

HIRERS' CATERING GUIDE.

Folding chairs	139	Teaspoons	74
Arm chairs	10	Dessert spoons	129
Chairs	3	Serving spoons	5
Large Tables 6-8 seats	7	Forks	178
Small Tables 4-6 seats	24	Knives	106
Wine glasses	130	Plastic cutlery	drawer full!
Large Cygnet boiler	2	Potato masher	1
Kettles	2	Cake slice	2
Small plates (6 inch)	148	Fish slice	1
Medium plates (9inch)	151	Meat tenderiser.	1
Plates (10inch)	120	Egg slice	2
Bowls	147	Pizza wheel	1
Cups	135	Jar opener	1
Saucers	152	Straining spoons	2
Mugs	27	Serving spoons	2
Glasses (assorted)	27	Wooden spatula	2
Tea pots (china)	1	Carving fork	1
Tea pots (metal)	8	Saucepans (catering size)	4
Glass sugar bowl	1	Baking tins.	5
Glass milk jug.	1	Colander	2
Glass jugs (large)	2	Grater	1
Plastic jugs (large)	7	Dish (ovenproof glass)	1
Milk jug small (metal)	1	4 bay steamer/bain marie	1
Large ditto.	2	Saucepans (assorted + lids)	8
Salt pots.	15	Frying pan	1
Pepper pots	16	Baking tray	1
Vinegar bottle	1	Cooling rack.	1
Trays	20		

This list correct at January 2012 Certain items e.g. cake slices, are often unintentionally left/donated after village functions and owners often reclaim these months after the event. Equally there may be some useful items not present at the time of the last inventory check. Hirers should check near to the date of hire, this list is offered as a guide only.