Bristol Lodge Volunteering 2024

1. **Schedule:** Weston-Wayland Rotary prepares and serves dinner to the Bristol Lodge on the 3rd Thursday of every month. **Food must be delivered no later than 3pm.**

2. **Tasks:** Each month Rotarians sign up to prepare, pick up and deliver the food at Bristol Lodge.

   Food Preparation: We usually prepare a spaghetti and meatball dinner for approximately 80 people. See instructions below. If you want to deviate from this menu, please give me a call to discuss.

   Food Delivery. Once the food is prepared we then drive it over to Bristol Lodge in Waltham at around 3pm (see address below). In addition to the main course, you are responsible for shopping for the bread, drinks and dessert (see shopping list below) and bringing that with you when you drop off the main course at Bristol Lodge.

   Submit receipt to club treasurer (Rob Mosher) for reimbursement.

   Deliver Food to Bristol Lodge no later than 3pm.

   The address of the Bristol Lodge Soup Kitchen is:
   Christ Church Episcopal Church
   750 Main Street
   Waltham, MA 02451

3. **Bristol Lodge Assignments 2023**
   Please sign up on Club Runner for Bristol Lodge assignments across the year. This effort requires full club participation. Feel free to sign up for more than one if you want but in order to accomplish this task we need everyone to sign up to help out with Bristol Lodge. I will send out invitations from Clubrunner that you can click on to volunteer. Reminders will also be put into the Wheel every month.

Appendix A: Food Shopping List

Quantity	Category	Item	Total Amount	Recommended Source
1 roll	Container	Heavy Duty Tin Foil	4 sheets	Market Basket
4 containers	Container	Large aluminum containers	4	Market Basket
4 boxes	Main Course	3 lb box Penne Pasta or similar	12 lbs	Costco, BJ's or Hannaford/Market Basket
2 cans	Main Course	8oz Grated Parmesian Cheese	16 oz	Costco, BJ's or Hannaford/Market Basket
2 bags	Main Course	5-6 lbs Kirkland Frozen Meatballs	10-12 lbs	Costco or BJ's
2 packs	Main Course	3 pack of Ragu Spaghetti Sauce	6 large jars	Costco or BJ's
2 bags	Side	Granola bars or similar	100 individual packages	Costco or BJ's
4 loaves	Side	Italian Sliced Bread or dinner rolls	4 loaves or 100 rolls	Costco or Hannaford/Market Basket
100 x 10-12oz	Side	Water or milk or juice	100 bottles or boxes	Costco or BJ's
1 bag	Side	Apples or mandarin Oranges	~50-100	Costco or BJ's

Note: This is the suggested menu because it is tried and proven to be easy to prepare and the people at Bristol Lodge like it. However, the food preparer can deviate from this menu as they see fit. If there is another meal that you would like to prepare that is fine. Plan to make enough to serve 80 people. Submit receipt to the Rotary Club Treasurer for reimbursement.

Note: recommended source is from experience the lowest price but items can be purchased at alternative stores if more convenient. Total cost should be $150-$200.
Note: submit receipt for items purchased to Rotary Club treasurer for reimbursement.

Appendix B: Food Preparation Procedure:

1. Fill 2 large cooking pots ¾ full of water and bring to boil. Add some salt and olive oil to water.
   ***Important note:** It takes 20-30 minutes to bring such large quantities of water to boil so be patient. If you put the pasta in the water before it is boiling, it will take too long to cook and the spaghetti on the bottom of the pot will burn before the spaghetti on the top is cooked.

2. While water is heating up, place frozen meatballs and sauce in a another pot to warm them

3. Once the water is boiling, add 6 pounds of Penne pasta to each pot. You can alternatively cook 3 lbs of Penne pasta in each pot and then repeat.

4. **SAFETY NOTE: Be extremely careful when draining hot water to prevent getting burned by the hot water!**

5. Once the pasta is cooked, drain the hot water out and then put cooked pasta in 4 aluminum tins. It is easiest to mix the sauce in with the pasta by layering in the pasta and the sauce. Add a layer of pasta and then add some sauce and repeat.

6. Add the meatballs last. Mix in meatballs, sauce with pasta by gently turning over pasta.

7. Cover the aluminum tins with tin foil and deliver to the Bristol Lodge.

Equipment List:
2 large cooking pots to cook pasta
Tongs
Colander
4 disposable aluminum tins
Aluminum foil to cover aluminum tins
1-2 medium pots for warming meatballs and sauce
2 large stirring spoons to stir pasta and mix in sauce
Olive oil
Salt

Rotary Club Interact Advisor and Bristol Lodge Coordinator:

Rob Mosher 781-249-3510 email: family.mosher@gmail.com

Bristol Lodge Soup Kitchen Location and Information

Latajia Blakey, Program Director

781-883-2050

bristollodge@MHSAinc.org

alternative phone number: 617-595-0469

Address:

Christ Church Episcopal

750 Main Street

Waltham, MA 02451

Telephone: 781-883-2050

If you have any questions, please contact Rob Mosher at 781-249-3510.