

PREPARING AND SERVING DINNER
AT THE HELEN WRIGHT CENTER FOR WOMEN
401 W. Cabarrus St., Raleigh, NC 27601

3 or 4 food preparers are needed

3 food servers are needed

The preparers and servers can be different people or the same people.

You need to prepare dinner for 40 people. Please keep track of what you spend on food, and let the coordinator know how much you spent. That enables us to keep accurate records. To be reimbursed, turn in receipts to Carol Clark, with a request for reimbursement. The menu generally consists of a protein main dish, a vegetable and/or fruit, some sort of pasta or starchy vegetable or grain, rolls or bread (always, regardless of what else you serve), a dessert and 2 gallons of ready-made iced tea from the grocery store. There are often rolls or bread already at the center; you can call there (833-1748) in the morning and ask whether they have plenty of rolls and/or bread

Here are some meals that have been done previously. One of the people who works there has told me that lasagne, spaghetti and green beans are all served a LOT. Other vegetables (even just cooked carrots) are greatly appreciated. Of course, anything is greatly appreciated, but variety is nice.

meat loaf	mashed potatoes	green beans	rolls	Christmas cookies	iced tea
chili		tossed salad	cornbread	dessert	iced tea
cold ham	fruit salad	bean salad	rolls	dessert	iced tea
warm ham	pasta salad	green beans	biscuits	ice cream	iced tea
lasagne		tossed salad	French bread	ice cream	iced tea & cookie bars
grilled chicken	stuffing	watermelon & sliced tomatoes	rolls	choc. cake	iced tea
shredded beef on buns	baked beans	cole slaw		ice cream & cookies	tea

Things that were hits: ham, sloppy joes (people ate 2 and 3), Joan McAllister's meatloaf (and took rolls to make meatloaf sandwiches and take along in tin foil; very little meat loaf left), Food Lion jumbo buttermilk biscuits (in roll, to be baked), yeast rolls, corn bread, rainbow sherbet (2nd time only half ate it; 2 half gallons was plenty), ice cream, ice cream w/ strawberries on it, Osborne's lemon squares.

Things that didn't go over well: peas, roasted potatoes (cut up and baked with It. Seasoning), pork tenderloin.

Don't have these together because people eat only one or the other: watermelon and sherbet, biscuits and potato salad.

Other: Ranch dressing is about twice as popular as Italian. (i.e., two bottles of Ranch, one of It.)

When I've headed it up, I have waited until the Wednesday before we're going to serve, checked the newspaper food ads, and decided on something that's on sale at a low price (e.g., chicken breasts). If you want to use CUCC's kitchen to do the cooking, check with Carol Clark to make sure it's available. The food can be prepared ahead of time at home, so preparers do not have to be available Sunday afternoon. The easiest deal on iced tea is just to buy two ready made gallons of it. There is a four-burner stove and a big oven at the Helen Wright center, so you can easily keep food warm. There's also a fridge and freezer, so you can refrigerate or freeze things.

You need to get the food and the food servers to the Helen Wright Center by 6:15. Ring the bell at the door, and you will be let in. All the food goes into the kitchen. You set the tables, asking the woman at the desk how many people you'll be serving. Dishes, flatware and napkins are in the kitchen or on the table just outside the pass-through window. You set the pitchers or jugs of drinks (water and iced tea, generally) out on the table by the pass-through window, along with glasses from the kitchen. (There's an ice machine right there.)

At about 7:00, the women will have grace and come to dinner. They'll get their own drinks. In the kitchen, you form an assembly line to dish plates: one person puts on meat loaf, another adds beans & potatoes, another adds rolls, and a fourth carries the plates out to serve them, or something similar. As soon as you get dinner served, you start dishing up dessert, and take it out to offer to them. When everyone has had all they want, you pack up your stuff and you're free to leave. (The women at the shelter do clean-up.) Or you can sit down at the tables and have dinner yourself. Sometimes some of the women will hang around and visit.

The latest word I have on leftovers is that they will be used, so you can leave them there if you like.

