

GILMANTON CORNER FIRE DEPARTMENT

GENERAL INFORMATION

The Clambake is held annually, usually the 2nd Saturday of August. The facilities of the Smith Meeting House are made available for our use each year. Mr. George Page may be contacted for these facilities as well as the key(s) needed.

Electrical and gas facilities must be checked each year at least two weeks in advance, as well as a thorough cleaning of the facilities. The Smith Meeting House Association supplies electricity as well as gas for the cook house. A charge is paid each year for the use of these facilities. (usually \$15)

Tables and benches used, are stored in the Kitchen building. Fifteen of these are set up for serving; ten crossways under the sheds, two at the end lengthways under the sheds and three outside. The ten under the sheds and three outside seat 16 each; the two under the end of the sheds seat 14 each, for a total of 236. This is the maximum number of people that may be served with the existing facilities and help.

On Friday night before the Clambake, the tables and benches are removed for the Kitchen building and set up outside. The Kitchen building is also cleaned at this time.

- 1982: We now set up only 10 tables under the sheds, eight lengthways to give the waiters more room, 2 endways, and five outside.
- 1983: Same. Also we set up 2 in kitchen with space in between along with 2 small four legged tables, one for chowder pails and one for dirty dishes, and 2 in pits. Use linoleum covered ones in kitchen and pits if possible. Also, take hornet spray for Friday night.
- 1984: All tables the same; ok. If they wan't to handle kids w/no tickets, they'll have to put up rope and a gate. Watch out for anyone trying to reserve tables and chase away other ticket holders (like Mrs. Bartholomew). If I'm going to do anything, I might as well do all ordering and handle tickets, etc. Some things were not ordered and all the supplies didn't get there until 4p.m.

GENERAL INFO

Get key from George Page

Check electrical (especially bulbs) and gas facilities and water (hot too)

Empty kitchen and clean, checking stoves and refrigerators.

Set up tables: 2 long tables in kitchen w/space in between
2 small four-legged tables in kitchen (one at end, one at sink)
2 long tables in pits

Use linoleum covered tables in kitchen & pits

Set up 8 tables under long shed
Set up 2 tables under short shed
Set up 5 tables outside

Each table seats 16 each except the two under the short shed which seats 14 each

1983: Sold full seating. Food was all good, customers all satisfied. Enough food for customers and help.

Dawson asked for ticket for slabs. Make some arrangement up-front for next year.

See that Chris Caldon gets two free clambake tickets from 1983 4th of July raffle. Tickets were not gotten to her in time for this year.

Reconstruct pits to cook lobsters and clams separately next year.

Joe's last year after cooking clams and lobsters since 1953.

All tables were filled by customers, plus we ended up setting up one more for six late comers.

1984: Customers satisfied. Chowder wasn't as good. I think it had just started to turn when we served. No one complained, but by the time the help ate it was sour.

Pits, at least the lobster cooker, have got to be rebuilt.

Would be nice, too, to pour slab under little building behind kitchen and store clambake supplies in there.

Next year, ask Paul and Maryann and Dave and his wife to come and eat w/workers for selling tickets. Sell on in the Corner and Village Stores and have some at home. Put out in those three places the total to be sold (175 lobster and 50 chicken) at the beginning and just adjust their locations if necessary.

1986: Sold out. Saved money on lobsters, but clams were high. Almost couldn't get. Might have to buy lobsters and clams as a package next year. Try southers, though, they sell only clams. That's where we were able to get them.