***Let’s Bake Pies for St. Anthony’s Dining Room!***

***Girl Scout Troops # 31224, 30199, 32818, 31223, 31018 & 32574***

***Invite you to participate in our 2017 Pie Baking Extravaganza at Camp Bothin!***

Do you love helping those less fortunate? Enjoy baking or want to learn how to bake a pie? Then please join us for the Pie Baking Extravaganza at Camp Bothin November 16-18. St. Anthony’s Dining Room is a San Francisco Non-profit that serves over 3000 meals every day to the homeless and hungry. During the Thanksgiving holidays, the need is greater so they serve even more!

**Who can participate: Odd Fellows, Girl Scouts of all ages, families and friends.** We must have enough adult chaperones for the safety-wise ratio of adults/girls. Tagalongs (brothers and little sisters who are not members but “tag along” to Girl Scout events) and friends under age 18 who are not yet Girl Scouts, are welcome but must be accompanied by a parent. We can use as many helping hands as we can get!

**What:** “Extreme Pie-Baking”! We hope to meet or exceed last year’s donation of over 400 pies. This year, we have overnight accommodations in the Camp Bothin dormitories for Girl Scouts, Odd Fellows, family and friends who will be participating on two or more days, available on a first-come/first served basis. “Day-only helpers” do not have to pay the overnight fee but **must** bring their own pie ingredients (list is attached). Please sign up for one or more of the sessions listed below. Arts and Crafts, meals and campfire program will be provided only for for those sleeping over. While at Camp Bothin, if interested in experiencing the Ropes Course (additional cost) or the Girl Scout Museum please email Nancy Schlesinger namu1018@comcast.net.

**When:** **Friday-Sunday November 16-18.** We will have the following baking sessions: Friday night 7-10 p.m. (if folks are donating pumpkins this is the session for them as Friday night is bake down pumpkins night), Saturday morning, 9 a.m-12 noon, Saturday afternoon, 1-4 p.m., Saturday evening, 7-10 p.m., Sunday morning (loading pies and delivering to St. Anthony’s rather than baking) 9 a.m.-12 noon.  Please sign up on the attached form so we can “be prepared” for the number of helpers.

**Where:** Camp Bothin, Dining Hall. Located at **3125 Sir Francis Drake, Fairfax.** The Dining Hall, a large 1 story building with big windows, will be on your left as you enter the camp ground. Free Parking is available on site, please back into your parking place according to GS safety rules. Please note that Cell phone and GPS service may be limited. From San Francisco, take the Golden Gate Bridge north to Highway 101. Take the Sir Francis Drake exit west towards San Anselmo/Greenbrae. Stay on Sir Francis Drake and pass through Greenbrae, Kentfield, Ross, San Anselmo, and Fairfax. As you are leaving Fairfax you will pass Gomez athletic field on your right, start looking for the Camp entrance on your left. The sign says “Henry Bothin Youth Center”. It is not identified as a Girl Scout Camp for security reasons. If you have been to Camp Arequipa, Bothin is just down the road.

**How much?** Free to all “day only” helpers, but you are expected to bring your own pie ingredients. $50 per person for everyone staying overnight (whether one night or two). This includes dormitory style cabins or platform tents and all meals at camp.

**Custom Patches will be available for purchase at the event ($3 each)**

**What to bring?**

**\_\_\_Individual Girls must bring their own adult chaperones. Troops must provide safety-wise ratio of adults to girls.**

**\_\_Troop leaders or adult in charge must bring health forms for all participants.**

\_\_$3 per patch (optional, please bring cash or check payable to Girl Scouts)

\_\_A **positive attitude** is a must! Let’s work together as a team to help those less fortunate and make the world a better place. You may be asked to work with people who are not in your troop or a different age group. **Everyone helps clean up!**

\_\_\_A **bandana or hairnet** to cover your hair, also rubber band or hair “scrunchie” if hair is long enough to make a ponytail.

\_\_\_**Apron** (recommended but optional). Please wear **washable clothing.** Girl Scout vests are not recommended as they will get dirty!

\_\_\_**Fresh pumpkins** (uncarved please). We are asking folks to donate pumpkins that are sold as “Pie Pumpkins” or “Cinderella”or “Fairytale” Pumpkins. You can tell your pumpkin is one of the latter if it is wider than it is tall, has thick ribs, and seen from above looks more like a daisy than a circle. If you are donating fresh pumpkins we need to receive them by Friday night. Otherwise, you may cook and puree them at home or bring canned pumpkin which makes great pies!

\_\_\_ If you have any **disposable 9 inch pie pans** that you are willing to donate please bring them.

\_\_**Reusable water bottle, filled, with your name clearly written on it.**

\_\_\_**Pie ingredients**: **For each pumpkin pie you plan to make you will need:**

**(Please note that we have enough leftover Trefoils in stock to make over 400 pie crusts.)**

\_\_2 cups of cooked pumpkin, butternut squash or sweet potatoes/yams (could be fresh or canned)

\_\_½ cup brown sugar (packed)

\_\_1 tablespoon pumpkin pie seasoning (or combination to your taste of cinnamon, nutmeg, ginger, cloves etc.)

\_\_2 eggs

\_\_¾ cup milk, or light cream (“1/2 & ½”)

\_\_1 teaspoon of vanilla extract

**For each apple (or other fruit) pie you intend to make you will need:**

\_\_2 pie crusts if you do not wish to use crumb crusts

\_\_6 cups (about 2 ½ pounds raw) apples or other fruit

\_\_1 tablespoon lemon juice (about the amount in one medium lemon)

\_\_¾ cup granulated sugar

\_\_2 tablespoons of flour, cornstarch or tapioca

\_\_1 teaspoon cinnamon

\_\_½ teaspoon nutmeg (optional for fruit other than apples)

**If you are sleeping over:** sleeping mattresses are provided but you will need a sleeping bag or bedroll, pillow if desired, bath towel, and basic overnight gear (tooth brush, hair brush etc.)

**Safety and Sanity Rules:**

Everyone (adults too) must **sign up in advance** so we know how many to plan for, and **sign in and out** so that in case of emergency, we know who is on site.

Everyone must **cover their hair** (and put it into ponytail or otherwise secure it) before beginning to cook.

Everyone must **wash their hands** with soap and water for 20 seconds before beginning to cook. Adults and older girls are encouraged to wear disposable gloves. The gloves may be too large for younger girls. If you must cough or sneeze, please aim it into your elbow or shoulder. If you touch your face, hair, use the restroom or handle garbage or anything other than the pie ingredients you must wash your hands again.

**No tasting** while we are cooking! It is unsanitary, and we want to save the ingredients to make the maximum of pies for those less fortunate. Please plan to eat a snack or meal before and/or after you come. If you are coming for the “day only” and would like to do 2 back to back shifts, please bring a sack lunch or dinner.

**Children under 18 may not enter the “commercial area” of the kitchen.** Please enter the building through the designated entrance and send a “hopper” from your table if you need more equipment or supplies. An adult will assist you.

The plan is that first, **each participant will make one pie “from the ground up” by herself, so she will know how to do all the steps. Then, tasks will be divided amongst the cooks at each table to form an assembly line**, with each cooks adding one ingredient and stirring the filling. This works great for a table of 8!

**Please follow the posted recipes and be sure to measure accurately.**

**Response Form for Piebaking 2018**

**Please return to Nancy Schlesinger** **namu1018@comcast.net**

**Or 1670 Wedgewood Drive Hillsborough CA 94010 no later than November 7, 2018.**

Participant’s Name(s):\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Emails: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone Numbers: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

How many Girls (who are registered members of Girl Scouts)? \_\_\_\_\_\_

How many Adults (who are registered members of Girl Scouts)? \_\_\_\_\_\_

How many tagalongs (Children who are not registered members of Girl Scouts)? \_\_\_\_\_

How many Adults (who are not registered members of Girl Scouts)? \_\_\_\_\_

Which sessions will you attend? (You can come for more than one.)

\_\_\_Friday, November 16, 7-10 p.m. Fresh pumpkin bake down.

\_\_\_\_Saturday, November 17, 9 a.m.-12 noon. Pie assembly.

\_\_\_\_Saturday, November 17, 1-4 p.m. Pie assembly.

\_\_\_\_Saturday, November 17, 7-10 p.m. Pie assembly.

\_\_\_\_Sunday, November 18, 9 a.m. to 12 noon (packing and delivery)

\_\_\_ We would like to sleepover ($50 cost per person, make check payable to “Girl Scouts”)

“Adult at Home” Emergency contact during event, name and phone number:

Please attach a list of all participants’ names, and include if applicable Girl Scout level (D, B, J, C, S, Amb) or Tag or Adult.