

Procedure for Hosting Koonorigan Monthly BBQ

This is just a guide, please feel free to run the BBQ as you would like.

Before BBQ

Contact treasurer, Pat Greene – 0447 299 317 to arrange till pick up.

Write on the roadside blackboard and put up BBQ sign on outside hall post (it is on the verandah)

Mow lawns (if needed)

Sweep BBQ area and wipe tables (if needed)

Check soap, paper towels, toilet paper in toilet

Check kitchen for tea, coffee, sugar, salt, pepper, sauces, paper towels and paper plates

Graham will purchase and stack all alcohol

Shopping

Top up poppers to 2 dozen - check what is in the fridge first

Top up soft drinks to 2 dozen - check what is in the fridge first

25 rump steaks, 2 kg sausages, 20 chicken kebabs or rissoles – it is worth ordering these from the butcher in advance

Buy or make a vegetarian option

1 kg onions (slice)

500 g butter or margarine – check what is in the fridge first

3 loaves of sliced bread

500 ml milk

Make salad for the night

Raffle price – please note there are usually a lot of contributions from BBQ goers

Keep all receipts

BBQ evening

Light fires about 5 pm

Switch on hot water (near kitchen sink)

Fill urn and turn on (it boils quickly and will need turning down)

Put plates, cutlery, BBQ tools, salads, bread, marg, onions and condiments on bench near BBQ

Set up serving tongs and paper plates in servery

Please serve meat on different plates (paper) to those being eaten from

After BBQ

Wash up, sweep floors etc (you know, the usual household drudgery!)

Empty kitchen bin into main bins, then bring bins inside

Turn off hot water and fridge on stage

Turn off all lights and lock up hall

Take till home if Treasurer not there

As said before this is only a guide, please feel free to do the BBQ any way you want
and most of all have fun