**Corn Roast & Hot Dog Evening – to welcome our new international student**

**Food amounts** below are for about 60 people:

8 dozen wieners, skinless (Centsibles) - purchased from the Co-op (we have an account)

8 dozen buns, cut – from Golden Grain

80 cobs of corn – picked a few days earlier from the farm of Sharon Heavin

2 gallons of vanilla ice cream with toppings – chocolate, caramel

60 disposable bowls for the ice cream plus disposable spoons

Coffee for about 30 cups, coffee mate, sugar, stir sticks

can of iced tea mix

serviettes, coffee cups, 9” disposable plates

salt and paper

2 pounds of butter for the corn

corn sticks

1 package of gluten free weiners

**Utensils** used:

Pot to cook wieners

One slow cooker to put the cooked weiners in

One electric oven for the corn

On large bowl for the buns

4 sets of tongs

Propane cooker tubs from Wayne’s to cook the corn

Ice cream scoop

**Price**

Adults are charged $5/adult and there is no charge for youth

**Venue**

usually held at the Presbyterian Church

**Time**

Cooks should be there 4:30 – to get the water started for the corn

Hot Dogs can be started a little later

Supper usually starts about 6:oo PM