

10/31/72

DIRECTIONS FOR

HOST AND HOSTESS AT WEEK-END

Each hostess, please bring one or two servers; that is, the type you use for pie and cake. Also, a set of pot holders for carrying hot dishes to table. (Please be sure they carry your name or some way for you to identify them.)

At ~~5:45~~ 5:45 p.m., all men set up tables according to diagram, and put on white paper to be used as tablecloths. Use tape to fasten ends and sides where necessary. Set chairs at tables, six to a side, none at the ends.

Ladies then set tables with plates, silver, napkins. (decorations committee will put on center pieces, candles, etc.) Dishes, silver and napkins will be either on carts or at service window. SET 12 PLACES AT EACH TABLE.

At 6:15 p.m., ladies place bread, butter, salads on your table, get these at service window. Please do not put these on before this time, would like to stop people from snacking on the bread or salad.

Immediately, after "grace" <sup>Cholent / meat w/ VEGETABLES</sup> has been said, please line up at service window for two (2) platters of ~~Pasticho~~, <sup>Egg Plant</sup> surrounded with stuffed grape leaves; two bowls of green beans. Men, please help too. Please line up according to your table number that is; head table is #1, then #2, then #3, etc.

Desert and coffee, tea, milk will be at ~~side~~ <sup>center</sup> table, folk dancers may either help themselves or you may serve them.

Both host and hostess are responsible for clearing off your own table and returning dishes to the service window. PLEASE separate knives, forks, spoons. Please put these on trays that will be provided at the service window. This does make it much easier for the dishwashers.

Men take down tables and move chairs so that dancing may resume at 8:00 p.m.

