

Thanks for stepping up and supporting our football team this year by volunteering to participate in the Team Meal program that the Gridiron Club is kicking off this year. The night before each varsity football game parents will be putting together a spaghetti dinner for the varsity football team as well as the freshman or jv team that is playing at home that night – typically this will be Thursday evening – and the coaching staff. We have signed up roughly eight parents for each of the eight meals whose job is to prepare at home a pasta dish (spaghetti, lasagna, etc.) and garlic bread and bring to Jackson Stadium. If you would like to also bring along some dessert such as cookies, the players will appreciate it. The gridiron club will be providing the paper goods, salad, and beverages.

Here are some details that will be helpful:

Serving tables will be set up along the back, upper wall of the stadium. Plan on arriving around 5:30 p.m. to set up and get organized. The jv or freshman game should end around 6:00 p.m. and the meal will be served directly following the game. If you have an electrical roaster, typically 18 quart, this is also another way to keep the spaghetti warm while you are preparing and transporting it. Just be prepared for how heavy a full roaster will be. Crock pots also will work, but you will just need more of them. There is power at the stadium so you will be able to plug in your roasters and crock pots. Another alternative would be to use a portable chaffing dish if you have access to one. For details on how these work, you might wish to contact [Sonja Bialy sbialy@cvklaw.com](mailto:Sonja.Bialy@cvklaw.com) as she has had experience using them.

You will be feeding at least 100 people, so based on our first meal, you will need 30 pounds of dry spaghetti noodles when preparing the meals for the combined freshman and varsity teams. If your meal is for the jv and varsity teams, you more than likely will not need as much. Perhaps plan on preparing 25 lbs. We purchased our last batch at Grocery Outlet for \$.99 per pound although if you purchase 3 lb. packages, the price is generally less even at standard prices. Each package/pound of cooked pasta takes at least the typical 24 ounce can of sauce if you are purchasing it. Warehouse stores such as Costco and Cash and Carry sell larger cans that might be more economical than the \$.99 per can Grocery Outlet was selling it at. Chain supermarkets will run specials for \$.89 per can quite often as well. Remember that when shopping at Grocery Outlet to mention you are an OC football parent and they will donate a portion back to the team. We suggest that you prepare about half of your spaghetti with meat sauce so that the players have a choice. A can of powdered Parmesan cheese is also nice to bring along. Don't forget to bring serving tongs or pasta spoons too. For more details on preparing large batches of spaghetti, this is a great link <http://www.ellenskitchen.com/bigpots/plan/sphagetti.html> ellenskitchen.com.

At our first meal, we served over 500 slices of garlic bread. We would suggest perhaps planning on a little more than that as it was cleaned up pretty good. We were feeding the jv and varsity teams that night, but on the nights that the larger freshman team will be joining the dinner, you will need probably closer to 600 slices. 500 slices equals roughly 20 loaves of bread, and 600 slices is roughly 25 loaves, of course depending on the loaf

you are using. If your garlic bread is not presliced, remember to bring a knife and perhaps cutting board. Thanks to a tipoff from a parent at the 9/10 team meal, if you preorder your garlic bread from Albertson's, they will have it warm and ready at 5:30 p.m. and sliced as well. Not only that but they will give you a 10% discount if you mention you're providing the meal for the OC football team.

We served up the spaghetti to the players and handed out three to four slices of bread to start with. We also served up their salad but let them select their own dressing. The line moved along quickly that way. We also handed them their fork and napkin at the end of the line just before they grabbed their drink from the cooler.

So here's your shopping list:

25-30 pounds dry spaghetti noodles
25-30 24-ounce cans spaghetti sauce or equivalent
500-600 slices garlic bread (20-25 loaves of bread depending on how many slices per loaf)
Package of cookies per family
1 can powdered Parmesan cheese
Plastic serving gloves

Don't forget your serving tongs, sharp knife, and your smile!

Please be sure to contact the http://ocgridironfootball.com/contact_us.html Gridiron Club if you have any questions or suggestions. Thanks and have fun!