

GILMANTON CORNER FIRE DEPARTMENT

OLD HOME DAY

August 20, 1983

EQUIPMENT:

- 1 - hot dot steamer (rented from Taylor Rental, make sure you start heating at least one hour before you need, starting w/hot water)
- 1 - popcorn popper (rented from Taylor Rental, kind of expensive for popper and supplies, maybe try making it some other way as we sold quite alot.
- 1 - Coke machine (Sold 12-15 cases, buy only name brand and sell all day and buy more)
- 1 - Fryolator w/baskets (worked ok, used 50lb fat, would have needed to add more if we had cooked any longer. Would be better w/2 units but then would have to have another 50lbs of fat, but could fry onion rings and french fries separately)
- 2 - Gas grills (really need three if you are going to have a pan of butter and a pan of onions, or use their 2-burner gas hot plate. Can't cook them ahead and have them good, people will just have to wait after they order. Keep one turned on high and it doesn't take long to cook a hamburger from scratch. Might also try the electric grill from Bryant. Make sure bottles are full)
- 3 - Extension cords w/adaptor's.
- 2 - all metal pans for onions and butter on grills
- Assorted spatulas for cooking, onions on grill, fryolator, whip and mixing spoon for onion ring batter, wooden fork for onion rings, pot holders, pastry brush for butter, spoons for filling ketchup and mustard.
- 4 - 100each pkgs of larger napkins
- 1 or 2 - 100each pkgs of french fry and onion ring boxes.
- 1 or 2 - rolls paper towels
- 5 or 6 - paper bags for soaking up oil from FF and OR
- 1 - electric slicer for onions, both for rings and hamburgs
- 3 or 4 - large disposable turkey pans for dumping FF and OR in and assorted other tasks
- 1 - Small aluminum tub for mixing OR batter
- 1 - cash box w/change
- 1 - box garbage bags
- 1 - can opener and can punch (for ketchup)
- 2 - of each mustard and ketchup containers
- 2 - covered sugar bowls for relish w/plastic spoons
- 2 - posters noting prices
- 2 - salt shakers
- 1 - roll table covering
- 1 - pan and sponge for soapy water behind the table
- 1 or 2 - 100each pkgs popcorn cones

SUPPLIES:

Hamburgs

Hamburg rolls

Hotdogs

Hotdog rolls

Popcorn supplies (corn, butter and seasoning)

Tonic

French Fries

Butter

Ketchup

Relish

Mustard

Onions

Cheese

Oil or fat

Soda Water

Onion Ring batter mix

Salt

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Didn't make much if any money.

Old Home Day Association told us not to start anything except drinks until after 3p.m., but alot of people didn't buy their dinner and wanted to buy from us.

Next year, either we can sell everything all day or it won't pay us to even go.

We need to start alot of the equipment and set up early in the morning, like the hot dog steamer and a loaded coke machine and the fryalators to get everything ready.

Will we stay again for the evening crowd. I suggest we pick up and take away everything except the coke and popcorn machine and maybe the FF fryolator with FF only. Pick up and clean up everything else and then you don't need many to stay and the ones that do won't have much to pick up.

We didn't use even one box of 60 hamburgs or one bag of 10lbs of hotdogs. If we go all day, of course we will use more than that. I do think, though that 10-lbs of hotdogs would be sufficient for all day. You might get 2 or maybe 3 of the 12-lb 60each boxes of hamburgs though. We bought 240 slices of cheese and only used 40. For a whole day maybe get one pkg of 120.

Next year see just what each article of food costs and make sure you charge enough to make a profit, don't just charge any old amount.

Buy plenty of tonic and only name brand and put the names on the posters. Can get it at about \$6 a case right now at specials and sales.

We must have gotten 8 or 10 bags of fries from Bryant along w/one large bag of onion ring batter mix and 50lbs of fat and onion ring and french fry boxes. They asked that a token payment for same be made to Church.

We used 4 or 5 bags of fries, maybe 1/4 of batter mix, 6 bottles of soda water, 10 lbs of spanish onions, 50 lbs of fat, no butter (didn't bother, so screwed up), 1/4 each of the big jugs of ketchup, mustard and relish and some salt.

10% of profit has to go to Old Home Day Association. They also owe us for 39 cans of tonic which they got from us because they ran out of lemonade for the dinner.