**Serving Committee**

A record book with notes from all funerals and most other functions from 2000 forward is kept on hand in the kitchen at New Hope. Committee members are asked to keep track of events by noting how much food was prepared, who worked, who provided cake and/or salad, how many were served, how much was left over and any other helpful notes. This running tally of notes are essential for future preparations, and are a great resource regarding church history.

**Funerals**

Families planning funerals at New Hope have several options. The serving committee offers two basic options, often chosen by family, which are as follows:

**Light Meal:**

* Ham Sandwiches on Buttered Buns
* Salads (variety provided by women of New Hope) or Fresh Mixed Fruit
* Cake or Bars
* Pickles
* Coffee and Juice

**Heavy Meal:**

* Scalloped Potatoes with Ham
* Buttered Buns and/or Ham Sandwiches
* Salads (variety provided by women of New Hope) or Fresh Mixed Fruit
* Cake
* Pickles
* Coffee and Juice

Light meal is often chosen for services in the afternoon, or services where the burial is not at New Hope. Heavier meals are typically served for late morning funerals.

However – the serving committee will accommodate individual requests made by families, including but not limited to: specific favorites like BBQ sandwiches, specific flavor of cake, or favorite salad. Any and all requests will be considered and the ladies will make all efforts to meet the needs of families.

Reminder – The serving committee does NOT plan for specific dietary needs or life style choices, such as: diabetics, celiac (gluten free), low carb, low sugar, vegan, vegetarian, paleo, dairy free, etc. However, the serving committee will do its best to consider these needs if requested by the family ahead of time (i.e. several days). Please keep in mind this is a small group of volunteers meeting the needs of many. Those with special dietary needs should be reminded to plan accordingly.

**What to Buy and Where**

**Buns:**
Can be ordered from anywhere, though we typically order them from Juttings Grocery in Hayi or Hyvee in Watertown. Juttings has two size choices: hamburger buns or baby buns. Baby buns are half the size of hamburger bun and are well suited for light meals and sides to the heavy meal. For a minimal charge, buns can be ordered sliced, and it’s recommended to do so as it save a lot of prep time. Hyvee also has two sizes: hamburger and dinner buns. Again, dinner buns are roughly half the size of hamburger buns.

**Ham for Potatoes:**
We typically order ham from Hyvee from the meat counter. You can order by the pound, and request to have it cubed. We typically order boneless hams, precooked, brands such as Farmland or Hormel. Juttings can provide ham as well, however their inventory is smaller and they will require more notice. Plan for 2 lbs. ham per 1 box of potatoes.

**For Sandwiches:**
Plan on about 1 lb. per 1 doz. buns; this is enough for 1 ½ - 2 slices per bun. Again, this is ordered through the meat counter using boneless hams. Ask for it to be cut thin, and specify it will be for cold sandwiches for a funeral.

Deli meat could be ordered, however it is significantly more expensive.

**Mixed Fruit:**
Hyvee sells this by the gallon for about $25 (as of June 2017). Each gallon serves roughly 35 people (they will tell you it serves 15-25, but we have found it to feed more like 35-45 +/-). It typically consists of cantaloupe, grapes, strawberries, and watermelon. You can add pineapple by choice. Fresh fruit is ordered from the Salad Bar at Hyvee.

**Salads:**
Traditionally salads have been provided by the women of New Hope. The committee requests “large” salads and leaves the choice open as to macaroni, pudding, jello, etc.

To meet more recent needs, salads have been ordered through Hyvee or Juttings. Hyvee has several options including potato salad, macaroni salad, coleslaw, and fruit/pudding salad. Hyvee says they feed 20-25 people, however again we have found they feed more like 35-50. They are 8 lb containers of salad. These salads are ordered from the Kitchen at Hyvee. They need as much time as possible to order the salads, but usually 3 days is ok.

**Cake:**
Traditionally the women of New Hope are asked to bring cake. Workers are usually not asked to bring cake or salad, though many offer to do so. Cakes are usually 9x13 and are cut into 15 pieces (3 columns by 5 rows). Same for bars.

Pickles, Butter and Other Incidentals:
Pickles are typically purchased in gallon jars, spears or hamburger dills depending on the use. Any brand. Butter is most used and preferred. Butter substitutes may be used.

**Paying for Expenses**

Crawford-Osthaus Funeral home requests food be charged to them for reimbursement by the family. You can charge directly to the funeral home at either grocery store. However, any other incidentals will be reimbursed by families *through* the funeral homes. Receipts need to be kept and given to the funeral home no matter how the food is paid for. This should be prepped and ready in the morning or while preparing food as a funeral home representative usually stops by the kitchen for receipts when they arrive before the funeral.

**Making the Food**

Fear no more! Though all of us are familiar with the fear associated with making “The Potatoes”, they really are very simple. Here is the comprehensive New Hope Scalloped Potato Making Guide.

Boxes of potato mix are generally kept on hand in the church pantry. They can be purchased at any grocery store in Watertown and are found in the industrial sized food section. Here’s what to do:

Per Roaster:
2 Boxes of Potatoes
1 stick (1/2 cup)of butter
1 large can cream of mushroom soup, undiluted
4 lbs. cubed ham
Water as directed on box instructions

Cook at 400 degrees for 1 ½ hours. Don’t stir too often. It breaks up the potatoes and makes them mushy.

Notes:

* Potatoes start with boiling water. Remember to start boiling the water immediately because it will take a while for that much water to boil.
* Have potatoes assembled and cooking by 9:30 to be done by 11:00.
* Figure in time to serve potatoes (i.e. fill the bowls for tables – this is usually done between the funeral service and grave-side service).
* Can start water only to boil in roasters. For 11:00 serving, start water about 8:30 adding potatoes and other ingredients about 9:15, or after it boils.
* Can add ham half way through cooking.

**Sandwiches and Buns:**

Ham sandwiches are made with 1 ½ - 2 slices per bun depending on the size of the bun and thickness of ham slices. More can be added/planned for larger buns. Buns are buttered and no condiments are offered unless upon request by family. Buns are buttered on both sides when served as a side.

**Beverages:**

Coffee takes about an hour to perculate in the larger coffee makers. Directions for making the coffee are posted by coffee makers/faucet. Keep in mind the age of the crowd (older folks drink more coffee), time of day (decaf or less in the afternoons/evenings) and time of year (people drink more coffee in winter, less in summer).

Juice mix is kept in the pantry at church. There is a large bucket marked for measuring. This bucket is used for juice ONLY.

It will take about 1 ½ hours to make sandwiches, cut cakes, set tables and the like. Plan for more like 2 ½ hours for larger meal.

**Serving the Meal**

Funeral meals should not be served using paper plates unless the family requests. Typically, tables are set, with food served “family style” (i.e. plate of sandwiches and/or large bowl of potatoes, plate of variety of cakes, small bowl of pickles, carafe of coffee, pitcher or juice or water). At the discretion of the serving committee, and usually for larger crowds or small number of kitchen helpers, the meal can be served “buffet style” from the kitchen counter.

Cake is typically cut into 15 pieces, and a variety is placed on the larger, oblong shaped, white plates, with about 10 pieces per plate for round tables, and 12 pieces for larger tables. Enough for everyone with options for everyone. Sandwiches/buttered buns are typically stacked on the rectangular, clear, plastic trays. Cover bread between preparing and serving to avoid it drying out too much. Potatoes are served in the large, white bowls with refills upon request.

**Soup Supper**

The serving committee is responsible for procuring workers to serve and clean up, display flyers, and make a schedule of workers. The workers are gathered from the list of women members and has started to include several men to help with serving and cleaning.

Work lists are sent out to members at least 3 weeks in advance. Flyers are displayed about 2 weeks before the event, and are displayed around the area at the grocery stores, post offices, courthouse, etc.

Soup makers typically work all day and into the evening – they make soup and also spend the evening tending the soup, i.e. making sure the front servers have full roasters, making sure it’s done, not boiling over, etc.

Soup makers are responsible for buying their ingredients and prepping them. The Ladies Aid will reimburse for supplies.

Other workers include 2 shifts (4:30 - 6:00 pm & 6:00 - 8:00 pm) each of:

* Soup Servers
* Cake prep
* Crackers/Jam/Bread
* Wait Staff – clearing up bowls, refilling coffee carafes and juice pitchers, etc.
* Dishwashers

**Other Notes**

The serving committee is NOT responsible for:
Sunday School events/potlucks
Bible School
Guest Day Luncheon
Memorial Day
Other Potluck meals (i.e. annual meeting)
Cemetery Clean-up