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FOR SUPPERS TAKING PLACE ON WEDNESDAY AND THURSDAY.

- 1--Friday before the supper, Make the spice bags and onion bags. marinate the beef. Have the tables set up in the dining room and the school hall. This will require about 6 people but more are welcome (4) must be men
- 2--Saturday before the supper, make candy.
- 3--Sunday, cook the beef as above and other miscellaneous things that need to be done (this will take all day) and only require about 6 people, but more are welcome. (3) Three must be men
- 4--Cut and set aside 2 to 3 lbs of beef for soup.
- 5--Monday, Peel and eye the potatoes. Cook the potatoes, Rice the Potatoes. brown 10 LB of flour. Cut stale bread into cubes and toast. This will require about 35 people, but more are welcome. (6) must be men
- 6--Tuesday, Chop the carrots, cut celery, Cut the green peppers, Cut the cabbage, Make the cold slaw. Set the tables in the dining room. Crush gingersnaps, Prepare the gingersnap mix and start making the gravy. Make and cook the sauce for limabeans This will require about 15 people, but more are welcome. (3) must be men
- 7--Wednesday, Heat the gravy, Heat the the lima beans. prepackage the limabeans, meat, gravy, cold slaw for carry out. Turn the coffee urn on at 9:AM. At about 10:AM after the water is hot, empty 1/2 container of instsant coffee in the urn. Make ice tea empty 1/2 can or instsant tea in the large thermos. **AT ABOUT 9:AM HEAT THE WATER AND START ROLLING AND MAKING DUMPLINGS:** Place the dumplings in the ovens ready to serve at 11:AM This will require about 40 people, but more are welcome, 20 of which will be in the kitchen making dumplings, cleaning pots, working carry outs, at the serving window and reception people etc. The rest will be serving. (6) of these must be men.
- 8--Thursday, Heat and continue making the gravy, Heat the the lima beans. prepackage the limabeans, meat, gravy, cold slaw for carry out. Turn the coffee urn on at 9:AM. At about 10:AM after the water is hot, empty 1/2 container of instsant coffee in the urn. Make ice tea empty 1/2 can or instsant tea in the large thermos. **AT ABOUT 2:PM HEAT THE WATER AND START ROLLING AND MAKING DUMPLINGS:** Place the dumplings in the ovens ready to serve at 4:PM This will require about 40 people, but more are welcome, 20 of which will be in the kitchen making dumplings, cleaning pots, working carry outs, at the serving window and reception people etc. The rest will be serving. (6) of these must be men.

DELIVERY OF VEGETABLES AND MEAT

- 1--The spices, salt, sugar, pepper, vinegar, plates, plastic bags, cups, napkins, carry out supplies and other necessary miscellaneous supplies should have already been delivered by the week before the supper.1
- 2--Have the beef delivered on Friday morning before the supper by 8:AM if possible.
- 3--Have the potatoes, carrots, onions and celery delivered on Thursday morning before the supper between 9:AM and 12:PM
- 4--Have the cabbage delivered Monday morning after 8:AM

GARBAGE BIN

Have the secretary make arrangements with the garbage collector to place a garbage bin outside of the hall door on Monday and have it removed on Friday. She has the phone number.