Around the World on a Dinner Plate Info for Volunteer Cooks

Thanks for volunteering to host an Around-the-World-on-a-Dinner-Plate Dinner! Here's what you need to know:

- Cooks do not pay for their places - max. 6 cooks.
- Send your theme and your menu to Trina for the MERA Newsletter ASAP
- MERA will reimburse up to $\$ 200$ - keep receipts.
- Trina manages reservations and payment. You will receive a list of "guests'" the week of your dinner.
- The cooks are not responsible for setting out the tables and chairs or setting up the dessert table. This is done by the art circle or recorder group who meet earlier in the day.
- Coffee and tea are looked after by a designated volunteer. Currently Barry Russel who is also looking after serving wine.
- The cooks are responsible for decorating the tables following the theme of the dinner. Music, a game, or appropriate costumes add to the event.
- The cooks serve the dishes, buffet style, and explain ingredients if asked.
- Desserts are brought by the diners. They are arranged on a table in the small room. People help themselves and put a donation in the donation jar
- A kitchen helper is usually hired and arrives about 6 PM to help with the washing up. MERA members help to collect plates and put away dishes etc.
- Someone will take home tea towels and the garbage.
- Tables and chairs are put away by MERA members.
- It is not the responsibility of the cooks to clear up, but it is helpful if you look after leftovers. There are containers in the kitchen for packing leftover food for sale.

