

## Potato Bar

Set-up for 100 servings (13 tables, 7 at each)

### Grocery List:

100 Potatoes (order from Fareway a week in advance: 50 count spuds per case, 2 cases)  
1 gallon nacho cheese sauce (order special from Fareway a week in advance if not on the shelf)  
2 gallons chili, no beans  
5 bundles of broccoli  
4 large 1-pound bags shredded cheddar cheese  
2 onions  
5 bunches of green onions with good tops  
4.5 pounds of tomatoes  
2 pounds butter  
6-16 oz containers of sour cream  
1 tall container of lemonade mix  
Foil (to wrap potatoes; 100 ft., at 1 foot per spud)  
Napkins  
Ziploc bags - gallon

Committee members bring bars for dessert (4 or 5, 9 x 13 pans is sufficient)

### Setup, one day before:

- Load potatoes into dishwashers and set it on rinse. Cut out bad spots from spuds. Wrap potatoes in foil – no need to prick them with a fork first; wrap on the diagonal. Place in the oven directly on the racks; fills two ovens tightly, 3 racks each.
- Prep the vegetables by washing and then chopping broccoli, onions, green onions (including tops), and storing in Ziploc bags in fridge. Set up crock pots for the cheese and chili, and 2 roasters for spuds (to serve).
- Set the tables – placemats, knife, fork, salt & pepper
- Set the serving table (T from the counter so both sides are used), drink and dessert table

### Day of:

- Turn the ovens on at 9:00 a.m. on Sunday to 400 F and bake spuds for 90 minutes. Switch racks (top to bottom). Check spuds – if not done, turn ovens down to 350 F for another 30 minutes. Then, turn ovens off, open doors to let out some heat, and close the doors and let the potatoes sit until ready to serve.
- Turn on the crock pots with the chili and cheese sauce at high setting starting at 9:00 time (could be earlier). Might need to microwave cheese sauce before putting it in the crock pots to get a head start on the heating.
- Cut up tomatoes; Make dessert trays with assorted selection on each
- Microwave the broccoli in bowls as needed; takes about 4-5 minutes per serving bowl.
- Set out all of the toppings in serving bowls.

### Serve:

- Plates are at either end, so two lines can use the toppings table. Count the number of plates before and after to determine the number of servings. Record the number.
- Put out the free-will offering baskets & signs before the plates; take money upstairs when finished. Record the amount.
- In the window, wear gloves, one person unwraps the potato, the other cuts a slit in it and pushes the ends together to open up the center, then places it on the plate.

## **2013 Summary:**

(Put in March Messenger, Church Happenings each week, and church bulletin)

### **Potato Bar on March 10<sup>th</sup>**

The annual Potato Bar will be held on Sunday, March 10, 2013, immediately after worship in Fellowship Hall. Come and have a **big** potato and load it up with your favorite toppings: chili, cheese, butter, broccoli, green onions, tomatoes, sour cream, and onions. Dessert bars and beverages will also be served and a free-will offering will be taken.

### **Event Summary (March 10, 11:30 a.m.):**

Groceries were purchased on Saturday morning; set up including potato and toppings prep, place settings, and tables, were done with these volunteers in about 2 hours time: Janie Moles, Nancy Mott, Kay Parsons, Dan Ritter, Linda Curtis-Stolper, and Diane Moles. On Sunday, ovens were turned on at 8:30; potatoes were done at 90 minutes so turned the ovens off at that point. For toppings, we were a little short on sour cream, so one more container next year. The rest were pretty good, as far as ratio of toppings to spuds. The potatoes were high quality – none were spoiled, and very few bruises. Bars were made by Nancy, Janie, Kay, Cheryl Ritter, and Diane, with quite a few leftover. The amount raised was \$401.30; expenses were \$123.19; ~76 plates were served. There was one can of cheese sauce left from 2012 which was used, so that expense was not incurred in 2013. Kitchen cleanup crew: Ritter family, Kay & Gary Parsons, Diane & Janie Moles, Nancy Mott, and Terry Rickers (host elder). There were 79 people at the church service; weather was steady rain with a winter storm warning in effect at 1:00 p.m., which may have depressed attendance a little bit. People had a good time; church was cleared and locked up at 1:30 p.m.