



Hello Everyone:

In February, for the first time since 2019, we will have an organized potluck.

For those not familiar with this:

- When you sign up, you indicate the type of dish you are planning on bringing, not the specific dish. We ask that each dish serve at least **6 to 8** people.
- The exception to this is if you are bringing something in the “other” category, we ask that you indicate what you are bringing.
- Please bring serving utensils for your dish.
- I will monitor the replies to make sure we are not getting too many of a single dish type.
- If needed, I may contact you regarding the dish you are offering to bring.
- The Executive will prepare the dishes we need more of, as well as the appetizers.

When you arrive:

- Bring your dish to the kitchen.
- The ovens will keep hot dishes warm, and the fridges and freezers will also be available.
- We will mark gluten-free dishes, etc.

Serving Dinner:

- The tables will be called at random; however, those with dietary restrictions, such as allergies or gluten-free requirements, will be allowed to go first to reduce the risk of cross-contamination.
- The desserts will remain in the kitchen until it is time to be served, at which point they will be brought out.
- The tables will be called up in reverse order, so the last to get their meal will be the first to get dessert.

As always, if you would like to attend but would like to bring your own meal, you are most welcome.

I hope the above will answer your questions.
Please get in touch with me if I can help.
Hope you can make it.

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