Wednesday evening dinner will be served at 7:30 P.M. You should arrive with the food in ample time for it to be prepared for serving.

The menu for this meal is listed below and each family should bring sufficient food for all in the family plus a little extra for those brethren attending from distant areas. Since this night is to be a very festive occasion, the dinner is of special significance and will be served as a banquet.

The amount of food you bring should be according to the size of your family . . it is better to bring too much than too little. As most of you know this food can be purchased from your second tithe fund.

Instead of each family bringing enough of each dish for his family each lady should choose 2 or 3 of the dishes and bring at least 10 servings of each. For example one person may bring meat and potato salad while another lady may choose fruit salad and 2 vegetables.

The single men and men with unconverted mates should choose to furnish the juices, wine, cheese, butter, unleavened bread, gerkins and olives which require no preparation.

Since there is little kitchen space everything should be complete prepared before bringing it. The salads should be cut and mixed but the dressings will be furnished and added later to prevent the salads from becoming soggy. The roast should be sliced before bringing it and since roast slices better when it is cold you may wish to cook this very early in the day. The vegetables may be brought in pans and warmed in the building. . . care not to cook the vegetables too long as they lose their color, taste and vitamins when overcooked. The cheese should be sliced before bringing also.

After looking over the list of foods below please see Mrs. Cole to let her know which of the dishes you will be bringing to insure there will be sufficient of all.

Roast beef -- sliced

V Potato salad

Tossed green salad (fresh, crisp salad greens chopped and mixed together such as lettuce, cabbage, spinich, celery, green peppers, cucumbers & tomatoes)

Cooked green beans

Cooked carrots and peas

Fruit salad (diced apples, pears, oranges, pineapple & bananas)

Butter, cheese, unleavened bread, gerkins, olives etc.

Tomato juice and fruit juice

Wine

Unleavened biscuits or cookies

Coffee, tea, sugar, milk, salt and pepper will be furnished.

Plates, cups, silverware and serviettes will also be furnished.

Be sure to mark all dishes, pans, lids and each item you bring by putting your name on them. This can be done quickly and easily by using white adhesive tape and writing your name on it.

## The work list for Wednesday evening, 18 April

The following ladies will be privileged to help prepare and serve dinner:

Miss Read Mrs. Snow
Mrs. Elliott Miss Warner
Miss Aumann Miss Hack
Mrs. Teer Miss Lehmann
Mrs. Karlov Mrs. Markham

The following ladies are elected to help wash silverware after dinner:

Miss Quinsey Mrs. Rouse Mrs Tupper Miss Simon

There will be no women who have small children assigned to help in the kitchen This will enable each mother to care for her children, keeping them quiet and knowing of their whereabouts at all times.

Serving drinks at the tables:

Mr. H. Porter Mr. F. Finlay Mr. R. Pavlovskis Seating Arrangement:

Mr. C. Hefner

Garbage disposal:

John Churchland John Lehmann After the Banquet clearing:

Darrel Muche
John Churchland
Ron Lyons
John Lyons

## Holy Day Thursday 19 April, 1962

The noon meal on this day will be of "covered dish" or "pot luck" style, each family or persons bringing whatever they choose. But to insure there will be a variety of food, please let Mrs. Cole know what you intend to bring.

Since we have little kitchen space and no refrigeration, please bring everything ready to serve and on this day you should bring vegetable dishes that are tasty when served cold thus eliminating extra work of warming food. There will be ice provided to keep the juice and milk cold.

The single men should bring those things mentioned on page one plus fresh and dried fruits.

Coffee, tea, sugar, milk will be provided.

Servettes, plates and cups will be provided, YOU SHOULD BRING YOUR OWN SILVERWARE, SERVING SPOONS AND SERVING DISHES ON THIS DAY.

The following ladies will be helping in the kitchen on this day:

Miss Gollan Mrs. Burchill Mrs. Lehmann Mrs. Molenaar Miss M. Molenaar

Miss Innes Mrs. Finlay Mrs. Smith Mrs. Huse

Small children should not be allowed to serve themselves and should be with their parents. Older children should be supervised in what food and how much food to take to eliminate a lot of wasted food. Therefore, the following men will aid in helping mothers carry their trays and drinks.

Harley Porter Mr. Quinsey

Forrest Finlay George Panteleeff

Garbage disposal:

John Lyons Georg Karlov Floor clearance: Mr. Hefner

Table set-up:

Serving drinks:

Mr. Leonid Kaagjarv

Mr. Lulham

Mr. Molenaar

1962

## SABBATH 20 APRIL AND SUNDAY 22 APRIL

There will be morning and afternoon services on both of these days but since the stores will be closed for several days and securing food will be a problem, each family will be responsible for providing its own lunch on these two days. Lunch on these days will not be spread out together as on the Holy Days. You may wish to bring a picnic lunch and eat in the park or get together with friends and fellowship while eating.

## Holy Day Wednesday 25 April

The noon meal on this day will be of "covered dish" or "pot luck" style, each family or person bringing whatever they choose. But to insure there will be a variety of food, please let Mrs. Cole know what you intend to bring.

Since we have little kitchen space and no refrigeration, please bring everything ready to serve and on this day you should bring vegetable dishes that are tasty when served cold to eliminate extra work. There will be ice provided to keep the juice and milk cold.

The single men should bring juices, wine, cheese, butter, unleavened bread, gerkins, olives, potato crisps, fresh fruit or dried fruit.

Coffee, tea, sugar, and milk will be provided.

Serviettes, plates, and cups will be provided. YOU SHOULD BRING your OWN SILVERWARE, SERVING SPOONS AND SERVING DISHES on this day. Be sure to write your name on each one including each piece of silver.

The following LADIES will be helping in the kitchen on this day:

Mrs. Burchill Mrs. Snow
Mrs. Karlov Miss Hack
Miss Aumann Miss Warner
Miss Read Miss Simon
Mrs. Teer Mrs. Elliott

Small children should not be allowed to serve themselves and should be with their parents. Older children should be supervised in what food and how much food to take to eliminate much food being wasted. Therefore, the following MEN will aid in carrying trays and drinks for the mothers.

Leonid Kaagjarv Darrel Muche Robert Pavlovskis Karl Karlov, Jr.

Garbage disposal:

Ron Lyons Vadim Apostol Serving drinks:

Mr. Harley Porter

Gunnar Froiland

Floor clearance:

Mr. Hefner

Table set-up:

Mr. Van der Wende