

Council 1289 Fish Fry: Friday, 27 Feb 2026

Thursday 26 February 2026

6: to 8:30PM – Preparation of Tatar Sauce and Coleslaw

1. Jim Brown
2. Manny Soltero
3. Blu Qualls
4. Aaron Tatyrek

Friday 27 February 26

“We serve from 5:30 until 8:30PM”

(KofC Hall)

9:00AM to 12:00PM – Thaw Fish

1. Manny Soltero
2. Joe Magni
3. Noe Orellana

1:00 to 5:00PM – Initial Preparation of Food (Potatoes, Condiments):

1. Mike Delaney
2. Noe Orellana
3. Blu Qualls

5:00 to 8:30PM – Cooking Fish & Potatoes/Prep ToGo Meals/Distribution of Food

1. Jim Brown
2. Jacob Johnson
3. Scott Jasper
4. Mike Delaney

(Parish Center)

3:30 to 5:00PM – Setup and Decoration of St Mary’s Center

1. __ Mark Ronk_____(KofC)
2. __ Tom Herman_____(KofC)
3. _____(Columbian Ladies)
4. _____(Columbian Ladies)
5. _____(Columbian Ladies)
6. _____(Columbian Ladies)

5:30 to 8:30PM – Collection of Money

1. Keith (KofC)
2. Steven Michales (KofC)

5:30 to 8:30PM – Distribution of Food/Waiting Tables

1. __ Mike Delaney_____(KofC)
2. _____(KofC)
3. _____(Columbian Ladies)
4. _____(Columbian Ladies)
5. _____(Columbian Ladies)
6. _____(Parent of Youth – Responsible for Safe Environment for Youth)
7. _____(Parent of Youth - Responsible for Safe Environment for Youth)
8. _____(Youth Participant)
9. _____(Youth Participant)
10. _____(Youth Participant)

Menu: Fried Catfish, baked potatoes, beans, coleslaw, hush puppies, tartar sauce

Price list:

Adult Meal - \$12 per person (2 fish filets)

Child Meal - \$7 per person (1 fish filet)

Family Price: \$36 (for a family of six)

We need 110 pounds of fish which is estimated at 220 meals

KofC Coleslaw: (Serves 240)

Dressing Ingredients:

7 1/2 cup sugar

1/3 cup salt

7 1/2 tsp pepper

15 cups milk

1 gallon mayonnaise

15 cups buttermilk

1/3 cup celery seed

1 1/2 cup hot sauce

7 1/2 cup dry minced onion

16 bags coleslaw mix

We need containers for coleslaw and beans

Combine Dressing ingredients with a wire whisk then pour 1/2 over 4 bags coleslaw mix thoroughly but lightly in a roomy pan. Cover and refrigerate for at least 1 hour before serving. Much better the next day.

Tartar Sauce recipe: (Serves 240)

2 gallons mayonnaise

8 cup chopped pickle

6 cup chopped onion

1 1/3 cup lemon juice

2/3 cup Dijon mustard

Put pickles and onions in a food processor and chop. Mix lemon juice, Dijon mustard and mayo in a bowl and add chopped pickles and onions. Mix well and refrigerate.

Shopping List: (Serves 240)

Fish (125 lbs)
16 bags Sam's coleslaw mix
Milk 1 gal
Buttermilk 1 gal
15 tsp Celery seed
4 each Mayonnaise (one-gallon containers)
12 lbs Slicing onions
Lemon juice 2 bottles
Clear frying oil (4) 5-gallon containers
Dijon mustard 2 bottles
1-gallon slices of pickles
One bag of large "To go" containers
6 each Catfish Coating (one gallon)
Black Pepper (small container)
3 containers of Onion Flakes (each containing 7.5 cups)

250 divided plates
230 midsized potatoes
Tea and powder drinks

Sour Cream, butter, and cheese for potatoes
Box of T-Shirt Bags
Napkins and utensils
Pinto Beans 40 lbs
Sterno cans 12 each
Powered Lemonade drink
Paper Towles
Large Aluminum sheets
Large Aluminum pans w/lids
Portion cups Large w/lids
Portion cups Small w/lids

To Do List:

1. What time are Stations of the Cross: **(Done)**
 - a. English: 5:30 – 6:00PM
 - b. Spanish: 6:15 – 7PM
2. Coordination meeting with Mom's Group and Confirmation Group. **(Done)**
 - a. Koenig
3. Coordinate support with Columbian Ladies
 - a. Don Dyson
4. Place Order for 110lbs of Fish and hushpuppies (600 each) **(Done)**
 - a. Steven Michaels
5. Purchase ingredients:
 - a. Koenig/Dyson
6. Obtain Cash:
 - a. Keith Nelson
7. Announcements/Advertising: (Koenig) – **(All Done)**
 - a. Bulletin/Church Website/Facebook Site
 - i. Coordinate w/Jose
 - b. Priest/Deacon Announcements
 - i. Coordinate w/Nancy
 - c. Produce flyer (one of eight pages)
 - i. Coordinate w/Nancy
8. Validate the recipe "shopping list": **(Done)**
9. Make a sign inviting families to eat/play at Gym
 - a. Mom's Group

10. Make a Stations-of-the-Cross coloring book

a. Mom's Group