

UUFA Chili Cook-off

When: Sunday, October 25, 2009, after the 11 a.m. program

Contact: Helen Gunderson 232-9416 helen@gunderfriend.com

Free will donations: will go to the UU Meals fund and Good Neighbor Healthy Food Voucher Program

You cannot technically enter your name on this form. Email Helen what you want to do. She will enter your name. Thanks.

FOOD PROVIDERS

chili for 16 (note: there will be an apron for the winner in each category)

TRADITIONAL	Susan Franzen: with a little meat	Jess Higgins: chicken?
Becky Coppoc: either meat or vegetarian	Chris White: with meat	Janet Alcorn: mild with turkey
Gene Larson	Mary Darrow	
NON-TRADITIONAL/ALTERNATIVE	Carolyn Myers: with chicken	Kay Puttock: passionate vegetarian chili
Steven Cannon	Suzanne Zilber: with chicken	
SPICY WITH MEAT	David DenHaan	Claire Porter
Joel Geske		
SPICY WITHOUT MEAT	Steve Martens	

corn bread for 16 (there will also be an apron for the cornbread category)

Amber Anderson Mba	Ginny and Stu Huntington	Nancy Schroeder
Joann Masterson	Bonnie Bowen	Mary Hicks
Mary Richards		

other bread

Dave and Rilla Fox: 2 loaves	Pat Trimbell: 2 loaves	
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chili toppings

Linda Barnes		
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appetizers and other

Mary Brooks: crackers with cream cheese and jalapeno jam	Helen Gunderson: dill pickles, one jar per table	Meals group: Berry Patch apples
Joel Geske: chips and salsa		

today's special: sweet potato pie with locally-grown potatoes provided by the Meals Group

Peggy Earnshaw: 2 pies	Anne Kimber: 2 pies	Carolyn and Davie Myerhaan: 1 pie
Dot Dake: 1		

other desserts

Lynne VanValin	Ann Predgen: brownies	Janie Lohnes: applesauce cake
Helen Gunderson: Picket Fence ice cream		

More food categories on next page.

FOOD PROVIDERS (continued)

Jelly, honey, or syrup

Kay Berger		
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2 pounds butter

Bonnie Bowen: 1 pound	Kay Berger: one pound	
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2 gallons apple cider from Deal's Orchard via Fareway or other local cider

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1 gallon Picket Fence milk

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CHILI JUDGES

If you wish to be a judge, submit your name along with your first and second priority for chili category. The UU Meals Group will draw names out of a hat the week before the cook-off and publish the names of judges for each category in the fellowship's weekly email update.

Cynthia Martens	Andrew Williams	Faith Winchester
Pat Brooks	Fritz Keinert	Amy Slagell
TRADITIONAL		
NON-TRADITIONAL/ALTERNATIVE		
SPICY WITH MEAT		
SPICY WITHOUT MEAT		

Volunteer worker sign-up sheet on next page.

SUNDAY WORKERS

Set up tables in Fireside Room before 8:50 am Sunday		
Steve Martens		
Set tables, beginning around 10:15		
Mary Darrow	Peggy Earnshaw	Lynne VanValin
	Ed Carbrey	
Provide centerpieces in green bottle-vases		Ginny Molgaard
Kitchen help early shift from about 10:15 to 12:15		
Bonnie Bowen	Susan Franzen	
Put food out and supervise serving table/s		
Peggy Earnshaw	Lynne VanValin	Janie Lohnes
Fellowship Hall chair and table brigade		
<p>When 11 am program is over, stack red chairs away from art. Use the back passageway (not through the Fireside Room) to get long tables from the first floor furnace room and other items from the Hazelnuts Room. Put 10 chairs at each table. Use card tables ONLY if needed. Can put extra red chairs in closet after there is no congestion between the Fellowship Hall and Fireside Room. Get table cloths, glasses, water pitchers, center pieces, etc. from Hazelnuts Room and put them on tables.</p>		
Pat Brooks	Steven Cannon	Delphine Douglass ??
Andrew Williams	Ralph Gandy	Steve Martens
Mark Runquist	Linda Barnes	Claire, Emma, Martin Runquist
Dining room hospitality, beginning about noon until about 1 pm		
<p>Respond to the moment: welcome people, answer questions like "where are the restrooms," help people carry food, pour beverages, wipe up spills, get more silverware, help new people find people to sit with, etc.</p>		
Charlotte Zilber Mann	Kay Berger	Janie Lohnes
Kitchen supervision and help late shift from about 12:15 until cleanup is done		
Supervise desserts		
<p>Make sure desserts are stashed (and safe) in Hazelnuts Room until time to bring out. Cut into servings, put on beverage table near couches. Make sure there are serving utensils, clean dessert plates, cups and/or bowls as well as spoons. Get ice cream from freezer in kitchen. Scoop ice cream if needed.</p>		
Janet Alcorn		
Bus dishes		
Mary Brooks	Pat Brooks	
Scrape dishes		
Kay Puttock		
Wash dishes and put them away		

More volunteer categories on next page.

SUNDAY WORKERS (continued)

Clear tables, fold tablecloths, put salt and pepper shakers away, etc.

Do not begin until about 1:45 or until it is PERFECTLY CLEAR that all diners in a room have completed their meals AND their table conversations. We don't want to make people feel they need to hurry, and often, a domino effect starts happening when one table in a room is cleared. The idea is that we want people to feel they can linger and visit—like a Sunday afternoon dinner of yesteryear.

Put tables and chairs away.

Vacuum floor in eating area

**Fresh workers to help weary
volunteers do last dregs of work
from about 2:30 to 3:30 pm**

Wash tablecloths and napkins

Helen Gunderson: tablecloths