

## Wednesday Night Meals at First

Expect to serve about 35-45 kids and adults.

For example, 8 large pizzas or 3 crock pots of soup has been the right amount.

### Meal Ideas:

• Tacos in a Bag or tacos	• Chicken Sandwiches
• Sloppy Joe's	• Subs or Sandwiches
• Chicken Nuggets & Fries	• Soup/ Chili
• Tator Tot Hotdish	• Hot Dogs
• Spaghetti	• Pizza

### Guidance:

- Refrain from using RED juice or punch. (It stains the carpet!)
- Remember to wipe and sanitize tables and counters.
- Paper products (plates, cups, napkins & silverware) will be supplied by the church.

Just a couple reminders about using the church kitchen from Connie Baum:

1. Please DO NOT leave clean dishes in the sink to air dry. All dishes including pitchers, coffee carafes, silverware, etc. need to be dried and put back where they belong before you leave the building.
  2. Put used dish towels and dishcloths in the mesh laundry bag hanging behind the kitchen door. The assigned monthly supervisor from the Hospitality Team will pick these up to launder.
  3. Anything left in the refrigerator should be marked with the date it's put in there and what it's to be used for (example: 12/4/22GIGG USE). If food items are not marked, they will be disposed of weekly. Also, let other workers using the kitchen to prepare meals on Wednesday evenings know that the items are there and should be used before buying new (i.e. ketchup, mustard, pickles, butter, etc.).
  4. Don't forget to check on the supply of paper plates, cups, etc. you need. Let Connie know when the supply is getting low for disposable products. Feel free to use anything we have in the supply closet unless it's marked for a specific use.
  5. Wipe down the counters/tables and take out the trash/recycling.
- Any questions or concerns on the above reminders, contact Connie Baum ([rcbaum925@gmail.com](mailto:rcbaum925@gmail.com))