

CLASS REUNION HOW-TO

The following are lists from the O-A Class of 1964 reunion in June 2005 at the Prairie Pedlar's country schoolhouse north of Odebolt, which we reserved well in advance of our reunion date. If the Prairie Pedlar is already reserved, see if you can reserve one of the shelters at the Odebolt Park.

We ordered a cold buffet from Jamboree Foods, the grocery store in Odebolt, and pies from Carroll's Kitchen in Odebolt. Our menu was: fruit and vegetable trays with dips; meat and cheese trays with sandwich buns; baked beans; potato salad, coleslaw and pasta salad; homemade pies from Carroll's Kitchen in Odebolt; brownies; ice cream and Cool Whip for the desserts; and iced tea and lemonade. Several items on our shopping list were on sale at Jamboree, and we felt we received good value for our dollars. Rob and Cindy Germann and Deb Reinhart of Jamboree Foods are very helpful and will help you determine quantities of food to order.

Jane and Jack Hogue of the Prairie Pedlar are very accommodating. They offer the use of their large electric roaster, 2 five-gallon Igloo beverage coolers, plus regular coolers. We used one Igloo beverage cooler for lemonade and the other for drinking water. Jane and Jack also have two refrigerators in another building that they will let you use if they're not already in use for one of their own Prairie Pedlar events.

PLACE YOUR FOOD ORDER WITH JAMBOREE ABOUT TWO WEEKS BEFORE YOUR EVENT. CAROLL KIES AT CAROLL'S KITCHEN MAY NEED MORE NOTICE FOR THE PIES. THIS IS OUR ORDER TO SERVE 36. WE SERVED 33 AND HAD LOTS OF LEFTOVERS:

PICK THESE UP AT JAMBOREE CLOSE TO MEAL TIME TO TAKE ADVANTAGE OF THEIR REFRIGERATION CAPACITIES, BUT BE SURE THAT YOU KNOW THEIR CLOSING TIME:

7 pounds potato salad (3 oz. per serving)
7 pounds coleslaw (3 oz. per serving)
7 pounds garden pasta salad (3 oz. per serving)
2 vegetable trays and dip
2 fruit trays and dip
meat tray
cheese tray (We requested no processed cheeses; we ran out of the provolone.)
56 sandwich buns
40# ice (only used part of one 20# bag)
2 half-gallons ice cream (1 left over)
Cool Whip

baked beans (made by one of our moms, but you can order them from Jamboree)

PICK THESE UP WHEN THEY'RE READY:

6 pies from Carroll's Kitchen (2 pies left over because we cut pies in eighths rather than sevenths)

**SHOP FOR THESE AT JAMBOREE
A DAY OR TWO AHEAD OF TIME,
OR EARLY THE SAME DAY AS THE REUNION:**

3 large bags potato chips (only used 2)
2 32-oz. jars dill pickles (only used one)
2 32-oz. jars bread and butter pickles (only used one)
1 small squeezable ketchup
1 squeezable barbeque sauce
1 squeezable mustard
2 squeezable mayonnaise (only opened 1)

1 regular tub margarine
1 low-fat tub margarine
6 containers frozen lemonade concentrate to make 3 gallons
Cold Brew iced tea bags*
squeezeable Real Lemon (for iced tea)
straws to stir iced tea
8 gallons drinking water
paper or plastic plates
paper dessert plates
paper napkins
disposable plastic drink cups
plastic forks, plus extras for dessert
plastic spoons, plus extras for dessert
plastic knives
clear wrap to cover leftovers
paper towels (Prairie Pedlar provides some also)
2 boxes brownie mix for 9x12 pans (we had 1-1/2 pans of brownies left over)
small container of cooking oil to mix brownies
eggs to make brownies
salt and pepper
sugar (for iced tea)
no-calorie sweetener (for iced tea)

*Cold Brew iced tea brews in about 3 minutes, but it was not available in Odebolt in June 2005. You can also brew iced tea for 12 hours in the refrigerator by pouring cold water over regular tea bags. Don't brew sun tea, as it may become contaminated with bacteria.

BRING FROM HOME:

crockpot for baked beans
large coolers to hold ice and cold food
a large glass pitcher for iced tea
large bowl to hold ice on the serving table
serving bowl for potato chips, or serve from potato chip bags
serving bowl or basket for sandwich buns, or serve from bags
serving spoons, some slotted, one long enough to stir lemonade
serving forks
serving tongs for fruit and vegetable trays and ice
spatulas to serve pies and brownies
potholders for baked beans
tablecloths for serving table
placemats for banquet tables – we used craft foam rectangles
nametags and pen
dishcloths or sponges to clean tables afterwards
containers for leftovers
flashlights (it's VERY dark at the Prairie Pedlar after sundown)
scissors
fly swatter (flies were not a problem; only used it once)
insect repellent (we didn't need any)
cork screw

SUGGEST THAT CLASSMATES BRING:

- their own beverages if they don't care for lemonade or iced tea
- wine from Heart and Home in Odebolt
- coolers for their beverages
- flashlights
- cameras

THE DAY BEFORE OR EARLY ON THE DAY OF YOUR REUNION:

- bake brownies
- take non-refrigerated items to schoolhouse at Prairie Pedlar
- take drinking water, lemonade concentrate and margarine to refrigerators at Prairie Pedlar

PICK UP PIES AT THE APPOINTED HOUR!

BEGINNING ABOUT AN HOUR OR MORE BEFORE REUNION TIME:

- take pies to school house at Prairie Pedlar
- spread tablecloths on serving tables
- place non-refrigerated foods and utensils on serving tables
- lay out placemats on banquet tables
- set out nametags
- pour drinking water in the “drinking water” beverage cooler
- prepare lemonade in the other beverage cooler
- prepare a pitcher of Cold-Brew iced tea
- open condiments and remove foil from lids
- pick up the cold food at the grocery store and place in coolers for the trip to the Prairie Pedlar

ENJOY!