

FISH FRY WORK LIST *GROUP B*

Nov. 11, 2016 Favorite 9x13 Cake
Mar. 10, 2017 Any Color Poke Cake
Apr. 14, 2017 2 Dozen Cupcakes

GROUP MANAGERS:
Corinna Schmitz: 831-0002
Lori Meinholz 836-3588

PLEASE CONTACT A MANAGER IF YOU ARE UNABLE TO WORK AND LET THEM KNOW WHO YOUR SUBSTITUTE WILL BE.

Important: All Kitchen, Coleslaw Room, Bread & Dessert Room volunteers must wear appropriate hair restraints, like hair nets, hats, visors or long hair just pulled back!

****Please report to your job by 4:15pm or as soon as possible, as serving begins at 4:30pm****

***FYI: Carry-out prices 4 piece dinner 12.00, 2 piece dinner 9.50
Dining Room adults 12.00, child 6-12 7.00 child 1-5 3.00 under 1 free: beer 2.50 pop or water 1.00***

AFTERNOON

Acker, Ken
Acker, Leo
Acker, Ruth - dessert
Barman, Dave
Barman, Jan
Hellenbrand, Jackie - dessert
Hellenbrand, Marion
Hensen, Jim
Kalscheuer, Louise – dessert
Marty, Don
Meinholz, Mary Kay - dessert
Meinholz, Janet
Ploetz, Barb
Schwab, Ron-dessert
Spahn, Betty – dessert
Wagner, Bonnie
Washa-Shillinglaw, LuAnn
Ziegler, Dolores - dessert
Ziegler, Jeannie-dessert

BREAD BAKERS

Hach, Joyce
Hellenbrand, Marion
Helt, Joan
Kalscheuer, Louise
Laufenberg, Antoinette
Laufenberg, Kate
Maly, Lorraine
Meinholz, Ginny
Meinholz, Helen

Meinholz-Niesen, Karen
Ripp, Mary Ellen
Schuetz, Evie
Spahn, Betty
Washa-Shillinglaw, LuAnn
Ziegler, Carol
Ziegler, Cheryl
Ziegler, Dee
Backups: Laufenberg, Mary
Meinholz, Lori

BREAD AND DESSERT ROOM

Heberlein, Joan - dessert
Kalscheuer, Barb - dessert
Meinholz, Janice - dessert

CARRYOUT ORDERS

Hensen, Kim - dessert

CARRYOUTS

Barman, Kira-dessert
Meinholz, Amanda - dessert
Meinholz, Tracy

CLEAN FISH FRYERS, WASH POTS AND PANS (FRIDAY 7:30-FINISH)

Acker, Scott - dessert
McCarthy, Kevin – dessert
Wagner, Kevin
Willman, Tyler-dessert
Ziegler, Reggie

Frey, Roger

COLESLAW ROOM

Spahn, Rita - dessert

DINING HALL MANAGER

Meinholz, Cathy - dessert

DINNER TICKETS

Dresen, Dan - dessert

Imhoff, Loren - dessert

DIP FISH

Meinholz, Eric

Ziegler, Andrew

DISH OUT FISH

Wilson, Theresa - dessert

DISH OUT FRENCH FRIES

Dresen, Sandy - dessert

DISH OUT VEGETABLES

Roth, Sharon - dessert

DRY DISHES

Acker, Vern - dessert

Campbell, Kristie - dessert

Meuer, Nathan

Prem, James

Van Ess, Tom - dessert

FINANCE

Nov. 11, 2016 Tony Helt\Brian Hornung

Mar. 10, 2017 Nate Wagner\Al Ripp

Apr. 14, 2017 Fred Volkman\Joanne Roudebush
& Randy Kalscheuer

FLOATER

Collins, Margo (4:00-5:00PM)

Frey, Mary Ellen (4:00-5:00PM)

Laufenberg, Kurt

Wicklund, Geri

FOOD CARRIER

Schlimgen, Renee-dessert

Lokken, Lorianne -dessert

FRY FISH

Hensen, Will

Meinholz, Lee-dessert

Spahn, Louie

Wagner, Nate

FRY FISH (4:00-5:00PM)

FRY FRENCH FRIES

Barman, Greg

GROCERIES

Spahn, Jenny & Joe- dessert

ADVERTISING

Spahn, Jenny

GROUP MANAGERS

Schmitz, Corinna - dessert

Meinholz, Lori-dessert

HEAD BUSSER

Acker, Clint

Volkman, Fred - dessert

HEAD TABLE SERVERS

Ballweg, Laura-dessert

Hellenbrand, Tammy - dessert

Hornung, Julie - dessert

Krueger, Kyle or Bridget-dessert

Laufenberg, Marlene - dessert

Leveque, Michelle - dessert

Meinholz, Cheryl or Jeremy-dessert

Meinholz, Linda - dessert

Prado, Joseph or Joy-dessert

Ripp, Shari - dessert

Spahn, Judy (Ken) - dessert

Stafford, Linda - dessert

Wagner, Heather - dessert

HOSTESS

Dahmen, Mary-dessert

Hensen, Sue - dessert

KITCHEN RUNNER

Borowicz, Michael – dessert

Laufenberg, Scott-dessert

Nies, Thomas

LAUNDRY

Noltner, Dawn

POSTERS

Meinholz, Lori

POTATO TABLE (FILL KETCHUP, TARTAR SAUCE, SOUR CREAM)

Ballweg, Stephanie-dessert

Vaccaro, Jasper or Joanne-dessert

PUT FISH AWAY

Meinholz, Lori (Art)
Meinholz, Lee

QUILT TICKETS

Laufenberg, Mary

SATURDAY AM KITCHEN CLEAN UP

Helt, Diane - dessert
Meinholz, Virginia - dessert

SELL BEER AND POP DOWNSTAIRS

(EMPTY COOLER)

Hellenbrand, Kathy

SELL BEER AND POP UPSTAIRS

(EMPTY COOLER)

Marx, Steve & Debbie- dessert

SET UP BEER AND POP (FRIDAY 2:00PM)

Kalscheur, Darrell

**STACK TABLES AND CHAIRS, SWEEP, MOP,
TAKE OUT GARBAGE (FRIDAY 8:00-FINISH)**

Meinholz, Alex
Meinholz, Jeff-dessert
Meinholz, John

TABLE SERVERS

Ballweg, Judy
Laufenberg, Kim
Meinholz, Janel
Meinholz, Karla
Meinholz, Katie
Meinholz, Lynae
Mueller, Amy - dessert
Ripp, Shirley – dessert
Schmitt, Jason or Denise-dessert
Smith, Emily - dessert
Terry, Ashley-dessert
Volp, Emily
Zehntner, Bernadette-dessert

THURSDAY KITCHEN SETUP

Wagner, Rene & John - dessert

**THURSDAY SETUP: TABLES, LAY CARDBOARD,
PUT AWAY GROCERIES, REMOVE
COUNTERTOPS FROM STOVES**

Meinholz, Craig-dessert
Meinholz, Todd - dessert
Wagner, Mike (John)

UNPACK FISH THURSDAY

Ziegler, Cheryl & Jon- dessert

WASH POTS AND PANS, BACK SINK

Endres, Russ - dessert
Griffen, Glen-dessert

WORK LISTS

Meinholz, Lori

DESSERT

Cianciara, Rose
Laufenberg, Antoinette
Maly, Lorraine
Meinholz, Lisa
Niesen, Karen
Richards, Marlene
Ripp, Mary Ellen
Schafer, Maggie
Wagner, Coletta
Ziegler, Carol (Leo)

\$10.00 OR DESSERT

Acker, Jon
Acker, Katie
Antone, Jon or Annie
Ballweg, Samantha
Dresen, Carmen
Dresen, Dylan
Dresen, Megan
Dresen, Ryan
Dresen, Trevor
Griffin, Garret
Hellenbrand, Amanda
Hellenbrand, Tom
Hensen, Cody
Hensen, Josh
Hensen, Riley
Imhoff, Daniel
Kalscheur, Amanda
Kalscheur, Jesse
Kalscheur, Kelli
Laufenberg, Lindsey
Laufenberg, Troy
Maly, Bill
Marz, Lindsey
McCarthy, Bryan
McCarthy, Cassie
Meffert, Steve
Meier, Donald
Meinholz, Nick
Meinholz, Travis (Kevin)
Ripp, Matt
Roth, Kevin
Spahn, Brandon
Spahn, Holly
Stafford, Noah
Terry, Steve & MaryJo
Wagner, Ashley
Wilson, Joseph
Wilson, Laura
Ziegler, Hailey
Ziegler, Lucas
Ziegler, Ryan

5th THROUGH 8th GRADE TABLE SERVERS

Ballweg, Kiera	LeVeque, Logan
Ballweg, Tanner	Meinholz, Megan
Dresen, Lauryn	Prado, Jonathan
Helt, Cole	Spahn, Kevin
Hensen, Bryce	Volkman, Clare
Hornung, Ashley	Volkman, Peter

HIGH SCHOOL TABLE SERVERS

Ballweg, Austin	Prado, Jamie
Griffin, Lauren	Prado, Joshua
Helt, Jon	Spahn, Courtney
Hornung, Kelsey	Spahn, Kiley
Kalscheur, Dylan	Stafford, Kallie
Kalscheur, Tyler	
Laufenberg, Hannah	
Laufenberg, Lauren	

BUS PERSONS

Meinholz, Aiden	Meinholz, Zachary
Meinholz, Isabel	Stafford, Ethan

RINSE DISHES

4:30-7:30	7:30-end
Ziegler, Daniel	Hach, Jordon
Ziegler, Matthew	Dresen, Jacob

**RECIPE FOR
Poke Cake**

1 pkg white cake mix
1 (3 oz) pkg color Jell-O
1 cup boiling water
½ cup cold water
Cool Whip, 8 oz. size

Prepare cake as directed on package for a 13 x 9 pan. Cool for 15 min. While waiting, dissolve Jell-O in 1 cup boiling water, add ½ cup of cold water and continue stirring. Poke cake with toothpick at ½ inch intervals. Spoon Jello over cake. Refrigerate. Top with Cool Whip just before you come.