Committee: Sauce # of Members: 8

Contact: Holly Salemy, 978-369-2875, holly.salemy@comcast.net

2005 Chairs: Holly Salemy, Eileen Nardone - 97% 371- 2568

Committee Description: Arranges for delivery of supplies; cooks sauce at school kitchen the day/night before supper (coordinates this with the school kitchen staff); obtains big containers/buckets to store sauce; refrigerates sauce in containers at school. May be needed to help Kitchen Crew serve on night of supper. Contacts the Kitchen Crew chairs early to understand any new Board of Health requirements and to discuss the serving of sauce.

Members:				Email:	Notes:
	Chair: Chair:			Kristine.melvin@comcast.net dschurr99@yahoo.com	
		1)	Beth Bourque	bethbourque@comcast.net	
		2)	Lisa Hales	lisahales@comcast.net	
		3)	Niki Mundel	nmundel@comcast.net	
		4)	Ron Nardone	Babieileen@aol.com	
		5)	Eileen Nardone	Babieileen@aol.com	
		6)	Louis Salemy		
		7)	Bonnie Selew	pbsellew@comcast.net	
		8)	Liz Spatola	DocLiz@aol.com	

2006 Spaghetti Sauce Recipe

This is a <u>very</u> large recipe. It must be made in two batches. Split the ingredients in half and factor in the amount of time you will need for the sauce to simmer and cool before you can put it in the fridge.

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Meat Sauce:
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live oil
6 cups
            ground Beef
50 pounds
           #10 cans of Pastene crushed tomatoes (60 cans)
               #10 cans of Pastene tomato paste
Water to reduce paste (approx. ¼ can)
               onions, finely chopped -
12 pounds
            🔍 minced garlic (large bulbs from Goshen Hill)
4-6 cups
               carrots (finely chopped)
10 pounds
               celery stalks (finely chopped) -
2 large
              whole dried bay leaves
20
3 bottles
            dry red wine
               salt or to taste
1 cup
               baking soda (to remove acidity)
4 tsp.
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Method: For one batch

1/2 cup

1/2 cup 1/4 cup

- Open half of tomato cans and pour into large vat and begin to simmer.
- 2. Peel onions, garlic and carrots.

dried basil

dried oregano

ground black pepper

- Use food processor to finely chop onions, carrots, celery and garlic.
- 4. Sauté onions, carrots, celery, garlic, ground beef and bay leaves in 3 cups of olive oil. This should be done in two large kitchen pots. Once the beef has browned and the veggies are golden, add half of the red wine gradually and let simmer for five minutes or until most of the liquid is absorbed.
- Remove bay leaves.
- 6. Add beef mixture to sauce.
- 7. Add half of the tomato paste and some water to dilute (approx. 1/2 cup)
- 8. Add salt, pepper, baking soda and dried spices. Mix well.
- 9. Let simmer for 45 minutes and the thermometer reads 160 degrees.
- 10. Repeat for second batch.

Vegetarian Sauce

#10 cans of Pastene meatless spaghetti sauce

onions (finely chopped) 10

2 lbs. carrots (finely chopped)

celery stalk (finely chopped)

dry red wine 1 bottle

olive oil 1 cup

Method:

1. Peel onions and garlic.

2. Finely chop in food processor carrots, and onion.

3. Heat olive oil in large kitchen pots and add chopped veggies.

4. Once the veggies are golden, add wine gradually and simmer until most of the liquid is absorbed.

5. Add cans of tomatoes and simmer for 30 minutes.

> Men or come more

Carlisle Public School 6th Grade Spaghetti Supper

June 7, 2006

Mr. Mark Tosi Pastene Companies P.O. Box 256 Canton, MA 02021

Dear Mr. Tosi,

I was thrilled to receive the <u>great</u> news that Pastene has agreed to donate the following products to ensure a successful 6th grade Spaghetti Supper fundraiser.

- · 220 pounds of #7222 spaghetti
- · 1 case of #10 cans of tomato paste
- · 10 cases of #10 cans of crushed tomatoes
- · 2 cases #10 cans of meatless spaghetti sauce
- 1 gallon olive oil
- 15 lbs of grated cheese

This much anticipated annual event will be held on Tuesday October 17th. The 6th grade students enthusiastically sell tickets for the supper and wait on tables during the evening. With the help of all the 6th grade parents a homemade spaghetti supper is prepared and enjoyed by over 1600 people of all ages in the community. It is our understanding that because of your efforts, our community chooses to use Pastene products in their homes.

Your very generous support in the past has significantly helped keep our costs down so that the majority of the funds can be used to support the children during their middle school years at the Carlisle Public Schools. The funds earned from this event are used to support scholarships and transportation for various 6th grade field trips as well as seed money for their 7th grade play and helps to differ costs associated with 8th grade graduation.

This year each donor will be recognized in many ways including notable mentions in local newspapers and in brochures placed on all 60 tables the night of the supper. In recognition as our *major* supporter we would like to promote the Pastene product line by hanging posters or distributing any marketing materials that you would be willing to give to us.

We are very appreciative of your continued generosity and hope that this partnership remains mutually beneficial. I will contact Elaine Vendetti in early September to make arrangements to pick up your products. Please feel free to contact me at 978-318-9282 or dschurr99@yahoo.com with any questions.

Sincerely,

Deb Schurr 978 316-9182 6th Grade Spaghetti Supper Committee Carlisle Public School

P.S. If you are interested in attending this event as our guest, please let me know.

FAX

June 9, 2006

To: Elaine Vendetti

From: Deb Schurr - Carlisle Public School Parent

Elaine,

Thank you for taking the time to speak with me on Tuesday.

We are thrilled to have Pastene as our major contributor for the 6th Grade Spaghetti Supper.

Pastene has been very generous to us and without your generosity; our fundraiser would not be as successful.

I look forward to working with you and I will contact you in early September. Hope you have a great summer. Thank you one again.

Deb Schurr

1 page to follow

2006 Spaghetti Supper Sauce Usage Analysis

Adults get 5oz sauce and kids get 4 oz of sauce. 128 oz in a gallon

Based on tickets sold:

785 Adult Meals = 785 x 5 oz. = 3925 oz. 639 Child/Senior Meals = 639 x 4 oz. = 2556 oz. 103 6th grade meals = 103 x 4oz = 412 oz.

Total oz. of sauce = 6893 = about 54 gallons of sauce

Based on meals served:

500 Child/Senior meals = 500 x 4oz. = 2000 oz. 560 Adult meals = 560 x 5 oz. = 2600 oz. Margin of error = 50 meals x 5 oz. = 250 oz. 103 6th grade meals = 103 x 4oz = 412 oz.

Total oz. of sauce = 5262 = about 41 gallons of sauce

Unit Analysis:

Each 100 meals (suppose ½ child and ½ adult) needs 450 oz. of sauce or 3 ½ gallons of sauce.

Note: Perhaps the number of meals served was low because of the rain! But by how much??

Massachusetts Department of Public Health Temporary Food Establishment Operations

Are You Ready?

Use this guide as a checklist to verify compliance with MA food safety regulations.

USE IIII	is guide as a checklist to verify compliance with WA 1000 surely regulations.
☐ Application	Submit a completed temporary food establishment application to the Local Board of Health a minimum of 30 days prior to the event.
FOOD & UTENSIL'S	TORAGE AND HANDLING
☐ Dry Storage	Keep all food, equipment, utensils and single service items stored above the floor on pallets or shelving, and protected from contamination.
□ Cold Storage	Keep potentially hazardous foods at or below 41°/45°F. An effectively insulated container with sufficient coolant may be approved by the board of health for storage of less hazardous foods, or use at events of short duration.
☐ Hot Storage	Use hot food storage units when necessary to keep potentially hazardous foods at or above 140°F.
☐ Thermometers	Use a food thermometer to check temperatures of both hot and cold potentially hazardous food.
☐ Wet Storage	Wet storage of canned or bottled non-potentially hazardous beverages is acceptable when the water contains at least 10 ppm of available chlorine and the water is changed frequently to keep the water clean.
☐ Food Display	Protect food from customer handling, coughing, or sneezing by wrapping, sneeze guards or other effective barriers.
St. St. St. Sales of Sales	Post consumer advisories for raw or undercooked animal foods.
☐ Food Preparation	Food employees must use utensils, disposable papers, disposable gloves or any other means approved by the board of health to prevent bare hand contact with ready-to-eat food.
657.5	Protect all storage, preparation, cooking and serving areas from contamination.
	Obtain food from an approved source. Potentially hazardous foods and perishable items may not be prepared in residential kitchens.
PERSONNEL	
☐ Person in Charge	There must be one designated person in charge at all times responsible for compliance with the regulations. Check with your local board of health for food protection management certification requirements.
☐ Handwashing	A minimum two-gallon insulated container with a spigot, basin, soap and disposable towels shall be provided for handwashing. The container shall be filled with warm water 100° to 120°F. A handwashing sign must be posted.
☐ Health	The person-in-charge must tell food employees that if they are experiencing vomiting and/or diarrhea, or have been diagnosed with a disease transmissible through food, they cannot work with food or clean equipment and utensils. Infected cuts and lesions on fingers or hands must be covered and protected with waterproof materials.
☐ Hygiene	Food employees must have clean outer garments and effective hair restraints. Tobacco usage and eating are not permitted by food employees in the food preparation and service areas.

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□ Warewashing	A minimum of three basins, large enough for complete immersion of utensils and a means to heat water are required to wash, rinse and sanitize food preparation equipment that will be used on a production basis.
	The board of health may require additional sets of utensits if warewashing sinks are not easily accessible.
☐ Sanitizing	Use chlorine bleach or other approved sanitizers for sanitizing food contact surfaces, equipment and wiping cloths.
☐ Wiping Cloths	Store wet wiping cloths in a clean 100ppm chlorine solution. Change frequently.
WATER	
☐ Water Supply	An adequate supply of potable water shall be on site and obtained from an approved source. Water storage at the booth shall be in approved storage containers.
☐ Wastewater Disposal	Dispose of wastewater in an approved wastewater disposal system. An adequate number of covered containers, labeled "Wastewater" shall be provided in the booth.
PREMISES	
☐ Floors	Unless otherwise approved, floors shall be constructed of tight wood, asphalt, or other cleanable material. Floors must be easily cleanable.
☐ Walls & Ceilings	Walls and ceilings are to be of tight and sound construction to protect from entrance of elements, dust, debris and, where necessary, flying insects. Walls shall be easily cleanable.
☐ Lighting	Provide adequate lighting by natural or artificial means if necessary. Bulbs shall be shatterproof or shielded.
☐ Counters/Shelving	All food preparation surfaces shall be smooth, easily cleanable, durable and free of seams and difficult to clean areas. All other surfaces shall be easily cleanable.
□ Trash	Provide an adequate number of cleanable containers inside and outside the booth.
Restrooms	Provide an adequate number of approved toilet and handwashing facilities. These facilities shall be accessible for employee use.
□ Clothing	Store personal clothing and belongings in a designated place in the booth, away from food preparation, food service and warewashing areas.

Need more information on food safety and the MA food safety regulations?

www.state.ma.us/dph/fpp/retail

MA Retail Food Safety Information

www.foodsafety.gov

Gateway to Government Food Safety Information