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# National Day of the Cowboy

January 26, 2014

**Description of theme:** From Andy's famous Woody to John Wayne, this theme is full of adventure for everyone. With old fashioned cornbread to kick off taste buds and plenty of chili to come around, this theme is bound to have the best rootin' tootin' time in town. When patients stop on into the hoedown, they will get caught on camera in front of the sheriff. The sounds of country living will play as patients giddy on up to the taste of a delicious meal. Each patient will be seated at a table decorated with bandanas, badges, wildflowers, and of course burlap. This hoedown will be a memorable experience for the patients that they will not forget.

**Why the theme is appropriate for the facility:** The Orem Nursing and Rehabilitation Center is a temporary home to patients of all ages. In a facility such as this, it is important to create a theme day that could be applied to all ages. The National Day of the Cowboy is a perfect theme for the facility because of wide audience it can attract. Older adults are often attracted to classic, old western films and people of all ages have enjoyed popular films such as Toy Story, Cowboys and Aliens, and Lone Ranger. The heart of the free-spirited cowboy runs through the veins of all.

**Decorations:** In the dining room, the tables will be decorated with bandanas, root beer bottles, and burlap tablecloths galore. When guests enter the dining room, they will be welcomed by our photographer to get their picture taken in our "wanted" poster that will serve as a fun, memorable keepsake for those in the rehabilitation center. All staff will also be dress up in their finest cowboy gear to add extra enthusiasm for the day.

**Information sources:** For the National Day of the Cowboy celebration, potatoes are one item that the celebration cannot go on without. We are using the Idaho Potato Commission to use obtain our information on potatoes to be used for this event. They provide reliable information that will help us serve the best quality of potatoes possible. We are also using the Beef Industry Food Safety Council to obtain information on the brisket that will be served at the event. They also provide trustworthy information on the product we desire to obtain for our event. Our goal is to provide delicious foods at low cost.

## Procurement List

### Pulled brisket

- Brisket
- BBQ sauce

### Sherrif Salad

- Lettuce
- Black beans
- Corn
- Tomatoes
- Green peppers
- Chicken
- Green onions
- Zesty Italian dressing

### Cowboy Casserole

- Tater tots
- Ground beef
- Peas
- Cream of mushroom

### Cowboy Up Chili

- Ground beef
- Tomato Sauce
- Corn
- Red peppers

### Grammy's Honey butter rolls

- Honey
- Butter

### Old Fashioned Cornbread

- Cornmeal
- Buttermilk

### Fritters

- Sweet potato fries

### Pappy's Potato Salad

- Potatoes
- Red onion

### Just Peachy Cobbler

- Canned peaches
- Vanilla Ice Cream

### Mud Pie

- Vanilla Ice Cream
- Brownie Mix
- Chocolate Sauce
- Carmel Sauce

### Beverage

- Root beer
- Lemonade

## Old Fashioned Cornbread

Serves 50

### Ingredients

- 4 cups yellow cornmeal
- 2 cups all-purpose flour
- 3 1/3 tablespoons salt
- 4 tablespoon baking powder
- 4 cups buttermilk
- 2 cups milk
- 4 egg
- 2 teaspoons baking soda
- 1 1/2 cups shortening

## Just Peachy Cobbler

Serves 50

### Ingredients

#### *Fruit*

- 20 fresh sliced unpeeled peaches
- 1/2 cup sugar
- 4 tbsp. flour

#### *Topping*

- 1 quart flour
- 2 tbsp. baking powder
- 4 tbsp. sugar
- 1/2 teaspoon salt
- 1 cup butter
- 1 cup milk
- 2 eggs

## Production Schedule

<b>Employee</b>	<b>Priority</b>	<b>Menu</b>	<b>Time to prepare</b>	<b>Qty. to Prepare</b>	<b>Notes/Actual Yield</b>
Cook #1	Priority 1	Cowboy Casserole	1 hr.	40	
Cook #1	Priority 2	Cow Patty	20 min.	25	
Cook #2	Priority 1	Pulled Brisket	1 hr.	60	
Cook #2	Priority 2	Sheriff Salad	45 min.	25	
Cook #3	Priority 1	Pappy's Potato Salad	1 hr.	15	
Cook #3	Priority 3	Mossy Along Peas	15 min.	20	
Cook #3	Priority 2	Stick 'Em Up Carrots	15 min.	35	
Cook #3	Priority 4	Giddy Up Green Beans	15 min.	25	
Cook #4	Priority 2	Grammy's honey butter rolls	10 min.	50	
Cook #4	Priority 1	Old Fashioned Cornbread	1 hr.	50	
Cook #5	Priority 1	Baked Taters	1 hr.	25	
Cook #5	Priority 2	Sweet Potato Fritters	30 min.	35	
Cook #6	Priority 2	Round 'Em Up Rice	1 hr.	25	
Cook #6	Priority 1	Cowboy Up Chili	1 ½ hr.	40	
Cook #7	Priority 1	Chicken Lasso Soup	30 min.	15	
Cook #7	Priority 2	Just Peachy Cobbler	1 hr.	50	
Cook #8	Priority 1	Cowboy Cookies	1 hr.	30	
Cook #8	Priority 2	Mud Pie	45 min.	40	