NSJC Pancake Breakfast

Comments on shopping

1. Shopping for the pancake breakfast is usually performed one or two days ahead of the scheduled event. I generally shop at two places (BJ’s and Meat Farms) and it takes a total of approximately 2 hours to complete the process. A copy of the shopping list is shown on the next page.
2. Quantities should be adjusted in accordance with the expected attendance.
3. Note that the mini-wheat cereal in the Kellogg’s variety pack is not Kosher and must be separated from the others.

1. Fresh fruit is significantly less expensive and tastes better. The fruit may be cut up a day before the event or on the morning of the event depending on how many volunteers are available. I generally prepare two types of fruit salad. One contains a mix of cantaloupe (2), honeydew (1) and watermelon (1) and the other a mix of mango (4) and pineapple (2). Both are then garnished with fresh blueberries and strawberries. Each different fruit could also be served separately.
2. Comstock brand pie fillings are used as toppings for the pancakes and waffles. They come in a variety of flavors which include strawberry, cherry, peach, apple, raspberry and blueberry. One can of each is sufficient for 100 people.
3. Aunt Jemima Pancake mix is used to prepare the batter for both the pancakes and the waffles. Four large boxes are sufficient for 100 people. The only difference is that the waffle batter contains cooking oil and water while the pancake batter contains only water. The batter recipes are both printed on the box of the pancake mix.
4. Be careful when purchasing hot chocolate mix as many brands are not Kosher .
5. Be careful when purchasing cheese for the egg station. Kosher cheese is difficult to find. BJ’s has a Cabot Vermont Brand of Cheddar that’s Kosher. I have not been able to find any other type of cheese unless I go to a Kosher market.

**NSJC Shopping List for Pancake Breakfast**

Drinks: Fruit:

 Coffee Cantaloupe

 Decaf. Coffee Honey Dew

 Milk (regular, low fat, fat free) Pineapple

Yoo Hoo Chocolate Drink Grapes (green and red)

 Orange Juice Bananas

 Apple Juice Blueberries

 Hot Chocolate Mix Strawberries

 Tea (variety) Mangoes

 Bottled Water Watermelon

Basics:

 Pancake Mix (Belgian Waffle Mix) Other:

 PAM Paper Plates

 Cheese Cereal Bowls

 Eggs (twelve dozen) Hot Cups

 Chocolate Chips Cold Cups

 Mini Cereal Boxes (Kellogg’s Variety Pack) Spoons, Knives & Forks (plastic)

 Salt and Pepper Plastic Serving Spoons

 Bread (for Toast) Napkins

 Cooking oil (for waffles) Storage Bags

 Paper Towels

 Stirrers

 Toppings: Sugar Packets

 Applesauce Sweetener Packets

 Honey Salsa (hot sauce for eggs)

 Whipped Cream Ketchup

 Butter

 Margarine

 Maple Syrup

 Canned Pie Fillings

 Chocolate Syrup

* Waffle recipe uses pancake batter with cooking oil

Setup on the Morning of the Event

I arrive at 8:00 AM on the morning of the event in anticipation that we will start serving at 9:30 AM. My job consists of setting up and distributing the food supplies to the various serving stations. A team of six or seven volunteers are needed to smoothly operate all of the serving stations.

Nine serving stations are set up for an “all-you-can-eat” buffet style food distribution.

Station #1: Beverages

The beverage station is set up to serve coffee, tea, hot chocolate, juices (orange & apple), bottled water and chocolate drink (Yoo Hoo). Milk is needed for coffee as well as cereal so milk containers will be needed at more than one station. Coffee must be the first thing to get started as the coffee usually requires about one hour to brew. Hot cups, cold cups, spoons, stirrers, tea bags, sugar packets and sweetener packets are also needed at the beverage station. Supplies are replenished as needed and no permanent volunteer is needed at this station.

Station #2: Supplies

Plates, utensils and napkins are set up for distribution at a centralized location.

Station #3: Pancakes

Pancakes are prepared using two grills. The necessary supplies include mixed batter, fresh or frozen blueberries, chocolate chips and PAM. At least two volunteers are needed during peak attendance at this station. Jeff Stern was able to recruit several of the older children to help flip pancakes and they seemed to enjoy the participation. Batter is prepared in large batches using a beater tool that can be attached to an electric drill.

Station #4: Waffles

Waffles are prepared using a single Belgian Waffle Machine. Waffle batter and PAM are the only materials needed at this station. One volunteer is needed at this station to make sure things go smoothly.

Station #5: Toppings

Toppings are provided for use on both pancakes and waffles. The necessary supplies include a pie filling variety (usually 5 types), whipped cream, maple syrup, chocolate syrup, chocolate chips, honey, applesauce, margarine and butter. Supplies are replenished as needed and no permanent volunteer is needed at this station.

Station #6: Fruit

Mixed fruit is provided in large serving bowls along with bananas and grapes. Individual sized serving bowls and forks should also be available at this station. Supplies are replenished as needed and no permanent volunteer is needed at this station.

Stations #7: Cereal

A variety of individual serving-sized cereal boxes, milk, serving bowls and spoons are needed at this station. Supplies are replenished as needed and no permanent volunteer is needed at this station.

Station #8: Eggs

Eggs may be prepared in a variety of ways by request. At least one volunteer is needed to prepare and serve the eggs. Supplies needed include eggs (12 dozen), PAM, shredded cheese, salt, black pepper, salsa (tabasco) and Ketchup.

Station #9: Toast

A toaster, white bread, margarine and butter are provided for self-serve use. This station has historically received minimal usage and could be potentially omitted. Supplies are replenished as needed and no permanent volunteer is needed at this station.

Serving usually stops around 11:30 AM depending on the number of late arrivers. Clean up does not normally take more than one hour.

My last record of what we charged patrons for the breakfast was $8.00 per person, $5.00 per person for seniors (or children) and a maximum of $25.00 per family. Craig would know the exact amount received and the exact amount spent. My recollection is that we made a small profit on the event, but it was not designed to be a fund raiser. It’s primary purpose was to provide an inexpensive way for Jews to get together on a non-jewish holiday. Robin and I invited two Christian friends to the last pancake breakfast as our guests and they had a great time.