

Salad Committee

By Suzanne Révy

I stepped in as chair for the salad committee in August when the previous person had to step down for personal reasons, so this synopsis is largely about the night of the Spaghetti Supper.

After the first meeting that my husband attended in September, we knew that all of the donations had been made, and we followed up with a few phone calls in the weeks leading up to the dinner to make sure that everything was still all set. As we got closer to the date, I sent an e-mail to the list of volunteers we had for the salad committee to line people up to pick up the salads, and to make them.

We needed someone to pick up a donation that was coming from Whole Foods in Bedford, and we needed to pick up, and pay (at cost) for the salad at Acme in Worcester on Monday, the day before the supper. No one jumped up to drive to Worcester, so I decided to do that for myself, but I had several volunteer for the Monday pick up at Whole Foods. Our only problem, the pick up at Whole Foods did not happen. My volunteer mistakenly thought she had to do the pick up on Tuesday, though I was quite clear about the day, and understood that they weren't able to volunteer to make salads the day of the dinner. Not sure how to avoid such problems in future, but someone from the sauce group was able to pick everything up Monday afternoon.

On Tuesday

We had two shifts, 1:30pm to 4:30pm, and 4:30 to 7:30pm with four volunteers per shift. We started with peeling the cucumbers. We peeled all the cucumbers in the first box, and about half in the second box. The kitchen staff provided some large stainless bowls, and then we sliced the cucumbers, and filled two big stainless bowls. Once that was done (peels were disposed of in a bucket bound for composting), we took out the salad, and essentially set up our ingredients in the center of the table with trays at the end to fill up so the salads could be stored in one of the large rolling tray carts. We had about 300 salads done by about 4pm, and put the rolling cart in the walk-in fridge.

Salads consisted of

- Salad (a handful)
- Shredded carrots (a sprinkling)
- Shredded red cabbage (a smaller sprinkling than the carrots)
- Cucumbers, (3 slices)

Dressing was on the tables.

We continued to make salads throughout the dinner until about 7:40pm. I would say we made around 800 or so salads, but realized a little too late that I could have kept better track of how many we made by keeping track of how many bowls were in each bag at the start.

All in all, I would say we had the right amount of ingredients, though I think another half bin of the shredded cabbage would be a good idea, if Whole Foods can donate it. We had plenty of shredded carrots, but did run out in the last half hour or so, generally because I think we were a little too generous with the portions during the dinner, so I would take care to really keep the carrots to a minimum. We really would not need another bag of them, as it was only a very few salads that didn't have them. We had, I think, 3 and a half cases of salad left over, and maybe about 15 to 20 cucumbers that were donated to a food bank.

The salads came washed and were vacuum sealed. For the most part they looked and smelled fresh, and we opted not to rewash it. That said, we dumped one bag into the compost because it had a lot of brown lettuce in it, and we did keep an eye out for any lettuce that looked off.

Actions:

Sep 19: Determine volunteer assignments and send emails to volunteers

Task include:

- Pick up ingredients from Whole Foods and bring to school
- Pick up salads from Acme and bring to school
- Prepare ~200 salads and wash and prepare ingredients for more salads -- on Monday evening ~4 people
- 2 shifts during dinner ~6 people/shift

Sep 20: Call Whole Foods Bedford to confirm order for pick-up Mon Oct 18

Sep 20 Call Acme Pre-pak corp to confirm order for pick-up Mon Oct 18

Sep 20 Email Donna Perkins about purchasing salad dressing using coupons

Oct 12: call Whole Foods Bedford to reconfirm

Oct 12: call Acme to reconfirm

Oct 18: Pick up ingredients at Whole Foods

Oct 18: Pick up salads at Acme

Oct 18: prepare ~200 salads and extra ingredients

Oct 19: 2 shifts working on salads for dinner

Contacts:

Kris (in charge) imkgines@gmail.com

Kris made the arrangements with Whole Foods and Acme

Pat Simon (can provide contact information for our volunteers)

kmsimon63@hotmail.com

Donna Perkins (procurement) perkinsplace@comcast.net

Volunteers (need contact info) ← I e-mailed Pat for the contact information

Nancy Johnson	dcrnkj@aol.com
Tanni Kuo	tanni@infotree.com
Andrew Shieh	ashieh@cspi.com
Cindy Mottershead	cindy@mottershead.us
Vandana Chopra	vchopra@solidworks.com
Sanjay Chopra	sanjay_chopra@hotmail.com
Anina Selve	anina@selvefamily.com
Valerie Paterson	vpaterson@comcast.net
Colin Paterson	vpaterson@comcast.net
Robert Wiggins	
Susan Wiggins	
Linda Taylor	lindakaylor@earthlink.net

Bowls

We have 680 salad bowls – let's ask Donna Perkins to purchase another 800

Nov. 16th for wrap up note

Saran Wrap

We have a large roll – that should probably be enough

Whole Foods Bedford

Michelle Ezzy 781-275-8264

Tomatoes – 80 pints

Cucumbers – 100

Shredded carrots – 3 cases -- if Acme is including shredded carrots with the prepared lettuce; 4 cases if Acme is not including shredded carrots

Salad dressing – we have coupons for 38 Newmans Own

Onions or purple cabbage

If onions then 25 large red onions

If cabbage then 5 lbs (assuming no purple cabbage included with Acme pre-pak lettuce)

Acme pre-pak corporation

Paul Petro 508.799.4423

10 cases tossed salad (at cost)

Salad Dressing

Ask Donna Perkins to procure using coupons

Whole Foods Pick up

Tanni Kuo

Linda Taylor

Salad making

1:30 to 4:30 shift

Rebecca Parker

Vandana Chopra

Linda Taylor

Salad Making

4:30 to 7:30 shift

Anina Selve

Valerie Paterson

Nancy Johnson

Cindy Mottershead