

DIRECTIONS FOR
HOST AND HOSTESS AT WEEK-ENDS

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 tables. (Please be sure they carry your name or some way for you to identify them.)

At 5:45 P.M., all men set up tables according to the 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, etc.) Dishes, silver and napkins will be either on carts or at service window.

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.

Immediately after "grace" has been said, please line up at service window for two platters of the main dish and two bowls of vegetables. Men please help also. Please line up according to your table number, that is, head table is #1, then 2, then 3, etc.

Dessert and coffee, tea, & milk will be at the center 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, and 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.

