

OUR 77TH YEAR!

Italian Dinner —Thanks YOU!

This Year the Italian dinner made a profit of approximately \$15,400.00. This all goes directly into the general fund for operations and ministries of the parish.

*We fed over 1000 people a sit down meal and take-out packed over 700 quarts of spaghetti —meatballs-ravioli-sauce & noodles! More than 210 people volunteered their time to work on the dinner before hand to set-up, to cook, to serve and to clean-up..... **THANK YOU ALL!***

We would like to thank the Committee Heads that work beginning in January to help organize, purchase supplies & food, and gather volunteers for their areas and much more!

(In alphabetical order according to Committee)

Bread/Desserts; **Mike & Mary Kay Baker** and family pick-up bread, cut bread and fill baskets for the servers to deliver to the table. **Steve Glenn** ensures that the ice-cream is ordered and put into the freezer. Coffee; **John & Helen Scott** keep the coffee and tea flowing all day! Dishwashing/Tickets; **Barbara Ochs** gets two crews together, one to sell tickets at the front entrance and the other to do all the dirty dishes. Meatballs~Cooking; **Vince Obradovich** organizes and along with **John Scott and Dave Stahley** heads up a marvelous crew of people that spend hours cooking the Meatballs to perfection! Meatball-Rolling; **Mary & Stew White** get things rolling for Meatball day... and organizes a great potluck luncheon for all who come to help. This year 42 people came to roll! Meatball Serving; **Mike Mantia, Pat Tomlin & Mark Campbell** keep the serving line and take-out full of Meatballs. Publicity; **Margo Pfeifer** makes sure that the word is out that the dinner is coming, notifying the papers, radio stations and other parishes... and provides the Italian dinner flyers. Also, orders our yummy bread and adds some beauty to the tables with flowers! Ravioli; **Kevin Dripps & sons**, are the ravioli guys, they are always in hot water.... Dipping the ravioli, just right! Reservations; **Diane Welters** is very talented at putting large groups of people at the right table at the right time....she does a great job. Salad; **Ellen & Ralph Christensen & Char & John Sharkey** along with their families and crew—set up, cut up and dress salad for all. They keep the back area running smoothly..... **Ellen** is also responsible for computerizing the tickets and takeout area, and she makes our garlic butter too! Sauce; **Tom Geren and crew** come in very early on Sunday morning to make that sauce and serves it up all day! Tom always stays to the very end! Spaghetti; **Tim Welch** affectionately known as “Al dente” is the noodle man... he comes in on Saturday to cook the spaghetti. Hundreds of pounds of it! He too comes back on Sunday to serve it up and even on Monday to help with clean up!!! Take Out; **Mark & Julie Frangipani & Scott & Julie White** and their families along with a great crew, set up their area, make sure everything is working well and gear up for a high energy day of serving all those quarts. It is definitely a smooth operation. Wine; **Gerry O’Brien** gathers his flock of wine and beer servers. Takes care of the paperwork and licenses and procures the wine. Not to mention the classes attended, he keeps it flowing without missing a beat! Steam Tables; **Bob Powell** along with **Judi** and family make sure there are enough servers for the filling of the plates that are served in the dining hall. An excellent crew! Many of our school children volunteered to help out with the serving of the spaghetti plates.... There are also some people who diligently come and clean up every year without getting on a list, they simply show up and work—you are awesome. THANK YOU-YOU ALL DID A GREAT

Supporting the Committee heads are countless generous volunteers that help in too many ways to mention....

Please know that we appreciate you ALL!

Co-chairs;

Brian Frangipani, Alex Glenn and Laura Spirlin, and their families

THANK YOU