

BREAKFAST COOKING TIPS

TO SIGN UP TO COOK BREAKFAST

Put your name and phone number on the Calendar (for the Sunday or other date you want to cook). The Calendar is located on the Back (East) Right (South) wall of the club.

- Crew size 2 – 4 people
- We usually charge \$4.00 so adjust your menu to accommodate this price.
- Bring \$20 in small bills in case people want change for bigger bills.

KITCHEN GRILL AND STOVE

VERY IMPORTANT - First make sure the fan is turned on to LOW in the kitchen before starting the grill. (It is located on the wall to the left of the stove.)

Turn the grill on to high (on full)

It usually takes 20-25 minutes to get warm enough to cook pancakes. Once the grill has been on for approximately 20 minutes sprinkle a few drops of water on it to see if they “dance” if so the grill is warm enough now, turn down the burners a little so it does not get too hot.

COFFEE

- Plug in coffee brewer. Let heat for 15 or 20 minutes.
- Place filter in brew basket. Using measuring cup in coffee can, place 1 level scoop of coffee into filter. Replace brew basket. Black rimmed pots for regular coffee and orange rimmed for decaf.
- Place an empty coffee pot on lower burner under filter basket.
- Switch on burner under the pot. Using the pitcher by the unit or an empty coffee pot, pour cold water into the reservoir.
- Repeat for other coffee pots. Brew 2 pots regular coffee and 1 pot of decaf.

WOODSTOVE/FIREPLACE

VERY IMPORTANT - CRITICAL - Before trying to start a fire make sure the doors to the kitchen are closed. We don't want the fire system to be triggered by the fire smoke being drawn in by the fans. Depending on the season and the outside temperature, build fires in both the fireplace and stove. Rolling up a newspaper and lighting it like a torch will help to warm the chimney and improve the draft.

A TYPICAL BREAKFAST MENU IS LISTED BELOW

2 Eggs

Potatoes or Pancakes or Waffles

Sausage or Ham

Orange Juice

Coffee

Toast

SHOPPING LIST FOR BREAKFAST

Listed below is the shopping list depending on what breakfast you decide to prepare

- 4-5 Dozen eggs depending on how many are in the refrigerator.
- Check to see if more pancake mix is needed. It is stored in the white cabinet under the microwave. Tip - 2 boxes of pancake mix should be sufficient (We normally use the kind that all you have to do is add water) check box directions.
- 2 bags of sausage (Banquet Brown ‘N Serve Sausage Links or Original) Family Pack 24.9 oz. or similar sausage, or 5 to 6 lbs of ham.
- 4 loaves of bread 2 white 2 wheat
- 1 jar of jelly for the toast – check frig to see if there is enough
- Check for potatoes and onions along side of the microwave or in the pantry. Buy more as needed. A 20 lb bag is good – usually use 12 lbs to 15 lbs for a breakfast.
- Make potatoes or pancakes or both, it is up to you. One or the other is generally served, sometimes both.
- 1 Quart of milk for coffee or for breakfast

- 1 Gallon of Orange Juice
- Check pantry for vegetable oil and olive oil for pancakes and/or potatoes.

Special utensils that could help you prepare breakfast: There is a food slicer/shredder to the left of the refrigerator mounted on a board. It is very sharp, so keep your fingers away from the blades. Recommend using two potatoes, one to slice and a second one to push with.

CLEAN UP PROCEDURE

Dishwasher

- Rinse off used plates, cups, and utensils.
- Place dirty dishes in unit.
- Fill soap dispenser and latch cover.
- Close washer door.
- Push normal button then 'start' button.
- Turn magnet to clean. (This will let people know that the dishes are clean.)

Grill - BE VERY CAREFUL IT IS HOT

- Turn off grill and let it cool while you clean counters and load washer.
- Pour about 1/4 cup of cooking oil on grill.
- Alternate way: cool top with water, do this by the side, do not pour directly over the grill as you will burn your hands. Then pour vegetable oil on and use grill brick to scrub and grill top, use a flat sturdy spatula to wipe oil into drain in front.
- Use pumice block to clean grill surface. (The block is located on the shelf above the grill)
- Scrape off oil with putty knife or big spatula.
- Remove grease tray in front of grill and wipe with paper towels.
- Wipe surface with some paper towel. DON'T GET BURNED!!

OTHER CLEANUP

- Wash all utensils, bowls and pans used in preparing breakfast.
- Iron frying pans should be oiled with vegetable oil after cleaning, just add a small amount in pan and wipe with a paper towel.
- Wipe down all surfaces with a clean dishcloth or sponge.
- Sweep the floor in the kitchen and mop if necessary.
- Empty garbage in kitchen, large red can and small white wastebasket and do the same in the clubroom.
- Put away salt & pepper, syrup and or butter.
- Wipe down tables.
- Make sure fan in the kitchen is turned off.

MONEY COLLECTED

Count the money collected for breakfast and write it on an envelope; subtract and keep what you spent on supplies. Put receipt(s) and profits in the envelop, seal it and place it in the mail slot located on the left of the sign-in book.