

Notes on Feb 2026 Pancake Breakfast

Breakfast was served after the 8:00 AM Mass.

115 people attended, not including workers.

Most of the set up was done on the Saturday before the breakfast.

Personnel

- Chairman; Ed Curry
- Set Up;
Ed Curry
Sal Culty
Pat Baldwin
Joe Podnar
- Cooks/Kitchen
Ed Curry
Tom Hembree
Pat Baldwin
Joe Parada
- Dishwashers
Dave Pranghofer
Roger Dokken
- Servers
Pauly Nieten
Pat Dwyer
Bryant Baumgartner
Tom Connerton
Pete DeLuca
Bud Dubay
- Clean Up
Joe Podnar
Ed Curry
Pauly Nieten
Jerry Green
- Late Coming volunteers
Barney Emerson

Sal Culty also volunteered but then, when he saw that we had enough, he opted out in order to run a recruitment table.

Groceries

Most of the groceries were bought from US Foods/Chef's Store at 150 Sharon Ave in Mount Vernon. They consisted of:

- 4 gallons of milk
 - We only used 1 gallon. I don't believe that Chef's Supply sells single gallons but Costco does and that would be cheaper.
- 4 gallons of orange juice
 - We had 1 & ½ gallons left so we used 2 & ½. Since Chef's supply sells them in pairs, we can't reduce the amount unless we go elsewhere and by single gallons.
- 1 box (25 lbs) of Krusteaz pancake mix
 - There was also approximately ½ box left over from the previous breakfast.

- I mixed that box plus about ½ of the new box. We ended up with a partial box left over. So we could do with a single box of mix, even if we don't have leftovers.
- 2 box of frozen scrambled eggs
 - We had an entire box left over. So one box is enough, as long as we aren't making French toast, which also requires eggs.
 - ½ were cooked with the peppers and onions and half plain. Both were eaten.
 - Tom Hembree prefers the frozen bags because they are less labor intensive but I prefer the liquid because they taste better.
- 2 box of frozen, pre-cooked pork link breakfast sausage
- 1 box Land o' Lakes Mini-Moos.
- 1 canister (3lbs?) decaf coffee.
- 1 gallon pancake syrup.

Total cost of the Chef's Supply order was \$379.29. It would have been lower, \$347.70, but they didn't have the sausage that we ordered and I had to substitute a more expensive option.

We also used butter, coffee, tea (bags), sugar, non-dairy coffee creamer, and artificial sweetener which we had on hand and so didn't buy.

We also bought 2 bags of frozen seasoning vegetable packages from Wal-Mart. Note that Wal-Mart has 2 different frozen pepper and onion packages. Those labeled "seasoning" are the correct size to put in the eggs. The others are cut too large.

Work Plan

- For pancakes, the grill temperature was set to 375 degrees.
- Coffee recipe per Matt Jarolimek is 4 heaping cups of coffee in the 100 cup coffee maker.
 - Matt wasn't there and provided these proportions after the fact so different proportions were used.

Set up started at 9:30 AM on Saturday, 2/14. We brought the equipment over from the Knights hall and set it up in the social hall. We took the frozen foods out of the freezer and put them in the fridge to thaw. We'll set the tables, 20 tables of 6. And we mixed the pancake batter and put it in the fridge. Set up took about 3 hours. Most of the work was done in 2 hours but I was still mixing batter at that point so others stayed around.

Cooks/Kitchen

I arrived at about 7:00 AM to turn on the ovens and food warmers. The rest of the cooks and kitchen crew were scheduled to arrive at 7:30, although some came early.

Dishwashers scheduled to arrive by 8:30. There aren't a lot of dishes to do that early but we usually start to wash some of the cooking utensils by then. But the real rush doesn't start until after Mass lets out and the first diners finish eating.

Servers not attending the 8:00 AM were asked to arrive by 8:30 to set up drinks and start to get food out to the buffet table. Those going to the 8:00 AM Mass, were asked to come as soon as Mass was over. They were discouraged from leaving at least until the beginning of the announcements. Mass is more important than breakfast.

Clean up started when most of the people are finished eating, probably around 10:00 AM.

Sausage only took about 30 to 45 minutes to cook, but has to be turned halfway through to brown on both sides.

The crew ate after the buffet line had cleared for the most part.

How It Went

It went well in general, in spite of a few glitches. Food quantities should be adjusted as noted above. I went around to a number of tables and asked for comments. All those that I received were positive. Joe said that someone had suggested to him that we vary the menu from one breakfast to the next. The amount of food that we cooked and put out came out just about right, apart from the left over milk and juice.

Lessons Learned and Areas to Improve

We had a few issues in the kitchen.

1. Some of the cooking & setting up for serving started too soon.
 1. Coffee was poured from the pot into the carafes sooner than I liked for the sake of the coffee staying hot.
 2. Sausages were started too early and had to be shut down and restarted.
2. Initially, only one of the two boxes of sausage was cooked because the person cooking the sausage didn't know that there was a second box in the fridge. The ovens were turned off and had to be restarted to cook the second box. Consequently, we had a brief sausage shortage.
3. When the ovens were restarted, the person who did so did not know that the timers had to be reset so there was a further delay.

All of the above issues would have been avoided if the chairman/head chef been paying more attention to what others were doing and communicated better.

A secondary contributing cause is that people had time on their hands and so started doing things that didn't have to be done yet.

The egg man should not also be the sausage man. The eggs are enough of a job themselves. In this case, the sausage cooking suffered as a result.

We should make sure that we have "to go" boxes on hand and ready.