread crumbs may be
substituted for rice. Use
about one cup.

Sauce

2/3 Cups Soft Maple Sugar
1/3 " Melted Butter

Rice Pudding

$\frac{1}{2}$ Cup Rice
 $\frac{1}{2}$ " Granulated Sugar
1 Qt. Milk
 $\frac{1}{5}$ Cup Raisins
A pinch of salt.

Wash rice thoroughly in cold water, drain, then put it in baking dish with the milk, sugar, vanilla and a little salt and bake in a moderate oven about 1- $\frac{1}{2}$ hrs. If a larger pudding is needed double recipe and bake about two hours. Serve with hard sauce.

Rice Pudding

2 Eggs beaten together
Mix well with 1 qt. boiled
rice, add 1 tablespoon
butter, $\frac{1}{5}$ cup raisins,
prunes, dates, figs, or
any dried fruit that has
been covered with boiling
water five minutes. Sugar
if desired. 1 Tsp. vanilla.
Mix to make thin custard.
Bake. Bread crumbs may be
substituted for rice. Use
about one cup.

Sauce

$\frac{2}{3}$ Cup Soft Maple Sugar
 $\frac{1}{3}$ " Melted Butter

Rice Pudding

1 cup Rice
1/2 " Granulated Sugar
1 qt. Milk
1/2 cup Raisins
A pinch of salt.
Wash rice thoroughly in
cold water, drain, then
put it in baking dish with
the milk, sugar, vanilla
and a little salt and
bake in a moderate oven
about 1-1/2 hrs. If a larger
pudding is needed double
recipe and bake about two
hours. Serve with hard
sauce.

Rice with Cheese

Wash a cupful of rice and
put it over the fire with
either soup stock or
enough water to cook and
a teaspoonful of butter
and a little white pepper.
When it is cooked and
thick, add 4 oz. grated
cheese, stir until this is
melted and serve very hot.
This dish may be made more
appetizing by pouring it
in a baking dish before
the cheese is melted,
sprinkling more cheese and
bread crumbs over the top
and bake a golden brown.

Rice with Cheese

Wash a cupful of rice and
put it over the fire with
either soup stock or
enough water to cook and
a teaspoonful of butter
and a little white pepper.
When it is cooked and
thick, add 4 oz. grated
cheese, stir until this is
melted and serve very hot.
This dish may be made more
appetizing by pouring it
in a baking dish before
the cheese is melted,
sprinkling more cheese and
bread crumbs over the top
and bake a golden brown.

Salad Dressing

10 Oz. Peanut Oil
2 " Vinegar
1½ " Salt
Lemon, Onion, Black and
Red Pepper.

Cream Sauce

Put 2 tablespoonsful
butter in a frying pan
and, when melted, add 2
tablespoonsful flour,
mix until smooth; then
add 1 pt. milk and stir
continually until it
boils; add a teaspoonful
of salt and 3 dashes of
black pepper; take from
fire.

Salad Dressing

10 Oz. Peanut Oil

2 " Vinegar

1/2 " Salt

1 Lemon, Onion, Black and

Red Pepper.

Cream Sauce

Put 2 tablespoonful

butter in a frying pan

and, when melted, add 2

tablespoonful flour,

mix until smooth; then

add 1 pt. milk and stir

continually until it

boils; add a teaspoonful

of salt and 3 dashes of

black pepper; take from

fire.

Eliza's Foaming Sauce

1/2 Cup Butter

1 " Sugar

1 Egg

Cream butter and sugar

add yolk and stand over

boiling water. When

melted add:

1 Tablespoonful boiling

water

2 " Sherry Wine.

When ready to serve add

beaten white of egg.

Hard Sauce

1 Cup Sugar

1/2 " Butter

Rub together and add

brandy.

For Soft Sauce

use maple sugar instead

of white sugar.

Hollandaise Sauce

Melt 2 rounding table-
spoonsful butter; two
rounding tablespoonsful
flour, add and rub into
the melted butter.

Add: $\frac{1}{2}$ Cup boiling water
Lemon juice (1 lemon),
Salt and Paprika.

Pour all onto yolks of
2 eggs. Beat well and
cook a few minutes.

Tartar Sauce

$\frac{1}{2}$ Cup, when chopped, of
olives, sour pickles and
capers, even quantity of
each, mixed with 1 cup
mayonnaise dressing.

Hollandaise Sauce

Melt 2 rounding table-
spoons butter; two
rounding tablespoons
flour, add and rub into
the melted butter.
Add $\frac{1}{2}$ cup boiling water
Lemon juice (1 lemon),
Salt and Pepper.
Pour all onto yolks of
2 eggs. Beat well and
cook a few minutes.

Tartar Sauce

$\frac{1}{2}$ cup, when chopped, of
olives, sour pickles and
capers, even quantity of
each, mixed with 1 cup
mayonnaise dressing.

Mayonnaise Dressing

Yolks of 2 eggs,
 $\frac{1}{2}$ teaspoon salt,
Dash of cayenne pepper,
 $\frac{3}{5}$ small (11oz) cup of
Olive Oil, 4 dessert-
spoonsful lemon juice.
Put in a cold shallow
soup plate the yolks,
salt and pepper. Work
these well together with
a fork. Then add drop
by drop about half of the
olive oil. Then add the
lemon juice gradually
with the remaining oil,
as it thickens. If a
larger amount of dressing
is needed, add more oil
and lemon juice to taste.
If mustard is liked add
 $\frac{1}{2}$ teaspoon to the dress-
ing.

Mayonnaise Dressing

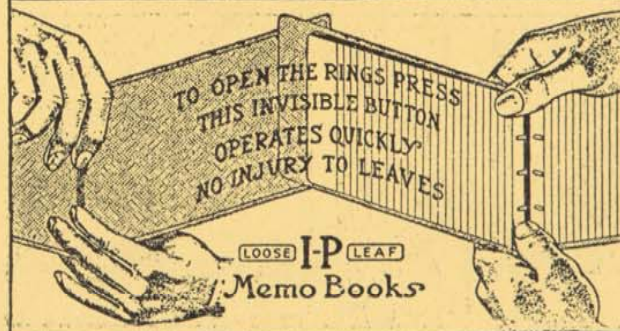
Yolks of 2 eggs.
1 teaspoon salt.
Dash of cayenne pepper.
3/5 small (11oz) cup of
Olive Oil, 4 dashes of
spoonful lemon juice.
Put in a cold shallow
soup plate the yolks,
salt and pepper. Work
these well together with
a fork. Then add drop
by drop about half of the
olive oil. Then add the
lemon juice gradually
with the remaining oil,
as it thickens. If a
larger amount of dressing
is needed, add more oil
and lemon juice to taste.
It mustard is liked add
1 teaspoon to the dress-
ing.

Miscellaneous

Miscellaneous



	S	M	T	W	T	F	S		S	M	T	W	T	F	S			
				1	2	3	4	5					1	2	3	4	5	6
JAN	6	7	8	9	10	11	12		JUL	7	8	9	10	11	12	13		
	13	14	15	16	17	18	19			14	15	16	17	18	19	20		
	20	21	22	23	24	25	26			21	22	23	24	25	26	27		
	27	28	29	30	31					28	29	30	31					
						1	2							1	2	3		
FEB	3	4	5	6	7	8	9		AUG	4	5	6	7	8	9	10		
	10	11	12	13	14	15	16			11	12	13	14	15	16	17		
	17	18	19	20	21	22	23			18	19	20	21	22	23	24		
	24	25	26	27	28					25	26	27	28	29	30	31		
						1	2											
MAR	3	4	5	6	7	8	9		SEP	1	2	3	4	5	6	7		
	10	11	12	13	14	15	16			8	9	10	11	12	13	14		
	17	18	19	20	21	22	23			15	16	17	18	19	20	21		
	24	25	26	27	28	29	30			22	23	24	25	26	27	28		
	31									29	30							
		1	2	3	4	5	6						1	2	3	4	5	
APR	7	8	9	10	11	12	13		OCT	6	7	8	9	10	11	12		
	14	15	16	17	18	19	20			13	14	15	16	17	18	19		
	21	22	23	24	25	26	27			20	21	22	23	24	25	26		
	28	29	30							27	28	29	30	31				
						1	2	3	4									
MAY	5	6	7	8	9	10	11		NOV	3	4	5	6	7	8	9		
	12	13	14	15	16	17	18			10	11	12	13	14	15	16		
	19	20	21	22	23	24	25			17	18	19	20	21	22	23		
	26	27	28	29	30	31				24	25	26	27	28	29	30		
							1											
JUN	2	3	4	5	6	7	8		DEC	1	2	3	4	5	6	7		
	9	10	11	12	13	14	15			8	9	10	11	12	13	14		
	16	17	18	19	20	21	22			15	16	17	18	19	20	21		
	23	24	25	26	27	28	29			22	23	24	25	26	27	28		
	30									29	30	31						





S M T W T F S							S M T W T F S						
JAN							JUL						
5	6	7	8	9	10	11	6	7	8	9	10	11	12
12	13	14	15	16	17	18	13	14	15	16	17	18	19
19	20	21	22	23	24	25	20	21	22	23	24	25	26
26	27	28	29	30	31		27	28	29	30	31		
FEB							AUG						
2	3	4	5	6	7	8	3	4	5	6	7	8	9
9	10	11	12	13	14	15	10	11	12	13	14	15	16
16	17	18	19	20	21	22	17	18	19	20	21	22	23
23	24	25	26	27	28		24	25	26	27	28	29	30
MAR							SEP						
2	3	4	5	6	7	8	7	8	9	10	11	12	13
9	10	11	12	13	14	15	14	15	16	17	18	19	20
16	17	18	19	20	21	22	21	22	23	24	25	26	27
23	24	25	26	27	28	29	28	29	30				
30	31												
APR							OCT						
6	7	8	9	10	11	12	5	6	7	8	9	10	11
13	14	15	16	17	18	19	12	13	14	15	16	17	18
20	21	22	23	24	25	26	19	20	21	22	23	24	25
27	28	29	30				26	27	28	29	30	31	
MAY							NOV						
4	5	6	7	8	9	10	2	3	4	5	6	7	8
11	12	13	14	15	16	17	9	10	11	12	13	14	15
18	19	20	21	22	23	24	16	17	18	19	20	21	22
25	26	27	28	29	30	31	23	24	25	26	27	28	29
JUN							30						
1	2	3	4	5	6	7	1	2	3	4	5	6	
8	9	10	11	12	13	14	7	8	9	10	11	12	13
15	16	17	18	19	20	21	14	15	16	17	18	19	20
22	23	24	25	26	27	28	21	22	23	24	25	26	27
29	30						28	29	30	31			
DEC													

A SHEET FOR
EVERY PURPOSE

Quadrille

Small Cents

Plain

Faint

ASK YOUR STATIONER

