

Fish Fry Information 2010

The fish fry dates are February 19th , March 5th and March 19

Let us start off by saying once again, Thank you for all you are about to do to make these fish fries a success. We cannot do this without the help and support of all our wonderful St Mary's Families.

Below is a list of areas and a description of what each area consists of:

Think about the area and the times you are available to work. We are in need of several volunteers in order to make this fish fry a success. Please fill out the attached document and return it to the school office as soon as possible.

If you have any questions about any of the areas, please let us know. Thank you for your time and help. We hope you have a safe and happy holiday season. Merry Christmas

Shirleen Sapp phone: 275-5187 or email: shirleensapp@yahoo.com

Jason Stephens phone: 530-9438 or email: jasonstephens@verizon.net

Thursday evenings-the evening prior to each fish fry:

Setup 6:00pm Thursday until 9:00pm Thursday-in the gym

Friday the day of the fish fry:

Fish preparation 7:00am Friday until 12:00pm Friday-in the kitchen

- cleaning fish and storing in containers

Cutting cakes 8:00am Friday until 11:00am Friday-in the cafeteria

- cutting and wrapping all the cakes

Kitchen Area 1:00pm Friday until 8:00pm Friday-in the kitchen

- general preparation of food, potatoes, green beans, making grilled cheese

Hospitality Area 4:00pm Friday until 8:00pm Friday-in the gym

- greeting guests at the door, assisting guests by seating them and getting their food & drinks

Serving Area 4:00pm Friday until 8:00pm Friday-in the cafeteria

- working in the serving line, serving food to guests, washing & drying trays, refilling drinks and taking care of the tables on the stage area

Dining Area 4:00pm Friday until 8:00pm Friday-in the gym

- dining and seating area, refilling drinks to guests, trash removal, cleaning tables, working drink area

Kitchen Cleanup 7:00pm Friday until 9:00pm Friday-in the kitchen

- washing all dishes, wiping down work stations, general clean up of the kitchen