

HAVERSHAM SAILING CLUB GALLEY GUIDE

Dear Member,

Thank you for supporting Haversham Sailing Club by undertaking a Galley duty and providing sailors and their families a Sunday lunch time snack.

Please find enclosed a copy of the current galley rota; if you are unable to cover your allocated duty date remember that it is your responsibility to swap with someone else on the rota – but do let me or the social committee know if you are having problems, and change it on the galley list located next to the galley in the club house.

If you haven't undertaken a galley duty before please contact me on clare_east@ymail.com, I'm usually around on a Sunday lunch, and can advise you on what to do. Or come along and see what other members do. Suggested food ideas and prices are attached.

There is now a check list which needs completing and signing covering safety issues around galley. Please ensure you read, tick and sign where appropriate. The check list is behind the galley in a folder.

Kind Regards,

Social Committee

Social Committee Contacts

Clare East_ 01604 859110 – 07531 957549

Louise – 01908 618762 – 07548 132615

Please

If you are unable to cover your duty for any reason please let one of us know.

Many thank's the Social Committee.

Galley Guide

The first thing to remember is that Galley can be as simple as sausages in rolls, soup, bought cakes and tea and coffee. Don't feel that you have to

provide anything complicated. Do what you feel comfortable with. The most popular lunch is sausage in a roll!

1. It's a good idea to arrive around 10 o'clock so you're able to serve hot drinks after the first race and get the oven on.
2. The large gas oven is slower than a domestic oven so allow time for food to cook. Once cooked it can be kept hot on the electric warming shelf.
3. Be ready to serve main lunch between 12.30 to 13.30pm. You may get people for tea and coffee any time after you arrive, please don't forget to provide your own tea, coffee, sugar, milk and any hot choc if providing.
4. Finish your duty by making sure the galley is clean, and all equipment used is washed and tidily put away.
5. All galley rubbish should be taken and put into the big wheelie bin at the end of the drive. Rubbish sacks are available in the galley.

Here are a few pointers to help you on your way to a successful galley duty!

You buy, prepare and sell the food. You set your own prices and any profit you make is yours to keep. Make sure your prices cover your costs.

The galley has its own large gas oven, microwave and food warming shelf. It also stocks a wide range of pots and pans, plates, cutlery and other essential kitchen equipment.

Numbers to cater for will vary from week to week, but generally you will need to cater for around 25 to 35 people.

Please try to provide a vegetarian option (for instance soup or jacket potato, or a cheese roll).

Be ready for a rush at about 12.30 (after the second race), **DON'T PANIC**, everyone will wait for you - the race officers and safety boat crew are allowed to come to the front of the queue as they need to get back to organising the next race.

Menu ideas

**Popular choices:
own):**

Popular prices (but feel free to set your

Hot dog (single with or without onions)	£1.00
Double hot dog (2 sausages in a roll)	£2.00
Bacon rolls (2 rashers)	£2.00
Hot chicken or pork rolls (stuffing)	£2.00
Baked potato (various fillings)	£2.00
Burger in a roll	£2.00
Pasties	£2.00
Filled rolls (various fillings)	£1.00 - £1.50
Soup with roll (homemade or bought)	£2.00
Pasta bake	£2.50 - £3.00
Shepherds/cottage pie	£2.50- £3.00
Chilli, curry, stew	£2.50-£3.00
Selection of cakes (homemade or bought)	80p
Tea/coffee	50p

Remember to bring tea, coffee, sugar and several pints of milk

Tea/Coffee & Sugar supplied by the club is available to use but the proceeds must go into the red tin, as this is where we make money for the galley