

Bread, Cheese, Silverware Committee  
Spaghetti Supper 2005

**Committee**

Our committee had 9 members, including the chair. This number worked OK, although I would suggest splitting this committee into two committees in the future. One would take care of the plastic-ware only. The other would handle bread and cheese. This would be a logical split, and it really was a lot of work for one committee.

**Plasticware**

We started with quite a bit of plastic-ware left from previous spaghetti suppers, and prepared additional packets so we had about 1800 for the supper. This was very labor intensive. The basic process is to wrap a fork and a knife in a dinner napkin and then seal or tie it. We mostly used adhesive disks from Staples, but these did not actually work that well, as the disks were a little small. Using two per packet helped. We also had some packets that were tied to keep them together. This works well, but takes longer. I think the best arrangement might be larger adhesive disks. Packet preparation is pretty tedious. We decided to do it by giving each of our committee members the material and having them do the assembly as they wished over a two-week period and then returning them to me. In other years, the committee has set up an assembly line on a particular day. Our method worked fine and gave people flexibility. On the day of the supper we delivered the several boxes of packets to the kitchen. During the supper, we put the boxes out near the trays and the kids just grabbed what they needed from the boxes. We had a box of spoons available, but to my knowledge, no one asked for one. All left over packets and separate pieces are in cartons at the Balboni's. The purchasing committee for the supper procured all the plastic-ware and napkins.

For the future, I would suggest that looking into getting a restaurant or a restaurant supply company to donate pre-assembled packets. I think they come in different configurations, and it would be possible to get a pre-wrapped packet of fork, knife, napkin, salt and pepper. If this path were followed, it wouldn't be necessary to split the committee.

**Cheese**

This was the simplest part of our committee's work. The grated cheese was donated by Pastene, along with other supplies for the supper. We had 15 pounds and used 10. We never opened the third package and left it for the school cafeteria. There are about 40 - 50 cheese shakers, which belong to the spaghetti supper, packed in two cardboard cartons and stored at the Balboni's. The afternoon of the supper, one person on our committee filled the shakers with grated cheese. The easiest way to do this is to put the cheese in a bowl and fill the shakers from that. We put two shakers on each table and checked them for refilling during the supper. We refilled some, but for the most part, there was enough to get through the evening without having to refill the shakers.

**Bread**

As in previous years, we contacted Piantedosi Bakery in Malden, and they donated all the bread. We got 120 loaves of 28 inch bread. I picked these up in Malden on the morning of the supper. You need a van or large car to fit all the bread, which was all packed and

ready to go when I arrived at the bakery. I first called Piantedosi at the beginning of September, and then two days before the supper I called again just to be sure everything was set. Everyone I dealt with at Piantedosi was wonderful. Contact information:

Piantedosi Baking Company  
240 Commercial Street  
Malden, MA 02148  
781-321-3400

A couple of days before the supper, I prepared 5 gallon-size plastic bags of the garlic butter mixture and stored it in the refrigerator. The purchasing committee got all the ingredients for this. The recipe for each bag follows:

- 12 sticks softened butter
- 2 cups olive oil
- ½ cup garlic
- ¼ cup oregano
- ¼ cup basil

At about 2:00 pm on the day of the supper, 5 of us assembled in the school kitchen to prepare the bread. (Remember to take the butter mixture out of the fridge a couple of hours before you're going to use it to soften it.) One person cut the loaves horizontally. Others spread the garlic mixture on the bread. (We buttered only one side.) Two others then cut the loaves into slices and wrapped them in aluminum foil. I think we cut the slices smaller than in previous years because we had about 34 loaves of bread left over. We cut 16 slices per loaf. The size of the slices seemed to be OK, however, so I'd suggest ordering less bread next year – maybe 100 loaves. We ended up with a couple of extra helpers and the bread preparation was finished before 4:00. We began heating the bread at around 4:15. Loaves went from the oven to two warming ovens. You will need good bread knives; we had one electric knife. Also, spatulas are useful for spreading the mixture. The purchasing committee bought the aluminum foil – two large rolls.

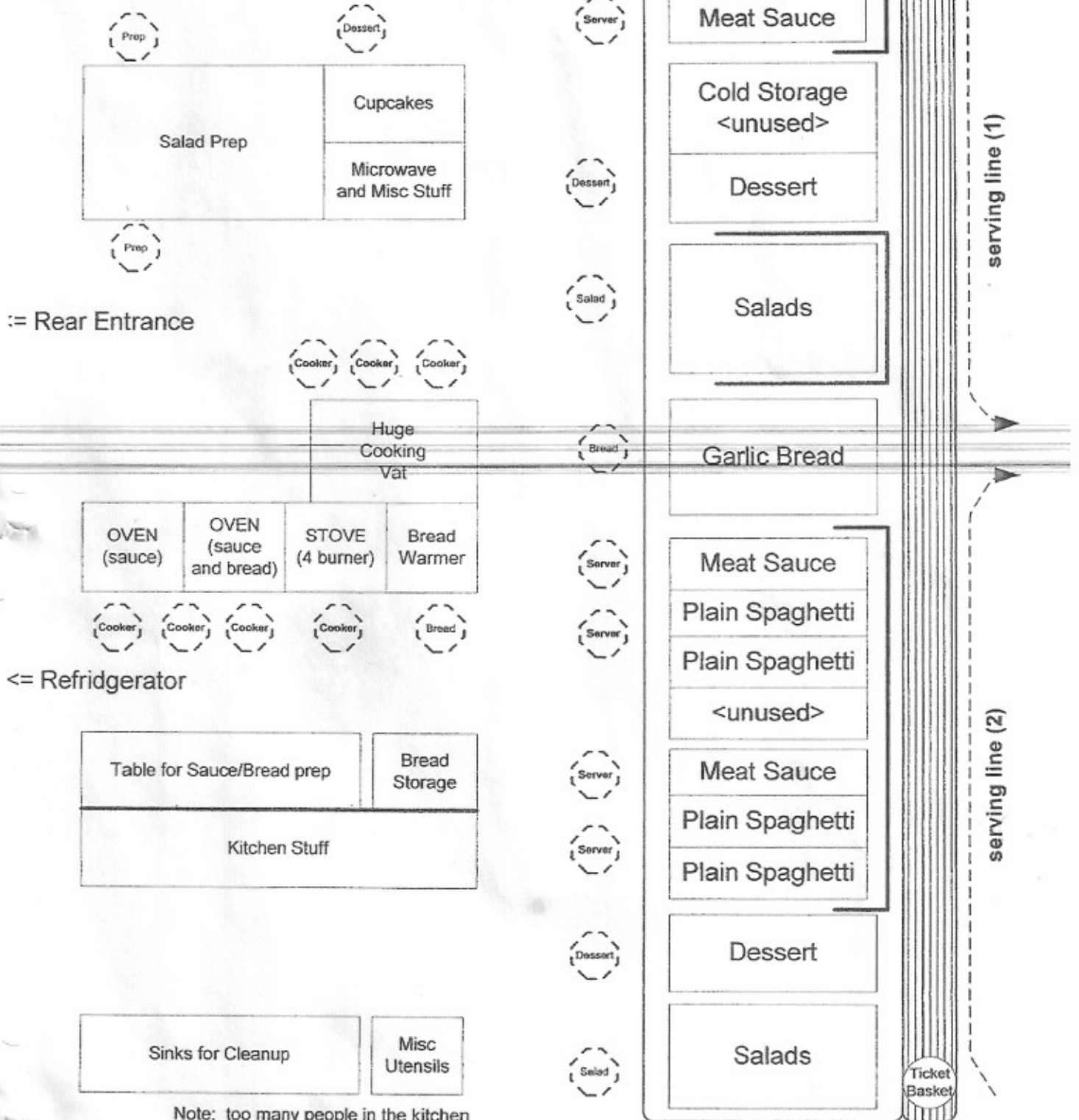
During the supper, we had two shifts of 4 people helping out. Two were on the serving line serving the bread. The other two shuffled bread in and out of ovens, kept the serving line supplied, checked the cheese shakers, and made sure enough plastic-ware packets were available for the servers. After the supper, the cheese shakers were emptied and the left-over cheese given to the cafeteria. I took the shakers home and loaded them into the dishwasher, then packed them for next year.

Please feel free to call or email me for more information. Good luck!

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Kitchen Setup (approx)  
6th Grade Spaghetti Supper  
Oct 8th 2002

^ Dishwashing area ^



Note: too many people in the kitchen  
make it very difficult to work