MENUS FOR THEOKATAINA FUNGAL FORAY Working list for 40 participants.

Mon 10th

Supper

Vegetable soup 250 mls per serving

or Ham and Pea Soup

Toast. 5 loaves of 1/8 slices each = 2.25 slices per person (for 40 participants)

marg. 8 grams per slice. = 600gms for 75 slices

butter 10 grams per slice, = 150 gms for 15 slices

spreads, jam honey marmalade @ 12.5 gms per slice for 80 slices = 1000gms

marmite 2 gms per slice

Tea 40 gms for 40 cups

coffee 2gms per teaspoon (est 10 will want it) = 20 gms

with option of Milo (estimate 5 will want it)

milk 40 mls for a cup of tea. est 40 cups = 1600 mls

sugar 4 grams per teaspoon

Chocolate Cake (brought from home)

Tues 11th

Breakfast Porridge 4 gms per serving x 40 = (120 gms)

Cereals Weetbix (est 6 bix per breakfast)

bran flakes (est 300 gm box a meal)

Stewed fruit peaches (1x A10)

Fruitiuice concentrate. (3 litres)

Tea or coffee

Toast 5 loaves

marg, butter

spreads, jam marmite honey marmalade

Filled roll 4 doz (allow 1/2 bluesea) 12 lightgram 12 lidute. (4x6) Luncheon rolls. Lunch fillings luncheon cut reasonably thick

lettuce or cole slaw

beetroot pickle

and cream of vegetable soup,

fresh fruit (apples or oranges) and sultana cake

Dinner

soup of the day cream of vegetable soup, roast lamb roll - mint sauce, brown gravy roast potatoes, parsnips and kumara mixed green vegetables hot carrots

Okataina Delight (Baked apple and fruit & scone topping) Custard sauce

Wed 12th

Breakfast Porridge and Cereals pears or gooseberries

Toast and spreads

Sandwiches Lunch

grated cheese

marmite

Sandwich bread. - 22 stres to loaf. (allow 25 lies cac 2 voget thin mixed. 2 is light grain = 5 loaves. 1 Sandwhick white coleslaw or lettuce

tomatoes pickles

leek and potato soup

fresh fruit (apples and bananas) and nutmeg cake

Soup of the day (short and long) Dinner

Various Oriental dishes

Various Fungal dishes

Steamed Rice

Baked Fruit Flan

Thurs 13th

Breakfast Porridge and Cereals stewed apple

Toast and spreads

Lunch Sandwiches

Pumpkin soup

fresh fruit (apples and oranges) and sultanacake

Dinner | Spicy Roast Chicken

Roast Veges - (Potato, Kumara & Pumpkin)