

## Bunnings Barbecue

### What to bring

School aprons- (P and C shed.)

100 x Food handling grade gloves. Not latex. P and C shed may have some. They're used frequently.

2x Hand sanitiser pump. P and C shed usually has some.

6-8 x GOOD tongs for bbq and serving. P and C shed.

1x BBQ spatula for the onioning. P and C shed?

1x Spray oil and 1x oil in a bottle. Check the P and C shed.

3 x extra rolls of paper towels for cleaning the bbq afterwards and some kind of degreasing solution. (We get inspected) BUY

3 x long sharp serrated bread knives for slicing the rolls. BORROW

1 x trays/ platters to put the condiments on. It gets messy. P and C shed

1 x trays to put the prepared sausaged rolls on while people put their money away. P and C shed

3 x Baking trays for moving the sausages and onions between the bbq and serving table. (Disposable ones add up.) BORROW.

1 x Bottle of tap water for random things. Who knows what might happen!?

1 x Baby wipes for random babies.

3 x SUPER LARGE garbage bags. Glad brand make stand up alone ones. They're invaluable.

1x big school esky. Pand C shed.

3-4 x trugs from whoever you can borrow them from. For drinks and storage.

1x box matches

15-20 x rolls of cheap paper towel for use as napkins. Don't buy napkins. They're too hard to wrap and separate and people grab handfuls of them.

1x masking tape for naming the volunteers. And a pen. They won't all know each other.

Any poster from upcoming school events.

A cash box

A float of \$100. Lots of .50c pieces... and money bags for counting the takings.

A shoulder bag for the storage of big notes.

By the time we have our next BBQ we should own two large insulated food container things that Maria Riley is getting. They're great for keeping sausages and onions warm, fly free and looking neat. They have lids but I don't keep the lids on when it's super busy. Just in the down times.

**DON'T BUY PAPER NAPKINS!** My epiphany is that the Aldi Confidence brand paper towel (4x 1 ply rolls of 110 sheets) is much cheaper, bigger and easier for everyone to handle. Cheap paper napkins will shit you to tears. Trust me.

### **Where to get stuff from**

**Sliced onions** from Flemington Markets... get at least 30 kilograms. Alternatively the fruit shop in Ashfield mall near Coles says they will. But you must give a few days notice.

**Bread** can be ordered and delivered by Petersham Hot Bread 75 New Canterbury Road Petersham ph 9569 5924 mobile 0406 373 359. You must go in in person and put down a deposit and pay the balance in cash on the morning. In April 2014 it was .33c per roll.

**Drinks** pre-buy your soft drinks in advance as they go on sale in preceding weeks at the big stores like Coles and Woolies. In April 2014 we found a special at Coles Ashfield any two cases were reduced to \$32.00 (saving of \$19.78)

**Sausages** from Aldi were the cheapest and easiest to source to date. Go in to the store (whichever one is most convenient) and ask them to get you however many you want. A few days in advance. You can try to phone them on the main switch number, but that's a nightmare. Alternatively see if you can get them donated. You will need to get foam boxes from wherever they come from (green grocer?) in order to keep the sausages cold all day.

**Ice** Anywhere. No idea how to make it cheaper or easier. But someone on the first shift needs to bring about 6 bags of ice. Lunch shift will need to bring about 3-4 more, depending upon weather and eskyage.

**Condiments** Aldi for the tomato and bbq. You may run out of sauces if you're not careful. Top up the tomato squeeze bottles with a few bulk bottles. 10 litres is what they suggest. I'd aim for 13 at a minimum. American mustard is da bomb. I threw in a HOT chilli sauce which was popular too. Only get squeeze bottles though. Glass is annoying and hard to get the last out of and lids go missing.

## **How to roster**

Bunnings say they will start turning on the bbq for you from 07:30 so you want to be there unpacked and ready to rock and roll well before then. I suggest a 07:00am start so you can get the early birds who are lurking waiting for the store to open. There are quite a few. Bunnings will probably light the barbecue earlier if you're charming and polite.

If it's a weekday, a LOT of tradies want early sausies. John from the drugstore is open from 06:00am if you want to buy coffee to prepare yourselves.

I created 3x three hour shifts because we didn't have a large pool to work from as it was terrible notice. You could do two hour long shifts but I suggest having one person be there all day as a floater on top of the 4 absolute minimum, and if you only get 4 people, they may never volunteer again. 5-6 is ideal for pre and post lunch rush. Really.

Ideally the treasurer would turn up at the end of the event and count the money with someone (unrelated) over a bottle of wine. Then they can bank it.

Really don't repay expenses from the takings that day. It makes it complicated for the accounts part. Check with someone that they can wear the cost for a week or so before asking them to get stuff.

## **Stuff to know**

No thongs, and they do check. The footwear variety. Although Richard, the Bunnings bbq checker, tells me he was wearing the other kind. I didn't check.

Bunnings staff will set up and get you the bottle of gas and help pack up the actual barbecue and gazebo.

You don't need tables, they provide them. But they're a bit shabby. Hence my suggestion to bring trays. Table clothes would get revolting fast. Unless they were plastic ones.

Bring chalk and make the Bunnings bbq sign pretty. They will eventually do it, but it's faster/easier if we do.

I brought bunting.... It certainly made it look pretty.

You aren't allowed to bring any other food to sell. I checked.

One thing I noticed that really helped... cutting then pre wrapping the rolls in paper. The 07:00 crew can start doing that. Store excess rolls in a nearby car. There's not enough storage for 1000+ rolls.

The other thing is the flow.... The money person is not allowed to touch the food.

So we put money person at one end... the then roll/sausage person, then onion person. Roll person held the roll, put the sausage on, then onion person put the onion on while sausage person held it and then the onion person took it and put sauce on. It sounds like a ridiculous amount of detail...but when it's super, super busy, reducing the handling of the roll made all the difference.

I wish I'd remembered that from the previous year earlier in our day than I did. Once we sorted out that tiny detail, it flowed smoothly.

If you're wondering why we started saucing for people...it's because quite a few people go wild with the sauce and kids get it everywhere. We did it to preserve sauce till we got back up supplies. We also found that keeping one variety of each sauce on the table made it less like a free for all when they were self-saucing.

I'm bored with this now. I'm sure nobody has read this far and whoever does the next Bunnings barbecue will do it all their own, much better, way. But just in case a total n00b like me ends up organising one... this is my experience while still fresh in my mind.