Kitchen Stuff

Morning

Make sure there is sufficient breakfast for the kiddies (should be pop-tarts, bagels, toaster strudels, little boxes of cereal, OJ, milk); don’t overbuy on stupid things like milk that will spoil.

Make sure that the kiddies have breakfast—you don’t have to help them yourself all the time (or at all) but delegate.

Snack—goes from 10:15-10:45

Make sure that there is enough snack, cups, and drink mix—it is advisable to make a large BJ’s trip at the beginning of the week (in a big car).

Prepare the drinks beforehand (mix and put into cups)—either immediately after song and prayer or sooner. Know how many have to be prepared. ~9-12 gallons will be necessary so the large orange cooler will have to be refilled—either fully or in part.

Know which classes would like their snacks delivered (usually younger kids and sometimes other classes on special days). They will need a certain number of snacks, cups, and probably drinks in pitchers.

Don’t let people take more than one snack

Put away the snacks when done and pour any remaining drinks in cups back into the cooler or into pitchers for lunch.

Lunch

Make sure that there is enough crap. Again, shop early—before snack.

Have some common sense (even if you think that I don’t) about what constitutes a good meal (various food groups, different options, etc.).

Prepare well beforehand. You can make just about anything in advance and keep it warm (salads can go in the fridge, some stuff can go in the steam trays or the warmers, etc.). Again, use common sense regarding hygiene and health concerns; consider gloves, frequent hand-washing, etc.).

If at any point after snack and before lunch you find yourself with free time, you’ve probably neglected to do something important, your meal will be terrible, or something is burning. Use spare moments (however small) to tidy up—put dishes in the sink, throw trash away, help Cindy, etc.

Steam trays should probably be turned on at least 15 minutes in advance—only as many as are needed. They should have water in them or they will smell.

Make sure that there are cups, utensils, and pitchers in the St. Jude’s Room.

Be ready to serve—put all your crap out. Consider that things need utensils and that people will want condiments and all that stuff. People at the steam trays should have gloves on and hair pulled back or a hat on.

Serve with a smile! Just kidding.

After all have gone through, only one person needs to remain to serve seconds. This person may not eat until 1:00 or later but suck it up.

At 12:55 or thereabouts, begin first of all to put the food away—especially perishables. Hot things may need to let cool for some time and should take foil instead of saran wrap. Dressings and other condiments also go away.

Further clean up

Dishes go to the LEFT OF THE SINK (they may accumulate—noli timere); trash goes in the trash.

It is my custom upon completion of brief tidying up to immediately begin dishes and have spell helpers and post-meeting people to do the other things.

Dish washing: dishes go to the LEFT OF THE SINK. The first bay is used for scrubbing with plenty of soap and hot water, the second for rinsing with warm or cold water, and the third for sanitizing. Before beginning the dishes, clear all bays. Run steaming hot water in the third and drop in two sanitizing tablets (found on the shelf above the clean towels)—1/2-2/3 full is fine. Clean the flat area to the left of the third bay—it is where the CLEAN dishes go and so should also be CLEAN. If it is dirty and makes dishes dirty then why even wash the stupid dishes? Idiot. Berate and upbraid anyone who tries to put dirty dishes, cans of drink mix, or anything else there over the course of the day. Use violence if necessary. Once the water is run and the area is clean, wash the stupid dishes. Make sure the dirt is off. It will take a long time. Rinse out the bays when all is done and turn the water off.

Other stuff for other people(make sure that they know who they are—make mention at the meeting): of primary importance is the overall appearance of the kitchen. Counters and the serving apparatus should be wiped with bleach, a rag, and hot water--well. The floor should be swept (mostly just for chunky stuff—the custodial crew should do the whole thing every once and a while) and mopped where necessary. The St. Jude’s Room pitchers should be brought back, the tables wiped, and the floor vacuumed if absolutely necessary (again—the custodial crew). Trash and cardboard should be taken out if the bags are very full or if there is any cardboard at all. The griddle should be cleaned if necessary (use a dollop of oil and the charcoal brick until all the muck is loosened and then wipe the muck with a wet something until it shines).

Help the aftercare people make snack and drinks—make sure that you clean up after them, too.

Just make sure that the kitchen looks pretty.

If Fr. Ray comes in to get food later.