

6th Grade Spaghetti Supper – Salad and Dessert Committee 2003

Co Chairs – Linda Fabrizio
Lisa Harris

Responsibilities:

Desserts – plan for 2800 cookies.

1. Order cookies through the school cafeteria. Plan on serving 2 cookies per person. Cookies come in boxes of 320. We suggest ordering 9 cases.
2. Order beverage napkins to put the cookies on. We have 1000 napkins left over for the Class of 2004 to use. You can get yourself or order through purchasing committee. (We purchased the napkins with our gift certificate from Costco.)
3. Bake cookies the night before the supper with the sauce committee. Plan on having six people helping. You will need a container to put cookies in. We used one large plastic storage container, one medium plastic container and the boxes they came in. The cookies seem to hold up better when stored in the boxes, they didn't get stuck together. We also used the parchment paper to separate the cookies when storing them.
4. Night of supper, have two people helping per shift. One to put cookies on napkins and one to give cookies to kids as coming through the line.
5. We gave the extra cookies to the kids at the end of the night.
6. We purchased parchment paper through the school to bake the cookies on. And, any extra we donated to the school.
7. We also purchased a big box of saran wrap from Costco with our gift certificate.

Salads – plan on 1400

1. Order prepared salad through a vendor. We used Acme in Worcester. We used 12 cases of salad.
2. Get salad dressing donation from Whole Foods. You will need 6 gallons of dressing. We ran out of our 2½ gallons donation of dressing and had to run out and purchase an additional \$25 worth of dressing plus use some of the schools salad dressing.
3. Order 1500 12 oz salad bowls. We ended up with 300 bowls to pass on to the Class of 2004 to use next year. You can get this yourself or contact the purchasing committee.
4. Day before the supper, purchase 102 cukes, 90 pints of cherry tomatoes and 53 green peppers that we purchased with our gift certificates. I suggest that you only purchase 60 pints for next year as we had a lot. We started off putting 2 tomatoes in each dish, then three and then five just to get rid of them.
5. Tuesday at 1pm meet at school to wash and cut the veggies. Have at least 6 to 8 parents. Also a good time to prepare salads. Make as many as possible. When making the salads, we had an assembly line of one person putting in the lettuce and the other putting on two cukes, two tomatoes and a sprinkle of peppers.
6. Have 5 parents per shift to help with the salads. Have two prepare the salads, one filling the station and one putting dressing on and handing to the kids.

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