

Johnson Community Oven Committee  
May 16<sup>th</sup>, 2023

Present: Jasmine Yuris, Sophia Berard, Luke Gellatly, Lotty Roozkrans, Ray Kania, Trevor McArver, Mark Woodward

Not present: Jen Burton

### **Call to order 6:30 pm**

#### **1. Ingredient check in**

- a. Sauce: Luke will make the sauce for this pizza season.
- b. Roni: Trent will pick up the roni and mozz from Sterling Market. Lotty and Jen have the numbers for amounts needed for the season. Let's buy a gift card for Sterling Market that Trent can use to purchase the stuff and save the receipts.
- c. Cheese: See above + Lotty will continue to get the Jasper Hill blend.
- d. Dough: Same dough amounts, bigger pizzas for slices. Luke will talk to Blair about this and be the pick-up person. Luke will bring her a t-shirt as a thank you from the committee!
- e. Foote Brook: Jasmine will handle Foote Brook responsibilities of setting up our account and purchasing veggies.

#### **2. Roles**

- a. Refresher on new roles: Ray is stepping down. New method – community building of communal pies.
  - b. Fire Starter: George is still good with fire starting. Mark is on deck for fill-ins.
  - c. Sign-up sheet: Lotty will make the sign-in sheet with 5 positions.
  - d. FPF/Media: Jas will continue to do FPF posts. We will all take turns with Instagram and do what we can. Jas will do the FPF post for volunteers and the new vacancy on the committee. Soph will do the FPF post for new system this season. (Don't bring toppings, share all the pies, eating in the field, bring your cookie sheets, etc.)
  - e. Volunteers: "Seeking volunteers" will be included in Jas's first post.
3. Wood donations – we're good on wood! We will move wood over to the oven in June for George.
4. New system of Monday night bakes
- a. Slices only at a community table.
  - b. more community involvement: Community members are invited to make pizzas alongside the committee with the toppings provided!
  - c. Numbers for operations: 5 people needed at each bake.
  - d. Setup/breakdown: starting at 5-7 pm – Set-up: Jas will train Trent on set up, who offered to help due to his close proximity to the oven.
  - e. Cleaning: Everyone will take turns!
5. Finances – Lotty will email what we're starting this season with.
- a. New equipment – pizza cutters, 3 6-qt cambros – Mark will pick these up.
6. Other business

A. Handmade Fair with the Johnson Works committee – 6/11. Suggested donation for pizza will be 2 slices for \$5, 1 slice for \$3.

1. Luke, Soph, Lotty, Jas volunteered to be at the 6/11 event
  - Luke will ask for dough from Blair.
2. cheese and pepperoni pizza only
3. Mark will start the oven Saturday night, and Jasmine will see if George can stoke it Sunday morning.

B. Mark would like to facilitate a time to train the neighbors so others can learn how to run the oven.

C. The July 17<sup>th</sup> Monday night bake will be in collaboration with the Public Library Pizza & Puppets event.

D. VEC grant – Jas will be submitting a proposal for a grant for \$1,000. Perhaps some of this money could go towards purchasing a Oven Committee cooler.

We will have a working meeting on June 6<sup>th</sup> at 6pm to move firewood and clean up at the oven.

**Meeting adjourn 7:30pm**