

# DECATUR HUMAN SERVICES 4TH OF JULY DINNER 2014

This year we prepared:

140 chickens  
120# Potatoes  
20 Dozen Eggs  
44# Dry Great Northern Beans  
15# Brown Sugar  
10# Bacon  
2 Cases Cabbage  
9# Carrots  
1 Case Green Peppers  
5# Sweet Onions  
6 Stalks Celery  
44 Dozen Dinner Rolls  
15# White Sugar  
15# Brown Sugar  
1 1/2 Gal. Vegetable Oil  
1 1/2 Gal. Cider Vinegar  
2 1/2 Gal. BBQ Sauce

We served over 500 chicken dinners, and we served 385 pieces of dessert....thanks to all who contributed to the dessert table!!! At the end of the day we only had 2 quarts of baked beans, and 2 quarts of Cole Slaw left. Well done Decatur munchers. A BIG thank you to Robert Mead for his produce donations. A BIG thank you to the volunteers who worked three days in the kitchen. A special thanks to Shroyer and Christians, our token males. WE COULDN'T HAVE DONE IT WITHOUT THE HELP OF EVERYONE.