

# Sausage Sizzles at Coro – what you need to know...

- Sausages (all gluten-free) can be ordered via Jay Madsen (8339 2858) – she gets them at a special price from a butcher in Stirling (suggest check in the freezer to see if there are any sausages left over from previous sizzle prior to ordering)
- You will need to decide if you are catering for vegetarians, and if so arrange purchase of these sausages separately (noting that the veggie ones will need to be cooked separately)
- Bread – source from the Bakery Run (check Ros Byrne) or supermarket
- Onions – if needed, can get packs of frozen sliced onion from supermarkets
- Sauce (tomato, BBQ, mustard) – use church supplies in kitchen fridge
  - Please re-stock for next group if running low after the sizzle
- Serviettes – use church supplies in kitchen fridge
  - Please re-stock for next group if running low after the sizzle
- Value-Added – if you are prepared to do a bit extra work, some options are:
  - Cold drinks – purchase canned drinks on special and sell for \$1-\$1.50 per can (store in fridge to keep them cool)
  - Ice cream – sell for 50c each or \$1 with toppings (remember to buy cones!)
- Gas – check supplies (should be 3 bottles in the main shed).
  - Please re-fill (eg. Banner Blackwood or Swap'n'Go) for next group if running low after the sizzle
- BBQ – stored in main church shed
  - Check clean prior to use
  - Ensure enough space in drip can to collect fat prior to use
  - Please clean thoroughly after use for next group as per instructions on BBQ cover
- Re-heating previously cooked sausages
  - Turn oven on to 150°
  - Place pre-cooked sausages in oven trays and sprinkle ¼ cup water over them
  - Cover in alfoil and place in oven for approx. 40 mins
- Left over sausages – if there are a reasonable number of sausages left over, these can often be frozen for the next sizzle (subject to food safety regulations about re-freezing and re-heating). If you are doing this, please advise the office, so the next group can use these frozen sausages first.
- Money:
  - Need to keep expenses separate from income (ie. don't use cash from sausage sales to reimburse yourself for supplies etc.)
  - Suggested charge is \$1.50/sausage, although could possibly add 50c for onions and/or extra toppings
  - Best to arrange your own float, however if needed this can be supplied by the office. You must remember to reimburse the office as soon as you have sufficient change.
  - Give receipts to the church office for reimbursement (Jay will usually put the sausages on the church credit card). If this is the first time you've done this, also leave your BSB and Account Number for quick reimbursement (we don't use petty cash).
  - Ensure that money raised from the sizzle is counted and a note placed in a bag with the money with the total amount. The money must then be put in the church safe for banking on the Monday (see the office for assistance).
  - The office and finance team will arrange for the money (less costs for supplies) to find its way to the right place... 😊