

1100 dinners

BREAD, CHEESE, AND SILVERWARE COMMITTEE

Chairs: Lori Jiménez and Suzan Tobler

Summary of Responsibilities:

Bread: Solicit bread donation and prepare, bake, slice and serve garlic bread.

Cheese: wash and fill cheese shakers with cheese (obtained by Sauce Committee) ✓

Silverware: we used the school silverware so the only task is to fold napkins.

Committee

We had 6 members. 1 or 2 more would've been helpful.

Garlic Bread:

1) September. Contact Piantedosi to request the bread donation.

Jackie Powers
Piantedosi Baking Company
240 Commercial St.
Malden, MA 02148
(781)321-3400 x 327 for Jackie
jpowers@piantedosi.com

In the past the bread came in cases, but this year it came in sleds of 10 loaves each. We ordered 11 sleds for 110 loaves, and we used 96 loaves. We served about 1070 dinners, which is a little less than typical. (That figure includes tickets collected, tickets kids forgot to collect, and free dinners served to the 6th graders). Our cost was 11 sleds at \$8.50 each = \$93.50. They take cash or company check, but not personal checks. We got a check from the class treasurer.

As prior year notes say, the Piantedosi family lives in Carlisle and has donated the bread at cost for years. Jackie Powers at Piantedosi was very pleasant and helpful.

2) A few days before the supper, make the butter spread.

The procurement committee will give you the butter and herbs. Sauce committee gets the oil. We made 5 batches and put them in large plastic containers.

Recipe for each batch: *total*
12 sticks butter *60 sticks*
2 c. olive oil *10 cups*
½ c. garlic powder *3 c.*
¼ c. dried oregano *1.5 c.*
¼ c. dried basil *1.5 c.*

We mixed each batch in a stand mixer and that worked well. This could be a one person job.

3) Morning of the supper, one committee member picks-up bread from Piantedosi.

4) Afternoon of supper, prepare the garlic bread.

All 6 of us met from noon to 2:30 to slice and prepare the bread. 2 more people would've been helpful. We sliced the bread length-wise and spread the butter on the top half, then we cut the bread into 12 double pieces (meaning each of the 12 pieces had a top and bottom). Then we wrapped each loaf in tin foil, put them in batches of 5 on large baking trays and set them aside for baking later.

We brought our own spatulas/spreaders and sharp knives for the bread.

Note: We spread butter on 97 loaves and ran out of butter with 13 loaves to go. It worked out because we only needed 96 loaves the night of the supper, but I would suggest making more of the butter spread. We did not think we were spreading it on too thick.

5) Evening of the supper, bake and serve the bread.

3 of us came from 4:20 to 6:30, and the other 3 came 6:20 to 8:30.

Bake the bread in ovens at 400 degrees for 10-15 minutes, then put trays on warming racks until ready to serve. We followed the prior year's notes and baked all of the bread in the first shift. One of the kitchen committee volunteers helped us because we couldn't manage all the bread coming out and going in the oven in the small space we had. I think we should've slowed down so that 1) we could've managed it better, and 2) the bread would be fresher for the later diners.

Cheese Shakers

Procurement has the cheese shakers. One problem we had was that the shakers were stored wet and needed to be washed again and then thoroughly dried, which took time we weren't planning on. Be sure to check the shakers before the night of the supper.

Silverware & Napkins

We used the school silverware as did the year before us, so the only task is to fold the napkins. This is a good for 6th graders hanging around before the supper, but it would be good to plan in advance for a few to do that because it is time-consuming.

Lori Jiménez

From: Lori Jiménez <ldj4@columbia.edu>
Sent: Friday, September 09, 2011 11:00 AM
To: 'nikki@piantedosi.com'
Cc: Suzan Tobler; ldj4@columbia.edu
Subject: Carlisle 6th Grade Spaghetti Supper

Hi Nikki,

I left you a voicemail yesterday, and am following up with more details.

I am the co-chair of the Bread Committee for this year's Carlisle 6th Grade Spaghetti Supper. I know Piantedosi has been giving us the bread at cost for several years, so you probably already know what the event is, but below is a little information.

The sixth graders and their parents organize the Spaghetti Supper every year. The 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 tradition not just for the Carlisle Public School, but for the entire community. Many people in town come. Every year, the sixth graders serve between 1200 and 1400 people.

The money the students raise helps fund scholarships and transportation for the sixth grade field trip, seed money for the seventh grade play, and helps defray the cost of eighth grade graduation.

Piantedosi has generously donated to this fundraiser for many years. This year, the Spaghetti Supper will be on Tuesday, October 18, 2011. We are hoping Piantedosi can repeat last year's donation again for this year's supper. Specifically, we need:

110 loaves (5 cases) of 28" fresh French bread.

Please let me know if you ^{can} help us again this year.

Thank you,
Lori Jiménez
978-369-4703

Lori Jiménez

From: Lori Jiménez <ldj4@columbia.edu>
Sent: Thursday, September 15, 2011 11:31 AM
To: 'jpowers@piantedosi.com'
Cc: 'Suzan Tobler'
Subject: RE: Carlisle 6th Grade Spaghetti Supper

Jackie,

I'm not sure how much information you got from Nikki, so I'm passing this along.

Thanks so much!
Lori

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Lori Jiménez
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Lori Jiménez

From: Lori Jiménez <ldj4@columbia.edu>
Sent: Monday, October 17, 2011 9:05 PM
To: 'Deb Samargya'; 'kmsimon63@hotmail.com'; marylkeeler@aol.com; 'comptron@gis.net'
Cc: 'Suzan Tobler'
Subject: Spaghetti Supper Bread and Cheese Committee

Just a reminder that we're meeting tomorrow at noon in the cafeteria to slice the bread and get it ready to cook tomorrow evening.
Please bring a good bread knife and a spatula to spread the garlic sauce.

Thanks,
Lori & Suzan

Our jobs are as follows:

Before 10/18

Order bread from Piantedosi - done

Make the garlic butter that will be spread on the bread – SUZAN & LORI

On 10/18

Pick-up bread in the morning from Piantedosi in Malden and deliver to school - DEBBIE

Noon – 2:15, ALL 6 OF US

Slice bread, spread garlic butter on it, wrap in tin foil and put on baking sheets so it's oven-ready.

*** we should bring our own bread knives and spatulas for spreading

Fill cheese shakers and put on tables.

4:20- 6:30 1st shift LORI, BETHANY & PAT

Bake the bread, put in warming oven, slice and serve as needed. All bread should be baked in this shift.

6:20 - 8:30 2nd shift SUZAN, DEBBIE & MARY

Continue serving bread, and clean-up (collecting extra utensils and the cheese shakers).