

OK Kids Korral

Chuck Wagon Meal Program



The heart of every home is in the kitchen and OK Kids Korral is no different. The families who stay with us gather in the kitchen to share stories and connect with each other. However, many of them are away from family and friends and return to the Korral after a long day of treatments and appointments.

We want to give them a home cooked meal as often as possible and we are so thankful you are able to help!

The following guidelines will help you as you plan your project:

- Plan to cook for approximately 20 guests. The House contains 16 guest rooms with varying occupancy. You are invited to prepare enough so that your group can join our families for dinner. We will try our best to give you an accurate count a few days before you come in by posting this information on our volunteer calendar.
- Please be aware that not all families show up at once to eat. Experience has shown that a few families appear at the onset, with others trickling in as the evening progresses. Many families are unable to return to the House until much later at night, reheating leftovers at midnight and for lunch the next day.
- No more than 8 participants in the kitchen is optimal. The kitchen has 2 cooking stations, but more than 8 people makes for tight quarters. If your group is larger, consider dividing the preparation and clean up or scheduling 2 meals on different days.
- The best time for serving dinner is between 6:00 to 7:30 pm. You can arrive as early as you think is necessary; anywhere from 4:30-5:00 is usually sufficient. At 4:45 pm a tour of the Korral can be provided to anyone that would like one. Plan on staying long enough to serve and clean up.
- We require that you cook on-site. We are unable to receive food prepared at home. Please purchase all ingredients for your meal. The kitchen is equipped with pots, bake ware, and cooking utensils. Cooking on-site is a little more “up close and personal” and the families enjoy meeting and thanking the cooks.
- You may purchase food from a retail food establishment as an alternative to cooking on-site. If you choose to purchase food off-site, please use caution in storing, and transporting food items to minimize the risk of contamination. Please include a label with heating instructions.
- Please determine the menu at the time you schedule the meal and add your menu details to the volunteer calendar. We try to vary the menu in a given week, so you will be able to view the menu of other volunteers to plan accordingly.
- Change up the menu and be creative. A themed dinner is a great idea. You can help the families escape to Asia or Italy with food, music and decoration.

Thank you for being a great “pardner” to the families at OK Kids Korral. Your generosity and kindness mean so much!

Here are some hints to help when you're here cooking:

- Buffet style works well for the guests and allows them to see everything you've made.
- Please check for condiments (salad dressing, ketchup, etc.) before opening a new one.
- All leftovers from community meals must be stored in plastic or disposable containers with lids.
- All food labeled with the "date cooked" written in Sharpie.
- Ask the manager for assistance in finding any of these items that you need.
- Please help us keep the kitchen tidy by rinsing and loading dishes in the dishwasher. If more than half full – go ahead and run it.
- Please empty the large trash can in the dumpster.
- You can help by sweeping and mopping the kitchen floor before you leave.

Here are items you will find stocked in the Korral kitchen:

- Basic Spices: Salt, pepper, oregano, garlic salt, chili powder
- Vegetable oil
- Milk
- Eggs
- 2 loaves of bread
- Flour
- Sugar
- Butter: soft and stick
- Peanut butter
- Condiments: ketchup, mustard, mayo, relish
- Pots & Pans, baking sheets, dishes, measuring spoons, mixing bowls
- Small appliances: mixers, blender, food processor, crock-pots
- Paper plates, bowls, cups and plastic utensils

Thank you again!