



Chelmarsh Sailing Club

GALLEY GUIDE

The first race usually finishes about an hour after the start and lunch should be ready by then. If a long queue is building up when lunch is served ask one of the rescue team or the OOD / AOD to help serve. There's a list of prices on the wall. Please note that people on duty (yourself included) get free hot drinks.

The break at lunch time is mostly selling sandwiches and cooked meals whereas the afternoon break is mostly selling cake, teas and coffee.

After lunch, when the second race is on, load up the dishwasher (tablets in the unit under the sink). An economy wash 50 mins is adequate. Then prepare for afternoon tea, which will consist of sandwiches and cake.

After the tea break, clear away and refill the dishwasher and turn it on. Wipe the tables, turn off the water heater and generally leave everything in a tidy, healthy state. Any leftover sandwiches and cake can be put in the bar for hungry sailors staying after the last race. Please restock the chocolates display and the drinks fridge at the end of the day. Take your expenses from the till. Then, unless you want to stay, you can get away before the third race finishes.

Drinks

Milk is in the food fridge to the right hand of the cooker; cans of pop go in the drinks fridge to the left of the cooker. Tea, coffee and sugar are kept in the first cupboard behind the galley counter. Chocolate bars (in the blue cupboard), bottles of squash and extra cans of pop are kept in the galley store.

The water heater is switched on at the wall and is ready to use when all the lights come on (10 mins). This is ideal for individual cups and occasional coffees. Most people prefer tea, so it's better to boil two kettles to make a large pot of tea as they come off the water (8 tea-bags in a large pot filled just over half-way and topped up). The water heater will run out of hot water if you try to fill the large tea-pots.

Hot Galley – October to December and March to April (No galley Jan & Feb)

Hot Food

Popular meals are pasta & bolognese sauce, curry & rice, shepherd's pie & peas, baked potato & chilli sauce, casserole and hunks of bread, and pizza & salad. Hot soup and bread rolls can be a successful alternative - carrot & coriander or leek & potato for example - the cost will be less.

Cold Food

We suggest bringing four loaves (a mix of white, brown/ granary/seeded bread) preparing the fillings and making half the sandwiches, before looking at how many people there are to cater for. Please check the opening dates before using any leftover spreads and mayonnaise in the fridge at the club house. Favourite sandwiches are egg mayonnaise, ham & salad, cheese & tomato, beef & horseradish and tuna mayonnaise.

You can buy very nice cakes if it's not convenient to bake them. A small cake should cut into 6 pieces; a large cake into approx 10 pieces. Suggestions are carrot cake, chocolate, coffee & walnut and light fruit cake. Flapjacks, tiffin and millionaire's shortbread are welcome too.

Cold Galley - May to September.

The procedure is the same as for Hot Galley minus the cooked food. However, if the weather is unseasonably inclement a hot soup is always welcome. If the day is very warm remember that a lot of people will prefer cold drinks, squash or glasses of water to hot drinks.

Open Meetings

Visitors travelling a long way appreciate a morning snack such as bacon sandwiches and sausage baps – please liaise with the Fleet Captain(s) as they sometimes organise this.