

PRIMAVERA Cooks In The Kitchen!

Changing the world through Christ, by caring for all people!



St. Mark's
United Methodist

Sponsored by St. Mark's Missions Committee

Serving Primavera Men's Shelter

As part of its Mission Outreach, St. Mark's is committed to providing evening meals at the Primavera Men's Shelter in Tucson on the second and fifth Saturdays of each month. Primavera provides emergency shelter for men who are searching for work, and who would otherwise be homeless. Their goal is to assist these down-on-their-luck men as they work to break the cycle of poverty.

Through this recipe and tips booklet, we are working to answer questions that first-time, or would-be, volunteers may have. Our goal is to remove both mystery and barriers for people who are considering this worthwhile mission project. We are doing this to encourage more folks to get involved!

The Missions Committee thanks those past volunteers who have cooked meals for Primavera and submitted their recipes and timely tips for this booklet. Thank you to Sue Pierce for compiling this booklet.

Patricia Kittrell – Chair, Missions Committee

The Primavera Men's Shelter provides a variety of options from emergency shelter stays to long-term affordable housing. Clients receive food, showers, hygiene supplies, clothes and laundry. They can stay from 7-90 days based on eligibility. St. Mark's has been involved in this program for many years. The Primavera Foundation is dedicated to reaching out to families and individuals in a number of ways to assist and address poverty and its root causes. For more information, please look up Primavera to learn about their crucial work here in Tucson.

When I prepare and serve a meal at the Shelter, I am edified morally and spiritually. I greet each person, ask them their name, speak to them, and try to give them the respect I believe we are all deserving of – all of us are children of a benevolent God and that all of us at St. Mark's and the greater United Methodist Church pray for them. The most amazing God moment for me was to actually meet a man that had gone to grade school with me in 1964-1969 **and he recognized me!**

We became reacquainted and remain friends as he travels the world – and back to our hometown of Erie, PA – and back to Tucson. So, what are the chances? I serve at Primavera three times a year, I'm 2,000 miles from my hometown, attended grade school 48 years ago – and I meet a homeless man – James – who went to 4th grade with me – and he recognized me! Coincidence? I think not! God was speaking to me and blessing my efforts and mission to fight homelessness and poverty and to end suffering. I was renewed and uplifted. Thanks be to God. I urge you – get involved, because there are many more God moments and miracles out there just waiting to happen to YOU!

Casey Compennolle – Liaison, Primavera

Serving Primavera!

Tips and Instructions

FIRST – If you are considering making a meal for Primavera Men's Shelter, **thank you!!** We believe this experience will bless you even more than the men you serve. The men and staff at the Shelter are so grateful for your hospitality.

If you have already signed up for an upcoming date – or are thinking of doing so – following are some important tips you may find helpful.

Read through these pages, pick out a recipe, plan your menu and decide where you will prepare the meal. Some people prefer to cook at their homes and others like to use the church kitchen.

- **The kitchen is always reserved for the second and fifth Saturdays, beginning at 2:00 pm. If you plan to use the kitchen, please go by the church office during the previous week to get a key, so you can unlock and then lock up when leaving.**
- **Serving time at the Shelter – 5:30 pm. (More below about what to expect at the Shelter.)**

Note: Before your first time preparing a meal, you are welcome, and encouraged, to go along with someone who has an earlier date so you can see how the process works. Just contact a person signed up before you, or contact Casey Compernelle, St. Mark's Primavera liaison, 520-907-4718.

- **Reimbursement for Expenses – The church will reimburse you for up to about \$200 if you choose. Just submit your receipts to Ruth Kester, bookkeeper at St. Mark's.**

CHURCH KITCHEN

The kitchen is well equipped with most everything you need. If unsure, **stop by the kitchen** to check it out and make sure it has what you will need. It does have:

Large bowls and pots/pans
Electric Roasters – 3 smaller sizes (18 qt) and 2 larger sizes (22 qt)
Knives, cutting boards, can openers
Assorted large pans and pot, bowls and trays

Feel free to use the oven (it cooks slower so allow time) and refrigerator. If you need to put food items in the refrigerator ahead of your time to prepare the meal, please be sure and identify them for Primavera Shelter.

Some cooks prefer to take their own items such as:

- Aluminum foil (especially helpful to cover food in electric roasters and pans to prevent leakage. Replace tops on roaster to retain the heat.)
- Pam spray (or equivalent)
- Their own can openers or knives
- Personal seasonings and spices
- Disposable aluminum pans (like from Costco or Sam's)

Please wash and put away any of the kitchen items you use and leave the kitchen as you found it. **Make sure ovens, etc. are turned off before leaving church.**

It is your responsibility to take home the dish towels, cloths and hot pads to launder and return to the kitchen as **quickly** as you can.

YOUR MENU

We are very grateful for the donated recipes you will find in this booklet and thank all the wonderful cooks in the congregation who happily shared them. These are tried and true menus that have been served at Primavera. Please feel free to use one or adapt your own. Many on-line sites offer conversion of quantities needed so you can adjust any recipe for 100 people. One helpful site to determine quantities is www.webstaurantstore.com.

- **Before shopping, and certainly before cooking, it is a good idea to call the Shelter to get an estimate of how many men will be there that Saturday evening. It may vary from between 90 and 110 plus staff. Their phone is 520-623-4300.**

Decide whether you will do stove-top cooking, oven baking or the electric roasters to prepare (or keep warm). Pick and choose other items to fill out your menu. If unsure the amounts needed, on-line sites can help.

- **The Shelter always requests we bring whole milk, 6-8 gallons.**

AT THE SHELTER

Allow about half an hour to get to the Shelter from the church. Since they like to serve about 5:30, plan to arrive a few minutes early, by 5:00 if possible.

Once on site, park and the staff should see you are there. They will unload the cars and help you set up.

They provide all serving utensils. They also provide paper plates, napkins and cutlery. As a safety matter, plastic knives are usually not used. Some of the men have a hard time chewing because of dental issues, but they will find a way to eat whatever is served.

At least one of our volunteers prefers to take heavy duty paper plates and sturdier plastic ware, though that is not necessary.

If you are serving salad, you can mix it ahead of time in large bowls or containers. However, you can also use the Shelter's bowls to mix the salad in.

Before you begin serving, the staff will ask for a certain number of plates to be prepared and set aside for the men who work and will arrive later.

As your pans and containers are emptied, the staff will replace them with other containers of your food items. They will wash and dry the dirty containers and set them aside for you to take when you leave.

EASY DIRECTIONS TO PRIMAVERA MEN'S SHELTER

200 E. Benson Hwy. Phone: 520-623-4300

From the church, get on I-10 and head east. Take the 6th Avenue exit (exit 261). Stay on the service road and cross over 6th Avenue. You'll see a Circle K on your right after crossing. Turn right on the **first** street (looks more like a rutted, dirt driveway) and you'll see the Shelter down that drive on the right. It's easier to unload if you back your car(s) in.

TIDBITS FROM EXPERIENCED COOKS...

- Because some of the men have bad (or no) teeth, consider that they may have a hard time chewing when you plan your menu.
- We take fruit instead of green salad. The men like canned peaches. We often mix in frozen strawberries.
- Cakes and other desserts usually go over better than cookies.
- Some of our recipes are selected because they can be adaptable, like adding more beans, more sauce, pasta, etc. if needed.
- Fruit cocktail is always popular.

We hope you enjoy this event as much as we did. We left the Shelter joy-filled because the men were SO appreciative – and constantly told us. It is a true joy to engage them in conversation (if they are willing) and to know that your service, your contribution is a small step in their attempt at a new life.

If you give some of your own food to feed those who are hungry and to satisfy {the needs of} those who are humble, then your light will rise in the dark, and your darkness will become as bright as the noonday sun. Isaiah 58:10

Share your food with the hungry and give shelter to the homeless. Isaiah 58:7

Whoever has two shirts should share with the person who doesn't have any.
Whoever has food should share it, too. Luke 3:11

Primavera Men's Shelter Photos
(Top to bottom)

Food Serving Station

Dining room

Patio



Food preparation for the Primavera Men's Shelter meals may be prepared from the St. Mark's kitchen, from the home of volunteers or a combination of both. (Photos top to bottom)

- ▶ St. Mark's kitchen
- ▶ Use of St. Mark's stove, pots and pans
- ▶ Purchased chips from the store
- ▶ Cookies made from home



Serving Primavera!

Mexican Casserole

2 #10 cans Ranch Style Beans (or 14 15 oz. cans)

2 #10 cans tomato sauce (or 14 15 oz. cans)

1 #10 can nacho cheese sauce or cheddar cheese sauce

2 3 lb. bags tortilla chips (or 8 13 oz. bags)

2 qt. size bottles salsa (or 8 8 oz. jars)

32 oz. container sour cream (or 4 8 oz. containers)

Opt: 5 lb. ground beef (Delicious without, too)

Directions:

Start preparing the casserole around 3:00 pm in church kitchen. Use the electric roasters in the kitchen. If you use the 22 qt. size electric roasters, this will fit into two roaster pans. If you use the smaller ones, you will need to use three roaster pans.

Pour 1 can of beans, 1 can of tomato sauce, and a bottle of salsa in each pan and begin heating them. Meanwhile, if you are using ground beef, begin browning the meat on the stove. Then place half the meat in each of the two roaster pans. After this is heated and about 30 min. before adding the chips, stir 1/2 can cheese sauce in each pan.

About 45 minutes before you leave to go to the Shelter, begin adding the chips. Pour a layer of chips on the mixture and let them soften. Gently push them into the mixture. Continue pouring chips, letting them soften and push them in. The entire bag will fit. When the chips are all in, add the sour cream and stir gently.

Shared by:

Alberta Farnsworth (also used by UMW)

Lillian and Tony Lovaglio

Kim Ogle and UMYF

MENU

Mexican Casserole

Salad (5 large bags of mixed salad ingredients) Costco

2 bottles Italian dressing

15 dozen cookies (homemade or bakery style)

8-10 gal. whole milk

TIPS

Take aluminum foil to church. Use it to tightly seal tops of roaster pans and replace lids. Taking the pans inside the roaster bases helps prevent spillage.

Cost for this meal – About \$150. More if you add beef. Bakery style cookies cost more. Any other dessert, even canned fruit cocktail, can be used.

The men love this dish and come back for seconds and thirds. Primavera has large containers you can mix your salad in if you choose, or use disposable aluminum pans.

Serving Primavera!

Corn Chowder

18-20 lbs. potatoes – diced into about 1/2 - 5/8” pieces Note: white or red potatoes don’t have to be peeled, just cut up.

8-10 cups celery – 2 lg. bunches, sliced

5-6 cups onion – 10-12 medium, diced

2 #10 cans cream style corn (or 15 #303 cans)

2 #10 cans whole kernel corn – drained (or 15 #303 cans, drained)

7 lb. smoked sausage - sliced in 1/4“ rounds, then cut rounds in half

2 lb. bacon - cut across slices in 1/4“ strips

4 Tbsp. dill weed

2-3 gal. milk

box instant potatoes – if needed to thicken soup
salt & pepper to taste

Directions:

Fry bacon until crisp, remove and drain some of the fat. Saute celery and onion in remaining bacon drippings in 3 equal batches.

Divide the cubed potatoes equally in 3 pots. Add 1/3 of celery/onion mixture, 2 tsp. salt and 1 qt. water to each pot. Cook 20-30 min. or until about 2/3 done.

Into 3 smaller electric roaster pans, divide and place the corn (both kinds), sausage, bacon and dill. Add a pot of potato mixture, 1/3 of the milk, and salt/pepper to taste. Simmer until done and flavors are well blended.

Shared by: Pat Small and prepared by various groups from church. The recipe was originally from Marialene Brobeck.

MENU

Corn Chowder

Salad –including tomatoes, cucumbers, carrots

Ranch & Vinaigrette dressing

Rolls & butter

Sheet cakes - homemade or from store

8-10 gal. milk

TIPS

I take my own can opener, Pam Spray, measuring cups and spoons, and aluminum foil.

If the chowder is too thin, add some of the instant potato flakes to thicken. It travels better if not too soupy. Extra milk can also be used to thin or extend.

Tightly cover tops with aluminum foil, replace lids to transport in the roaster bases. Make sure floor of car is protected in case of any spillage.

We usually make this in the summer and take cut up watermelon, too.

If we have enough people, some do the preparation of food and some deliver and serve. Some items are donated. We usually shop at Costco & Frys.

Serving Primavera!

Chicken Breckenridge

27 lb. chicken breasts

About 36 cups water

54 green onions, sliced

Celery tops or 1 bunch celery

36 cups elbow macaroni (about 5-6 lg. boxes)

36 cans cream of chicken soup

9-10 lb. grated cheddar cheese

2 large boxes Cheeze-It Crackers, crushed
(Costco)

Directions:

Simmer chicken breasts in water with onions and celery tops until tender, about 25 minutes. Strain off broth and reserve. Let chicken cool and shred or cut into small pieces.

Cook macaroni until tender. Drain and turn into greased pans.

Divide shredded cheese over macaroni, cover with chicken. Thin the soup with reserved broth and pour over chicken. Top with crushed crackers and bake, uncovered, in 350 degree oven. Time will depend on size of pans used.

If using electric roaster ovens in church kitchen, allow enough time to heat through.

Shared by: Kathy Parrish & Family

MENU

Chicken Breckenridge

Salad or Coleslaw

Rolls – 3 bags from
Costco

1 lb. butter

Honey

Brownies (about 120)

8-10 gal. milk

TIPS

Kathy makes this at home but the church kitchen can be used.

The recipe can be adjusted as needed – add more macaroni, thin soup a bit more.

She uses 8-9 disposable 9x12 pans to cook at home. It can also be divided into large disposable aluminum pans from Costco. Or use 2 or 3 of the electric roasters at church.

Serving Primavera!

Grilled Chicken Tacos

Preparing chicken:

30 -35 lb. chicken breasts

Large jar dry taco seasoning

Season chicken with dry taco seasoning and grill. When cool enough, dice in small pieces, put into electric roaster pan with extra taco seasoning to taste and small amounts of water. Keep warm.

Preparing refried beans:

Look for portions on cans and buy enough for 75-90 people. There are usually leftovers if you plan for 100.

Place beans in electric roaster pan and heat.

Toppings:

Roma tomatoes – 30-35, chopped

Lettuce – 5 heads, shredded

Wash, prepare and keep cool.

Shared by:

Casey Compernelle

MENU

Chicken Tacos:

Warm chicken

240 small soft tortillas

Condiments:

Lettuce & tomatoes

Shredded cheese - 5 lb.

Salsa – lg. jar from Costco

Sour cream – lg. container from Costco

Black olives – portions for 75-90

Refried beans

Dessert: cookies, brownies or ice cream, for 120

8-10 gal. milk

TIPS

Items purchased at Walmart and Costco. 10 lb. bags of chicken are approximately \$18 each. Prep time approx. 3 hours – grilling and chopping meat and veggies.

Recent Cost: \$211.40

Serving Primavera!

Chicken Gravy & Biscuits

7 whole chickens, cooked and shredded

(can use rotisserie chicken from Costco or Sam's Club)

5 lb. flour

1 jar chicken bouillon and water to make gravy base

6 cans chicken broth

Directions:

Make a gravy of the flour, bouillon and broth. Put into electric roaster ovens or other pans.

Added shredded chicken.

Keep warm.

Banana Pudding

30 lg. boxes instant pudding (vanilla and/or banana flavor)

2 boxes vanilla wafers

14 lg. bananas

4 gal. milk

Mix pudding mixes, layer with wafers and banana slices in large pans. Keep cool.

MENU

Chicken Gravy & Biscuits

120-200 biscuits (frozen, canned or homemade)

Mashed potatoes

Green beans

Banana pudding

Milk – 8-10 gal.

TIPS

I use Mashed Potato Buds from Costco or Sam's Club – for 120 servings. Season and keep warm.

Use 5 institutional sized cans of green beans. Drain, season and heat.

Small cups (Costco) may be used to serve pudding in.

Shared by: Lori Grimsey and family

Serving Primavera!

Chili Mac Casserole

12 lb. ground beef
2 cups chili powder
1/2 cup cumin
1/2 cup paprika
1/2 cup salt
3 Tbsp. each garlic powder & pepper
2 large (institutional size) cans beans, any kind like pinto, red, kidney
2 large (institutional size) cans tomato sauce
2 large (institutional size) cans diced tomatoes
6 onions, chopped
6-8 lb. elbow macaroni – uncooked
3-5 lb. grated cheese – to add to top when done

Directions:

Brown ground beef and drain fat. Add all seasonings and stir. Divide into 2 or more electric roaster ovens. Divide and add beans, onions, tomato sauce and diced tomatoes. Add approximately 2 gal. water to each roaster pan.

About 2 1/2 hours before heading to Shelter, divide dry macaroni into the roaster pans and stir in. Monitor and add more water if needed.

When it's done and the right consistency, sprinkle grated cheese on top. Re-cover.

Shared by: St. Mark's Office Staff

MENU

Chili Mac Casserole

Cornbread

Butter – lg. container on
serving table or small ones
for each table

Salad & dressing

Cookies

8-10 gal. milk

TIPS

For cornbread, use enough
mixes for 6 9x13 pans.

Serving Primavera!

Beef Chili

(All ingredients purchased at Sam's Club)

21 lb. ground beef
2 lg. cans (#10 size) tomatoes, crushed
2 lg. cans (#10 size) tomatoes, diced
2 lg. cans (#10 size) tomato sauce
4 lg. cans (#10 size) ranch beans
10 cups onion, chopped
1 1/2 cups chili powder, or to taste

Directions:

Brown ground beef. Drain most of fat. Cook onions in same skillet(s).

Use three electric roasters. In each roaster, divide all ingredients in thirds:

2/3 can of each tomato product
1 1/3 can beans
1/3 of beef-onion mixture
1/2 cup chili powder

Cook in roaster until heated through, stirring occasionally. Cover pans with foil, replace lids for transportation to Shelter.

Shared by: Ann Freeman and the Winter Resident Care Group

MENU

Beef Chili

Corn bread (12 9x13 pans)

Salad – romaine lettuce, spinach, carrots, celery, green peppers, cucumbers

Ranch dressing

Shredded cheddar cheese

Brownies – 4 large pans from Sam's, with frosting added

8-10 gal. milk

TIPS

For salad, use 2 large pans from church kitchen, disposable aluminum pans or mix it at the Shelter in their containers.

Serving Primavera!

Meatloaf

30 lb. ground beef

20 cups oatmeal or cracker crumbs

20 eggs

2 gal. milk

3 onions, chopped

15 tsp. salt

5 tsp. pepper

20 Tbsp. dry mustard

Directions:

Mix all ingredients together and blend well.

Put in sprayed pans (disposable foil pans can be used) and bake at 350 until done (determined by how thick and what size pans).

Shared by: Lori Grimsey and family

MENU

Meatloaf

Mashed potatoes

Green beans

Rolls – 12 dozen (Costco)

Pudding

Milk – 8-10 gal.

TIPS

I use Mashed Potato Buds – Sam's Club, for 120 servings. Season.

Use 5 institutional sized cans of green beans, drain most of liquid, season and heat.

Pudding:

20 large packages of instant pudding

4 gal. milk

Mix according to directions. Put in large pans. Suggest using small cups (Costco) to serve.

Serving Primavera!

Beef Stew

20 lb. stew beef
20 lb. potatoes, peeled and cubed
6 lb. carrots, chopped into bite size chunks
3-4 onions, chopped
3 lg. bags frozen peas
6 cans beef broth
12 beef bouillon cubes and the water to make
gravy base

Directions:

Blend all ingredients. Put in sprayed disposable
pans, electric roasters or pans at church. Cooking
time will depend on method used.

Fruit Salad

40-50 oranges, peeled & chunked
30 lg. cans pineapple chunks (or a couple
institutional sized cans if you can find them)
30 bananas
2-3 jars maraschino cherries (large jars from
Costco or Sam's Club)
2 bags coconut

Shared by: Lori Grimsey and family

MENU

Beef Stew

Biscuits, 125-200 (frozen,
canned or homemade)

Fruit salad

Cookies

Milk – 8-10 gal.

TIPS

Fruit salad – I use the
recipe here for fruit salad.
You can use any
combination or place sliced
fruits on a platter.

Cookies – I use 360
various types of cookies and
put 3 in a bag to hand out.

Biscuits – bake ahead and
keep warm in electric
roaster or serve at room
temperature.

Serving Primavera!

Scalloped Potatoes & Ham

20 lbs. cubed ham

45 lbs. peeled, sliced potatoes (boiled a few minutes until they start to soften)

4 onions, chopped

4 sticks butter

4 cups flour

2 ½ lb. shredded cheese

2 ½ gal. milk

Directions:

Make a roux of the butter and flour. Add milk, then cheese. Add to potatoes, ham and onion.

Bake in sprayed foil pans or put into sprayed electric roaster ovens at church. Allow time to bake based on what type of pan or electric roaster oven.

Shared by: Lori Grimsey and family

MENU

Scalloped Potatoes &
Ham

Green beans

Rolls – 12 doz.

Cupcakes

Milk – 8-10 gal.

TIPS

Costco's carver hams are boneless, easy to cut up and fairly inexpensive.

Use 5 institutional sized cans of green beans, drain most of liquid and season and heat.

For cupcakes, use 5-6 boxes of cake mix, plus ingredients to make and 5-6 cans ready made frosting.

Serving Primavera!

Shredded Pork Sliders

35 lb. pre-cooked pork roast

3-4 packages (more if needed) gravy mixes

Directions:

Place pork in electric roaster(s). Mix gravy mixes per instructions on packages. Pour over the pork and heat thoroughly.

Cool enough to shred. Reheat and keep warm.

Shared by: Lenna Burnham and friends

MENU

Shredded Pork Sliders

Slider buns (120)

Dressing (i.e. -Pepperidge Farm or Stovetop stuffing—12 boxes prepared)

Corn (2 gal.)

Cole slaw (2 gal.)

Sliced tomatoes (about 50)

Sheet cakes

6 gal. milk/3 gal. tea

TIPS

We found the pork on sale, the tomatoes were from our Market on the Move, cakes and boxes of dressing were donated. Buns are from Orowheat Bakery Outlet on Ina or from Costco.

Serving Primavera!

Oven Barbeque Pork Chops

Boneless pork chops (prepared 110)

Masterpiece BBQ sauce – 6 bottles

Cover the pork chops in the barbeque sauce and bake in a 350 degree oven. When almost done, transfer to 3 electric roaster ovens, add more sauce to moisten. Heat to 400 degrees until tender. Keep on warm until going to the Shelter.

Green Beans with Drizzle

4 or 5 large pkg. frozen green beans, depending on how many being served (Costco)

Divide beans into two electric roaster ovens. Put 1/2 to 1 in. water in bottom. Add beans. Set dial to steam. Cook for 40-50 min., stirring from bottom occasionally.

Drizzle

For 25 lb.

3 c. lemon juice

3 c. olive oil

3 c. dill (or to taste)

Shake/mix well. Add to beans and toss. In place of dill, can substitute Italian seasoning and lemon zest.

Shared by: Kathie Barrett & friends

(note: we had four couples helping and all food items were donated by the group.)

MENU

Oven BBQ Pork Chops

Steamed green beans

Cole slaw w/goodies

Rolls (Costco – 3 bags, 36 ea.)

Butter – 3 lb. (placed on tables)

Cookies (Costco) 4 kinds on trays of 60

Milk – 8-10 gal. (placed gal. on each table)

Cole Slaw Recipe

11 bags precut cole slaw from grocery store

If adding shredded carrots and/or purple cabbage, reduce number of bags of slaw to reflect this change.

7 regular cans crushed pineapple

(Opt – craisins, raisins, mandarin oranges, dried cherries or chopped apples)

Dressing (for 112 servings)

3 1/2 c. cider vinegar

4 1/2 c. salad oil

7 c. sugar

3 1/2 c. cream

4 T + 2 t. prepared mustard

4 T + 2 t. minced onion

4 T + 2 t. salt

Blend well, refrigerate until needed. Add dressing to slaw after you get to the Shelter.

Serving Primavera!

Barbequed Ham

30-40 lb. ham

(I buy the 5 lb. hams at Walmart and ask them to slice each one into individual slices – about 1/8” thick. They will do this for you. I also call ahead to make sure they have them and try to go to the store when it’s not too busy.)

Large (bulk) size bottles Barbeque sauce

(Walmart has the institutional size. Get enough for 150 portions.)

GREEN SALAD

Large bags of mixed salad (enough for 80-100 servings - Costco)

Additions:

Grape tomatoes (2 large containers – Costco)

10-15 cucumbers – peeled and sliced

Ranch dressing – large (Costco)

Shared by: Casey Compennolle

Note: Casey would be happy to walk anyone through the shopping because it’s not a lot of cooking – it’s more about getting enough and warming/heating all through.

MENU

Barbequed Ham

Beans (like Ranch style) - bulk sized cans, enough for 90 servings (Walmart or Costco)

Green salad

Rolls (200 dinner rolls) – Costco or any grocery store.

Large container butter

Dessert – brownies, cupcakes, or fruit cups – your choice

Milk – 8-10 gal.

TIPS

Using an electric roaster at church, layer the ham slices with BBQ sauce in between layers and heat at 200-300 degrees – stirring often. Start early because it’s hard to get that much meat hot by 5:00. It’s a heavy load and if using two roaster pans helps, do that.

Heat the beans in another roaster pan.

Assemble salad.

Serving Primavera!

Too busy to cook...

If you have a busy schedule or are daunted by making a casserole for 100, there are easier choices. Some options:

Chicken— (#1, 2 & 3 to right)

Order 150 fried chicken breasts from Fry's or another grocery store.

Grill 150 chicken breasts at home, keep warm to deliver.

Ham—

Costco's Kirkland Master Carve Boneless Hams are easy to slice and fairly inexpensive. Figure 3-5 oz. per serving. Each ham is between 3.5 and 10 lb.

Sides can be purchased from the deli at your grocery store (you might want to order ahead of time) or you can "doctor up" sides like baked beans. Costco is a good source, too, for large sizes and desserts.

Pizza— (#4 to right)

30 lg. Pizzas from Costco – Order ahead - hot and ready when you want them. Or order from another vendor. Pam says supreme is preferred by the men, then pepperoni and lastly, cheese.

Potato Casserole—

10 bags frozen cubed potatoes (O'Brian style)

3 large cans (#10) cream of mushroom or chicken soup (or mixture)

$\frac{3}{4}$ to 1 cups butter, melted

3 cups sour cream (or lg. container from Costco)

3-5 lb. grated cheese.

Mix well and divide into 3 sprayed, large disposable pans (or electric roaster oven pans) – Heat about 40 min, top with extra cheese and heat until melted.

MENU IDEAS

SIDES used by families:

#1 – Pat Kittrell

Baked beans (homemade)

Potato salad (Fry's)

Cookies

8-10 gal. milk

#2 – Ruth Kester

Macaroni & Cheese
(homemade)

Caesar salad

Baked beans

Cookies

8-10 gal. milk

#3 – Nancy Schultz

Green salad/Ranch dressing

A vegetable

Potato casserole (recipe to left)

Rolls – (3 pkg. Costco)

Sheet cakes (2 from Costco)

8-10 gal. whole milk

#4 - Pam Harlow

Salad or coleslaw (add dressing at Shelter)

Fruit

Cookies

8-10 gal. milk (plus a few sodas)

Pam purchases everything from Costco.

Serving Primavera!

Miscellaneous Recipes

Beef and Corn Pie

30 lb. ground beef
9 onions, chopped
6-8 green peppers, chopped
¼ cup salt
2 Tbsp. pepper
2-3 Tbsp. garlic powder
2 large (institutional size) cans whole kernel corn, including liquid
Mashed potatoes – enough boxes to make 60 cups.

Directions:

Cook beef with onions and peppers until beef loses the pink color, stirring to break apart. Drain or skim off excess fat.

Add salt, pepper and garlic. Mix well.

Divide into thirds and place in 3 electric roaster oven pans.

Spread the corn, with liquid, on top of beef mixture in each pan.

Prepare instant mashed potatoes. Spread about 20 cups of potatoes over beef/corn mixture. Cover and cook in roaster pans at 350, until internal temperature reaches 155 F.

Spaghetti for 100

6-8 lb. ground beef
2 cups onion, chopped
16 garlic cloves, minced
12 cans (29 oz. each) tomato sauce
4 cans (18 oz. each) tomato paste
¼ cup salt
3 Tbsp. sugar
2 Tbsp. each Italian seasoning, dried basil and oregano
13 lb. spaghetti, cooked and drained

In large stock pot, brown beef, onion and garlic. Drain. Add tomato sauce and paste and seasonings. Bring to a boil. Reduce heat; cover and simmer for 2-3 hours, stirring occasionally. Serve over spaghetti.

Note: Once sauce is prepared, it can be transferred to one or more electric roaster oven pans and kept warm. The cooked and drained spaghetti can be kept warm in a roaster oven. They can be kept separate or even combined, mixed well, and kept warm.

Mozzarella Baked Spaghetti

10 lb. uncooked spaghetti, broken into thirds
20 eggs
10 cups milk
10 tsp. salt
10 lb. ground beef
10 lb. bulk Italian sausage
12-15 onions, chopped
5 cups green pepper, chopped
20 jars (14 oz. jars) meatless spaghetti sauce
20 cans (8 oz.) tomato sauce
15 cups shredded part-skim mozzarella cheese

Preheat oven to 350 degrees. Cook spaghetti according to pkg. directions. Drain.

Meanwhile in one or more large bowls, beat eggs, milk and salt together. Add spaghetti to egg mixture and toss to coat. Transfer to large (large disposable pans from Costco) greased pans.

In large skillet(s), cook beef, sausage, onion and green pepper until meat is no longer pink. Stir in spaghetti sauce and tomato sauce. Spoon over the spaghetti mixture.

Bake uncovered 20 minutes. Sprinkle with the cheese. Bake another 10 minutes or until cheese is melted.

This mixture can also be put together in 2-3 pans of electric roasters and baked according to oven roaster directions. Bake in 350 degrees for around 45 min to 1 hour. Heat thoroughly. Keep warm.

Texas Hash

15 lb. ground beef
15 onions, chopped
15 green peppers, chopped
16 cups rice, uncooked
8 qt. water
17 14.5 oz. cans diced tomatoes
17 14.5 oz. cans pinto or red beans (Can also add canned or frozen corn.)
¾ cup chili powder --
5 Tbsp. cumin --
2 Tbsp. salt --
3 Tbsp. garlic powder --
(Add seasonings slowly, to taste. Don't want to overdo, but can always add more.)

Directions:

In large skillets, cook ground beef, breaking it up, with onion and green peppers until beef is no longer pink. Drain off fat. Divide into 2 or 3 electric roaster pans (sprayed with Pam). Add rice, water, tomatoes, beans and seasonings. Stir well. Cover and cook at least an hour, until rice is done and has absorbed most of the liquid. Allow more time in case it is needed to cook rice. Just keep warm until ready to go to Shelter.

Primavera Serves!

Lori Grimsey submitted the recipes for Scalloped Potatoes & Ham, Meatloaf, Beef Stew and Chicken Gravy and Biscuits

Miscellaneous Notes from Lori;

Our family has been preparing meals for Primavera for years and gets great pleasure from doing this. We share the responsibilities, making everything at home and delivering it to the Shelter. We divide the preparation of cookies, cupcakes or pudding as well.

I don't have a lot of instructions, just menus and quantities. We try to make everything homemade as much as possible and think of it as what we might serve for a Sunday dinner. In November (2018), we plan to serve turkey and all the trimmings.

I try to take extra food that the Shelter can use later. If I find good deals on fresh fruit or cereal, I may take that as well.

We take our own heavy duty paper plates (Costco) and on occasion, take better plastic forks.

I have also taken extra eggs (flats from Costco), cheese, tortillas and sausage links (like Farmer John's) that the Shelter can use to make breakfast burritos.

Optional items I often take:

Pickles - large jars from Costco or Sam's Club (placed in bowls on the serving table)

Black or green olives – also from Costco or Sam's (placed in bowls on the serving table)

Misc. Amounts Needed if part of a menu:

Baked potatoes – 140 (3 large bags of potatoes from Costco)

Pies – 21 pies, 6 slices each

Ice Cream – 5-6 large tubs

Brownies – 10 boxes, cut 12 to a pan

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