



Celebrating our 67th Anniversary

TROOP 180 BOY SCOUTS OF AMERICA

Holden, Massachusetts

Spaghetti Supper & Silent Auction

Saturday March 7, 2009

5-7 P.M.

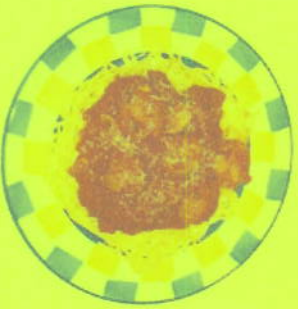


Immanuel Lutheran Church

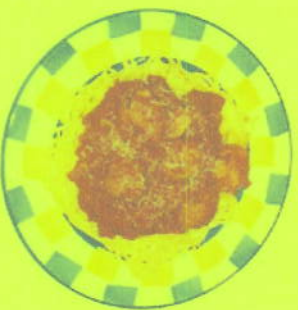
346 Shrewsbury St, Holden, MA

(508) 829-4416

Directions: http://www.immanuelholden.org/html/church_location.html



TROOP 180 ANNUAL SPAGHETTI SUPPER



Price - \$7

Senior - \$5

Family Maximum - \$28

For tickets and details, contact Scoutmaster Rod Callahan at (508) 829-0565 or (508) 951-4459 or Assistant Scoutmaster Dan Heney at 508-829-6376 or see any scout in Troop 180 for tickets. Tickets will also be sold at the door.

Spaghetti Supper Sign Up

Kitchen Help

Day Shift Cooking and Set Up 9 to 4

1 _____

2 _____

3 _____

Dinner Shift 5 to 7 pm

1 _____

2 _____

3 _____

4 _____

5 _____

Salad Table

5 to 6 pm 1 _____

6 to 7 pm 1 _____

Desert Table

5 to 6 pm 1 _____

6 to 7 pm 1 _____

Ticket Sales

1 _____

2 _____

Clean up

1 _____

2 _____

3 _____

4 _____

5 _____

Waiters (Teams of 2 with 2 tables each)

Team 1 _____ _____

Team 2 _____ _____

Team 3 _____ _____

Team 4 _____ _____

Team 5 _____ _____

Team 6 _____ _____

Drink Table

1 _____

2 _____

Large dinner plates
Small dessert plates
Salad bowls
Hot cups
Cold cups 9oz
Picnic packs – Includes fork spoon knife and napkin
Packets of salt and pepper
Napkins
Kitchen wipes to clean tables

Misc.

Brillo pads
Paper towels
Small dish detergent
Bring your own measuring cups & spoons and a serrated knife for bread

Pot holders
Large trash bags
Tongs for spaghetti & salad
Serving gloves
Change for ticket sales \$250

People needed

9:00 2-3 in kitchen
5:00 – 6:00 1 for salad 1 for dessert
6:00 – 7:00 1 for salad 1 for dessert
5:00 – 6:00 5 in kitchen
6:00 – 7:00 5 in kitchen
5:00 – 6:00 1 ticket sales
6:00 – 7:00 1 ticket sales
Clean up 4-5 people or as many as you can get

Lighter in draw next to oven
Someone should go to the church before the supper to make sure the ovens are working
Don Roberts janitor
508-829-2897
cell 774-364-1106

4 Large bags salad mix
3 Large bags shredded romaine
2 Large containers grape tomatoes
2 Large bottles Italian dressing

6 Large bags of spaghetti
Gallon size freezer bags
Cooking oil
5 Large bags meatballs
1 Large container grated parmesan
10 loaves French bread (2 loaves per pack?)
2-3 #'s butter
Large heavy foil

2 Large cans tomato paste
4 " " crushed tomato
3 " " tomato sauce
Garlic powder
Italian seasoning
Minced onions
Sugar
Salt

1 Large coffee
1 Small decaf coffee
Stirrers
Milk
Sugar packets
Sweet & Low packets

~~24~~ Bottles soda ~~8~~ diet ~~18~~ regular
18 mixed
3 gal Bottled water
1 gal M.lk

12 Plastic round table clothes
4 plastic large table clothes
75 placemats
Flowers

Usually basketball games going on in gym church person stays in foyer she can show you how to lock doors

9:00 Clean pots!!

Start cooking spaghetti al dente aprox. 7 mins. Add cooking oil to prevent sticking. Drain and rinse under cold water, place into ziplock bags and store in fridge
We used 3 pots to have water boiling continuously.

Start spaghetti sauce

Place butter into metal square container to soften, place on ledge over stove.

Make garlic bread – wrap in heavy foil

Put soda on cart outside back door, watch for freezing

3:00 Preheat oven (temp on meatball pack.) Place meatballs into large metal pans add water to keep moist, cover with foil, as they heat rotate pans and stir meatballs

3:30 Boys arrive, each boy brings 2-3 dozen desserts. Set up tables 12 round, cover, place sugar & Sweet & Low (in salad bowls), small pitcher of milk, packets of salt and pepper (in salad bowls), bowl of parmesan cheese with spoon, and flowers.

Set up large table for serving salad. Set up card table in front of window with placemats, place settings, extra napkins and cheese for refilling bowls on tables and kitchen wipes for cleaning tables. Set up large table for soda and 2 large tables for dessert.

3:45 Start large coffee pot

4:15 Put garlic bread in oven, not on bottom, they will burn, rotate
Start dessert table aprox. 2 pieces of dessert per plate use judgement

4:45 Make salad, also make some without dressing

Sauce

Recipe for large pot, half recipe for small pots.

2 cans crushed tomatoes
½ can tomato paste
2 cans sauce
2 cans water
1 ¼ cups dried minced onions
1 cup Italian seasoning
6 ½ TBS salt
6 ½ TBS sugar
3 ¼ tps garlic powder
use extra paste to thicken if necessary

Start sauce early in the morning, assemble while cooking spaghetti, simmer on low and cover

Stir approx. every 20 mins. So it doesn't stick

Turn off pots at approx. 6:30 to cool for selling extra.