

**KofC GERMAN DINNER, OCTOBER 24, 2009**

PLANNING WAS FOR 100 DINERS, ACTUAL TICKETS SOLD WAS:\_\_\_\_\_.  
TOTAL COST OF SUPPLIES WAS \$253.00.  
DINNER TICKETS ISSUED WAS\_\_\_\_\_. MONEY COLLECTED WAS\_\_\_\_\_.

**SHOPPING LIST AND SOURCE OF ITEMS:**

JOHNSONVILLE TRADITIONAL STYLE BRATWURST; 200 EA FROM USA/USAF COMMISSARY  
(\$.58 PER EA.)  
SAUERKRAUT, #10 CAN, 2.5 CANS FROM CASH'N CARRY (3 CANS)

GERMAN ROLLS, "BROETCHEN", 120 EA FROM USAF COMMISSARY

POWDERED MASH POTATOES, #10 CAN, 2 EA. USED 1 3/4 CAN.

\*\*\*BUTTER/MARGARINE FOR MASHED POTATOES AND FOR THE SAUERKRAUT. 2LBS FROM OUR  
REFRIGERATOR (NOTE BUTTER & MARGARINE FOR SERVING LINE BELOW)

LARGE YELLOW ONIONS, 6 EA: 3 CHOPPED AND SAUTEED FOR SAUERKRAUT, AND 3 COARSELY  
CUT UP FOR BOILING IN BEER WITH THE BRATWURST. FROM THE DOLLAR STORE.

FRESH GREEN SALAD MIX, 5 LB BAGS FROM CASH'N CARRY, 2EA. (NEXT TIME GET THREE FOR  
100 DINNERS.

MUSTARD, A VARIETY OF FOUR TYPE; STANDARD AMERICAN YELLOW, BROWN SPICY, STONE  
GROUND, AND POUAPON TYPE. THESE FROM THE \$ STORE AND OUR FRIDGE.

SALAD DRESSINGS, BIG VARIETY OF LEFTOVERS FROM OTHER FUNCTIONS FROM THE FRIDGE.

MILK, 1 GALLON FROM COMMISSARY, FOR MASHED POTATOES.

BEER: BEER IS USED TO INITIALLY COOK THE BRATWURST. WE USED A 12 PACK WHICH WAS  
DONATED BY THE BEST "WURST" CHEF RICK COLLINS.. HOORAH!!

MISCELLANEOUS SEASONINGS FOR COOKING IN THE SAUERKRAUT: 2 DOZ EA OF JUNIPER BERRIES  
AND WHOLE CLOVES, AND 9 TO 10 BAY LEAVES (FROM HOME) THESE COOKED IN THE KRAUT IN A  
SACHET TO CONTAIN THEM. THEY CAN BE BUNDLED WITH CHEESE CLOTH.  
CANNED PEACH SLICES; 1-1/2 CAN FROM OUR STOCK.

VARIOUS DESSERTS DONATED FROM KNIGHTS FAMILIES AND PARISHNERS

ONE 7LB BAG CRUSHED ICE TO KEEP SALAD COOL ON SERVING LINE, AND TO COOL SOFT DRINKS.

BUTTER AND MARGARINE PATTIES FOR THE SERVING TABLE

NAPKINS, PKG 250 FROM CASH'N CARRY

COLD DRINKS: 4 FLAVORS IN 12 PACKS

COFFEE 65 CUP IN BIG URN

CHAFING DISH FUEL, 6 CANS. TAKEN FROM THE STORAGE CABINET.

CHARCOAL FOR BAR-B-QUE. (10LBS)DONATED BY RICK COLLINS. HOORAH AGAIN!

**FIRST ORDER OF BUSINESS IN THE KITCHEN.** HEAT A LARGE STOCK POT OF WATER TO BOILING.  
KEEP A GOOD QUANTITY ON HAND THROUGHOUT THE MEAL. **AND DON'T FORGET TO MAKE THE  
COFFEE!**

**TO COOK THE BRATWURST:** USE THE LARGE STOCK POTS. COARSELY CUT UP 3 LARGE ONIONS INTO THE POT. TOP THIS TO ABOUT HALF FULL WITH BRATWURST. POUR IN BEER JUST ENOUGH TO COVER THE BRATS. BRING TO A BOIL. LOWER HEAT AND SIMMER FOR HALF HOUR. **IF OVER COOKED BRATS WILL SPLIT/BURST.** REMOVE BRATS FROM POT. **RESERVE THE LIQUID FOR COOKING ADDITIONAL BRATS.** TRANSFER THE BRATS TO THE BAR-B-QUE GRILLE. BROWN THEM ON ALL SIDES. TRANSFER THEM BACK TO THE KITCHEN OR DIRECTLY TO THE SERVING LINE. USE THE DEEP (4") HALF SIZE CHAFING DISHES TO TRANSPORT THE BRATS AND TO SERVE THEM FROM. **KEEP THEM HOT FOR FOOD SAFETY AND TO PREVENT SHRINKING.** KEEP COVERED WITH FOIL AT ALL TIMES. THEY WILL HOLD WELL IN A 225 DEG OVEN.

**TO COOK THE SAUERKRAUT:** FINELY CHOP THREE ONIONS. SAUTÉ THEM IN A LARGE STOCK POT IN 1/4 LB EACH OF BUTTER AND MARGARINE. PREPARE THE SAUERKRAUT AS FOLLOWS; PLACE THE CLOVES, JUNIPER BERRIES AND BAY LEAF IN A WIRE SACHET BASKET OR TIE UP IN A SQUARE OF CHEESE CLOTH.

POUR THE KRAUT DIRECTLY INTO A LARGE COLANDER FROM THE CAN. RUN COLD WATER OVER IT TO REDUCE THE SHARP TASTE. DON'T OVERDO. JUST A LIGHT RINSE WILL DO. PLACE THE SEASONING PACKET IN WITH THE SAUTÉED ONIONS. THEN ADD THE RINSED KRAUT TO THE POT. ADD COLD WATER, JUST ENOUGH TO PREVENT BURNING THE BOTTOM OF THE POT. SLOWLY BRING TO A SIMMER THEN LOWER THE HEAD. **STIR FREQUENTLY TO PREVENT SCORCHING.** YOU MAY HOLD IT AT THIS TEMPERATURE UNTIL READY TO SERVE. PRIOR TO TRANSFERRING TO A SERVING/CHAFING DISH, DRAIN AND **RESERVE** THE LIQUID. KEEP THE LIQUID HOT TO BE USED AGAIN IF ADDITIONAL SAUERKRAUT NEEDS TO BE PREPARED.

**TO COOK MASHED POTATATOES;** TO PREPARE MERELY FOLLOW THE INSTRUCTIONS ON THE PACKAGE. USE HALF WATER AND HALF MILK WHICH GIVES MORE FLUFFINESS AND FLAVOR. THE POTATOES WILL GO DIRECTLY INTO A SHALLOW FULL SIZE CHAFING DISH. TOP WITH DABS OF MARGARINE. COVER WITH FOIL TO BE HELD IN 200 DEG OVEN, OR PUT ON THE SERVING LINE.

**GERMAN ROLLS" BROETCHEN"** PLACE 40 EACH OF THESE IN ONE OF THE **DEEP(4")** CHAFING DISH SIZE PANS. DO NOT CRAM OR CROWD THEM. HEAT **UNCOVERED** IN 200 DEG OVEN. IT TAKES ABOUT 30 MINUTES TO HEAT THOROUGHLY. WE DID THREE PANS LIKE THIS. THEY WERE SOFT INSIDE AND HAD A NICE LIGHT CRISPY CRUST. **IF COVERED THEY WILL BECOME SOFT/MUSHY**

DECAF COFFEE, ABOUT FOUR 10 CUP PITCHERS.

WE USED THE CHURCH PORCELAIN AND FLATWARE SERVICE.

**LESSONS LEARNED:** WE DIDN'T START COOKING THE BRATWURST EARLY ENOUGH AND WE DIDN'T ANTICIPATE THE NEW STOVES BEING SO VERY SLOW. WE COULDN'T KEEP UP WITH THE UNEXPECTEDLY LARGE CROWD AND APPROXIMATELY 20 BRATS DID NOT GET COOKED. DON'T TRY TO CUT QUANTITIES TOO CLOSE. PLAN FOR 10% MORE PEOPLE THAN YOUR BEST ESTIMATE OF HOW MANY WILL ATTEND. ON YOUR MAIN ITEM SUCH AS BRATWURST, COOK ALL THAT YOU PURCHASED.

PACKAGED AND CANNED ITEMS CONTAIN LABELS THAT STATE SERVING SIZE AND HOW MANY PORTIONS ARE IN THE UNIT. SAUERKRAUT LABELING IS UNDERSTATED ESPECIALLY IF THE KRAUT IS A MAJOR PART OF THE ENTREE. A #10 CAN IS STATED TO FEED 75 PEOPLE BUT IN REALITY 60 IS A MORE REALISTIC NUMBER. A 14 OZ CAN IS STATED TO PROVIDE 13 SERVINGS, BUT FOR OUR PURPOSE FEEDS ONLY A BIT MORE THAN HALF OF THAT.

WE HAVE FOUND THAT THE PORTIONS LISTED ON THE DEHYDRATED OR INSTANT POTATOES ARE ALSO SLIGHTLY UNDERSTATED AS ARE THE BAGGED SALADS. I ESTIMATE THAT THEY ARE BOTH ABOUT 5% UNDERSTATED.

WE, THE DINNER CREW, FEEL THAT WE SHOULD CONSIDER RAISING THE PRICE OF THESE 'SPECIAL' DINNERS. THIS COULD BE ADDRESSED AT ONE OF THE OFFICER'S MEETINGS. THE PRIMARY INTENT WOULD NOT BE TO RAISE MORE MONEY, BUT TO GIVE OUR SELVES MORE FLEXIBILITY FINANCIALLY AND ON THE SERVING LINE.

MAIN KITCHEN PLAYERS WERE: JERRY ZEE;ED WATSISSNAME; THE WURST CHEF,RICK AND SON JARRET;KEITH THE HANDY PAINTER MAN, AND FRANK SILLY

THE MAIN SETUP AND SERVING LINE AND CLEANUP SERVANTS OF THE ORDER WERE:JIM BISSEN FRED GLENISTER, JOSEPH BENITO,CHARLES MONFORT, ABEL SESMAS&SON,LYNN PROPEACK, DAN DE LA LLANA,PAT & LINDA BURKE,DWIGHT & ROSE BOOTH,LIS & CARL SILVA. MY DEEPEST APOLOGIES TO ANYONE WHO HELED IN ANY WAY BUT DIDN'T GET RECOGNITION.

IN CASE THERE WERE COMPLAINTS, WE GIVE OUR SOLEMN PROMISE TO DO A BETTER WURST JOB NEXT TIME.

AS THEY SAY IN THE OLD COUNTRY; **GUTEN APPITIT !!**

PRICES: FAMILY \$12.00  
ADULT 4.00  
SENIOR/  
TEENAGER 3.00  
6-12 2.00  
UNDER 6 FREE

IN THE KITCHEN; RECEIVED THANK YOU'S FOR A GREAT DINNER FROM TWO PARISHNERS AND FATHER WILKE