

Fish Fry Prep

One week prior to fish fry:

- Monday - Place orders to Galliker Dairy and Reinhart Food Service (deliveries will be made on Wednesday) between 6:30AM 7:00AM
- Notify office to place ad in Tribune
- Friday – Place order to Sunseri’s (delivery is made on the following Monday morning)
- Friday – Order rolls from Bi-Lo (Osborne St) be sure they are aware of a 8:30AM pick up the day of the fish fry - **the rolls will need to be picked up on Friday, Bi-Lo does not deliver (will need a check from the office to pay for rolls, make sure to let the office know the cost beforehand)**

Week of fish fry: Daily – Dishes washed and put away, towels washed, dried and put away.

- Monday morning early (7:00AM) – half of the fish that will be used for the fish fry should be put on trays and covered with parchment paper and the trays put on racks.
 - All ovens should be checked to make sure they are working properly
 - Monday afternoon (3:00PM) the fish is placed in the cooler.
- Tuesday morning – fish is cut in portions and put in steam table pans (with pan strainers on bottom), covered with parchment paper and then foil and placed on the second shelf of the cooler.
 - All used trays should be washed, dried, and the remaining fish to be used put on trays like Monday. Fish needs to put back in cooler at 3:00PM
 - Halushki – fry cabbage, cook noodles, mix and put into roasters lined with pan liners, put into cooler (second shelf on left)
 - Stewed tomatoes – strain tomatoes (18 cans), save juice, pulse in food processor, add sugar (5lb.). Place into roasters with pan liners.
- Wednesday morning – fish in steam table pans should be rotated into clean steam table pans without strainers
 - Fish on trays is cut into portions (cut all but 120 filets, these will be used for baked fish) as was done on Monday. Filets should be placed in pans, covered with parchment paper and foil, labeled as filets, and placed in cooler
 - Soda should be purchased (if not already done) and put in soda cooler
 - Heat lights put out in kitchen and take out area (blocks put under the lights, 3 for big one, 2 for little one). Lights should be tested to be sure they are working
 - All roasters need to be put out (3 in takeout area, 4 in kitchen), roasters should have green plates and utensils placed beside them
 - Steam table is filled with water and pans (if cleaned) with pan liners, green plates and utensils put in place
 - French fries and shrimp taken out of freezer and put in kitchen cooler (amounts vary according to time of year)
 - Macaroni – noodles cooked, add melted margarine and some milk (to prevent sticking), put into roasters with pan liners (amount will vary according to the time of year)
- Thursday - all fish should be rotated into clean steam table pans with strainers, covered with parchment paper and foil, put back into cooler (second shelf)
 - Coleslaw – dressing is half from Reinhart and half from Sunseri, sugar, pepper to taste. Coleslaw is cupped and marked with “C” on lid and put into two small silver pans , remainder in boxes and put into cooler (top shelf)

- Applesauce – sugar and cinnamon is added to taste and put into cups with lids marked with an “A”. Put into two silver pans, remainder in boxes, put in cooler (top shelf)
- Egg dip for breaded fish is made, put into bowls and put in kitchen cooler, 18, eggs, 10 cups of milk and 1 cup of water
- Seven baking sheets are prepared with parchment paper and wire cooling racks to be used for fish after it is fried
- Hall set up – tables (sixteen) covered with plastic table covering, placemats, napkins, and wrapped silverware. Salt & pepper shakers on each table
- Coffee pots - 2 for coffee and small one for hot water need to be filled, sweet & low and sugar put out, silver bowl for creamers, coffee cups, stirrers and straws (for soda) put out
- Additional coffee pot is placed by the stage on a table (to be ready if needed)
- Floor by the fryers should be covered with cardboard and taped down
- Fill fryers with oil
- Proofer – put water in pan on bottom, three silver baking sheets placed in proofer (used underneath roasters)
- Ten small roasting pans for baked fish prepared (line with foil)
- All dishes must be cleaned and put away
- Prepare breading table – plastic table covering, 2 pans for bread crumbs, 2 pans for flour, 2 silver bowls for egg dip, four green plates and forks for breading, six baking sheets with parchment paper (for breaded fish)
- Cash registers should be set up and tested, check to make sure there are adequate amounts of order slips (eat-in (pink), take-out (blue), as well as call-in order forms
- Contact office for check for change (\$700.00)
- Friday – Chairperson should be at hall no later than 7:00AM – all roasters should be set at 250 degrees
 - Put one roaster of Halushki on to heat in the kitchen and one roaster of Halushki on to heat in the take out area, put another roaster of Halushki in the oven under stove at 250 degrees
 - Put one roaster of stewed tomatoes to heat in the kitchen
 - Prepare macaroni & cheese:
 - Put water on to boil for powdered cheese sauce, add bag of powdered sauce, stir with wisk until smooth
 - Put 2lb margarine on stove to melt

Open can of cheddar cheese sauce, mix prepared powdered cheese along with milk, margarine, canned cheese and shredded cheese until creamy. Put 2 roasters in the kitchen to heat and one in the take out area, two roasters of macaroni placed in oven at 250 degrees and one in the proofer

- Breaders start at 7:00AM, some fish may need to be strained if still moist, after fish is breaded it is placed in the cooler in the kitchen until all shelves are full
- French fries are taken out of cooler and placed under table by stove and some under table by fryers
- Baked fish is prepared first thing in the morning (10 pans), water is placed underneath the foil, place six pieces of fish in pan, add milk, melted margarine, paprika, pepper and parsley, cover with lids and put into cooler in kitchen. One pan of prepared fish is placed in top ovens at 9:30AM at 250 degrees, at 10AM another pan is put in oven, and at 10:30AM yet another in top oven and 3 pans in the bottom oven
- Coffee pots are turned on first thing in the morning
- Three cans of green beans are put in roaster in the take out area after the macaroni is made, and one can in a pot on the stove (these are for the steam table)
- Make sure that macaroni, Halushki, and tomatoes are stirred frequently all day

- If there are takeout orders for 11:00AM or earlier, start frying fish at 10:30AM. Fried fish is placed on prepared trays, one tray in the take out area and one tray in the oven at 250 degrees. There should never be more than 3 trays of fried fish at one time. At busy times, a tray of fish may be placed at the eat in window in the kitchen as well
 - There should never be French fries under the heat lamps for an extended amount of time
 - Shrimp is usually made to order. At busy times, more shrimp may be fried and placed under heat lamp
 - Towels and dishes should be washed, dried and put away as the day goes on
- **End of Day Friday**
 - Coffee pots – emptied and washed
 - Tables cleaned and chairs placed on top of tables
 - Unused silverware, napkins and placemats put away behind bar
 - All roasters emptied, cleaned and put away
 - Stove, ovens and cooler doors cleaned
 - Fryers emptied and cleaned
 - Left over fries and shrimp put back in freezer
 - Any leftover food should be packaged, placed in cooler
 - On Monday following fish fry, St. Vincent DePaul called to pick up left over food
 - All counters and heat lamps cleaned
 - Remaining paper products put away
 - Everything should be put back in the proper location so that the next group using the kitchen can locate items easily