

How to have a Great Potluck

What to bring:

- Your favorite entrée, salad, fruit, bread, soup or stew in a crock pot, or a dessert. Everything is vegetarian at our church dinners.
- Extra to share with our visiting guests.
- A smile and a handshake for the new friends you'll make!



Prepare your dish at home:

Bring it cooked if it needs cooking. There's a warming oven in Room 1 that will keep it toasty till dinner time. The oven is on very low heat though, so get your dish good and hot at home before you come.

There's limited space in the refrigerator, so consider an ice chest or insulated carrier to keep cold things cold.

In both Room #1 and the Beginners classroom, crock pots can be plugged in. Please bring your dishes into the classrooms before Sabbath School starts if possible, to avoid interrupting.

Keep it hot or keep it cold!

Food-borne illness is a serious threat. Here are four basic steps you can follow - to keep us healthy at fellowship dinners and to keep your family healthy at home too!

- **Clean:** Wash your hands, utensils, cutting boards and countertops with warm soapy water.
- **Separate:** Keep raw meat, seafood, poultry and eggs away from other foods.
- **Cook:** Cook to proper temperature, and keep the food at 140°F or above until served.
- **Chill:** Refrigerate food promptly, and keep it at 40°F or below until it's served.