

Dinner for Six

You and your spouse are planning a dinner party for yourselves and four guests. The dinner will consist of

- Green onion soup with French bread
- Roasted chicken in lemon sauce with boiled mixed vegetables
- Aunt Joan's "Supercharged Triple Fudge Brownies" with hot chocolate sauce

After dinner and a 15 minute freshening-up period, the group will walk to the Café Olé—a pleasant ten minute stroll down the block—and catch the first set of "Dave and the Bar Dogs." In order to claim your reserved corner booth in the back, you will need to arrive at 8:45 p.m. sharp. But, of course, there are problems. You've also made plans to go shopping in the afternoon with Aunt Joan to find a birthday gift for Uncle Rick; this is an appointment you just can't ignore as she will give you the brownies when you drop her off after shopping. Getting away from her will be difficult, but given a "drop dead" time, you can negotiate an escape. And finally, your spouse's ability to cook can best be summed up as "can't boil water," so there is no help there.

Problem: What is the *shortest* time in which you can cook, serve, and eat the meal (but leave clearing and washing the dishes for in the morning)? What is the absolute latest time that you must begin cooking in order to claim your reserved booth at 8:45 p.m.?

Data: Based upon past experience, your best estimates of the times needed to complete the various activities associated with the dinner are:

Sautéing the green onions	5 minutes
Cooking the onion soup	25 minutes
Warming the bread in the oven	10 minutes
Serving and eating the soup & bread.....	20 minutes
Browning the chicken in the sauté pan.....	10 minutes
Roasting the chicken in the oven.....	35 minutes
Preparing the lemon sauce in the sauté pan.....	10 minutes
Boiling the vegetables	10 minutes
Serving and eating the main entrée.....	25 minutes
Warming the brownies in the oven	10 minutes
Cooking the chocolate sauce	30 minutes
Serving and eating the supercharged brownies.....	15 minutes

You plan to serve two bottles of a delightful little white wine from England, Chateau Shaky Bottom, in honor of this occasion. You will need to allow five minutes to uncork the wine and 30 minutes to allow it to breathe. As you live in a efficiency apartment, your tiny oven will only hold one item at a time. You also have only one pot for the vegetables, soup, and chocolate sauce and one sauté pan for the green onions, browning the chicken, and the lemon sauce. (Assume that it takes no time to rinse either container.) The chicken has its own roasting pan and the brownies are idling in Aunt Joan's casserole dish. You will have time to prepare the raw ingredients for all items prior to your shopping excursion.

Please note and report all of your team's assumptions.