

GILMANTON CORNER FIRE DEPARTMENT

CHICKEN

1980: Purchased 80 lbs from Harps Mkt.

Purchase from Harp's (or Jordan's or wherever)

Charcoal & fluid  
Sprayer (metal)  
Recipe

When coals are ready (start around 4 for 6pm serving), cook chicken low over heat, split side down for short time (10-15 min) to sear.

Then raise to proper height (2-2½' above coals), turn and baste for the first time.

Baste each time you turn and shake baster before and during basting. As soon as bottom of chicken (nearest coals) starts to bubble, turn.

Keep baster (metal) near heat to keep recipe liquid and sprayable (just close enough so that baster is somewhat uncomfortable to touch).

Total cooking time should be 1 hr to 1 hr & 15 min.

Following recipe basted 40 chickens. Should be atleast doubled to baste 75-80 full setting chickens. (Maybe more counting help)

Heat in saucepan and stir to dissolve.

5 c. crisco oil  
7½ c. cider vinegar  
2½ c. water  
10 T. salt  
30 T. sugar  
15 t. tabasco sauce

Keep warm while basting.

*Chickens are 1-lb halves?*

1983: Carl bought and cooked. Bought from IW store and they took back any frozen we didn't cook and sold a few we cooked. Bought a new sprayer that was cleaned well and stored for next year. Made double the above recipe. Should make triple for next year. Chickens are 1-lb halves. Full serving is 70-80 halves.

## CHICKEN

- 1984: Carl cooked. Had enough. Found he can cook up to 60 chicken halves on two grates. We sold 58 chicken this year.
- 1986: Ordered 80, but got 93. Sold extra for \$1 each. Used double recipe for basting. Converted to cups from Tbls and tsp.

## CHICKEN

PURCHASE: Chicken halves (75-80 for full seating plus add workers.  
Add ticket sales and workers)  
(Jordan's or Village Store or Harp's)  
(They are usually 1-lb halves)

Charcoal & Fluid

Crisco oil, cider vinegar, salt, sugar, tabasco sauce

EQUIPMENT: Sprayer (metal) (make sure it is cleaned well for storing)  
Cement blocks  
baskets

RECIPE: (For 40 chickens) Heat in saucepan and stir to dissolve.

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GILMANTON CORNER FIRE DEPARTMENT  
LOBSTER & CLAMS

On the Tuesday before the clambake, a tentative order is placed for lobster and clams. This order is confirm-d on the following Thursday. Lobster and clams are purchased from: Souther's Shellfish Company, South Main Street, Seabrook, NH 1-474-3553 or 1-474-3444(home).

For a maximum seating, eight bushels of clams are ordered. The order for lobster is taken from the ticket sales. Only 175 lobsters can be cooked at one time, so sales are limited to 175 lobsters and 50 chicken. For cooking purposes for the lobsters and corn, a half cord of slabs is required.

Equipment used:

2-tanks  
4-clam baskets  
1-clam shute  
1/2 cord slabs  
Assorted toweling - 1-piece canvas (light) 2-2½' x 6-7'  
8 yds white terry toweling  
Usually stored in Chief's attic

1980: Clams & lobsters were purchased through Cape Ann Lobster Co, 4 Willmorton Avenue, Manchester, MA 01944, 617-526-7266 and picked up in Alton  
245 lbs chicken lobsters  
8 bushels clams  
2- 3lb lobsters

1982: Contacted Souther's Shellfish Co and they do not handle lobsters  
Contacted Cape Ann Lobster Co. and they would be glad to get lobsters and clams for us, and they had good price.  
Decided to get lobsters through Rich Stevens (and clams also)

1983: Call Cape Ann 4 or 5 times and left message each time w/answering service. They did not call back, or I did not get call.  
Called Southers, they had best price on clams but do not have lobsters  
They said to call Brown's Lobster Pound for lobsters, same City.  
Brown's were very expensive, but talked to some kid and maybe he didn't realize we were supposed to get wholesale prices. Called Ipswich Shellfish Co, Ipswich, MA. They could give us both, and their truck would meet us at Sandy Point Restaurant in Alton Saturday morning. Their prices seemed kind of high, but bought from them in desperation. Lobsters-3.70 lb and Clams \$57.00 a bushel. We bought 230 1-lb lobsters, 8 bushels of clams and 2 3-lb lobsters. Sold extra lobsters @ \$4, gave away clams. Had just about enough lobsters for public, help and some extras.

In 1984: Start calling atleast week prior to clambake week.  
Call Southers for wholesale bushel clam prices.  
Call Browns for wholesale lobster prices. Make sure  
they both know who you are. They are near to each  
other and Souther's seems to have best clams at best  
prices and Brown's had real good price in 1981 or 1982.

474-3331

I think we should be getting 1½ lb lobsters instead of  
1-lb lobsters. I think I made a mistake in 1983.

Also, you could get a price from Newick's Restaurant.  
Someone said you can buy wholesale through them.

You can always but from Ipswich again, but I think they  
are retail, not wholesale, as their prices were not  
much less than Capt. Bob's in Laconia.

Also, you could try Cape Ann again, maybe he tried to  
call and couldn't get me. They were the best in 80  
and delivered to Alton also.

1984: Brett did. Picked up a little early (9a.m.) in Portsmouth  
at Sanders. Paid 3.95-lb for 1½ lb lobsters (305 lbs -  
\$1,204.75). Paid \$4.95-lb for two 4-lb lobsters (8lbs-  
\$39.60). Paid \$60.00 for bushels of clams (8 bush-\$480.00)  
for a total of \$1,724.35. Need more clam buckets for next  
year. Still should cook lobsters and clams separately.  
Both were good though. Fire box for lobsters has GOT to  
be rebuilt next year (per Mickey).

Next year cook 6½ bushels of clams for serving and 1½ for  
help. Always run out for customers and have too many for  
help.

1986: Purchased lobsters under the table, cash, from Bill Wyman, Jr.,  
Kittery. \$2.75 per lb. 240 lobsters. Had enough and some to  
sell. Same with clams. Purchased from Southers. Only one  
who would sell to us if we didn't buy the lobsters from them  
too (short year for clams). Bought 8 bushels. Cooked extra  
for customers, worked well.

To cook lobsters:

Start fires at 3:30-3:45.

Have lobsters packed and ready to go on at 4:45.

Put on at 4:45 if fire is ready.

Use four 10-quart pails of water in tank and use up almost another one to soak the linen in.

Clams cooked on top.

Should be ready at 6p.m. when steam comes out.

## LOBSTER & CLAMS

PURCHASE: 8 bushels of clams  
230-240 1½-lb lobsters (or 1-lb if you have to)  
2 3-lb lobsters

Call around two weeks before clambake and get best price (making sure they can supply for August 11th, and can they deliver to this area or will we need to pick up) Pick the best one and place tentative order. Make sure they know who you are and ask for wholesale prices. Call the Monday before the clambake and place final order

Call the Friday before the clambake and just confirm

Places to try: Brown's (for lobsters) 1-474-3331  
Souther's (for clams) 1-474-3553  
The above two have had good prices in the past and are near to each other. They're both in Seabrook.

Cape Ann Lobster Co-Manchester, MA  
1-617-526-7266  
We bought lobster & clams from them in 1980 and they delivered to Alton. In 1981 also.

Ipswich Shellfish Co-Ipswich, MA  
1-617-  
We bought lobsters & clams from them in 1983 and they delivered to Alton. They were kind of expensive though.

Newick's Rest.  
Someone said you can get wholesale prices through them.

Dick Stevens also has gotten them for us in the past and you could contact him if necessary.

If you can get them delivered to here or to Alton for the same price or nearly the same price, you are way ahead of the game to have them delivered.

EQUIPMENT: 2-tanks                    4-clam baskets                    1-clam shute  
slabs (see corn)                    assorted toweling

GILMANTON CORNER FIRE DEPARTMENT

CHOWDER

- 1980: purchased 10 gal base @ Capt. Bob's and 10 gal milk @ Corner Store
- 1982: Purchased @ Capt. Bob's again. B. Lothrop made up.
- 1983: Same on both. Good chowder and good amount.
- 1984: Same on both. Last bucket for help foamed and soured. Lothrop cooked for us again.
- 1986: Thought it had started to turn, but added milk and butter and it seemed ok. Saved all but one bucket. That one turned out to be extra anyway. Maybe, make less next year. Started on stove at 1p.m. and it was ready by 4p.m. Maybe start a little later next year. It was very hot and hard to do anything with milk this year. John Cook did. Bought 10 gal.



CHOWDER

PURCHASE: 10 gal of chowder base @ Capt. Bob's  
10 gal of white milk

GILMANTON CORNER FIRE DEPARTMENT

CORN

For a maximum setting, 35 dozen ears of corn are purchased. They are purchased from Kenneth Pearl, Loudon. Mr. Pearl delivers the corn on Saturday morning to the Fire Station or Joe McClary's home.

1-435-8766

Equipment:

1 - Corn Net

*slabs*

- 1983: Joe's last year cooking. Has been doing w/lobsters and clams since 1953.
- 1984: Frank cooked. Ok, but a little too done. Good amount. If no one steals the slabs, we won't need anymore for a year or so.
- 1986: Purchased from Howard Pearl. 7 bags. Only about 24 left over.

CORN

PURCHASE: 35 dozen ears of corn for full seating  
order from Kenneth Pearl, Loudon. He  
will deliver to the station or Joe's  
on Saturday morning. 1-435-8766

EQUIPMENT: Corn net  
slabs - see if Clairmont will donate, need 1/2 cord  
These are used for lobster & clams too

GILMANTON CORNER FIRE DEPARTMENT  
COFFEE & MILK

Supplies needed for maximum servings plus workers:

- 6 lbs. - Regular grind coffee
- OR
- 2 - 14oz. jars of instant coffee (1-14oz. jar instant coffee equals 6 measuring cups of coffee)
- 10-15 lbs. - Sugar
- 2 gals. - White milk
- 6 gals. - Chocolate milk

For regular grind coffee: Fill container with water up to dark ring on inside. Heat to boiling. Add all six pounds of coffee. Pour water through coffee filter until strong enough.

For instant coffee: Fill container full and add 2-14oz. jars of instant coffee. (23 cups of coffee in one measuring cup of instant coffee)

Coffee kettle and gas heater plate at fire station. Filter and filter holder at Chief's home.

*1980: possibly make only half - 3/4 next yr.*

1982: Made full amount up to dark ring but did not add all 28 oz of instant coffee. Taste to determine.

1983: Made full amount up to just below inside bolt heads. Used all of it. Only used 20 oz of inst coffee in that much water. Next year put in more water and use more coffee. Probably should purchase 25-28 oz. Make sure to start water by atleast 4p.m. and turn to low after adding coffee. Also, only buy 2 bags of sugar. Always have more than one bag left. Amount of milk is fine. Need atleast 3-4 people pretty well full time for coffee and milk.

Tell workers they MUST save empty milk cartons. Never have anything at end of night for butter, chowder, etc.

Order choc milk from Weeks w/ice cream.

1984: Made to bottom of top bolts w/20oz instant. Good amount for hot day. Sugar was still too much w/just two bags, but less might not be enough to put two sugar bowls on each table. Bought chocolate milk in 8oz. cartons. Worked well, except you need three people for coffee and milk or two have to make two trips (as long as it wasn't much more expensive this way). They didn't order ice cream or milk. Had to send someone to Concord for it on Saturday.

COFFEE, MILK & ICE CREAM

PURCHASE: 28 oz. instant coffee  
~~10 lb. white sugar~~ *sugar packs*  
2 gals. white milk  
6 gals. chocolate milk (*individual sug*)  
264 cups of orange sherbert

Order white & chocolate milk and sherbert from Weeks Dairy in Concord. Order before the Wednesday before the clambake and they will deliver to the Corner Store on Friday or Saturday. (ok with Paul each year).

EQUIPMENT: Pitchers  
Coffee tub  
Hot plate  
Gas tank (make sure it's full)

COFFEE: Fill coffee tub up above inside bolt heads. Use 24-28 oz of coffee to taste.

Start water NO LATER than 4p.m. When it's hot, (just prior to serving) add coffee and turn to low.

Need 3-4 people pretty well full-time to serve coffee and milk

1986: Filled to bottom of bolts and used two 8oz Hills Bros. Was good. Drank a lot, had 4 or 5" left. Seemed about right.

One gallon of white would be enough with maybe one quart for help.

Made mistake and bought larger individual choc milks. Ran out early. Buy small individual ones next year. Also, ran out of tonic. Just brought 4 cases and put in fridge and then put out on table for sale. That worked well, but just ran out. Need can for money.

Got choc/van 3 oz dixie cups (240). Only about 12 left. Good number.

GILMANTON CORNER FIRE DEPARTMENT  
SIDE DISHES

Coleslaw (Already mixed from SHAWS ~~IGA~~)

Supplies for maximum servings plus workers:

- ~~60 lbs.~~ - ~~Cabbage~~ (Any local supermarket)
- ~~10-12 pkgs.~~ - ~~Carrotts~~ (Any local supermarket)
- ~~1 gallon~~ - ~~Coleslaw dressing~~ (Capt. Bobs)
- Saladmaster - Kept at Chief's home
- 30 - Serving bowls and spoons (2 bowls per table)
- ~~1~~ - ~~Mixing Tub~~
- Several - Plastic bags & ties

The ~~cabbage~~ and ~~carrotts~~ are usually shredded and carried to the clambake in plastic bags, ~~where~~ it is mixed.

1980: Purchased pre-mixed, was good. (60 lbs) (Harps)  
1982: Same but from SHAWS  
Rolls

Supplies for maximum servings plus workers:

- 25 Dozen - Dinner Rolls (Order at least one week ahead from any local supermarket) SHAWS-1982
- 1 Roll (long) - Aluminum Foil

Rolls are wrapped in aluminum foil, placed on oven pans taken from ovens and placed in ovens for heating. It will take anywhere from 10-30 minutes depending upon the heat. Butter used for rolls is the one dish of melted butter given to everyone for their use of rolls, corn, clams, lobster, etc. Rolls are placed 8 per plate with 2 plates per table.

Crackers

Supplies for maximum servings plus workers:

- 4 Boxes - Saltines

These are placed 16 per plate with 2 plates per table.

Cranberry Sauce

Supplies for maximum servings plus workers:

- ~~3~~ Cans - Cranberry Sauce

This is served as a small cup per half chicken.

ICE CREAM

Purchase 300 cups of orange sherbert from Weeks Dairy in Concord. Call at least by Wednesday and they will deliver to Corner Store on Saturday. Give them your mailing address for bill. Also order chocolate milk at at same time. Can never find in Laconia.

1983: Purchased coleslaw and rolls from Shaws. Both good. Had just right rolls and maybe a little too much coleslaw. It comes in 30-lb tubs but they would probably take some out of one and sell you less. Maybe you could buy 50 lbs instead of 60. I think you would have just enough. should be plenty of alum foil left for next year.

Make sure rolls are in oven atleast 45min to 1 hour in pre-heated oven. We wrapped them in two big bundles and the ones in the middle didn't head at all. Or wrap in more, smaller bundles.

Amount of saltines were ok.  
Only buy 3 cans of cranberry sauce.

Had about 65 sherburts left over. Bought 13 cases w/24 each or 312 cups this year. Maybe only buy 11 cases next year or 264 cups. They did come w/wooden spoons.

1984: Coleslaw and rolls ok. George Pelissier purchased from Shaws. Maybe a few too many rolls. This year the rolls were a little too done. Heat was too high. Sherburts were ok.

Remember to pick up linen!! Forgot at Lakes Region for a year again. Luckily, this year they didn't throw away.

1986: Coleslaw - good, from Shaws. Comes in 10lb tubs now. Next year purchase only 50 lbs. Dinner rolls good, from Shaws. Didn't warm up this year. Just placed on plates and served. Worked well. Crackers ok. Cranberry ok.



## SIDE DISHES

COLESLAW: Purchase made up from Shaws. Make sure you call 1 wk ahead.  
2-30lb. tubs.

ROLLS: Purchase 25 dozen from Shaws. Make sure to order 1 wk ahead.

Rolls are wrapped in bundles w/aluminum foil and placed  
in warm, pre-heated oven for a MINIMUM of 45 min to 1 hr.

CRACKERS: Purchase 4 boxes of Saltines

CRANBERRY  
SAUCE: Purchase 3 cans