

Introduction to "Kitchen Responsible" on Femø.

Welcome to the "Kitchen" assignment!

As Kitchen Responsible it is your job to:

Maintain an overview of the foodstuffs in the camp, both in the kitchen-tent, the tool-tent and the fridge and freezer at Else-Margrethe's barn. (a.k.a. Kartoffel(Potato)woman).

Check the order forms for the grocer (Gitte "Havnehøkeren" Markquardt) daily, and if necessary revise these to fit the number of women in the camp.

If the weather is cold and wet, it is a good idea to order extra bread and cheese for "in-between" meals.

It is important that we do not change orders without talking to Gitte beforehand. She needs to be able to cancel with her mainland-suppliers, so as not to lose money because of us.

Order food at Gitte "Havnehøkeren" Markquardt's for the following week, by using the order forms in the back of the ring binder. Remember that the menu is different for the children's week.

Make two copies – one for Gitte and one for the camp.

You have to call the office at (+45) 3391 1557 to get the number of participants for the following week.

Make sure you have enough gas. It's no fun to have to go to Gas-Knud's before you've had your morning coffee. (Gas-Knud's address is in the driver's manual in the truck).

Exchange the "melted" freezer elements from *all* the freezers in camp with fresh ones from the barn at Else-Margrethe's every day. (Address is in the driver's manual in the truck). And remember that in very hot weather you need to keep an eye on the temperatures in the camp freezer boxes. Please make sure you keep the spoilable foods refrigerated.

Each day read through the recipes for today and tomorrow (see food binder) and make sure that the necessary ingredients are in the camp.

If possible then get what's missing.

If you can't, then you have to help the kitchen-team find alternative recipes.

In some cases you may have to be a bit creative with your cooking (i.e. if there are more women in the camp than expected). In any case make sure to always have plenty of pasta, potatoes and rice so that nobody goes hungry to bed (or common-meeting).

Food allergies. Make sure you are aware of any food allergies and such that some may have. It's a good idea to have them put a note in the front of the food-binder so that the team can see what foodstuffs the person is allergic to.

People with allergies are welcome to participate in the "cooking" of their own food if they make a deal with the team to join in.

The procedure in this subject will always depend on how many allergy sufferers there are in camp and how complicated it is.

It is important that it is known and agreed upon who will take the responsibility of making sure the allergy sufferers are provided for.

Stay close when the team is cooking, or at the very least tell them where you will be, so they can find you if they need clarification on something.

If necessary remind the team to leave i.e. chickpeas to soak for next day's meal.

Leftovers for lunch. Start each day with checking for possible leftovers for reuse at lunch. Make a note of your suggestions to put in the book with the current days lunch-recipes. If you have many leftovers it might be a good idea to cancel one of the courses in the plans. Remind the cooking team that leftovers should not be served again more than once, and they need to be thoroughly reheated to kill bacteria. **If in doubt, throw it out.**

Get the groceries at the "Havnehøkeren" and make sure the bill fits the groceries you've got. It's a good idea to call first (tlf: 54 71 50 10) to make sure the groceries are packed and billed so you won't have to spend more time than necessary at the grocer's. We have an agreement with Gitte that the groceries are to be ready at 10 a.m. so they are retrieved in time for the lunch-team to start.

Remember your copy of the order form for documentation if you get in doubt.

When you take over the responsibility of the kitchen-tent at the beginning of the week, you get a plastic card that "proves" you are allowed to buy on credit. The till slip is checked on the spot by you and the sales ticket is signed and returned to the grocer.

Always get plenty of potatoes. These are bought from the Kartoffelwoman on an open account that is settled every so often during the summer.

On days where potatoes are on the menu for dinner, get approximately 2,5 kilos per 10 women + a little bit extra for the lunch-smorgasbord.

At the beginning of the week make sure to tell the women that you are the one responsible for feeding them enough. It is important that they know you are in charge so that they will follow your directions on what to eat and what to keep their hands OFF.

On occasion bread, butter, cheese and milk will disappear mysteriously over night. Of course we are all allowed to eat when we are hungry, so if you have a particularly "hungry" week, make sure you buy enough of these foods. This is especially true if the weather is cold and wet.

Do you have enough girls on it? Work with the Week-responsible to make sure you have enough women for the different jobs so you won't all of a sudden lack the girl-power to get the job done. Experienced people on a team is great, but if no one has done it before it's up to you to make sure they know what they are doing and where things are located before they begin. For the big party on Friday your presence is particularly appreciated since the dinner preparations can be a bit overwhelming for newcomers. It's a good idea to encourage experienced women to join up for this job.

To be the Kitchen-responsible in the women's camp on Femoe may seem like an extensive and time consuming job. But as long as you stay a little abreast of things, it isn't that hard.

It happens sometimes, for some reason or another, that one or more women are dissatisfied with the provisions. As a rule take this seriously, but remember that it is only one week and so far no one has starved to death.

Furthermore, remember that there are usually someone in the Week-team who has a little experience with your field, so help won't be far away.....make good use of each other.

Enjoy ☺