

# CROWD SAUCING

## Crowdsaucing Day equipment list and considerations

Equipment	Suggestions
Bottles or jars, and lids	Have everyone who can bring their own. Then they can take their own home again with sauce inside! Mark or personalise everyone's bottles so there is no confusion at the end of the day.
Knives	Small and sharp
Buckets/bins/large containers/large saucepans	These will be needed for various tasks: -One for compost, -One for chopped tomatoes, -One for straining the cookedtomatoes over, -One for catching the sauce as it's made, -Some for setting up an outdoor washing station for the clean up, -Some spare for random jobs.
Chopping boards	Optional
Tea towels	For handling hot things, For inside the saucepan or vacola when you're water bth preserving your sauce, -For clean up and sticky hands
Colanders, slotted spoons	Everyone can bring one to use to strain the cooked tomatoes

## Other processing options and considerations

- You can use any method or recipe you wish too. You can also add things to the fresh sauce, ie. A sprig of basil in the bottom of each bottle.
- Do not water-bath the bottles (all or some) at the event - most people are able to do this at home later.
- Participants can take the fresh sauce and freeze it instead
- Prepare and eat a meal/snack during the day; it's a nice way to stop and chat
- Have an outdoor area set up with a dishwashing station
- It's good to change up what people are doing, ie. So those cooking tomatoes get a go at processing .

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# CROWD saucing

## Crowdsaucing Day equipment List and considerations continued

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Saucepans, various sizes

- For cooking the tomatoes before processing them,
- For water bath preserving your fresh passata bottles if you don't have a vacola
- For cooking up pasta to enjoy with fresh passata at the end of your day.

Tables and/or bench space

- For setting up a passata machine (if being used)
- For keeping your bottles when they are waiting to be filled and as they are being filled,
- For boxes and bins of tomatoes
- For snacks and a meal
- For a washing up station

Seating

It's nice to be able to sit around a bucket and core your tomatoes together (particularly if you are processing a lot of tomatoes). Also useful for a sit-down meal and tired legs.

A timer and/or a time keeper

- For timing the water-bath (Note. It's a good idea to get everyone to take their fresh passata home to water bath themselves)
- For keeping time through out the day so if people have a time deadline to go pickup the kids, they don't miss it!

Cook top

For cooking and water-bathing.

Aprons, First aid kit , Rubber gloves Hand soap, Detergent, Fowlers Vacola(s) - if available/desired.

Scrubbing brushes/cleaning gear, Toilet paper ,Extension leads, Jam thermometer ,Snacks, Water, Kids activities, Food for a meal (Cheese? Basil? Pasta? Vino? )

All other considerations if you're putting on a big or small day.

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