

Saturday Tasks:

Morning / early afternoon

1. Prepare areas for the camp fire and the pig. Get the fires going. Put water in the pig.
2. Set up benches for food preparation and burners. Have one long bench free entirely for food preparation, and half of another long bench, shared with the tea/coffee urn. The other benches will probably have burners on them.
3. Set up the barbeque – suggest we have a row of benches with burners and the BBQ next to these.
4. Place a liquid soap dispenser and container with soapy water near the toilets. Place toilet paper in each of the toilets, if it's not already there. **WATER AND TOILET PAPER NEEDS TO BE MONITORED THROUGHOUT EVENT.**
5. Set up lunch for volunteers on one of the benches

Afternoon

1. Set up tea and coffee next to the tea/coffee urn. Also set up cordial and water dispensers. Place a bottle of fruit juice next to the cordial as well. Put out some milk (both soy and normal), and sugar.
2. 1-2 people: Start preparing cheese toasties. Put margarine on the outside of the toasties. One slice of cheese per two pieces of bread. **PREPARE ABOUT 8 LOAVES OF WHITE and 10 LOAVES WHOLEMEAL.**
3. 1 person: Prepare curry.
4. 1 person: Prepare meat stew.
5. 1 person: Prepare barley soup.
6. 1 person: Prepare meat sauce.
7. 1 person: Prepare fruit salad.
8. **LATE AFTERNOON:** Prepare pasta and rice. Cook it in a couple of batches. Store the pasta in a large container. Boil water in a smaller container. To serve pasta, dip the large metal strainer containing a serve of pasta into the boiling water. This will heat the pasta up and also separate it.
9. **LATE AFTERNOON:** Prepare apple crumble. Keep apples and crumble separate, serve a spoon of apple and a spoon of crumble.
10. **LATE AFTERNOON:** Place half of the Sara Lee cakes out near the tea and coffee.
11. **LATE AFTERNOON:** As people start showing up, begin cooking sausages, veggie burgers, toasties and onions.
12. **LATE AFTERNOON:** Put out containers with warm water (one soapy and one not) so rogainers can wash dishes.

Once food is cooked, keep it warm. Use minimal gas. Gas can be turned off for short periods if it is running low. Keep food warm though, and **MAKE SURE IT IS RE-BOILED FOR A WHILE BEFORE SERVING!!** Stir thoroughly from time to time to avoid burning.

At least one volunteer is asked to stay till midnight and ensure the night shift is settled. Volunteers doing the 5am shift should go to bed earlier to ensure they can wake up!!

Night shift:

1. Keep food hot. Stir from time to time to avoid burning. Cook sausages, toasties, vegie burgers and onions as people come in.
2. Perform general tasks as described on the other page.
3. AROUND 4am: Prepare a small pot of porridge. If it gets half eaten, start another. Put out the breakfast cereals, jams, maple syrup, lemons and sugar. I will aim to get up at 4:30am to deal with the porridge. Put out a couple of fruit juices.
4. Top up cordials if they get depleted.

Sunday Tasks:

Morning (5am to 8:30am)

1. Prepare scrambled eggs. Fry them on the barbeque as people request them.
2. Prepare porridge. Cook it in a couple of pots so it cooks more rapidly.
3. Prepare pancake mixture. Pancakes were very popular last time!
4. If people drink fruit juices, put out more. Don't have more than two out at a time.

Afternoon

1. Start clearing away breakfast things at 9am. Porridge can continue to be served if any is left, but lunch must start being prepared.
2. 1-2 people: Prepare more cheese toasties. Put margarine on the outside of the toasties. One slice of cheese per two pieces of bread.
3. 1 person: Prepare coleslaw
4. 1 person: Prepare honey beef stew.
5. 1 person: Prepare vegie goulash.
6. 1 person: Prepare potato and leek soup.
7. 1 person: Around 10 am – start cooking rice. Refer to Saturday Tasks for instructions about seving rice. As they get depleted, more should be cooked.
8. 1 person: Prepare apple crumble. Apple and crumble should be served separately.
9. 1 person: Prepare fruit salad.
10. Place more Sara Lee cakes out near the tea and coffee.
13. As people start showing up, begin cooking sausages, vegie burgers, toasties and onions.

General Tasks:

1. Ensure there is a soap dispenser near the toilets, and periodically change the container of washing water. Ensure there is toilet paper in each toilet.
2. Refill the pig with water.
3. Add branches to the pig fire and campfire to keep it burning.
4. Periodically replace the dish washing water so it was warm and clear. Ensure there is a dry tea towel near the containers of water.

USE SEPARATE UTENSILS FOR VEGETARIAN AND GLUTEN FREE DISHES!!!!