

GENERAL GUIDELINES FOR KITCHEN TEAM MEMBERS

Thank you for serving on a Georgia Mountain Tres Dias Team in the kitchen. This can be a fun and rewarding experience. Please be in prayer for all of your other team members on this weekend. If you have any special talents that you feel might be useful on this weekend, please let the head Kitchen know.

The Kitchen Team is generally divided into three teams, team A, team B, and team C, with a Team Leader in charge of each. These “teams” will stay together throughout the weekend. For example, Team A “cooks” on Friday, while Team B “sets up” the tables and Team C “cleans up”. On Saturday Team A might be “clean up” while Team B “cooks” and Team C “sets up”. The teams rotate so that everyone shares in the different duties. The Team that is responsible for “set up” is also responsible for providing any “palanca” for that meal. They are also responsible for setting up the dining room to represent the “theme” of that meal.

During most team meetings there will be time set aside for each section (Kitchen, Professors, and Cha Cha’s) to meet together. These section meetings will be the time for you to ask any questions that you might have concerning your duties, etc. This is also the time for you to get to know the other members of the Kitchen. During these section meetings you will discuss the types of decorations and palanca for the weekend. Themes and decorations in the dining hall at meal times are the responsibility of the Kitchen Team members, but these must be approved by the Rector. Please keep it as simple as possible.

The kitchen usually provides palanca for several meals. You don’t have to provide palanca at every meal. This can get very costly. The Kitchen will be given \$300.00 from the \$15.00 Team Fees to be used for purchase of decorations and palanca. There are a total of 8 meals served during the weekend (excluding the Reception). If you divide the \$300.00 by 8 you will have \$37.50 per meal to spend on these special items. If you skip a couple of meals (Friday breakfast and lunch) you will have \$50.00 per meal. The value in palanca is not the money cost but in the sacrifice of time put into making something. Food palanca (brownies, cakes, etc.) will be provided by the Community at large and the team. Palanca can be made during team “palanca parties”. Also, since the Community will be providing “food palanca” (different types of desserts for the weekend) to be used at different meals, it would be a good idea that one person in the Kitchen be assigned to coordinate this.

A skit is customary following Saturday lunch. This is a fun, light relief time for the candidates. It is not to be a “roast of the Rector” or anyone else on the team. Since the candidates don’t know the Rector, they don’t understand what’s going on. It should be a simple funny skit.

Dining Room

There are 16 tables 8 foot long, seating 10 people when set up independently. When moving the tables please do not drag across the floor. The washer and dryer are located in the food pantry, soap is provided.) Please clean the dining room by sweeping and damp mopping as necessary. Do not put any tape on the walls. There are hooks to hang banners. Permanent “blessings” banners are on the wall.

Decorating Closet

The decorating closet is just outside the entrance to the dining room, and is to be used for temporary storage for any items you need for the weekend. It must be cleaned out at the end of the weekend and left ready for the next community to use.

The Beverage Room

The beverage room is located at the front end of the dining room. All coffee and tea should be made in there. The cups, coffee, glasses, and tea makers are all in this room.

To make tea: Pull out the filter at the top of the tea maker. Put in one big tea bag (located under the tea maker in drawers). Put filter back in and turn to side you want to fill first. Press Start and let it rip. When you make sweet tea, add sugar once the container is 2/3 full. Repeat this process for the un-sweet tea omitting the sugar. Fill the tea pitchers from the spout on the tea maker.

To make coffee: The coffee makers are hooked up to the water lines. Just add coffee and turn on.

Kitchen

There is a separate thermostat for the kitchen located on the wall across from the cooler. Set the switch to “cool” or “heat”, then set the temperature. There are plenty of serving trays and baskets. The cleaning closet is located directly across from the pantry. Detergent, gloves, mops, and brooms are stored in this room. Mop buckets are stored in the utility closet on the “back porch”. Dishes, plates, and bowls are located in the cabinet next to the pantry. Mixing bowls and pans are located under the stainless steel center table. When storing the dishes, please make sure that they are stacked properly to avoid breakage. Double sinks are located on the back wall for washing big pots. Do not put grease down the drains. Collect in containers and put in the dumpster. Spices are located in the cabinets along the wall of the dining room. All other cabinets hold the serving ware. These may be washed in the dishwasher. Please do not use the big coffee pots in the kitchen (it will blow fuses), use the small Mr. Coffee maker. All garbage goes in the dumpster outside. Be sure to TAKE any garbage to the dumpster Thursday night or early Friday morning. The truck comes early Friday and if garbage has not been taken out, it will not all fit in the dumpster by the end of the weekend. Also, garbage will only be picked up if it is INSIDE the dumpster.

Dishwasher

The dishwasher is great and easy to use, but make sure that you take turns because it is tiring after a long time. Detergent is automatically fed into the dishwasher. DO NOT add detergent.

1. Scrape all of the dishes, cups, glasses, etc., and place into trays.
2. Insert front stopper and press the fill button on the top. Release the button when reservoir is $\frac{1}{2}$ full.
3. Feed a tray of dishes into the dish washer from the right to the left. Pull down the doors and push the start button activating the green light. Release the button when the green light will stay on by itself.
4. When the cycle is complete, lift the doors, remove the basket to the left and let it cool.
5. Please clean the trap beneath the white pipe under the dishwasher at the end of each day.
6. All big pots and pans should be cleaned in the double sinks - NOT the dishwasher.

Stove

1. The oven heats unevenly so please rotate food.
2. Please keep the grease trap under the griddle emptied. After the weekend remove the foil and replace. Put grease in a container (milk jug, vegetable can, etc.) and put in the dumpster. Any grease from bacon, etc., should also be removed the same way.
3. The griddle needs to be turned on early to get hot. You may cook eggs on griddle or in frying pans. Remember to use a lot of Pam.
4. No chemicals should be used to clean the stove. Simply wipe off with hot soapy water only. Coat griddle in peanut oil after cleaning.
5. Please make sure all oven pans are cleaned thoroughly and placed back in the rack.
6. In case of fire there is a fire extinguisher above the stove that comes on automatically. If for some reason it does not come on, there is an emergency pin located on the wall beside the bulletin board - pull it immediately!
7. The Camp of Colors has a maintenance person to help keep things in working order.

Warmer

The warmer must be plugged in overhead. An exhaust fan switch is located next to this outlet. Only the top part of the warmer will heat. Leave the warmer plugged in all weekend.

HEAD KITCHEN

GENERAL GUIDELINES:

1. A meeting with your Rector is normally scheduled a couple of weeks prior to the first team meeting. During this meeting the Rector will tell you what is expected of you during the team meetings. The Rector will also go over

preferences regarding the Kitchen duties. You might want to talk with previous Head Kitchens for advice.

2. We suggest that you inspect the kitchen at the Camp of Colors a week or two before the weekend.
3. You will need to come to the set-up on Wednesday night. We will give you a list of what we ordered. You need the list of food from us so that you can check off the food when it comes in Thursday. Delivery time on Thursday is between 9:00AM and 1:00PM. **YOU NEED TO BE THERE** when the food is delivered in order to check it off as it comes off of the truck. If something doesn't come in you must use the money provided by the Food Couple to purchase the missing items. If you use some of your own money for legitimate expenses normally provided by the Secretariat, it will be reimbursed on Sunday by the Food Couple. **KEEP ALL RECEIPTS!** No reimbursement is made without the receipt.
4. When the food is delivered, it helps to have a crew on hand to put things away so you will know where they are. It is very important that you get as much done Thursday as possible.
5. Camp of Colors has a special drink room. Instructions for the coffee and tea machines are on the wall. It would be good for you to familiarize yourself with all that is in this room and how it works. You need to appoint a beverage person for the whole weekend. They will be responsible for making sure there is plenty of coffee and tea ready for each meal. This person could also handle any special diet drink needs for candidates. **NOTE: BIG COFFEE POTS CANNOT BE USED IN THE KITCHEN. USE THEM IN THE DRINK ROOM ONLY. YOU CAN MAKE SMALL POTS IN THE KITCHEN.**
6. Let the food purchaser know of all special diet needs as soon as possible. Your special diet cha should contact the pre-weekend couple and ask if a candidate with special diet needs is to attend the weekend. It is a good idea to call the candidate and discuss their needs with them, and let the food purchaser know what these needs are.
7. Special diets are mainly for candidates. In as much as possible, **we ask that team members furnish their own special diet needs.** There will be bran cereal, fresh fruit, etc., on hand for everyone.
8. Send for oven palanca from the palanca room after the reception. Designate a place for oven palanca. You will get brownies, cookies, and cakes.
9. There are several ways to use leftovers from the reception and leftover oven palanca. You can put out leftovers Saturday night outside the Rollo room.

You can put out leftovers for serenaders, or for the community before closing. Be sure not to put out any food that you are going to need for a meal.

10. Kitchen team members will participate in prayer palanca for rollos. Post a schedule if possible so your chas can keep up with their prayer time.
11. Reminder!!! The rolls for Friday come frozen. They must stay frozen!! You need to make sure that they are put in the freezer.
12. Reminder!!! Put frozen juice, sausage, bacon, and frozen bagged eggs (if used) in the cooler - NOT THE FREEZER. Juice, bacon, and bagged eggs (if used) should be put out on Thursday to thaw. Make sure all team captains know where everything is located.

KITCHEN TEAMS:

There are usually 22 Kitchen Chas including the Head and Assistant Head. This team can be divided into working groups with the Head Kitchen and the Assistant as “rovers”. Each of your teams should have an experienced kitchen cha as a team captain. Their duties should include:

- Getting their team up in the morning.
- Organizing and assigning duties.
- Coming to you or your assistant head with questions or problems.

This is suggested working groups:

	Cook	Set up	Clean Up
Friday	A	B	C
Saturday	C	A	B
Sunday	B	C	A

On Friday, group A starts out on the cooking schedule and cooks breakfast, lunch, and dinner. Then on Saturday the cooking team moves to set-up and so on. This gives each team an opportunity to work in all areas and provides a consistency in performing duties.

FOOD PURCHASING

The food is purchased by the Georgia Mountains Tres Dias Food Couple. They will make the purchase and arrange for the delivery. It is your responsibility to contact the Food Couple to discuss your menu by the third team meeting. Some specialty foods and perishables will be brought up by the Food Couple on Wednesday evening.

Delivery of the food will be by the food service company called Monarch Foods. It will be delivered between 9:00AM and 1:00PM on Thursday. The head or assistant head kitchen must be there to receive the food. Please be sure and check off with the driver all items. If any item is short or not accounted for, please use the money provided to purchase the item(s), making substitution if necessary. If additional money is spent for legitimate purchases, that money will be refunded on Sunday by the Food Couple. KEEP ALL RECEIPTS. Do not get any money from the assistant head cha. The money provided by the Food Couple is to be used only for items normally provided by the secretariat and special diet needs that may arise. It is not to be used for decorations, snacks, or palanca, etc.

Only the Head and Assistant Head are required to be at the Camp on Wednesday night. The Head Kitchen will receive the extra money on Wednesday night for emergency purposes needed during the weekend. This is not to be used for palanca and all receipts along with the Monarch invoice must be turned in to the food couple by Sunday at closing. Please keep in mind that the menus are set to keep within a budget and should not be changed. The Food purchaser will discuss with you any changes that are allowed.

SECTION MEETINGS:

After your first team meeting, you will meet in section meetings each week. At this time you need to get acquainted with your kitchen team and guide them through the weekend procedures. Listed below are some helpful suggestions for team section meetings.

After introductions at first section meeting, share with your kitchen your desires and ideas for the weekend. This would include any themes, palanca, skit, etc.

At the second meeting, ask for volunteers to head up these areas. You might want to use the special survey to list their interests.

Check with their progress each week and help with any problems they might have.

As your team meetings progress, you will have a lot to cover in a short time. We suggest outside palanca parties. Please be prepared before you attend the weekend, then your job will be much easier. You will also need to pick a special diets person, preferably someone who is experienced and knows something about nutrition. They will handle the candidates with any special diet needs. Team members must provide their own special diet foods. The Food Couple will provide the needs of the special diet candidates if notified before the weekend. Please go over everything before the weekend including operation of all appliances.

The Head and Assistant Head Kitchen must do a walk-thru before you leave the Camp on Sunday with the Secretariat Food Couple making sure everything is in order and the way you found it on Thursday.

KITCHEN TEAM SURVEY

This is a quick survey for the use of the Head Kitchen to identify your team special talents that can be used in the kitchen. Please answer the questions below and we will contact each of you about your assignment.

NAME: _____

TELEPHONE: _____

CHURCH: _____

HOBBIES: _____

SPECIAL
TALENTS: _____

AREAS THAT INTEREST YOU:

DECORATING: _____

PALANCA: _____

WRITING
SKITS: _____

SPECIAL
DIETS: _____

COOKING: _____
_____ THURSDAY NIGHT RECEPTION

Items Supplied by Secretariat:

Cocktail sausage
Finger quiche
Meatballs
2 Fruit Trays
Vegetable Tray
Ranch Dressing
Cheese Tray
Meat Tray
Chips
Punch (if desired)
Bread (Mustard, Mayonnaise)
Paper plates & white napkins

Cocktail Sausage: Combine with 2 jars of grape jelly + 3 T of A1 Sauce.

Meatballs: Combine with BBQ sauce, marinate several hours, and simmer for at least 30 minutes.

Punch: Combine 8 each; white grape juice and ginger ale.

We buy the fruit and vegetables but you make the trays.

THIS MENU **MUST BE SUPPLEMENTED** BY OTHER PALANCA PROVIDED BY THE TEAM AND POSSIBLY SOME ITEMS FROM THE COMMUNITY.

IDEAS TO HELP YOU STAY AHEAD ON THURSDAY

Turn on warmer so it will be ready for receiving food. Leave on all weekend.

Inventory and organize supplies.

Set up for reception.

Prepare chicken - cook ½ of the chicken provided. Separate some for special diets if needed. Put in zip lock bags and store for Divan on Friday night. Chicken should not be cooked earlier than the day before it is used..

Wash potatoes, wrap in pre-cut foil and store. DO NOT PIERCE POTATOES.

Cook ground beef and onions for soup if it is on your menu.

Thaw broccoli (ONLY ½ case needed per weekend).

Separate grated cheese. 22 cups are needed for egg casserole. 21 cups for chicken divan. Place the rest of the cheese in bowls for potato bar - 1 for each table. Cover with saran wrap and refrigerate.

Thaw bacon or sausage for Friday morning.

Mix orange juice. Bring gallon jugs from home to store tea and OJ.

Make iced tea for Friday.

Prepare small baskets for jellies, cream, sugar sweet'n'low, salt, pepper, and individual butter packets if needed.

Set up tables for Friday morning after the Reception.

If using boiling bag eggs (5 bags for women, 6 for men) take them out to thaw. Also, place BBQ in refrigerator to thaw.

Gather together and Praise the Lord for what He is going to do!!!!!!!!!!!!!!

FRIDAY MENU

BREAKFAST:

Scrambled Eggs (15 dozen - Women, 20 dozen - Men)
Bacon (one case - additional 15 lbs for Men)
Grits (10 lbs)
Muffins or Toast
Juice - Coffee - Milk - Water

LUNCH:

Vegetable Soup (Optional)
Tossed Salad with Stuffings
Crackers
Baked Potato - Sour cream, butter, and cheese.
Brownies (PALANCA)
Coffee - Tea - Water

DINNER:

Chicken divan
Rice
Green Beans (4 cans-women, 5cans-men)
Rolls
Pound Cake (PALANCA)
Coffee - Tea - Water

NOTE: Some Dessert Palanca may be provided by the Community. Check with the Rector.

IDEAS TO HELP YOU STAY AHEAD ON FRIDAY

BREAKFAST:

Make coffee.
If using boiling bag eggs - start 2 large pots for water (½ full). It takes 30 minutes to get hot. Use HOT water.
Mix OJ if not done on Thursday.

Start eggs, cook until moist, using plenty of Pam. Keep eggs warm by putting them in serving bowls, covering and placing them in the warmer. See next page for additional egg instructions. Cook bacon in convection oven.

Cook grits (10 lbs.)

Make toast or warm muffins.

Set up. Make sure tables are completely set.

Pour juice in small glasses.

LUNCH:

Make soup if on menu. Put foil covered potatoes in oven. Allow 2 hours to cook.

Make salad. Prepare chicken to top salad if it is on your menu. Do NOT overcook.

Set up for lunch.

Put crackers and salad fixings on tables. (Cheese, bacon bits, sour cream, and individual butter packets).

Put salad and potatoes on table before candidates come in. Prepare dessert.

DINNER:

Remove rolls from freezer to thaw (3 hours before dinner).

Prepare chicken divan.

Heat green beans (4 cans women, 5 cans men).

Prepare dessert.

Set up - make sure tables have everything required for meal.

Make tea for Saturday.

Have coffee ready to plug in for Saturday morning.

Take boiling bag eggs out to thaw if using (5 bags for women, 6 bags for men).

These may need to sit out on counter a while, but do NOT let them get warm.

Place BBQ and Lasagna in refrigerator to thaw.

Sometime during the day practice the skit.

Gather together and Praise the Lord for what He is doing!!!!!!!!!!!!!!

RECIPES FOR FRIDAY:

SCRAMBLED EGGS:

You will need (15 dozen for Women, 20 dozen for Men). In a separate container add flour to milk blend well then add eggs. Spray skillet with PAM. Melt oil and margarine in skillet for flavor and to prevent sticking. Pour mixture into skillets turning several times until eggs are set, but still moist. You may consider leaving the salt out since so many people don't eat salt. Start at least 20 minutes before breakfast. Cover the eggs and put them in the warmer!!

INGREDIENTS

EGGS

MILK

FLOUR

SALT

QUANTITY FOR 110 PEOPLE

15 Dozen Women, 20 dozen Men

5 Cups Women, 6 cups Men

17 Tbls. Women, 20 Tbls. Men

2 Tbls. Women, 3 Tbls. Men

PEPPER

2 Tbls. Women, 3 Tbls. Men

BOILING BAG EGGS:

Eggs need to be thawed first to cut down on cooking time (5 bags for Women, 6 bags for Men). Fill 2 large pots 1/2 full of hot water, heat (approximately 30 minutes) until boiling. Add bags of eggs. Remove the bags periodically to kneed, allowing the center to cook, being careful not to break the bag. When done, lay on counter with towels over them to keep warm. This will easily keep them warm for 30 minutes without drying out.

BACON:

15 lbs. Women, 18 lbs. Men. Cook the bacon in the convection oven. Place in warmers as it gets done.

GRITS:

10 lbs. provided. Follow directions on package or use the instructions below if there are no instructions on package. Measure water using gallon milk jugs. Prepare grits in 2 large pots coated generously with Pam. Allow water to boil at least 30 minutes. Add salt and grits. Simmer until ready.

<u>INGREDIENTS</u>	<u>QUANTITY FOR 110 PEOPLE</u>
GRITS	24 cups Women, 30 cups Men
WATER	6
gallons Women, 7 1/2 gallons Men	
SALT	1 tbs.

TOSSED SALAD:

Core and wash the lettuce. Let it drain then break it apart and put it in the cooler. Wash and cube the tomatoes. Slice the cucumbers. Clean and slice the celery. Scrape and grate the carrots. Store in the cooler as they are completed.

<u>INGREDIENTS</u>	<u>QUANTITY FOR 110 PEOPLE</u>
LETTUCE	18
HEADS	
TOMATOES	45 ea.
CUCUMBERS	11
CARROTS	5 lbs. DICED OR GRATED
CELERY	6 STALKS

BAKED POTATO BAR:

The convection oven will probably only take one hour. Cook early and use the warmer. Please check the potatoes and rotate them. Put cooked potatoes in the warmer. Serve with sour cream and grated cheese. Toppings should be served family style in bowls.

VEGETABLE SOUP

Brown beef and onions in oil. Drain. Divide beef into two large pots (this makes 2 pots of soup). Add rest of ingredients EXCEPT macaroni. Simmer for 1/2 hour. Cook and drain macaroni. Add to soup 15 minutes before serving.

<u>INGREDIENTS</u>	<u>QUANTITY</u>
V8 Juice	8 cans
15 lbs. Macaroni	1 box
Vegetables	5-6 cans
Crushed Tomatoes	1 Gal.
Cooking Oil	½ cup
desired	

<u>INGREDIENTS</u>	<u>QUANTITY</u>
Ground Beef	
Mixed	
3 large	
Seasoning	As

CHICKEN DIVAN CASSEROLE:

Cook broccoli according to package instructions. Put broccoli in casserole dish then add chicken. Combine soup, sour cream, mayonnaise, lemon juice, and curry powder. Pour mixture over chicken and broccoli. Sprinkle cheese over top, then bread crumbs. Bake at 300 degrees for 45 mins.

<u>INGREDIENTS</u>	<u>QUANTITY FOR 110 PEOPLE</u>
SOUR CREAM	1 GALLON
MAYONNAISE	1 GALLON
CREAM OF CHICKEN SOUP	1 GALLON (3 Large cans)
CURRY POWDER	
LEMON JUICE	
FROZEN BROCCOLI	½ CASE
CHEESE	21 CUPS
CHICKEN BREASTS	56
BREAD CRUMBS	1 GALLON

Rice: Follow instructions on package. 1 cup rice to 2 cups of water. Make 20 cups of dry rice. You will need 40 cups of water. Do not burn!!

Rolls: Remove rolls from freezer 3 hours before dinner. Put on trays and put close to stove. Follow directions for cooking time. (15 minutes)

Green Beans: 3 cans for Women, 4 cans for Men.

SATURDAY MENU

BREAKFAST:

Sausage
 Biscuits and gravy
 Scrambled Eggs (15 dozen Women, 20 dozen Men)
 Juice - Coffee - Milk - Water

LUNCH:

BBQ Sandwich (Women 3 - 4 tubs, Men 4 - 5 tubs)
Baked Beans
Potato Chips
Celery and Carrot sticks
Pickle slices
Fresh fruit
Cookies (PALANCA)
Coffee - Tea - Water - Lemonade

DINNER:

Lasagna
Salad
French Bread
Dessert (PALANCA)
Coffee - Tea - Water

NOTE: Some Dessert Palanca may be provided by the Community. Check with the Rector.

IDEAS TO HELP STAY AHEAD ON SATURDAY:

Everyone gather together and pray!!! What a great day to praise the King of Kings!!!!

Make coffee and hot water.

If using boiling bag eggs, start 2 pots of water ½ full.

Have biscuit maker start biscuits.

Cook sausage and prepare gravy.

Scramble eggs.

Put juice on table.

Finish bagging carrots, celery, pickles if not completed.

Prepare lemonade. Do not put lid on large container of lemonade, it will heat up.

Warm the BBQ. Can be warmed in small quantities in microwave.

Sunday team, cook chicken for chicken salad. Mix chicken salad if you wish and put in zip lock bags if you wish. Make tomorrow's Jell-O if there is room to store it in the refrigerator.

Get lasagna out of freezer to thaw. Take bread out of freezer 3 hours before dinner.

Wrap dessert for lunch either in lunch bags or serve on trays.

Make sandwiches and wrap in foil. Foil wrappers (pre cut foil) are used for wrapping the sandwiches.

If lunch is served in bags, fill the bags. Sandwiches, veggies, dessert, and chips last. Have fresh fruit available.

Make dinner salad.

Butter the French bread and wrap it in foil.

Cook lasagna. Place in warmer.

All sit for serenade. Enjoy the beautiful music.

Sunday cooks need to make the egg casserole and jell-o Saturday afternoon or evening. As time allows chicken salad can be mixed up.

Set up for Sunday morning.

Gather together to pray and share, love on each other.

SCRAMBLED EGGS:

You will need (15 dozen for Women, 20 dozen for Men). In a separate container add flour to milk and blend well then add eggs. Spray skillet with PAM. Melt oil and margarine in skillet for flavor and to prevent sticking. Pour mixture into skillets turning several times until eggs are set, but still moist. You may consider leaving the salt out since so many people don't eat salt. Start at least 20 minutes before breakfast. Cover the eggs and put them in the warmer!!

INGREDIENTS
EGGS

QUANTITY FOR 110 PEOPLE
15 Dozen Women, 20 dozen Men

MILK	5 Cups Women, 6 cups Men
FLOUR	17 Tbls. Women, 20 Tbls. Men
SALT	2 Tbls. Women, 3 Tbls. Men
PEPPER	2 Tbls. Women, 3 Tbls. Men

BOILING BAG EGGS:

Eggs need to be thawed first to cut down on cooking time (5 bags for Women, 6 bags for Men). Fill 2 large pots ½ full of water, heat (approximately 20 minutes) until boiling. Add bags of eggs. Remove the bags periodically to kneed, allowing the center to cook, being careful not to break the bag. When done, lay on counter with towels over them to keep warm. This will easily keep them warm for 30 minutes without drying out.

SAUSAGE PATTIES:

Cook in convection oven at 350 degrees.

SAUSAGE GRAVY:

Cook ground sausage if provided. Add flour to sausage drippings until you have a thick paste. Stir in hot water and milk, stirring constantly until you have a good consistency. More than one skillet of gravy may be made by dividing the initial sausage drippings and following the previous procedures.

INGREDIENTS

QUANTITY FOR 110 PEOPLE

GROUND SAUSAGE
 FLOUR
 MILK

5 Lbs.
 AS REQUIRED
 1 - 2 GALLONS AS NEEDED

TRES DIAS BISCUITS

Pour 5 cups of milk into a large bowl. Add ½ cup of melted Crisco. Add 8 cups of flour. Mix with a large spoon, and add more flour if needed for proper consistency. Keep dough as wet as possible, place on a table that has a thin layer of flour on it. Also cover the dough with flour so that you can roll it 1" thick. Cut into biscuits with biscuit cutter or a glass.

INGREDIENTS

QUANTITY FOR 110 PEOPLE

BUTTER FLAVOR CRISCO
 25 Lbs.
 MILK

48 oz. Can SELF RISING FLOUR

BUTTER

4 Lbs.

Place the biscuits close together on a tray coated with Crisco. Allow to rise 15 to 20 minutes. Brush the biscuits with butter before and after cooking. Bake for 20 minutes at 425 degrees. See if they are done by checking a biscuit from the middle of the pan.

LUNCH

BBQ SANDWICHES:

Be sure the BBQ is thawed out well. Warm BBQ, follow directions on the container, or by dividing it into small amounts for the microwave. It is already cooked, so it can be warmed, placed on the buns (which could also be warmed), wrapped in foil wraps and placed in the warmer. Place in sandwich in bags, adding vegetables and chips.

DINNER:

ROLLS:

Remove rolls 3 hours before dinner. Place on trays.

LASAGNA:

Cook according to package directions. Will take much longer if it hasn't been thawed. Place in the warmer.

PREPARE:

Salad with stuffings. Cook rolls. Prepare Dessert.

SUNDAY MENU

BREAKFAST:

Overnight Egg Casserole
English Muffins
Fruit cup
Juice - Coffee - Milk - Water

LUNCH:

Chicken Salad
Jell-O Salad
Croissants
Dessert (PALANCA)

NOTE: Some Dessert Palanca may be provided by the Community. Check with the Rector.

IDEAS TO HELP STAY AHEAD ON SUNDAY:

1. Everyone gather together and pray!! What a great day to praise the King of Kings!!!
2. Make coffee and hot water.
3. Put egg casseroles in oven.
4. Put English muffins on trays, butter them and toast in oven. Put in warmer.
5. Slice any left over bananas, apples, oranges, etc., and add to fruit compote.
6. Set up: Be sure tables are ready for candidates.
7. Throughout the morning, clean up and pack up as much as possible.
8. Mix chicken salad if not prepared earlier.
9. Prepare dessert tray.
10. Place croissants in oven to warm.
11. Clean up... mop... clean ovens. Head kitchen check with Secretariat Food Couple to be sure everything is as it should be. They must give okay for your kitchen before you and your assistant can leave the Campground.
12. Head Kitchen prepares receipts and Monarch invoice for food couple.

OVERNIGHT EGG CASSEROLE (HAM):

Spray the casserole dishes with PAM spray. Place the bread in the dishes. Put the ham on top of the bread. Sprinkle with cheese. Blend eggs, milk, salt and pepper. Pour over the mixture in the 9" x 13" dish. Bake at 325 degrees for 55 minutes. Rotate and watch the middle of the casserole. Make sure that the middle of the casserole is done.

<u>INGREDIENTS</u>	<u>QUANTITY FOR 110 PEOPLE</u>
BREAD	84 SLICES
HAM	28 CUPS
SHREDDED CHEESE	22 CUPS
EGGS	140 EGGS
MILK	56 CUPS
SALT and PEPPER	AS REQUIRED

MIXED FRUIT:

Add any leftover fruit to the canned fruit compote (2 big cans). Serve in small bowls.

CHICKEN SALAD:

Mix all ingredients. Can be stored 24 hours before serving. IF USING OPTIONAL INGREDIENTS, they should be added SHORTLY BEFORE SERVING ONLY. If added too early they will discolor or SPOIL.

<u>INGREDIENTS</u>	<u>QUANTITY FOR 110 PEOPLE</u>
CHICKEN BREASTS (COOKED & CUBED)	108
CHOPPED CELERY	7 CUPS
CHOPPED ONIONS (OPTIONAL)	1 CUP
HONEY	12 OZ.
PEPPER	1/4 CUP
SALT	1/4 CUP
MAYONNAISE	6 CUPS (MORE if needed)

<u>OPTIONAL INGREDIENTS</u>	<u>QUANTITY FOR 110 PEOPLE</u>
PEELED DICED APPLES	8 CUPS
CHOPPED GRAPES	8 CUPS

JELLO SALAD:

Boil water. Stir in gelatin until dissolved. Drain the fruit. Add to the Jell-O and chill. Do not wait until Jell-O has congealed to add fruit. It is easy to forget.

USE PAPER PLATES AT LUNCH FOR EASY CLEAN UP.

DURING THE WEEKEND

1. Team members may have 10 minutes to greet spouses after serenade when all candidates have returned to the rollo room. At the end of the 10 minutes, the rector will ring the bell to alert all team members that they must return to their areas of service.
2. The script works. No deviations may be made from the script except with prior consent from the secretariat. Deviations specifically forbidden include:
 - a. Live crucifixion skits will not be allowed.
 - b. Balloons or banners cannot replace candles for the serenade. When serenade must be held indoors due to inclement weather, electric candles may be used in lieu of real candles. Real candles may be used outside only.
 - c. Holding the brides breakfast in alternate location to the rollo room or the kitchen will not be allowed.
3. There are to be no surprises planned for the rector by the team or the rector's spouse without being cleared through the secretariat.
4. With the exception of members of the community who are participating in serenade, no one who is not a member of the team is to be allowed inside the building during the weekend. This includes members of the community who may be dropping off palanca. Those dropping off palanca are to remain outside the palanca room doors.
5. Members of the community who are not serving on the team are not allowed inside the kitchen during the weekend. If other members of the community need to speak to a member of the kitchen team, the team member should meet them outside of the kitchen.
6. Encourage the team not to give expensive or extravagant palanca to other team members during the weekend. Notes are much more appropriate than gifts. New team members sometimes feel excluded when others receive expensive palanca and they do not.
7. In the past, the "Marketplace" skit has been performed in the hallways by the kitchen chas on certain womens' weekends. This skit is no longer allowed by the secretariat due to the disruption of kitchen duties. The large number of members required to perform the skit unfairly causes a skeleton crew in the kitchen to work harder and

results in the kitchen team to getting behind. This means everyone on the team get less rest and increases the likelihood that team members will not want to serve on a kitchen team on subsequent weekends.

8. No excessive decoration is allowed in the hallways during the weekend. Anything that may impede foot traffic through the hallway by unnecessarily blocking the edges of the hallway is a fire and safety hazard. This includes anything that stands permanently on the hallway floor which may cause a tripping hazard. Secretariat members who are serving on the weekend have the discretion to ask that any excessive decoration which is deemed to be a fire or safety hazard be taken down.