

# HHS Football Spaghetti Dinners

## EVENT PLANNING GUIDE

The weekly spaghetti dinners have become a celebratory and preparatory ritual in the Hudson High School Football program. This event serves as a great opportunity for football teams to share a meal and prep for their games the following day.

The success of these dinners can be attributed to the amazing contributions from our parents and local businesses. Below is a blueprint developed to aid in the planning of weekly spaghetti dinners.

**OBJECTIVE:** Provide a full, nutritious meal to our players each week, build relationships, and provide an opportunity for off-the-field camaraderie and fellowship amongst the teams.

**HS Football teams** – All teams – and coaches - (gr. 9-12) are welcome to attend and eat, as football schedules allow.

**COMMITTEE STRUCTURE:** Generally, it works best if two junior/senior parents co-lead the organization of the season's dinners. These team leads would then build a sign-up genius link for each week, outlining the donation needs for each week. The Benchwarmers will assist the committee in communicating event volunteer needs.

### EVENT PLANS:

- 1. Schedule** – schedule dinners the nights prior to Varsity games; typically Thursdays directly after practice.
  - Menu – pasta/sauce/meatballs/breadsticks (contributed by Agave), desserts, cheeses and milks provided by parent donations.
  - Securing paper & cleaning supplies (plates, forks, napkins, ziplock bags, crockpot liners, etc.) (Benchwarmers will provide payment/reimbursement – estimate \$250-\$300/season)
  - Sign-Up Genius creation for each week's dinner (see examples attached)
- 2. Meal** – the past several years, Agave Kitchen (owner Paul Rode 715-338-5060) has generously contributed to the Football Program. Benchwarmers has paid Agave Kitchen \$1000 for the season towards this food contribution for the past few years, near the end of the season.
- 3. Administrative** – Contact Betsy Ganz ([ganzej@hudsonraiders.org](mailto:ganzej@hudsonraiders.org)) at the district offices to secure the space at the HS Cafeteria. She will help in coordinating the janitorial needs and tables, cooler, etc. Example form attached.





### DISTRICT FOOD SERVICE - KITCHEN USE REQUEST FORM

*(Must be attached to Application for Facility Use)*

<b>KITCHEN LOCATION REQUESTED:</b> <input type="checkbox"/> EP Rock Elementary <input type="checkbox"/> Houlton Elementary <input type="checkbox"/> Hudson Prairie Elementary <input type="checkbox"/> North Hudson Elementary <input type="checkbox"/> River Crest Elementary <input type="checkbox"/> Willow River Elementary		<input type="checkbox"/> Middle School <input checked="" type="checkbox"/> High School	<b>ORGANIZATION / CONTACT NAME:</b> Click here to enter text. Hudson Football Benchwarmers Club Football Season Spaghetti Dinners (4-6 PM) Dawn Arnevik 651-336-5673 Alternate: Kelli Betz 715-441-1756
<b>KITCHEN REQUEST</b> must be done a minimum of ten (10) school days prior to your event in order for appropriate accommodations to be met. BE SPECIFIC in your description of your needs. You will be responsible for and damage/loss incurred while using these facilities. Please read "Kitchen Expectations" on back of this sheet. Call Nutrition Services Office, at 715-377-3717, if you have any questions			
<input checked="" type="checkbox"/> Yes, I have read and reviewed the Kitchen Use Expectations and I understand the requirements/responsibilities associated with our use of this facility.			
<b>Signature:</b> Dawn M. Arnevik			

### KITCHEN USE DETAILS

**DESCRIPTION OF ACTIVITY** (required): Click here to enter text. [Football Spaghetti Dinners - Wednesday, 8/17 and 8/24, Thursdays, 9/1, 9/8, 9/15, 9/22, 9/29, 10/6 and 10/13](#)

1. Will you be preparing food?  No  Yes, please explain - Click here to enter text.

2. Is food storage required?  No  Yes, please explain - Click here to enter text. [Refrigeration/Milk Cooler for gallon milk jugs](#)

Please check kitchen access /use desired (Check needed equipment under A & B) Note that equipment listed under (A) requires trained staff to operate.

**A.) Requires Kitchen staff**

Ovens/Combi Ovens  Steam-jacketed Kettles  
 Warmers  Dishwasher / Sanitizer

**Type of Staff Request** -  Nutrition Caterer  Paid Kitchen Staff  Volunteer Kitchen Staff  
 Name of worker, if known: \_\_\_\_\_

**B.) No Kitchen Staff required**

Refrigeration/Freezers [Milk Cooler](#)  Water  
 Ice Machine  Electrical outlets  
 Kitchen Utensils & carts  Serving line tables

**C.) Other:** Please list [10-12 Small Rectangular Tables for serving](#)  
[Cafeteria tables for football team to eat \(100-140 Students\)](#). [Bucket of cleaning solution to clean tables after dinner served.](#) [Trash cans.](#)

OFFICE USE ONLY		
Permit# -	Assigned Staff -	Comments -
IT Ticket# -		

1/16/17

2021 sign up: <https://www.signupgenius.com/go/60B0F4EAEA72FA1F85-2021>

10 weeks: August 19 – October 21

Thank you for volunteering to help feed our boys! With the generosity of Agave Kitchen, the spaghetti, meatballs and bread sticks will be prepared in advance; therefore, we only need to provide milk and deserts. Freshmen are invited to every dinner they are available. Be sure to check the freshman football schedule prior to signing up to help. This is for all team members 9<sup>th</sup>-12<sup>th</sup> grade.

Please choose from the list below. Your support is greatly appreciated.

**Deserts:** Yes! 4 dozen desserts per sign up. These boys love their sweets. They will eat everything - cookies, Rice Krispies, Special K bars, etc.

**Chocolate Milk:** 24 gallons of milk is what we need each Thursday which means each person brings 4 gallons. Wow, that's a lot of milk but the boys love it and drink it up.

**White Milk:** 2 gallons of milk is what's needed.... the coaches drink it

**Set-up , Serve & Clean up:** Come see the boys eat! Please arrive at 4:15 and plan to be done by 6:00. You will help set up tables, serve food and clean up.

**Food pick up:** Stop by Agave 2 GoGo at 4:15 pm to pick up the food. There will be 2 or 3 very large warming containers with the food in them. A large vehicle will be needed to transport the food (minivan with 2 passenger seats gone, truck, full size van, etc.) In addition, bring a plastic table cloth or tarp to put under the containers as they leak.

**Location:** Hudson High School cafeteria. The only doors guaranteed to be unlocked are the main doors but try the back door first. We will try to make sure it is open or that someone is there to open it.

10/13/2022	
(Thu. 4:15pm - 6:00pm)	<p><b>Food Pickup</b> <span>ST Stacy Tepper</span></p> <p>4:30 pickup from Agave 2 GoGo (@exit 4) - large vehicle needed</p>
	<p><b>Desserts - 4 dozen per volunteer (6)</b> <b>All slots filled</b></p> <p><span>LR Lisa Rambo</span></p> <p><span>LB Lanida Bauer</span></p> <p><span>TH Terri Healy</span></p> <p><span>MS Martina Steltzner</span></p> <p><span>RB Raquel Beucler</span></p> <p><span>KB Kelli Betz</span></p> <p>  </p>
	<p><b>Chocolate Milk (6)</b> <b>5 of 6 slots filled</b></p> <p>4 gallons per volunteer</p> <p><span>JS Jean Strong</span></p> <p><span>SU Sharon Ungashick-Bolly</span></p> <p><span>SH Shana Hansen</span></p> <p><span>PL Paula Lessard</span></p> <p><span>KB Kelli Betz</span></p> <p>  </p> <p><a href="#">Sign Up</a></p>
	<p><b>White Milk</b> <span>JM Julie Michaels</span></p> <p>2 gallons</p>
	<p><b>Set up and Serve (7)</b> <b>All slots filled</b></p> <p>Set up, Serve and Clean up</p> <p><span>JS Jean Strong</span></p> <p><span>LR Lisa Rambo</span></p> <p><span>MD Monica Draveling</span></p> <p><span>AR Ann Robey</span></p> <p><span>TS Tiffany Stigler</span></p> <p><span>JM Julie Michaels</span></p> <p><span>AM Amy Miller</span></p>
	<p><b>Return containers to Agave</b> <span>ST Stacy Tepper</span></p>
	<p><b>Extra Sauce (2)</b> <b>All slots filled</b></p> <p>48 oz. jars - 2 per volunteer</p> <p><span>LR Lisa Rambo</span></p> <p><span>MD Monica Draveling</span></p>
	<p><b>Shredded Cheese</b> <span>SH Shana Hansen</span></p> <p>2 large bags (i.e. 32 oz. bags)</p>