

**Spaghetti Supper Committee Report Form
2010**

Committee Name: Sauce

Chairs: Tony DiRomualdo and Francine Royce

Summary of Responsibilities: The Sauce Committee is responsible for procuring sauce ingredients, arranging to have them stored, and making the sauce the night before the Spaghetti Supper.

Detailed Description of Responsibilities:

1. Coordinate Pastene request with Spaghetti Supper Chair. This year Kris Gines was the contact person for the Pastene order. Items requested included spaghetti sauce, olive oil, and Parmesan cheese.
2. Contact Mike Dulock at Concord Prime and Fish and the Donations Coordinator at Trader Joe's. Mike generously donated 50 pounds of grass-fed beef again this year and agreed immediately when asked in early September. Trader Joe's prefers to be contacted closer to the date of the Supper when they are able to confirm a donation. We asked for and received an additional 20 pounds of beef from Trader Joe's and used all 70 pounds for a rich and meaty sauce.
3. Contact Bonnie Sellew at Goshen Hill Garlic in Carlisle. They have donated garlic for many years.
4. Tony brought his own wine and several large bunches of fresh basil.
5. Confirm donations and arrange a pick-up date with Pastene. Arrange for the storage of the sauce and spaghetti with Sue Robichaud.
6. Coordinate with the Purchasing Committee for delivery and storage of the rest of the ingredients including vegetables and herbs.
7. On the day before the Supper, pick up the meat no more than two hours before making the sauce at 2 p.m. in the school kitchen. The sauce was cooked by 6 p.m. and was fully cooled by 8:30 p.m.

Notes:

1. The sauce cools significantly faster in the hotel pans than in the pickle barrels. To speed the cooling process of the second batch of sauce we purchased 20 bags of ice and poured them into the steam tables in the buffet line. We added cold water and placed the hot sauce in the hotel pans over the iced water and then directed fans toward the pans. We stirred the sauce and were able to greatly reduce the cooling time. We highly recommend this method.
2. We used 70 pounds of meat and did not find the sauce to be too meaty.
3. We cooked the meat on the stove-top while warming the bags of sauce directly in the vat. We then added the sautéed meat to the hot tomato sauce..

Specific steps taken:

Using a food processor, we pureed 3-4 huge bunches of basil, garlic and olive oil into a paste, which we then added to the meat for flavoring.

Thanks to Charlie Bennett we discovered that it is better to brown the beef in five-pound batches with olive oil and garlic using a frying pan instead of cooking it in large pots. It actually takes less time using the frying pan because the beef cooks properly whereas it takes forever to brown in the pots. *Who?*

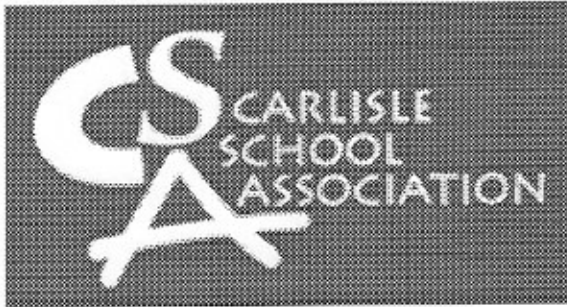
Once the beef was browned we added it to a pot on the stove-top and brought it up to high temperature. We then mixed in $\frac{3}{4}$ cup of the basil puree and simmered the meat for a few minutes to blend the flavors.

Then we turned up the heat and when it came to a boil, we added $\frac{1}{3}$ to $\frac{1}{2}$ bottle of red wine. Once the alcohol cooked-off, the contents of entire pot was added to the sauce in the large kitchen vat.

We repeated this process with each five-pound batch of meat until all the meat had been cooked.

The vegetables – carrots, onions, celery – may be cooked separately from the meat either before or after the beef is cooked and then added to the sauce.

4. Please feel free to contact us with questions. Tony at tdiromualdo@gmail.com or Francine at francineroyce@gmail.com



4 October 2010

Trader Joe's
Donations Coordinator
145 Great Road
Acton, MA 01720

Dear Donations Coordinator:

I am writing to thank you for your generous donation of **20 pounds of ground beef** to the Carlisle School Association for our 2009 Annual Sixth Grade Spaghetti Supper fundraiser. I am hoping you will consider making the same donation to this year 's event to be held on **Tuesday, October 19, 2010**.

The Carlisle sixth graders and their parents organize the Spaghetti Supper every year. The money the students raise helps to fund scholarships and transportation for the sixth grade field trip; seed money for the seventh grade play; and helps to defray the cost of eighth grade graduation. Parents prepare the meal of spaghetti and sauce, garlic bread, salad, and dessert, and the students sell meal and raffle tickets, and wait on tables the night of the event. The Spaghetti Supper is a beloved tradition not only for the Carlisle Public School, but also for the entire community. Each year the sixth graders serve delicious meals to between 1200 and 1400 people.

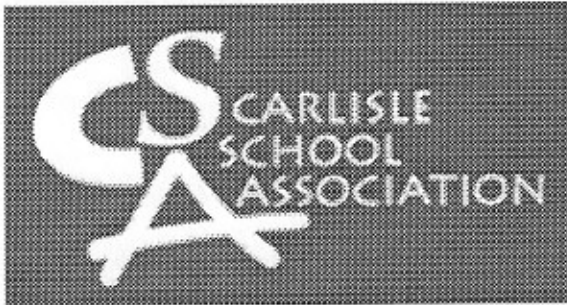
Trader Joes has generously donated to this fundraiser for the past several years and is always recognized in our promotional materials and on each menu at the event.

Please let me know if you would like any additional information. I may be reached by phone at 978.371.2521 or email at francineroyce@gmail.com. Thank you very much for considering our request.

Sincerely,

A handwritten signature in cursive script that reads 'Francine Royce'.

Francine Royce
Carlisle School Association



1 October 2010

Michael Dulock
Concord Prime and Fish
97 Thoreau Street
Concord, MA 01720

Dear Mike:

I am writing to thank you for your generous donation of **50 pounds of ground beef** to the Carlisle School Association for our Annual Sixth Grade Spaghetti Supper fundraiser to be held on Tuesday, October 19, 2010. I will pick up the meat on **Monday, October 18, 2010** at around noon.

The Carlisle sixth graders and their parents organize the Spaghetti Supper every year. The money the students raise helps to fund scholarships and transportation for the sixth grade field trip; seed money for the seventh grade play; and helps to defray the cost of eighth grade graduation. Parents prepare the meal of spaghetti and sauce, garlic bread, salad, and dessert, and the students sell meal and raffle tickets, and wait on tables the night of the event. The Spaghetti Supper is a beloved tradition not only for the Carlisle Public School, but also for the entire community. Each year the sixth graders serve delicious meals to between 1200 and 1400 people.

I appreciate your generous support of our fundraiser for the past two years and Concord Prime and Fish again will be recognized as a donor in all our promotional materials and on each menu at the event.

Please let me know if you would like any additional information. I may be reached by phone at 978.371.9761 or email at ecroyce@gmail.com. Thank you very much for your continued support.

Sincerely,


Ethan Royce
For the Carlisle School Association

2010 SPAGHETTI SUPPER

SAUCE COMMITTEE

Tony DiRomualdo sauce chair tdiromualdo@yahoo.com
Francine Royce sauce chair francineroyce@aol.com

Chris Chin c.m.chin@comcast.net
Mary Keeler marylkeeler@aol.com
Ellen Felhofer efelhofer@yahoo.com
Charlie Bennett bennett-family@mindspring.com
Todd Griswold toddgriswold@comcast.net

DiRomualdo Arianna
Griswold Julia
Keeler Emma
Thomas Angela
Bennett Declan
Royce Mia

actual
sauce, evoo
cheese
November 16 - early
* report due release
October 19, 2010 day
Class of 2013
6-8 cleaning
dishes
Idylwilds
Chris -
pick up
Pastore