

## Carpathia Club, Inc.

# Fish Fry Freitag



So lets see, there is a fish fry at the Carpathia Club each Friday for about 47 weeks during the year. Every Friday, about 400 members and non-members file into the club to eat either a fish dinner or an alternative meal, which the cooks decide on during the week. There is either Pork Hocks, or Faschiertes, or Chicken Cordon Blue, just something other than the regular fried or baked fish. So serve 3 different meals to 400 people each week on Friday's, about 47 times per year. Sounds like a piece of cake. From a customers stand point, you come into the club starting at around 4:30, you pay your \$6.00, find a seat, get in line, eat your meal, someone busses your table, you have a drink or two and then you might go into the members bar and play cards or go out to the soccer field and watch a 1st or 2nd team game. Not a bad end to the week. .... So here's what it really takes to pull off a fish fry. First lets see how much food we would need for a typical fish fry.

Fried Fish	300 Lbs
Baked Fish	300 Lbs
Potatoes	200 LBS
Cabbage	50 Heads
Salad	40 Heads
French Fries	150 Lbs
Chicken Cordon Blue	200 Lbs

So how does all this happen week after week?

We need to start with the two head cooks, Mrs. Grusling and Mrs. Fellingner. They decide what will be served each fish fry. With the help of some regulars, a different untergruppe steps up each week to help with different operations in the kitchen. This ranges from peeling potatoes, preparing cole slaw and setting tables in the mornings, to frying fish, frying french fries, bussing tables, washing dishes, washing pots and pans, running food to the buffet lines and of course final clean up in the hall as well as the kitchen.

Each untergruppe is called on to provide 5-6 people in the morning for the early preparations, and then a minimum of 16-20 helpers in the late afternoon, until the hall and kitchen is cleaned, for the actual Fish Fry work. Sounds easy but here's the reality:

Mrs. Grusling and Mrs.. Fellingner arrive at the club

around 7:30AM the morning of the fish fry. This sometimes is after prep work the night before in the kitchen. The head cooks prepare the baked fish, as well as the alternate meal being served. Around 9:00 or 10:00AM, the first wave of untergruppe helper arrive and are directed by the head cooks to start peeling potatoes. Usually half for potato salad and the other half for baked or sliced potatoes. While this happens the head cooks continue to work on the fish and the alternate meals. In the mean time, the hall is being set up with



fresh table cloths, silverware, napkins and condiments. So now it's around noon time and the crew will get a break and have some lunch. It's important to point out here that not all untergruppen can or do participate equally in the early morning cooking sessions. In these cases, the head cooks, have dependable help they can call on, on a moments notice.



As the afternoon rolls around, it's time to make the salad, the coleslaw, cut the butter patties, prepare the