

Hunter's Banquet Update

The Hunter's Banquet is only a few short weeks away. We have only 8 deer in the freezer so far so if you have a chance to donate one, give me a call. We will be looking for help starting on January 4th but the real push begins on Monday January 7th and continues till we finish doing the dishes on Sunday January 13th. The following is a day by day task list that we will be needing help with. Please call the office to check for work assignments or drop in at the times below to help. Please sign in and out so your volunteer hours can be correctly reported. Your efforts are greatly appreciated.

Thursday January 3, Bison and elk will arrive and need to be skinned

This is a big project and we need a lot of skilled hands and sharp knives. Work will begin as soon as we arrive with the meat, between 3:30 and 5:00pm. Should take 3 hours to complete and the meat will be moved to the coolers once it is butchered.

Sunday, move frozen Meat to Club to defrost, Sunday afternoon around 2:00pm

The Sunday before the event is the start of a very busy week. Moving the frozen meat into the main club is important so that it will be ready for final preparation starting Monday morning. All meat should be placed on large metal trays and stay there overnight. It is very important that the meats are labeled so that that are clearly identifiable with tags that stay with the meat as it is processed. Muzzleloader Club has helped in the past after there Sunday shoot. Takes less than 1 hour to move meat to the main club.

Monday, Meat cleaning, roast and slice, 9:00am-5:00pm

Monday is mostly a day of cleaning and deboning the various meats that will be served. This process of removing hair, fat, sinew should be taken very seriously. Failure to complete this job completely will result in a bad experience for your guests. It is very important that the meats are labeled so that that are clearly identifiable with tags that stay with the meat as it is processed. Roasting and slicing will also begin as meats are prepared.

Tuesday, Roast and slice, 9:00am-5:00pm

Tuesday will require a continuation of the meat preparation as well as much roasting, slicing and filling serving trays with meat. Once trays are full, they should be covered with plastic wrap, covered with foil and labeled before being stored in the cooler. An inventory of the prepared serving trays should be taken as they are placed in the cooler.

Wednesday, Start smoking meats, 9:00am-5:00pm

Wednesday will be continued roasting, slicing and placement in trays but will also be the start of the meat smoking. The smoked meats will require slicing, placement in trays and labeling before being placed in the cooler. Grinding of meat for the meatloaf will also begin.

Thursday, Smoke, slice and store. Just like Wednesday, but more of it. 9:00am-5:00pm

Friday, Morning only final prep and menu Final and for any emergencies 9:00am-12:00pm

Friday is a short day because it is also the day of a Club Fish Fry and we cannot be in the kitchen on Friday. Friday is a good day to go over the menu and make any final adjustments. Gravies and soups may also be prepared as they are based on purchased meat products. Kitchen cleared by Noon.

Saturday, Meatloaf Morning, 8:00am-???

Saturday is the busiest day of the Banquet. The meatloaf is the first order of business since it must be mixed, cooked, cooled, sliced and arranged for serving before the final preparation of the other menu items can begin. Many volunteers will be required to have a quality event, but some key kitchen positions must be filled and set up of tables etc. will be required. Warming schedule 2:00pm Start on Saturday, doors open at 5:00pm and dinner is served at 7:00pm.

Sunday, We do it all over again, 9:00am-???

Warming schedule at Noon on Sunday. Doors open at 1:00pm, Dinner served at 4:00pm. Cleanup follows the conclusion of the Banquet.