

## Sunday catering at Newport Rugby club

### Tea/coffee only

Arrive 10:00am

Put water in Urn and turn on. Use kettles if necessary whilst you wait for the urn to get hot.

Tea & coffee are in the cupboard above the sink/drainer. Sugar is in the cupboard at the other end.

Mugs are in the cupboard near the freezer. Cutlery is underneath the metal trolley.

There is normally a table outside the door of the kitchen to put the milk (in a jug), sugar and stirrers. You will also need a bowl for people to put in the empty sugar paper and used stirrers.

**You will need to bring milk with you. A normal Sunday, 4 pints but a weekend with lots of matches 8 pints. Geoff Armstrong will reimburse you.**

Please make sure you have washed the mugs up and put them back at the end. Remember to switch off the urn and empty it.

### Sausages & tea/coffee

Arrive 10:00am

Tea/coffee as above.

Sausages will be in the freezer. Bread rolls on top of the freezer. Alison Osbourn normally supplies these. At 10:30am light the gas oven. (There is a knob on the cooker for the oven which you turn but it doesn't have automatic ignition. There is an oven lighter to the right of the cooker, which you need to use, you need to turn the knob and click the ignition wand at the same time. Any problems Geoff will help.) The sausages go in the roasting trays and put them in the oven. The amount will depend on how many teams are playing. Usually allow 40 per team. The top of the oven gets hot so it best to rotate the sausages throughout cooking time.

The bread rolls need to be cut. I find it best to slit them on top rather than the side as it's easier to serve later.

Approx 11:45am fill the large jugs with squash and dilute with water. If you can't find any squash in the kitchen ask at the bar. Use the plastic cups in the cupboard near the mugs. Not everyone has squash so you won't need as many cups as the sausages.

Approx. 11:50am get the sausages out the oven and put in the slit rolls. We normally serve these at 12:00 noon. Many boys will try and get several sausages so be on your guard. They are allowed one each. If there are any left you can sell them for 0.50p each or give them to the lads.

Please make sure you have washed up afterwards, turned the urn off and empty it.

### Bacon, sausages, tea/coffee

09:30am

If bacon is on the menu it's usually a sign that it's going to be busy. Best arrive earlier than normal.

Same as tea/coffee & sausages above.

Fill urn to the top and switch on.

Light oven and start cooking the bacon. Bacon is also supplied by Alison Osbourn and usually on top near the rolls. Cook bacon in 2 frying pans and keep warm in the oven. Use a small amount of oil for the frying pans. Once people get the smell of the bacon it quickly goes so being prepared is important. We don't use butter or spread for the rolls or bread. There are sauces usually brown, tomato and mustard in the cupboard above the sink.

Again please clean up afterwards and make sure urn is switched off and emptied.

On busy days you will need lots of help. Someone needs to man the table outside for orders. Someone to cook the bacon and sausages. Someone to help wash mugs etc. Someone to help with bread rolls.