

## Dinner on the Grounds FAQ

1. What is the “philosophy” behind Dinner on the Grounds?
  - Dinner on the grounds is one very important way for us to thank the singers who have traveled long distances to join with us in singing. As a matter of courtesy, we should provide abundant, good food.
  - “Do-it-yourself:” Purchased food is always welcome. Even more welcome is food that has spent some time in your oven or on your stove. Be prepared to put your own food out for serving, and to clean it up afterwards.
2. Who is in charge? Who will answer my questions?

Karen and Ron Huss ([rehuss@earthlink.net](mailto:rehuss@earthlink.net)) are the dinner coordinators.
3. What should I bring?
  - Make simple one dish, self-contained food items that can be served with one hand and eaten without major cutting.
  - We have found that items that are hard to identify are eaten last.
  - Bring food ready to serve.
  - Bring hot or cold foods well insulated in coolers or thoroughly wrapped.
  - You may want to “batch cook” and bring the same kind of dish(es) each day.
4. How much food should I bring?
  - If possible, bring dishes large enough to serve 8 to 12 people (but if you are unable to bring large quantities of food, we appreciate whatever you can bring).
  - Plan to bring at least 2 of these large dishes each day: one main dish and one salad, side dish, or dessert. Please don't “let down” on Sunday; we may have more singers on Sunday than on Saturday!
5. Can I re-heat my dish at the Convention?

No! There are no kitchen facilities
6. Do I need to bring serving utensils?
  - Yes! Supply each dish with serving utensils.
  - Some find it convenient to name-label their pots and utensils.
7. Where should I put my dish when I arrive at the singing?

Dinner contributions may be brought to the food tent or left in cars until pre-dinner break is announced.
8. When should I put my food out?
  - When the dinner break is announced, you will have approximately 10 minutes to get your food ready to serve.
  - Make sure your food is **READY TO SERVE**. (Bread is sliced, meat is cut, etc. Please do not count on others to do this.)
9. How is clean-up handled?
  - You can pack away remaining food, your dishes and utensils at the end of lunch, at the end of the singing, or any time in between.
  - There are no sink facilities available at Angels Gate. Please don't use the rest rooms for cleanup.
10. How can I keep my dishes warm/cold until lunch?
  - Immediately upon finishing baking or cooking place a tight lid or foil over dish.
  - Wrap covered dish with 4 layers of newspaper (or equivalent), 2 in each direction.

- Enclose newspaper wrapped dish in 2 grocery bags (or equivalent), one in each direction.
- Surround it with 1-2 layers of heavy towels or blankets.
- Feel all around the bundle. If you detect any heat put another blanket around it.
- Place in box or basket to carry; don't remove any coverings until lunch time.
- Use similar techniques or a cooler with ice to keep food cold.