

## Promoters Schedule 2018

DATE	CREW	SUGGESTED MENU	PHONE #'S
January 9	<b>Dave/Wendy Williams</b> Leslie Birrell Deb Loree	Ham	646-0122 646-5540 646-5659
February 13	<b>Leslie Birrell</b> Dan/Serena Smith Terri Coull	Casserole/stew/hamburger	646-5540 369-5705 395-2376
March 13	<b>Louanna Jones</b> Louise Adie Sherri Barrett Janice Slade	Roast Beef	601-3434 601-0361 646-2344 498-4447
April 10	<b>Dave/Wendy Williams</b> Deb Pearce Betty Lowe(cook only)	Poultry	646-0122 646-2012 646-2506
May 8	<b>Brenda Schlaht</b> Heather Ludwig Deb Loree Lynn Cowie	Pork	485-8349 603-0057 646-5659 646-2946
June 12	<b>Louise Adie</b> Deb Pearce Allison IsBell Joan Cooper	Casserole/stew/hamburger	601-0361 646-2012 601-1236 646-2642
July 10	<b>Karen Crawford</b> Gladys Miklos Louanna Jones	Cold Meat	646-5808 646-2845 601-3434
September 11	<b>Lynn Cowie</b> Janice Slade Sherri Barrett Allison IsBell	Poultry	646-2946 498-4447 646-2344 601-1236
October 9	<b>Karen Crawford</b> Gladys Miklos Joan Cooper Brenda Schlaht	Salmon	646-5808 646-2864 646-2642 485-8349
November 13	<b>Heather Ludwig</b> Terri Coull Dan/Serena Smith Audrey Egger(cook only)	Roast Beef	603-0057 395-2376 369-5707 549-2453

## 22 Promoters Eat at 7:00

- Please feel free to try new menu ideas or different combinations
- Crew rotations have changed. If you are unable to work you are responsible for finding your own replacement. You might exchange with someone who works in another month or only once: Betty Lowe or Audrey Egger.
- **Convenors** are listed in **Bold**. Please call your group at least one week in advance to plan the menu.
- **Promoters Box:** The key to the Community Center is in a plastic container in a plastic tub under the counter at the Parish Hall. The box is stocked with essentials (napkins, placemats, sugar, soap, etc.). **This group of men do not drink coffee therefore you may choose not to make it.** If stores are depleted please restock for the next crew. Pick it up a few days early. Don't forget to check for a tablecloth, dish towels, and tea towels. You will need to shop for butter, rolls, pickles and condiments if none are in the fridge at the Hall. The men set up the tables. There is a notepad in the box in which convenors may record their menus and make pertinent comments. Repetition can be avoided by checking the notebook.
- **Everyone:** We have an account **#147** for Christ Church Anglican/Lutheran at Super Valu Foods. You may charge any food used for catering. If you choose to donate food, **THANK YOU!** If you shop elsewhere and would like to be given a tax receipt or reimbursed, **hand your receipts to Dave Williams or mail them to him at Box 1126, Nanton AB. TOL 1R0**

### Quantity Guidelines

<b>Meat</b>	Beef	25 pounds
	Ham	¾ pound per person
	Pork	25 pounds, rolled and lean
	Steak	½ pound per person
	Turkey	1 pound per person
<b>Vegetables</b>	Potatoes	20 pounds, mashed or scalloped
	Fresh or frozen	8 pounds
	Canned	one standard can for six people
	Marinated	one ice cream pail for 8-10 people
<b>Salad</b>	Head lettuce	one solid head for 10-12 people
	Cabbage	two large heads plus other ingredients
	Romaine	one large head for 8-10 people
		(These younger men eat a lot of salad)
<b>Dinner Rolls</b>	Depends on menu (whole wheat preferred) two dozen plenty.	

**Enjoy each other's cooking and company!**

**Have fun and THANK YOU very much for donating you valuable time and energy.**