

**Committee: Sauce**

# of Members: 8

**Contact:** Holly Salemy, 978-369-2875, [holly.salemy@comcast.net](mailto:holly.salemy@comcast.net)**2005 Chairs:** Holly Salemy, Eileen Nardone - 978 371-2568

**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:** Kristine Melvin

Kristine.melvin@comcast.net

**Chair:** Deb Schurr

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 very 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.

### Meat Sauce:

- 6 cups ✓ olive oil
- 50 pounds ✓ ground Beef
- 10 cases ✓ #10 cans of Pastene crushed tomatoes (60 cans)
- 4 ✓ #10 cans of Pastene tomato paste

Water to reduce paste (approx. ¼ can)

- 12 pounds ✓ onions, finely chopped
- 4-6 cups ✓ minced garlic (large bulbs from Goshen Hill)
- 10 pounds ✓ carrots (finely chopped)
- 2 large ✓ celery stalks (finely chopped)
- 20 ✓ whole dried bay leaves
- 3 bottles ✓ dry red wine
- 1 cup ✓ salt or to taste
- 4 tsp. ✓ baking soda (to remove acidity)
- ½ cup ✓ ground black pepper
- ½ cup ✓ dried basil
- ¼ cup ✓ dried oregano

### Method: For one batch

1. Open half of tomato cans and pour into large vat and begin to simmer.
2. Peel onions, garlic and carrots.
3. 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.
5. Remove bay leaves.
6. Add beef mixture to sauce.
7. Add half of the tomato paste and some water to dilute (approx. ½ 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

- 2 cases #10 cans of Pastene meatless spaghetti sauce
- 10 onions (finely chopped)
- 2 lbs. carrots (finely chopped)
- 1 celery stalk (finely chopped)
- 1 bottle dry red wine
- 1 cup olive oil

### 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.

→ Add the (extra) meat  
chicken stock  
noisy

**Carlisle Public School  
6<sup>th</sup> 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 great news that Pastene has agreed to donate the following products to ensure a successful 6<sup>th</sup> 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 17<sup>th</sup>. The 6<sup>th</sup> grade students enthusiastically sell tickets for the supper and wait on tables during the evening. With the help of all the 6<sup>th</sup> 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 6<sup>th</sup> grade field trips as well as seed money for their 7<sup>th</sup> grade play and helps to differ costs associated with 8<sup>th</sup> 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 978 318-9282  
6<sup>th</sup> 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 6<sup>th</sup> 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:

$$785 \text{ Adult Meals} = 785 \times 5 \text{ oz.} = 3925 \text{ oz.}$$

$$639 \text{ Child/Senior Meals} = 639 \times 4 \text{ oz.} = 2556 \text{ oz.}$$

$$103 \text{ 6}^{\text{th}} \text{ grade meals} = 103 \times 4\text{oz} = 412 \text{ oz.}$$

$$\text{Total oz. of sauce} = 6893 = \text{about } 54 \text{ gallons of sauce}$$

### Based on meals served:

$$500 \text{ Child/Senior meals} = 500 \times 4\text{oz.} = 2000 \text{ oz.}$$

$$560 \text{ Adult meals} = 560 \times 5 \text{ oz.} = 2600 \text{ oz.}$$

$$\text{Margin of error} = 50 \text{ meals} \times 5 \text{ oz.} = 250 \text{ oz.}$$

$$103 \text{ 6}^{\text{th}} \text{ grade meals} = 103 \times 4\text{oz} = 412 \text{ oz.}$$

$$\text{Total oz. of sauce} = 5262 = \text{about } 41 \text{ gallons of sauce}$$

### Unit Analysis:

Each 100 meals (suppose  $\frac{1}{2}$  child and  $\frac{1}{2}$  adult) needs 450 oz. of sauce or  $3 \frac{1}{2}$  gallons of sauce.

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



## CLEANING AND SANITIZING

- 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 utensils 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](http://www.state.ma.us/dph/fpp/retail)

MA Retail Food Safety Information

[www.foodsafety.gov](http://www.foodsafety.gov)

Gateway to Government Food Safety Information