

CROGHAN/NAUMBURG

Noon Lunch – Serving Instructions

Napkins should be brought with you from home. Depending on what you serve, the local sisters have asked if we could bring **small paper plates** for each place setting to make it easier for the older folks to manage. Please bring **bags for leftovers and plastic wrap for food prep.**

Milk: Buy 1 half gallon of 2% (2 if you expect a lot of visitors) and 3 half gallons of chocolate.

Food: Refer to notes from past months serving for suggestions and quantities. There are several options local to Croghan for buying meat, cheese, bread, or subs. These include Wal-Mart (315-376-7030) and Tops (315-376-6311) in Lowville, Stewarts (680-336-9513), and Millers (315-376-6253 ext. 2) in Croghan. Millers is an excellent choice for subs. They are closed on Sunday, but you can pick up all the ingredients, including rolls on Saturday and put them together yourself. Nolt's Country Store in Dadville (315-377-3077) is an excellent choice for homemade bread and cookies.

Arrive at church at 9:30 AM. Bro. Floyd Graves, Jr. (315-346-6424) opens church. There is a key in the binder that is for the door opposite the carport if the doors are not open.

Setting Tables:

Place a napkin at each seat. 12 seats at each table, 8 seats by the kitchen. Set 14 seats at the large tables if you expect a lot of company. Each table gets 2 small glasses (cabinet by refrigerator) filled with spoons, 2 sugar/tea bowls and 12 cups (8 for table by kitchen). NOTE: For smaller groups, leave the three tables on the men's side unset.

Food Prep:

Meat & Cheese or Sandwiches and Sweets: There are various serving platters and dishes available in the kitchen for your use, depending on what you are serving.

Mayo and **mustard** packets are in little jars and available for use.

Beverage Prep:

Coffee: Someone from the Croghan congregation usually makes the coffee but there are instructions by the coffee maker. Coffee is provided by the church, and you can make a donation to the dinner fund (box by serving list in kitchen) if you wish. 1 coffee pot goes on the end of each table.

Milk: Chocolate milk goes in 2 or 3 milk pitchers (bottom left of sink) if not in ½ gal. jugs. 2% milk is poured into small pitchers (cabinet left of window), 2 per table.

Water: Prepare cold water glasses with ice and water, 3 per table. 2 pitchers of ice water should be prepared and set on counter.

Serving Help:

10 people are needed to pour coffee, chocolate milk, decaf coffee and tea. After drinks are poured, return unused cups and saucers to cupboards/drawers.

2 dish washers, 2 dish rinsers. 1 or 2 people to wash and dry tables.