

Proposed positions for Pancake supper:

In the Kitchen

5:30pm - 7:30pm:

2-3 people making pancakes

1 person continually making batter

1 person in charge of moving batter to cookers, and pancakes to serving window, apple sauce out of the fridge.

2 servers (working inside the kitchen serving buffet-style, making use of our wonderful industrial kitchen with food warmers)

1 person heating the sausages and ham

7:30pm - 8pm

1 person in charge of the dishwasher

1 person in charge of putting away dishes

2 people in charge of collecting dirty dishes

In the Parish Hall

(While in the past the youth have waited on diners, I think that allowing guests to choose their own pancakes in a buffet-style line would be a lot simpler and less confusing, therefore we won't need nearly as many people in the Parish Hall as we have in the past)

5:30 - 6:30pm

1 person to set up tables and chairs: Jake?

1 person in charge of decorations: Laura (the Diva)?

Throughout the night

6pm - 7:30pm

1 person in charge of keeping the pitchers of juice full on the tables, the coffee makers functional, and the tea water hot

1 person collecting money

(In the past we've had very specific amounts for different age groups, but since the cost of materials is really rather low, I think asking for a flat fee of 5\$ per adult and donations for children would be a lot more friendly. We've never had a problem with people not wanting to donate, and we always have left over pancakes, so I think nickel-and-diming members of the All Saints' community would be counter-productive to the fun spirit of Shrove Tuesday)

All in all that's about 12 people. Many of these jobs can easily be done by the Youth, but I think we can also ask some of the cooks in the community to chip in (and they are out there!).

Proposed menu for Pancake supper February 2006 (assuming we will need 100 servings)

1 full plate would include:

1 cup apple sauce
4 pancakes
2 pieces of ham
1 sausage

Main Dish:

Buttermilk pancakes (400)

- All-Purpose flour
- Buttermilk
- Butter
- Salt
- Baking soda

Side Dishes:

Ham (200)

- Mustard for baking in

Sausages (100)

Apple Sauce (6.25 gallons)

Drinks:

Apple Juice (200 cups [in pitchers on the table])

Coffee (2 canisters)

Tea (1 canister of hot water)

Hot Chocolate (same canister of hot water as tea)

Water (200 cups [in pitchers on the table])

Condiments:

Syrup (4 Aunt Jemima bottles)

Whipped Cream (3 aerosol cans)

Strawberry Jam (1 big Costco Smuckers jar)

Confectioner's sugar (1 box)

Chocolate chips (1 bag)

Butter (Squeezable if possible, or one tub of margarine)

Stuff to check out:

Do we have griddles/spatulas/chaffing dishes that work/pitchers for juice in the kitchen?

How many of the ingredients do we have in the kitchen (are they fresh enough)?

Is Laura ok with doing decorations?

Is Jake ok with doing set-up?