

Carpathia Club, Inc.

tarter sauce and other minor details prior to setting up the buffet line. Now the head cooks are preparing the final touches on the main meals and getting them into the ovens. About now, say 2:30-3:00 PM the larger group of untergruppe helpers start to arrive and the buffet line is set up. The sterno's are lit and the fish fry is ready to start. As the head cooks conduct this orchestra, one person is frying the french fries and the fried fish. Another is frying the club prepared fried fish. Still another is working the warmers where the baked fish and the alternate meals are kept warm. This person normal is responsible for the vegetables being served whether it's green beans or carrots or whatever. Another is responsible to dry dishes for serving. Still another stands ready at the dish washer cleaning incidentals as the smaller dishes start to pile up. Yet another helper works at the main pot washing station responsible for the large pots and pans. That about takes care of the kitchen help. Now for the food servers and table bussers. Two people are responsible to run food back and forth to the buffet lines. At the buffet lines, 6 servers are required to serve our guests, while an additional helper gathers patrons tickets. 6 more helpers will bus tables for the entire fish fry and 2 will reset tables.

Guests arrive at about 4:30 and the serving begins. In the kitchen, an organized fish fry is a thing of beauty. Everyone has a job and everyone knows what's expected. The washers wash, the frier's fry, the servers serve and the runners run. The cries of "More Fried Fish" or "Fries", or the occasional "Mehr Greenie Bona" are signs that we have a good crowd. It's up to the help with the direction of the head cooks to insure that the fish fry is a success. And a successful fish fry is very important to the Club. Because it's done every week, and we have such good crowds, it's one of the prime income generators of the Club.

The original fish fry was the idea of the Jaegers back at the old hall on Republic Dr. There wasn't much optimism at the time as to weather this was something that could be of benefit to the Club. They tried one on a Friday and the rest is history. Actually, when the new hall was completed, the fish fry was one of the opportunities for Club members to experience the new facility. Those initial fish fry's in the new Club brought some of the more invisible members out on a regular basis. As time has worn on, our customers have become

a good mix of members and non-members, and a very good base of regulars.

As the evening progresses the serving usually stops around 7:00. By the time the kitchen is cleaned, the dishes and pots are washed and the Hall picked up, it's around 8:30. That's about 13 hours for the head cooks, almost every Friday of the year.

On many occasions, after this 13 hour Friday, Mrs.. Grusling and Mrs.. Feller sit down to talk about the 400 person wedding that needs to be prepared the next day. For those days, the head cooks have their regular kitchen help, who are all club members as well. In some future Newsletter, we'll take a look at what it takes to do a formal sit down wedding. No small task. In the mean time, we'll look forward to the next fish fry with perhaps a little more understanding and appreciation for the work that is required each week.

