

## Kitchen Committee Notes

September 23, 2007 – Pavilion, Sanders County Fairgrounds

**Present:** *Tammy Beerntsen, Karen Dwyer, Kathy Legard, Michele McGuigan, Sandy Newman, Julie Tompkins & Meghan Phillippi – MSU Extension Agent*

**Price:** It was agreed that an increase in price would be helpful in covering additional costs, as well as still fair considering the amount of food that customers receive. The new prices will be determined at a later meeting. Currently we do not offer a senior citizen price, but may want to in the future.

**Cashiers:** The office will try to get a cashier and a helper for every shift, as it can be challenging for the cashiers to keep track of everything during busier times. It was suggested that the cashier should communicate with the cook. If there is still food, it would be good to be able sell it.

**Bid Sheets:** We will need to have the donations committed to by June, in order to remove those items from the bid sheets. This should help simplify the process of completing the bid sheets for the grocers.

**Meals:** Have more species nights, like the lamb night where the sheep members work (if able). Perhaps Thursday – Poultry, Friday – Lamb, Saturday – Pork, Sunday – Beef. Kathy suggested making lunch the following day from the meal the evening before, example: Chicken Parmesan Thursday night and Chicken Fajita Salad at Friday Lunch. Also consider making the lunches lighter in general than they have been in the past.