

## **Reprinted from the April 2014 Council Newsletter....**

This time of year, so much of our Council's attention is directed toward running the Lenten Fish Fries that it's worthwhile to take a look at the many activities that go into this event. Our Fish Fries represent, by far, the greatest commitment of our members' (and their families') time each year, but what exactly are these members engaged in? The following illustrate many of the key tasks involved in running a typical Lenten Friday's event.



Planning begins long before the day of the event, when forecasts are made regarding the likely attendance and ordering quantities are finalized for all the food and supplies that will be needed.



Early on Friday morning, Council members show up at Gordon Food Service to review and check off the orders pulled by the store's staff. For a typical Friday event, we'll normally require around a dozen shopping carts of supplies.



As you can imagine, the largest portion of the order is the 24-plus cases of Pollack we purchase each week – some frozen, some already thawed.



Before it's even light out, our crew is loading several members' pickup trucks with the supplies just purchased. Meanwhile other Knight's and their spouses are beginning to show up at the Community House to prepare for a very busy morning. For these Fish Fries, our Council pretty much takes over the entire Community House for the day. Now let's get to work ....



The first step in preparing the fish is to immerse them in a warm water bath to assist in the thawing process.



The water is then squeezed out of the fish and they are laid out on racks, stored in a refrigerated location, ready for use later in the day.





At another workstation in the kitchen, a couple members focus on mixing, portioning out and paprika-ing the coleslaw to be served that evening.

In the next room, crews are busy working on other preparation ....



.... everything from preparing servings of ketchup, mayonnaise and sour cream ....



.... to cutting up lemons ....



.... pre-cooking the fries ....



.... and rolling the silverware.





Another group of volunteers is involved in preparing the dining room for the evening – putting tablecloths and place settings on each table, and readying the bar area for serving drinks.

Shortly before the start of serving at 5:00pm, other crews report for evening duty.



Frying and baking of the fish begins well before our guests begin arriving. The kitchen becomes a very busy place for the next several hours as the fish are battered and cooked, french fries are prepared, and items on our serving line are continuously being replenished.



And speaking of our serving line .... these are the folks who, for 2½ hours, serve the dine-in and take-out meals to all our guests.



In the lobby, a couple members are selling meal tickets, collecting money and directing guests to the serving line. And another group of volunteers is continuously patrolling the dining room, assisting our guests, bussing and resetting tables. We also man a refreshments station in the dining room where guests can pick up beverages. On the other side of the dining area, we are selling desserts that our members and their spouses have brought in for the event.





And of course it wouldn't be a real K of C event if we weren't also running one of our ubiquitous 50/50 raffles.



Near the end of the evening, an additional crew shows up to help clean up the serving and dining areas, scrub down the kitchen and wash and dry the pots, pans and food preparation utensils.



And all the proceeds from the day's hard work must also be tabulated and reported.

What started out at Gordon's Food Service some 14 hours earlier ends with a tired but satisfied crew usually wrapping up sometime after 9:00pm. And everybody has had such a good time that we shortly begin planning to do it all over again the next week.

If you haven't yet shared in this excitement and camaraderie of a Friday Fish Fry, you're missing out on something pretty special that really exemplifies what the Knights are all about. Come join us!