

# Sunday Suppers Updates

Sunday Suppers Updates are posted on the Sunday Suppers page on RVillagers.org and on the RVChat Sunday Suppers subgroup website. Updates are listed with the most recent update first.

## December 10, 2023



As advertised in the December Sunday Supper flyer, a talented cooking crew produced a fabulous meal featuring “authentic, homemade, very unhealthy Southern food (although nothing fried)”. Two future residents (Vassar and her brother, Bob) shared some family recipes, stories, and traditions.

Bob tended bar, nourishing diners with bourbon and ample supplies of pimento cheese dip (and peanuts—a Byrd family staple).



Set-up volunteer Norma Margin festooned the table for 15 with a holiday runner plus candles.

While guests were nibbling and sipping, Vassar demonstrated the art of making buttermilk biscuits using her mom's rolling pin. She shared one special technique—double dipping the biscuits in butter before baking.



Cheesy grits, collard greens and herbed chicken filled plates. But wait—there were **THREE** desserts—bourbon pecan pie, chess pie, and almond squares. True Southern Comfort!





The meal was also memorable for hitting another milestone in Sunday Supper history—the serving of the **555<sup>th</sup> plate of food** since Sunday Suppers started in January 2023.

It is very fitting that Shirley Smalley's name was drawn to enjoy the 555<sup>th</sup> plate of food as she was the **FIRST** Sunday Supper Head Chef in 2023 and she will be the **FIRST** Sunday Supper Head Chef in January 2024.

Good news! The Rec Room freezer **icemaker now appears to be operational**. John Scott, a BOG staff member, performed a magic maneuver and the unit is once more dispensing ice.

THANKS to Suzanne Townsen, the Rec Room now has a **Zojirushi rice cooker**. It is stored next to the crockpot in the cupboard underneath the stovetop burners. Written instructions (to be posted on kitchen bulletin board) and a short video will be shared soon. The steps/techniques/timing are somewhat different from stovetop rice cooking, but the results are reportedly excellent.

## December 3, 2023

Diners were called to assemble for the Opening Circle with our brand new dinner bell.



Val shared the LeGault Family Toast (originated by her sister Kit circa 1984):

*"I have no wisdom for our future  
Have no regrets about our past  
For all we have is this moment  
And the joy with which we choose to live it."*



Val also revealed the secret ingredient in her Panang Curry Chicken Soup--  
1/4 tsp Lemon Crystal Lite drink mix.



The flavorful soup was teamed up with basmati rice, bread, and a tropical fruit salad.



The soup was served table-side at a lovely table (with gorgeous bouquet) arranged by set-up volunteer Diana Stallard using some new linens donated by the Treasure House.



Note the ladle with a hook at one end so it doesn't fall in the soup pot!

Diners were delighted that there were plenty of leftovers so they could enjoy the flavorful meal again.

The Rec Room freezer **icemaker** stopped dispensing ice cubes. After diagnosis by Mark Kealey, it appears a new unit is needed. A replacement has been ordered.

Also note the new narrower container for #1 plastics.

The **final Sunday Supper for 2023 is scheduled for December 10<sup>th</sup>**. Look for the January 2024 schedule on December 20<sup>th</sup>. A diner at the December 3<sup>rd</sup> Sunday Supper has been booked as Head Chef in January. Several other slots are still open. Contact Susan to share your culinary talents.

# November 23rd and November 26th, 2023

A **Thanksgiving feast** was held on Thanksgiving, with all diners contributing food and fun. Two turkeys meant two pans of gravy. One turkey was cooked in the Rec Room oven, so the fragrance was a welcome guest at the dinner.



Part of the gravy challenge was figuring out which burners went with which pans.



Side dishes filled out a serving table. And desserts filled up the counter.



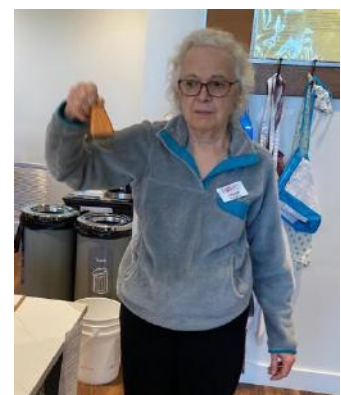
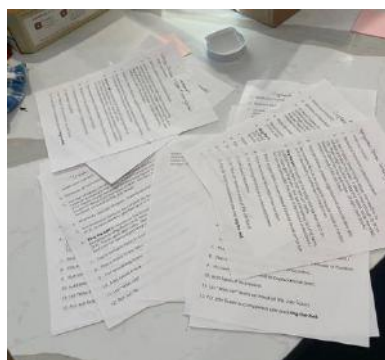
The table decorations even matched the Rec Room furniture. In every photo from every angle, diners were happily enjoying a tasty meal.



The holiday weekend also featured a **Work Party** to freshen up the kitchen after almost a year of Sunday Suppers. A dozen plus volunteers cleared out and cleaned cupboards and drawers, and tackled some other projects in the dining room. Blurry crooked photo depicts the fast and furious pace of cleaning.



25+ Job Tickets were taped all over the kitchen to identify tasks. When a Job Ticket was completed, the volunteers literally "rang a bell" so all could share in the celebration.





Look for new labels inside cupboards and drawers to make it easier to find items. The kitchen is ready for another year of Sunday Suppers and more food episodes.

THE END...and THE BEGINNING.

### **Interested in reviving Rose Villa potlucks?**

A search for potluck coordinators didn't yield a willing crew, so another option is brewing. **Here are some ideas...what do YOU think?**

- Sunday potlucks on the last Sunday of the month (included in Sunday Supper schedule).
- No cost, no sign-up.
- Sponsored by a different group each month, such as a Resident Association District, or the Water Volleyball team, or the choir, or ???
- Sponsor provides set-up and clean-up help (plus activities?).
- Diners are encouraged to either cook or buy a food item or donate \$ at the meal for a shared dish such as a fresh fruit plate.
- Diners bring their own plates, silverware, glasses and Rec Room provides extras as needed, along with serving utensils, water pitchers, etc..



## November 19, 2023

Sunday Supper featured a new twist on a holiday favorite. Carrot-parsnip latkes offered a sweet alternative to potato pancakes. Any combo of root veggies could be used along with a range of seasonings. It's a dish that scales well also, so it works for one or for a crowd.



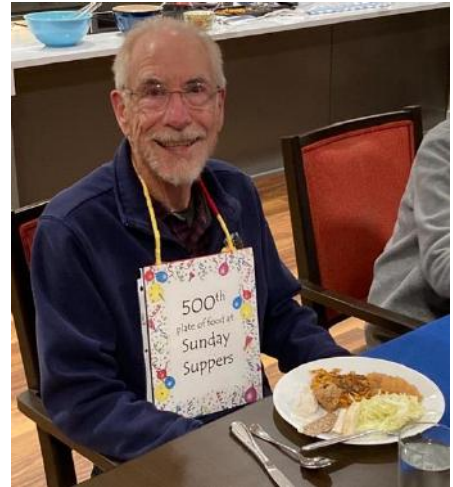
The cooking crew is enjoying the fragrance of homemade applesauce while sipping on sparkling apple cider (the secret ingredient in the homemade applesauce).



The applesauce was served warm, along with cashew cream, I Can't Believe It's Just Cabbage salad, crispbread crackers, and jicama slices for munching. Chocolates and tahini oatmeal raisin cookies completed the meal.

Diners did a superb job polishing off seconds and taking home a few leftovers.

Larry Duckwall is the lucky diner boasting a sign showing he is eating the 500<sup>th</sup> plate of food served at Sunday Suppers since the program started in January.



### Changes in Kitchen/Dining Room Set-Up



A bulletin board has been added above the apron rack. Signs that had been posted on the fridge have been moved to the bulletin board. Cooks will want to review the iGuardStove instructions posted there.

The sidebar has also been moved next to the wall to create more space for the recycling and trash bins. Now it is easier to walk into the kitchen area.



# November 12, 2023

Shirley Smalley teamed up with Vassar and her friend Dori to make an Indonesian meal with **HOT** and mild versions (or moderate if you mixed them together!). Shirley already had a special bond with Dori as she won the use of Dori's Oregon coast unit in the Foundation fundraiser.



In her debut as Set-Up volunteer, Sheila brought orchids to adorn the dining table and also created a new option using TWO beverage tables.





Kate Dins was lured into the kitchen to taste the HOT dishes. She is smiling and she is still standing, so one wonders—was this photo taken BEFORE or AFTER she sampled the **FIERY** spinach???

At the Opening Circle, tales of **HOT** food were shared and diners were appropriately cautioned about which pots had the **HOT** versions and which had the mild versions.



A cooling fruit salad completed the meal.



Hot sauce on the table enabled diners to ratchet up the fire as desired. Thirteen lucky diners (including two new residents) enjoyed the feast.

Two diners volunteered to be Head Chefs for December meals. Watch for the December flyer around November 20<sup>th</sup>.

## November 5, 2023

The fragrance of Don Mickey's Pork and Green Chile Stew wafted throughout Schroeder Lofts for hours and hours. The cooking crew assembled the stew and then popped it in the oven for several hours.



Fresh homemade corn tortillas were cooked on a cast iron griddle. Tossing the tortilla somehow makes for a tastier treat.

Diners enjoyed the stew and tortillas plus a flavorful arugula and shaved fennel salad. The meal was topped off with poached pears. Various bottles of wine were shared.



Thanks again to Corrina Campbell-Sack for beautiful table arrangements.



Diners bonded before (during and after) the meal (several diners knew each other from the Rose Villa men's group).

Shirley and Bob discovered an unlikely Iowa connection which prompted talk of "degrees of separation"\*. Shirley's brother had been Charles Manson's parole officer (before his crime spree) so we were now only two degrees of separation from Charles Manson. Who knew?

*\*Per Wikipedia—"Six degrees of separation is the idea that all people are six or fewer social connections away from each other."*



Don Mickey's amazing cutting board received its first pampering with Boos Block Mystery Oil. The oil is applied and left to soak in overnight. Remember to follow the "care and cleaning instructions" on the poster taped to the side cupboard just above the cutting board. One very important caution--**Do NOT use to cut raw meat.**

There are openings in the November 19<sup>th</sup> Sunday Supper. Here's the sign-up link: <https://signup.com/go/usWqPSD>

# October 29, 2023

First-time Head Chef Bob Sack paired with his spouse, Corinna, to host an elegant Sunday Supper.

As Set-Up Volunteer, Corinna added special touches to our routine Sunday dining experience—flowers, “candles”, attractive linens and a new table set-up. A separate beverage table and the round table in the living room also featured floral arrangements.



For the opening circle, diners gathered around the table, introduced themselves, and learned about the menu, which featured squash grown in the Rose Villa community garden by Jean Lofy and Ed Gellenbeck. See Bob gesturing in the general direction of the garden to accent how “local” the squash was.

Cooking Crew member Joan Ottinger sliced bread.



The squash lasagna and salad were plated and served to diners at their seats by Joan and Amy Carmona.



As always, the photo of the main course needed to be taken quickly before the food was devoured. A fruit crisp dessert completed the meal.

To enhance the dining experience, the room lights were dimmed. It was easy to see why folks lingered after the meal to enjoy the cozy setting.

Head Chef Bob did not reply when asked when he would cook his next Sunday Supper, but it was clear his dining guests hoped it will be soon.

There are openings for **November Sunday Suppers on the 5<sup>th</sup>, 12<sup>th</sup>, and 19<sup>th</sup>**. To sign up, you can use the on-line sign-up tool or call Susan Hyne at x3057. You can sign up as a volunteer or attend as a diner. Here's the sign-up link: <https://signup.com/go/usWqPSD>

There were probably be only **two Sunday Suppers in December** due to the busy holiday season. Look for the December schedule around the 20<sup>th</sup> of November.

Remember the **November 26<sup>th</sup> Work Party at 1pm**. Items on the to do list include:

Cleaning/refilling salt and pepper shakers  
Marking rags as rags



Purging kitchen of unneeded items  
Developing a "wish list" of what is needed  
Labeling some items  
Taking photos of cupboard contents and posting signage  
Developing an index of what lives where  
Cleaning out the pantry  
Refilling soap containers  
Inventorying cleaning supplies

### **Monthly Maintenance for Cutting Board**

Don Mickey's amazing cutting board will soon receive its first treatment with Boos Block Mystery Oil. If you would be interested in taking on this monthly chore, contact Susan Hyne; instructions will be provided (and a monthly reminder if requested). Regular care and cleaning instructions are on a poster taped to the side cupboard just above the cutting board. Regular cleaning and monthly care will keep the cutting board in top shape for a long time.

## October 15, 2023

Our talented community garden coordinator showcased his culinary talents at the October 15<sup>th</sup> Sunday Supper using squash and rhubarb that he grew on campus. Dave Dobak, who made an appearance as Carnac the Magnificent to judge the Tuesday Market zucchini contest, was lured into serving as a Head Chef.



Even though we had a “celebrity” in our midst, the real stars of the evening were the colorful items on the menu: squash soup, homemade sourdough bread (thank you Marti Franc), kale/cabbage/carrot/parsley salad, corn muffins, and rhubarb crisp.

PLUS, Don Mickey’s amazing cutting board was the centerpiece for a flavorful appetizer plate.



Head Chef Dave and one member of his Cooking Crew, Marilyn, staked out their territory in the kitchen.

The soup was ladled into bowls by Carnac the Magnificent and the rest of the items were served family style around the table for 12.



There were several appreciative “moments of silence” with diners focused on devouring the tasty meal.

## **SAVE THE DATE – November 26<sup>th</sup>**

As we approach the one-year anniversary of Sunday Suppers, it's time to freshen up the kitchen, purge unneeded items, and make a wish list for next year.

There will NOT be a Sunday Supper on November 26<sup>th</sup> (Thanksgiving weekend), so we'll take advantage of that window to have a kitchen WORK PARTY.

If you prefer “hands on” chores, come prepared to tackle fun chores like filling salt and pepper shakers, cleaning out the pantry, refilling soap containers, and sorting leftover containers. If you are an organizer, be ready to take photos of cupboards and drawers, make/post signage, and develop an index/map of “what lives where.” Other fascinating tasks will likely be added to the list.

More details on Work Party to follow....

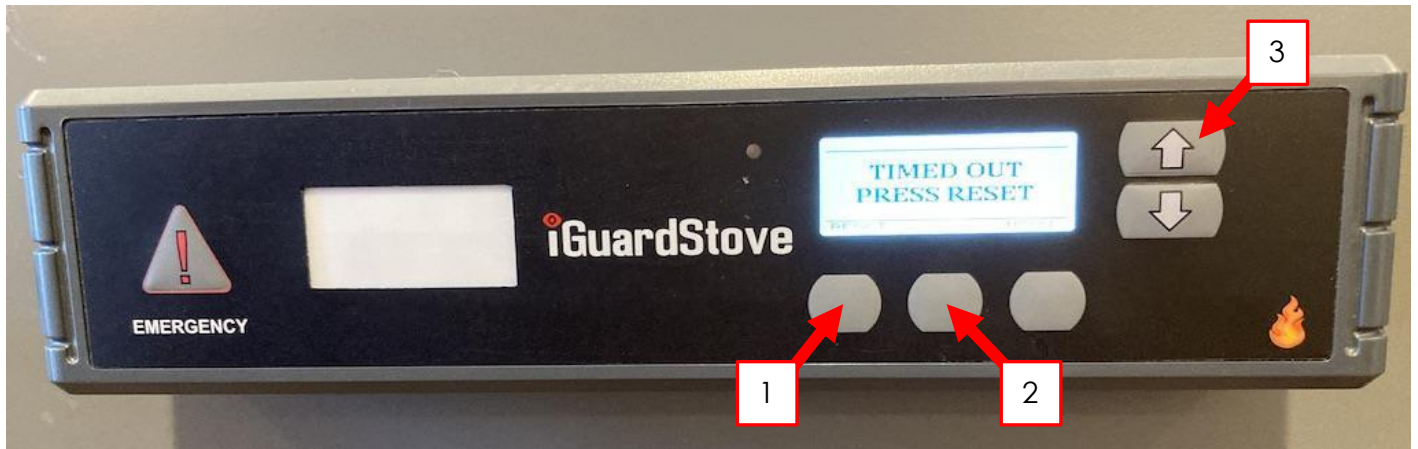
**November Sunday Suppers schedule** will be coming out on October 20<sup>th</sup>. The October 22<sup>nd</sup> meal has been rescheduled for November 5<sup>th</sup> (pork and green chile stew). If you are a “fire-eater,” mark November 12<sup>th</sup> on your schedule. Shirley Smalley and Vassar Byrd are cooking up a spicy meal. The November 19<sup>th</sup> Sunday Supper will feature carrot and parsnip latkes.

Head Chef Don Mickey got a quick lesson in tortilla making. Fresh corn tortillas hot off the grill will be served at his November 5<sup>th</sup> meal.



## October 8, 2023

The **iGuardStove unit on the front of the stovetop** turns the burners off when it doesn't detect motion in front of the stove for a period of time. If you are starting to cook and the burners don't turn on or if you are cooking and the burners stop heating, check the iGuardStove.



Follow these steps:

Push Reset (#1)

Push Manual (#2)

Push up arrow (#3) to add more time to your cooking session

Stovetop will restart and return control of cooking to YOU.



The large cutting board now lives in a new location—on the kitchen counter to the left of the wall oven. The Care and Feeding Instructions are posted above the cutting board.



The cutting board moved because some new shelving has been installed on the wall at the end of the white counter. Our collection of water pitchers (including FOUR new lightweight ones) is stored on these shelves. Buckets of utensils sit below. Pitchers for hot liquids are stored on the top shelf above the mugs.

A menu from September was repeated for the October 8<sup>th</sup> meal and 14 new diners enjoyed the same feast--**baked sweet 'n sour chicken and veggies** over rice with a green salad.

Thanks to Dave Dobak for end-of-the-season tomatoes. And thanks to Jane Eggerstedt for stopping at two stores to buy jicama for the meal.



More than half of the diners were joining a Sunday Supper for the first time.

# October 1, 2023

There are spaces in all four **Sunday Suppers in October**. Check out the flyer (distributed on the 20<sup>th</sup>) or go to the Sunday Supper section on RVillagers. You can feast on squash soup, pork and green chile stew, sweet 'n sour chicken/veggies, and squash lasagna (but not at the same meal). Actually, there would be space at all four meals for a "frequent diner" who wanted to sample all of these menus. Just think, good food, good conversation, and you don't have to do the dishes.

To sign up, you can use the on-line sign-up tool or call Susan Hyne at x3057. If you have a decorating flair, you could sign up as the Set-Up volunteer and dazzle diners with your creativity. If you like to cook, join the Head Chef in the kitchen. Clean-up help is always appreciated and clean-up goes fairly quickly with many helping hands. It's a great way to spend a quiet Sunday evening!

Here's the sign-up link: <https://signup.com/go/usWqPSD>

## Grapes Galore



There was no Sunday Supper on October 1<sup>st</sup>, but the kitchen got a good work-out anyway (especially the sticky floor!).

It's time for our annual juicing of Rose Villa grapes. A sun-drenched crew of six picked grapes from three arbors, tucked them into paper bags donated by residents...





and transported them to the Rec Room.



A crew of six cleaners took over, prepping the grapes for freezing (our newest resident, Linda Abbey, joined the crew). The favorite grapes were the concords—BIG, purple, and firm.



In earlier years, juicing happened the day of picking, but that made for a VERY long day in the kitchen. In 2020, plans changed. The grapes were frozen, then juiced in three separate episodes in the fall. Freezing the grapes proved to be an excellent way to get the maximum amount of juice, so that strategy has been continued.

Juicing will be done in the Rec Room, ideally with two steam extraction juicers bubbling along at the same time (with staggered times to draw off the juice). Number of juicing episodes is being debated....

The juice will be sold to residents and staff, with proceeds going to the Foundation (Quarts \$5.50, Pints \$3.50). Details to follow....



If you'd like to help with juicing or taking orders or delivering juice, please contact Susan Hyne (x3057).

P.S. No plum juice this year. No plums, no juice.

### **Hints of future kitchen enhancements....**

Having Mark Kealey as a Head Chef has many benefits beyond a great meal. He is now even more motivated to add some extra touches to the kitchen, including more pull-out shelving, shelving on the wall above the white counter, and a rack to store our large cutting board. As the enhancements are installed, photos will be included in our weekly Updates.

## September 24, 2023

Staff members Mark Kealey and Jennifer Loring teamed up to orchestrate a festive **Mexican feast** for 30 diners. Mark (his Rose Villa nametag lists him as “Carpenter” but “Magician” might be more accurate!) worked closely with Jennifer Loring (Director of Intergenerational Programming) to get Rosebud Preschool ready to open this year. Together again, they worked magic in the kitchen.



A two-sided buffet line was overflowing with refried beans, enchiladas (cheese and chicken/cheese), Spanish rice, pico de gallo, cabbage-jicama-orange salad, chips, and chimichurri sauce PLUS Mark’s signature dish--chile rellenos. Jennifer made fresh guacamole, demonstrating the use of a molcajete (her son loves the “chore” of making guacamole in this Mexican version of a mortar and pestle).

Mark is building community with diners (aka “schmoozing”). With spatula in hand, he is also checking that John is handling the role of Money Handler.



Jennifer is surveying the leftover situation. Diners did a superb job of living up to the Sunday Supper motto—“No leftovers left behind!”

Kudos also go to the set-up, clean-up, and laundry crews that helped stage a meal for 30.

There was a bit of a shuffle at the last minute with cancellations and fortunately everyone on the waiting list was able to attend the meal. Diners were pleased to hear that Mark and Jennifer both said they'd be back for more Sunday Suppers!



About half of the 48 slots for **Sunday Suppers diners in October** are still open. Check out the flyer (distributed on the 20<sup>th</sup>) or go to the Sunday Supper section on RVillagers.

You can sample squash from the Rose Villa community garden at two meals—October 15<sup>th</sup> (squash soup) and October 29<sup>th</sup> (squash lasagna). The October 22<sup>nd</sup> meal brings Head Chef Don Mickey back for his second Sunday Supper (featuring pork and green chile stew). The sweet 'n sour chicken and veggies menu from September is being repeated (why not?).

You can use the on-line sign-up tool or call Susan Hyne at x3057 to sign up. If you have a decorating flair, you could sign up as the Set-Up volunteer and dazzle diners with your creativity. If you like to cook, join the Head Chef in the kitchen. Clean-up help is always appreciated and goes fairly quickly with many helping hands. It's a great way to spend a quiet Sunday evening! Here's the sign-up link: <https://signup.com/go/usWqPSD>

## September 17, 2023



Several diners volunteered their first shift (cooking crew, clean-up crew, and set-up). Sunday Suppers combine good food with good fellowship.

Diners enjoyed baked **sweet 'n sour chicken and veggies** over rice. The salad was too shy to pose for a photo. The marinated green beans were a last-minute addition to the meal.

The Head Chef planned to pick a few green beans to add to the salad, but ended up with a big harvest of 2 pounds. Bill Rector's perfect figs completed the meal.

Since Sunday Suppers started in January 2023, hundreds of plates of food have been prepared, served, and enjoyed. At this meal, the 400<sup>th</sup> plate of food was served. But which diner got the plate?



Each diner got a “fortune cookie without a cookie” (a discrete brown paper box) but with a fortune. In addition, one box held a slip of paper -- #400.

The lucky diner was Ricky Jamtgaard. Ricky was also the lucky diner to receive plate #333 in July. Hmmmm.... Is there something nefarious going on here???



Plate #333 in July 2023 (Ricky's FIRST Sunday Supper)



The **October Sunday Supper flyer** will be distributed on the 20<sup>th</sup>. Meals include squash soup, squash lasagna, pork and green chile stew, and sweet 'n sour baked chicken and veggies. To sign up, call Susan Hyne, or visit Sunday Supper section on RVillagers or use link: <https://signup.com/go/usWqPSD>

## September 10, 2023

A stellar cooking crew delighted diners with a 20-item **curry buffet**. Several residents walking by the Rec Room were attracted by the fragrance and asked “what’s for supper?” and lamented they had not signed up for this meal.



Shirley filled the newly created role of Set-Up volunteer, bringing her own unique twist to the role. Her centerpiece featured a lovely bit of wood plus some amazing rocks. As Shirley said, “every rock tells a story.” Clearly, Shirley is a certified “rock whisperer.”

Two-thirds of the curry buffet diners (including four new residents) were attending their FIRST Sunday Supper.

This was a chopping-intensive meal so lots of prep involved some dazzling knife work (thanks to Bob Lease for keeping the kitchen knives sharp).



Dorl (Vassar's friend) transformed a whole pineapple into a bowl of juicy tidbits.

Vassar tackled onions and shallots without shedding a tear, then added multiple spices create a flavorful curry sauce.



to



Norma demonstrated her left-handed knife expertise on the almonds.

Diners made one-of-a-kind creations from a combo of basmati rice, chicken, roasted potatoes, lentil sprouts (steamed and raw), sprouted chickpeas, green peas, red onion, julienned carrots, sunflower sprouts, radish sprouts, green pepper, alfalfa sprouts, bananas, pineapple, coconut, golden raisins, almonds, and apple chutney topped with coconut curry sauce. Mango sorbet topped off the meal.



# September 3, 2023

The Sunday Supper mid-day field trip to the MAX Milwaukie Station Food Cart Pod was rescheduled from August 27<sup>th</sup> to September 3<sup>rd</sup> due to poor air quality. Eight Rose Villans were blessed with cool weather and fresh air.



A sign on the food cart featuring Greek food said they were at the Oregon State Fair. Darn! Disappointed diners were able to find other delectable options.



Some residents added a stop at the Milwaukie Farmers Market to top off the trip.

Residents used a combination of walking, driving, MAXing, and busing to make the journey.



September 10<sup>th</sup> and 24<sup>th</sup> meals are **sold out**. There are openings in the September 17<sup>th</sup> meal. To sign up - <https://signup.com/go/usWqPSD>



## August 27, 2023



**August 26<sup>th</sup> Potluck**  
after Red Yarn  
puppet and  
musical  
performance for  
Rosebud  
Preschool

It wasn't technically a "Sunday Supper," but it was a delightful intergenerational gathering in the Rec Room. Tucked between the adult tables were two small kid-friendly picnic tables, so the room was overflowing with youthful energy. It was nice to meet and visit with current and future Rosebud families.

### **September Sunday Suppers Schedule**

The August 27<sup>th</sup> field trip to the food carts at the MAX Milwaukie station was rescheduled for September 3<sup>rd</sup> in hopes of better air quality. The Sign-Up.com program has been updated so you can sign up there.

The September schedule features three additional meals. A curry buffet on September 10<sup>th</sup> offers diners many options for mixing chicken, veggies, chutney, fruit toppings, nuts and more over rice with a mild curry sauce.

Enjoy sweet 'n sour chicken and veggies on September 17<sup>th</sup>.

On September 24<sup>th</sup>, two first-time Head Chefs will be combining their culinary talents for a Mexican Feast. Jennifer Loring (Director of Intergenerational Programming for Rosebud Preschool) and Mark Kealey (Building Operations staff) are planning a "mild" medley of roasted and stuffed Anaheim chiles, enchiladas, Spanish rice, refried beans, cabbage/jicama/orange salad, guacamole, Pico de Gallo and chips. There will be 28 diners at this meal (volunteers are counted in the total), so more volunteers are being recruited under the "many hands make light work" mantra.

## **Participation**

The basic Sunday Suppers model grew out of my experience with common meals in cohousing. A frequent topic in cohousing communities, which are 100% volunteer run (no paid staff), is participation. There are many perspectives on balancing the needs of the community with the time, talents, and desires of community members.

For every Sunday Supper, there are dining slots for volunteers and also for diners who don't have a specific volunteer role at that meal. With Sunday Suppers, volunteer slots are filled by...volunteers. Residents offer what they can when they can. There are also volunteer opportunities outside Sunday mealtimes.

Based on feedback from volunteers since we started in January, volunteer assignments have been revised to make them easier. For example, here are some of the changes we've made for the Clean-Up Crew.

- Increased crew size – depending on the meal, 3-4+ volunteers are recruited
- Shifting duties – a separate crew of Laundry Helpers does laundry after the meal and puts away the dishes the next day
- Shifting duties – a new role of Set-Up Volunteer has been created; that volunteer will coordinate set-up of tables/plates, etc. and also put out bins of soapy water before the meal
- Shifting duties – Diners will bus their own dishes into the soapy bins so the Clean-Up Crew has a smoother workflow after the meal

If you'd like to contribute to Sunday Suppers, fill or create a volunteer role.

## **Feedback on Sunday Supper Updates**

The complete collection of Sunday Supper Updates (from January on) is posted on RVillagers in the Sunday Suppers section. The latest installment (covering the previous week) is sent to about 40 residents who joined the RVChat subgroup for Sunday Suppers (membership is open to all RVChat subscribers).

Your feedback is invited (Yes, that's an invitation to REPLY TO GROUP). Please share your perspectives about Updates and the Sunday Supper program.

## **Welcoming New Neighbors**

New neighbors are given info about Sunday Suppers (and RVChat) when they move to Rose Villa. You may have seen the following notice on the back of the monthly Sunday Suppers flyer: “As a welcome to Rose Villa, new residents are treated to a free Sunday Supper meal after they move in.” So far, a few new residents have joined us. Feel free to invite new residents to come to a meal. It’s one option for getting to know some of their neighbors. One volunteer role that is offered to “newer” neighbors is to be the Money Handler for the meal. That way, they get to briefly meet everyone attending the meal.

## **Welcoming Staff to Sunday Suppers**

Staff are welcome to be a part of Sunday Suppers as well. Cheryl Franceschi, Michelle Potts, and Stephanie McBride have served as Head Chefs. Mark Kealey and Jennifer Loring will be leading a meal in September. Vassar Byrd will be on the Cooking Crew for the September 10<sup>th</sup> meal. Collaborative projects between residents and staff are increasing and Sunday Suppers could be another option for working together and strengthening community spirit.



# August 20, 2023

## Gazpacho from Rose Villa Veggies



Gazpacho from Rose Villa veggies (kudos to Gardener Bill Rector!) was the highlight of the August 20<sup>th</sup> Sunday Supper. A pasta/bean salad (with lots of delectable extras like capers, artichoke hearts, and dried tomatoes), garlic bread, and melons completed the main course. The meal was topped off with a tasty chocolate.

At the opening circle, Norma shared that the gazpacho recipe came from her dad who was working on publishing a cookbook when he died. Chop/blend for soup prep took two days so the flavors could mingle.



Linda Burk, a new resident, stepped up as a Cooking Crew volunteer at her very first Sunday Supper. Turns out she and Norma have a shared history of raising goats. Our cooks found multiple uses for Don Mickey's new cutting board.



Hank Hadaway was a first-timer in the Money Handler role. He was even willing to wear the Money Handler neck sign.

Thanks to BOG staff for setting up three air handlers in the Rec Room to clear out some of the smoky air. In just a few hours, the Purple Air monitor changed colors, showing an improvement in air quality.

### **NEW Sunday Supper Volunteer Slot**

Announcing a NEW volunteer slot for Sunday Suppers! A **Set-Up Volunteer** will consult with the Head Chef(s) and set up tablecloths/napkins, plates/bowls, glasses, silverware, plus decorations/flowers if desired. They will also be available to help set up a buffet line or family style service. One more step—the Set-Up Volunteer will set up the busing station so diners can bus their dishes into bins of soapy water after the meal.

The addition of a Set-Up Volunteer frees up time for both the Cooking and Clean-Up Crews and provides an outlet for those with a decorating flair.

To sign up for any Sunday Supper volunteer slot, go to:

<https://rvillagers.org/community-wide/sunday-suppers/>

or call Susan Hyne by the Friday before the Sunday meal.

P.S. All volunteers are also diners.

### **Slide-Out Shelves**

When a Cooking Crew is prepping a meal, they often need a bowl—but which one? In the original cupboard configuration, it was challenging to bend down and scope out our bowl selection.



Insert one Work Order and one BOG employee, and we now have two slide-out shelves in the bowl cupboard.



### **September Sunday Supper Schedule**

Is coming out very soon. The Sign-Up.com site is “live” once the flyer is out.

# August 13, 2023

## Salad and Dessert Buffet

Members of the Rose Villa Foundation Board joined Head Chefs Cheryl Franceschi and Cathy Schar in a wonderful tribute to the seasonal bounty of fresh veggies and fruit.



Diners traveled down a two-sided serving line as they fashioned unique creations of colorful items. Four of the diners were new neighbors, who are treated to a FREE Sunday Supper, thanks to our Resident Council.



A dessert bar featuring gluten-free pound cake, ice cream, and lots of toppings finished off the meal.



RV's Marketing Department is creating new videos featuring community life. At this Sunday Supper, the videographer captured lots of community action including a sweet introduction by our newest neighbors, Kathy and Joe Mitchell, who shared their recent celebration of "50 years of LOVE."

### More Blueberry Soup

Samples of the chilled blueberry soup recipe served at the July 30<sup>th</sup> meal will be offered at the August 15<sup>th</sup> Tuesday Market.

[https://rvillagers.org/wp-content/uploads/2023/06/Recipes\\_202300730.pdf](https://rvillagers.org/wp-content/uploads/2023/06/Recipes_202300730.pdf)

Tuesday is the LAST day to order bulk blueberries. Orders/payment are taken from 10 to 11 at the Tuesday Market and also between noon and 1pm at the Harvest Grill interior entrance. Pick-up is Thursday.

### Popcorn

Jennifer Loring from our Rosebud Preschool came to our Sunday Supper (and promises to be a Head Chef soon!). Folks at our table were brainstorming ways for the kids to connect with residents. POPCORN is one



option! A reminder that there is popcorn in the Rec Room for all to enjoy and two options for popping--the Whirley Pop Popper in the bowls cupboard and a hot air popper on a small table. Both come with instructions.





## August 7, 2023

### NEW Cutting Board

Trillium resident Don Mickey has been busy in the woodshop crafting this amazing cutting board for our Sunday Supper Cooking Crews. The board is made from maple, walnut, and madrone. At approximately 15 x 20, it is the perfect size of large batches of fruits, veggies, breads, and more. It is stored at the end of the long white counter, leaning against the wall. This way it can be enjoyed as an art piece as well as a functional kitchen tool.



This cutting board is NOT to be run through the dishwasher. It will receive monthly doses of Boos Block Mystery Oil to maintain its fantastic finish. If you would like to be the guardian of this piece and lovingly stroke it every month, contact Susan Hyne at x3057.

### August Sunday Suppers

There are openings for the August 13th Sunday Supper with Head Chefs Cathy Schar and Cheryl Franceschi. Build your own salad and dessert from a wide range of options. There are openings for the August 26<sup>th</sup> mid-day field trip to the food carts at the Milwaukie Max station. Norma Martin's August 20<sup>th</sup> gazpacho meal is sold out.

## **More Blueberry Soup**

Samples of the chilled blueberry soup recipe served at the July 30<sup>th</sup> meal will be offered at the August 8<sup>th</sup> Tuesday Market. The recipe is posted on RVillagers.

[https://rvillagers.org/wp-content/uploads/2023/06/Recipes\\_202300730.pdf](https://rvillagers.org/wp-content/uploads/2023/06/Recipes_202300730.pdf)

## **September Sunday Suppers**

Head Chefs are being recruited for Sunday Suppers in September. Share your favorite recipes with your neighbors. Team up with family/friends to show off your culinary talents. Take advantage of the ample harvest from our gardens. Get to know our newest neighbors. The monthly schedules are published on the 20<sup>th</sup> of each month, so step up soon!

## **Labeling Cupboards and Drawers in our Kitchen**

The “Where Oh Where?” series in the weekly Updates is complete. We have also learned over time where items land and which items tend to wander around the kitchen.

The next step is to give a few clues to help Cooking Crews locate items for food prep and to help Clean-Up Crews put items away so that the next Cooking Crew can find them.

Your help is needed.

Are you a natural organizer? Do you love making labels? Are you a skilled photographer? If you are willing to share your talents, volunteer to work on organizing and labeling our kitchen. Contact Susan Hyne at x3057.

# July 30, 2023

## #333 Honor Goes to First-Time Sunday Supper Diner

Half of the diners at the July 30<sup>th</sup> Sunday Supper were first-timers, and at least one was lured to the meal by the prospect of being heralded as the lucky diner eating the 333<sup>rd</sup> plate of food since Sunday Suppers started (alas they did not win the honor and glory).

Ricky Jamtgaard was our winner! Clearly she knew she would be the winner because she wore her Rose Villa nametag!!



The "12-around-the-table" set-up was used again, with a new configuration of tablecloths.

The big hit of the meal was chilled blueberry soup as the first course. The marinated cucumbers came in second (the Head Chef made a note to double the recipe the next time).

Several diners asked for recipes. Recipes (or lists of ingredients) are provided for all Sunday Supper meals on RVillagers.org. They are posted when the monthly schedule is sent out on the 20<sup>th</sup> of the month so residents can check what is in a dish. Here's the link for the July 30<sup>th</sup> meal:

[https://rvillagers.org/wp-content/uploads/2023/06/Recipes\\_202300730.pdf](https://rvillagers.org/wp-content/uploads/2023/06/Recipes_202300730.pdf)

Deviled duck eggs were served at this meal. Because one resident couldn't eat duck eggs, the cooking crew made some chicken eggs. If you are scanning a menu and find you can't eat a dish, you could check with the Head Chef or Susan Hyne to see if a simple variation is possible. Susan is always willing to make a gluten-free option for bread items for any meal. Ask and you may be fed!

### **Where oh Where?**

In the "Where oh Where?" series in these Sunday Suppers Updates, the home base for kitchen items has been covered. Serving bowls seem to wander from home the most as they "fit" in many different cupboards. So cooking crews have to "go on the hunt" when looking for bowls.

For some time, the water pitchers have been missing and assumed lost forever. But no!!! They have emerged from their shady and cool hiding spot behind the crockpot and the cutting boards in the cupboard underneath the stove top. They have been returned to their home base on the top shelf above the mugs.

### **August Sunday Suppers**

There are openings for the August 13<sup>th</sup> Sunday Supper with Head Chefs Cathy Schar and Cheryl Franceschi. Build your own salad and dessert from a wide range of options.

Head Chef Norma Martin is sharing her father's gazpacho recipe at her August 20<sup>th</sup> meal. There are a few spots open.

The mid-day Food Truck Field Trip on August 26<sup>th</sup> is wide open.

# July 23, 2023

## Water Volleyball Barbecue

The first annual water volleyball barbecue attracted a large crowd of players and their guests.

Head Chef Roger Swick precooked brats and turned them over to grillmaster John Chapman to finish on the grill.



John and Lou Chapman performed magic by shucking fresh corn, stashing it in a large (clean) cooler and covering with boiling water. The corn was perfectly cooked and also treated to a short stint on the grill.

Roger and Mary Swick produced pounds of potato salad, using Roger's twist on a Mark Bittman recipe.



Fresh veggies and dip (Mayo Marsh and Susan Hyne), plus RED RED watermelon (Dianna Shaffer) also tempted diners, along with chips and cookies/brownies from Diane Lee.

Roger sent diners to the start of the line and diners loaded up their plates.



The weather was warm and, as usual, the garden barbecue area was coolish. All diners took on a task so the workload was shared. Team spirit reigns!

### **Where Oh Where?**

There are two coffee makers and a tea kettle stored on the end of the sidebar. There is also a power strip, which might tempt users to make coffee/tea in that spot. A sign posted on the sideboard and on top of one coffee maker suggests an alternate plan.



#### **Coffee Makers and Tea Kettle**

are stored here (after cooling and cleaning).

To use these appliances, plug into wall outlets on kitchen counter (instead of power strip).

They draw lots of power and will trip the power strip repeatedly.

# July 16, 2023

## Progressive Brunch

Our first mid-day progressive brunch started on the Schroeder rooftop deck with mimosas and appetizers. Jack Duren was the mimosa master and was heard offering people more bubbly to offset that potent orange juice.



Charlotte Peterson's grandson, Ollie, was a delightful addition to the group. He enjoys "serving" and was busy with every course. Charlotte's 7-layer dip paired well with the mimosas.

How do you pop the casserole for the third course into the oven when you are on the rooftop deck for the first course? You recruit a North Pocket neighborly neighbor (aka Helen Goodrich) for oven duty at the Pavilion and check in by phone.





The second course at the Vista lounge featured a cabbage carrot jicama salad. Server Ollie added a garnish of radish sprouts. First-time Sunday Supper diner Bob Murch said it was the best salad he'd ever tasted. And yes, that is Bob in the kitchen preparing the salad.

On to the third course at the Pavilion....



Joel and Louann Metzger and Amy Carmona teamed up to prepare a cheesy egg chili casserole accompanied by an awesome fruit salad.

Generous scoops of fruit salad made it to our plates thanks to Ollie.





The garden barbecue area was delightfully cool for the fourth course – flan (egg custard with caramel sauce). The flan was baked earlier, refrigerated in the Pavilion, and then tipped upside down for serving. Shirley Smalley and Judy O'Dell teamed up to tip the flan.

### **Where Oh Where?**

A frequent question at Sunday Suppers is “Where do I toss the compostables?”



A countertop compost pail (with lid) sits on the counter to the right of the sink. It is often added to the 3-shelf cart next to bins of soapy water as part of the post-meal busing station. There is also a small container with a note on top for coffee grounds and filters. Any gardener is welcome to claim them.

There is a Trash and Recycle Room across from the stairwell off the lobby. Two or three red compost buckets are kept there. They can be temporarily moved to the kitchen for meals that are compost heavy.



## **Tidbits**

Mark (BOG) has returned from vacation and hopes to work on **pull-out shelves** for the lower cupboard with bowls sometime this week.

The missing **HDMI cable** has been replaced so the media center is fully functional once again. This cable is used to hook up a laptop to the TV.

**Salt and pepper shakers** have been refilled thanks to Cathy Schar.

The **August Sunday Supper schedule** will be out on July 20<sup>th</sup>.

Thanks to Nancy Dorn and Carol Verga for buying **duck eggs** for the July 30<sup>th</sup> meal ("fresh" eggs don't hard boil as well so it's best to have eggs that are a few weeks "old"). When the Farmer's Market vendor reported there were no duck eggs (because the ducks were stressed by the heat!), they made another stop and arrived victorious at RV with a dozen duck eggs.

Suzanne Townsen recruited three first-timers for the July 30<sup>th</sup> Sunday Suppers. There are a few **openings** on the cooking crew and clean-up crew.

## July 10, 2023

### August Sunday Supper Schedule

Plans are underway for August meals featuring wonderful seasonal fruits and veggies. There is space for one more meal, so step up if you'd like to be a Head Chef.

One meal will be a mid-day field trip to the food carts at the Milwaukie MAX station. There are 10 carts plus shaded seating at picnic tables, and lots of ambiance.



### Helper Needed to Refill Salt/Pepper Shakers

The water volleyball team is having a barbecue on July 23<sup>rd</sup> and will be serving corn on the cob. That means it's time to refill the salt and pepper shakers. Our small funnel will make the job easier. A supply of salt and pepper is in the cupboard next to the window. Please contact me to volunteer (Susan x3057).

### Duck Eggs

Hard-boiled duck eggs are on the menu for the July 30<sup>th</sup> meal. It's best to buy them weeks ahead as fresh eggs don't boil as well as "old" eggs. A vendor at the Milwaukie Farmers Market sells duck eggs and he has a limited supply so he is often sold out by 9:30am! If you are an EARLY shopper, please contact me about buying duck eggs on the 16<sup>th</sup>.



### Where oh Where?

The addition of a full-featured Cuisinart food processor was mentioned in the Sunday Supper Updates a few weeks ago. A replacement part has been received so it is in good working order. The Cuisinart and parts are stored in the lower cupboard to the left of the wall oven.

### **Update on iGuardStove**

When I was blanching donated peas, I noticed the burner did not turn on and then discovered a “timed out” message on the iGuardStove unit (mounted on the front of the stovetop burners). So if you encounter the same issue, push some buttons and reset the unit.



### **Progressive Brunch on July 16<sup>th</sup>**

Our long-awaited progressive brunch is set for next Sunday. Wave as your twelve happy neighbors saunter by on their journey from Schroeder Deck to Vista Deck to the Pavilion and the Garden Barbecue Area. A North Pocket neighbor is pitching in to bake the casserole in the Pavilion so our group will arrive to the fragrance of the main course right on time.

### **One more reminder....**

**Fire-Eaters** are invited to contact Susan (x3057) by July 10<sup>th</sup> to conspire on a spicy Sunday Supper. The group will decide what type of fiery meal they'd like to prepare. Shirley is contemplating making a spicy beef dish, perhaps for a winter meal.

## July 2, 2023

### **Sunday Suppers 6-Month Update**

Since launching Sunday Suppers in January 2023, there have been **21 meals with 295 plates of food!** Many thanks to the many volunteers who have stepped up to make this adventure possible. Kudos to our Head Chefs who bravely multiplied recipes and successfully fed dozens of neighbors. Praise to the Cooking Crews and Clean-Up Crews and Laundry Volunteers who supported the process. Thanks to the Money Handlers who cheerfully collected and tallied donations/receipts. And heartfelt appreciation to the diners who enjoyed the meals and consistently rewarded our volunteers with applause, smiles, and positive feedback. Plus behind-the-scenes benefactors donated kitchen equipment and supplies (including a never-ending supply of take-home containers). Hint—we still need a dinner bell!

### **Four open slots for July 16<sup>th</sup> Progressive Brunch**

Due to low enrollment, the plans for the July progressive brunches have been revised. The July 9<sup>th</sup> episode has been cancelled. There are 12 spots at the July 16<sup>th</sup> brunch. All diners will be on a team of 3 to prepare one of the four courses. Suggested donation is \$8 to \$10 plus \$2 for mimosas.

Group enjoys four courses in four locations--

- Chips, 7-layer dip, and mimosas on Schroeder Deck
- Jicama, Carrot and Cabbage Salad at Vista Lounge
- Cheese Strata (egg casserole) and fruit salad at Pavilion
- Flan (caramel custard) in Garden Barbecue Area

**There are four openings on July 16<sup>th</sup>—two helpers for the salad course and two helpers for the dessert course.**

Go to the Sunday Suppers sign-up page to reserve a spot or call Susan at x3057.

<https://rvillagers.org/community-wide/sunday-suppers/>

**Fire-Eaters** are invited to contact Susan (x3057) by July 10<sup>th</sup> to conspire on a spicy Sunday Supper. The group will decide what type of fiery meal they'd like to prepare.

## Where Oh Where?

When you are cooking and/or serving a meal in the Rec Room, you are often in search of various sizes of bowls. This is one spot you will likely find medium to large size bowls. This lower cupboard is to the right of the fridge. A request has been made for pull-out shelving and Mark promises to do these two shelves first to see how we like them.



Bowls tend to find many homes in the kitchen so if you don't find bowls that fit your need here, keep looking (the lower cupboard to the left of the wall oven is a good possibility). Our largest bowls are in the cupboard above the fridge; ask a tall neighbor to retrieve them.

Thanks for **Gardener Dave Dobak for donating snow peas** to Sunday Suppers. They have been blanched and frozen. There are about 6 cups. They may be claimed by any Head Chef for a future meal. Check out recipes for pea pesto—very green and very flavorful.

## June 25, 2023

Head Chef Carol Verga orchestrated our first Sunday Supper barbecue on the Schroeder Lofts Rooftop deck. Carol and her crew fed 16 hungry diners on a lovely breezy summer evening.

The Cooking Crew hovered around the grill (loaned by 4<sup>th</sup>-floor residents, the Metzgers). Apparently the barbecue scent wafts all over campus!



Carol grilled hamburgers and veggie burgers, and toasted brioche buns. Diners added all kinds of toppings to their burgers plus watermelon/mint/feta salad, potato salad, and coleslaw to their plates (and let's not forget dill pickles). Frozen treats (chocolate, raspberry, caramel) finished off the meal.



Cooking Crew member John Chapman wielded a nifty tool for scooping out slices of avocado.

In addition to counting cash, the Money Handler had to concentrate on holding onto it so the breeze didn't carry it away....



The three-tiered cart (plus a wagon) helped the cooking and clean-up crews transport items between the kitchen and the deck.

Hopefully this was the first of many festive Sunday Suppers on the deck.

### **Head Chefs Being Recruited for August Sunday Suppers**

If you want to dazzle your neighbors with your culinary talents (or even just fix good ole' pb&j), sign up to be a Head Chef in August. Head Chefs pick date/time, menu, suggested donation, size of cooking/clean-up crews, and any extra features (like music or videos or dancing). How could you resist the opportunity to make your favorite dishes and receive a standing ovation?



### **Where Oh Where?**

When you need a trivet or oven mitts, open the drawer to the left of the wall oven. P.S. When needed, toss the oven mitts in the laundry. Our laundry volunteers will include it in the next load of washing.



## WHAT is the iGuardStove?

Cooking crews have noticed this device on the front of the counter below the stove top and wondered—what is it and what does it do?



The iGuardStove is a safety device which turns off the burners when it does not detect any activity (movement) for 30 minutes (the default). If you want to extend the time, press the middle gray button and then the up arrow to add time. Note the time in the photo is set at 0:55.

And yes—it does work. A Head Chef made a distress call one day—WHY did the burners turn off???. A quick punch of the buttons resolved the problem.



For those who like more details, the manual for the iGuardStove is in the Appliance Manuals notebook above the fridge.



## June 19, 2023

There will be **four Sunday Suppers in July** (the first week is skipped due to the 4<sup>th</sup> of July holiday). Look for the new schedule on Tuesday, June 20<sup>th</sup>.

**Progressive brunches (11am-1pm)** will be held on July 9<sup>th</sup> and July 16<sup>th</sup> (this is a 2-week commitment). On the 9<sup>th</sup>, 12 diners will enjoy a meal prepared and served by 12 volunteers. On the 16<sup>th</sup>, the roles will be reversed.

Group enjoys four courses in four locations--

- Chips, 7-layer dip, and mimosas on Schroeder Rooftop Deck
- Jicama, Carrot and Cabbage Salad at Vista Lounge
- Cheese Strata (egg casserole) and fruit salad at Pavilion
- Flan (caramel custard) in Garden Barbecue Area

(Note: this is a cilantro-free meal!)

Four teams of three volunteers will each coordinate one course (cooking, serving, cleaning). Head Chefs Louann Metzger (July 9<sup>th</sup>) and Shirley Smalley (July 16<sup>th</sup>) and their helpers will handle the main course in the Pavilion while three Leads and their helpers will handle the appetizer, salad, and dessert courses. Recipes have been selected and amounts to prepare have been calculated.

Because the double scheduling is a bit challenging, sign-ups will be handled by Susan Hyne (x3057). Be ready to sign up for one volunteer slot one week and one diner slot the other week. There are options for volunteers with all levels of kitchen skills.

Water volleyball players and their guests will have a **barbecue** in the garden barbecue area on July 23<sup>rd</sup>. The meal is full with volleyball players so won't be included in the Sign-up.com software. Players will sign up a few weeks before their meal using a separate link. All diners for this barbecue are also taking on volunteer jobs.

The July 30<sup>th</sup> meal will feature a **Chickpea Quinoa Salad** similar to one served at the recent nutrition classes at RV. Feeling adventurous? Sign up and enjoy chilled blueberry soup and deviled duck eggs (according to an article titled Why You Should Consider Duck Eggs for Your Next Deviled Eggs Batch, "duck eggs are richer and more flavorful than chicken eggs.") Duck eggs

will be purchased at the Milwaukie Farmers Market from SuDan Farm that produces pastured eggs.

## 🔥🔥 **Calling All Fire-Eaters** 🔥🔥

There are residents among us who relish the prospect of eating fiery food and we want to organize a special HOT meal around their preferences.

The format of the meal is wide open:  
One main dish with lots of HOT toppings  
A variety of HOT foods  
Take-out from a HOT restaurant



Here some great website articles to inspire you:  
[26 Spicy Recipes to Make You Cry in a Good Way](#)  
[41 Spicy Recipes That Will Blow Your Top](#)  
[How to Cool Your Mouth Down After Eating Spicy Food](#)

If you are a fire-eater (or want to nominate a fire-eater so they can indulge in their passion WITHOUT you), get in touch.

Now that we have an official fire extinguisher in the Rec Room kitchen, Roger is ready to assist as needed (see photo).

P.S. I LOVE living in a community where I can literally go out in the hallway and say – “Phil, I want to borrow you for a photo” and he says “sure” and then proceeds to give an outstanding performance.

### **Playing Music in the Rec Room**

After Phil's stellar performance of fiery overload, he demonstrated how to hook up an iPhone to the audio equipment under the Rec Room TV. Instructions will be added to the green folder near the TV and sent out via email.

## Where Oh Where?

The Rec Room has a great collection of plates and bowls stored in the upper cupboards to the right of the refrigerator. New items appear regularly so these photos are probably out of date already!



## June 11, 2023

### Guest Head Chef Michelle Potts (HG Server)

shared flowers from her garden and a fabulous feast. RV Gardeners Ed Gellenbeck and Jean Lofy donated a cooler full of fresh-picked (and washed!) baby lettuce. RV Gardener Bill Rector also shared some chard from his garden. What a treat to have fresh-picked "LOCAL" produce!



While Michelle checked the fish (freshfreshfresh halibut) in the oven, Marilyn plated salad with help from first-time Sunday Supper diner Inge.



Diners started with a first course of salad and watermelon.

The Cooking Crew assembled bowls of Hoppin' John (greens, rice, beans and fish topped with fried onions and garlic aioli) and served diners.



The meal was topped off with peach crisp and ice cream.

Diners applauded BEFORE and AFTER supper.

### **What does the Money Handler Do?**

Basically, count cash/coins/checks, collect receipts from the cooks and shoppers, and complete a tally (listing number of \$20 bills, etc.).

Often, a new(er) resident is recruited to be the Money Handler so they will have a brief connection with everyone at the meal.

Money Handlers are sent instructions via email in advance and are given a notebook with supplies about 15 minutes before the meal starts.

The task takes a few minutes and you don't need to be a financial wizard!



## Where oh Where?

To clean up those occasional spills, use one of the two brooms hanging on the clothes rack and/or rags (labeled RAG) stored under the sink on the right side.



The **July Sunday Supper schedule** will be shared on June 20th. The first weekend will be skipped because of the Fourth of July holiday.

Progressive brunches will be held on July 9<sup>th</sup> and July 16<sup>th</sup> (this is a 2-week commitment). On the 9<sup>th</sup>, 12 diners will enjoy a meal prepared and served by 12 volunteers. On the 16<sup>th</sup>, the roles will be reversed. Stops will be made at four community spaces on campus.

Water volleyball players and their guests will have a barbecue in the garden barbecue area on July 23<sup>rd</sup>. The July 30<sup>th</sup> meal will feature a Chickpea Quinoa Salad from the recent nutrition classes at RV.

**June 4, 2023**

**Guest Head Chef Stephanie McBride** (RV's massage therapist) dazzled diners with homemade pizzas and veggie salad followed by a triple-decker Baked Alaska (chocolate cake x 3, coffee ice cream x 2, topped with meringue, then browned in the oven).



The Cooking Crew gestures along with Stephanie as she explains her pizza crust tossing techniques.



She claimed to be a novice at this task, but clearly she has “magic hands.” She will be a real asset as flag catcher on the Rose Villa dragon boat team next weekend.





The Cooking Crew used three ovens to bake five pizzas. Two are tucked inside Marti's oven across the hall on Schroeder's first floor. Marti has provided oven space at several Sunday Suppers; maybe her unit will be designated the Rec Room Kitchen Annex.

The pizzas all had different toppings. Some diners sampled all five. Stephanie's favorite featured brussel sprouts.



Gardener Bill Rector shared some early harvest from his garden—chard, lettuce—purple and green, spinach, radishes, and peas.



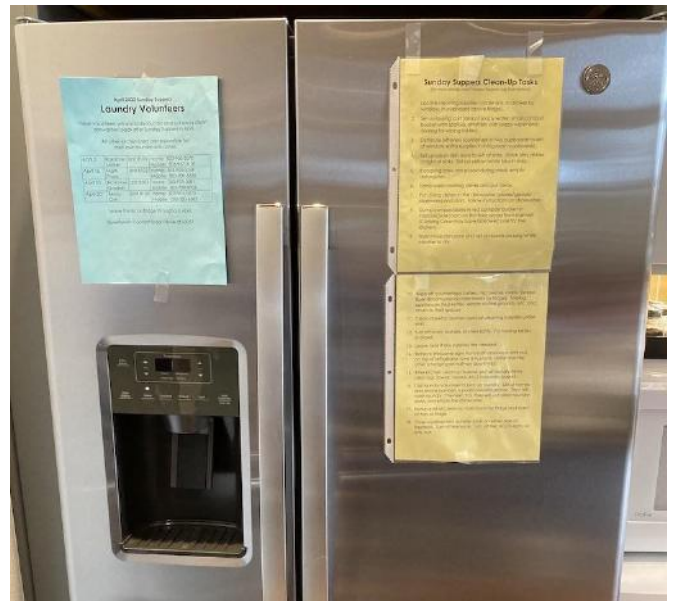


The Baked Alaska was a work of art. Stephanie baked chocolate cake, layered it with coffee ice cream and froze the tower solid. While her friend, Diane removed the wrapping, Stephanie whipped up the meringue (12 eggs total!) and then slathered it on. Then it was into the oven for a quick 5-minutes to brown the meringue. Alert kitchen staff measured to confirm that the dessert would actually fit in our oven. It took a team to cut and serve the delectable dessert.

## Where oh Where?

The front of the fridge is a popular spot for posting info in many households. On the Rec Room fridge, there are two information sheets posted.

The monthly list on the left includes names and contact information for the Laundry Volunteers. They wash/dry laundry from Sunday Suppers and also put away clean dishes from the dishwasher. This lightens the load for the clean-up crews.



The two-page list on the right side of the fridge covers clean-up duties. It is also sent to the clean-up crew before the meal.

NOTE: Clean-up and laundry service is provided by Sunday Supper volunteers for Sunday Suppers only. Other kitchen users are responsible for clean-up for their meals/activities.

The **July Sunday Supper schedule** is firming up. The first weekend will be skipped because of the Fourth of July holiday.

Progressive brunches will be held on July 9<sup>th</sup> and July 16<sup>th</sup> (this is a 2-week commitment). On the 9<sup>th</sup>, 12 diners will enjoy a meal prepared and served by 12 volunteers. On the 16<sup>th</sup>, the roles will be reversed. Stops will be made at four community spaces on campus.

Water volleyball players and their guests will have a barbecue in the garden barbecue area on July 23<sup>rd</sup>.

The July 30<sup>th</sup> meal will feature a Chickpea Quinoa Salad from the recent nutrition classes at RV.

# May 28, 2023

**Louann Metzger's May 28<sup>th</sup> Caribbean meal** introduced more "firsts" to the Sunday Supper program.

Joel Metzger wheeled their grill down and set up outside the Rec Room so that all west-side Schroeder residents could smell dinner cooking.



Phil Alexander-Cox assisted with music set-up and led a conga line. There had been some debate on the timing of dancing. Do we dance before or after dinner? The "before" option won out.

The Cooking Crew has some interesting body language at the Opening Circle. Perhaps they were playing group charades???



This update usually contains a photo of a plate of food, but alas, none appears this week as the photographer (that would be me!) was so hungry she ate the food before remembering to take a photo. Here's a shot of the diners enjoying the meal.





A final first...after the meal, the oven had its first official self-cleaning and it is sparkling clean!



To find instructions for all our appliances, check out the appliance manuals stored in a notebook above the fridge.

Recent additions from Sneak Peeks have supplemented the items in our well-equipped kitchen, but we could always use selected donations.

Check out this updated **gift registry**: <https://sokindregistry.org/20047>

**#1 request is for a DINNER BELL to call diners together for the Opening Circle.**

And **YES**, we can always accept **containers for leftovers**. Leave them in the kitchen with a note.

Head Chefs Shirley Smalley and Louann Metzger are coordinating **progressive brunches** on July 9<sup>th</sup> and 16<sup>th</sup>. Menu includes a flavorful array of Mexican food. More details to follow.

Reminder to clean-up crews: Please **close doors and windows to Rec Room**. This time of year, they are often opened and need to be closed for security overnight.

## Where oh Where?

Above the sink....

There is an ever-changing collection of mugs on shelves made by our Woodshop volunteers.





On the top shelf is an ever-changing collection of pitchers for hot/cold beverages. Sometimes a roll of paper towels hangs out there as well (there are extra paper towels in the tall “pantry” cupboard next to the window).

Hot off the press!!! A Head Chef has volunteered to coordinate a **Sunday Supper for FIRE-EATERS**—folks who like their spicy food **hot Hot HOT**. Are you a fire-eater? Share your menu ideas and a meal will be scheduled.

## May 21, 2023

Sunday Suppers in May skipped a week due to Mother's Day. In June, Sunday Suppers will skip a week due to Father's Day.

The **June Sunday Supper schedule** is out. Stephanie McBride's June 4<sup>th</sup> meal is sold out; there are openings in the June 11<sup>th</sup> and June 25<sup>th</sup> meals.

After the May 18<sup>th</sup> brainstorming session, progressive dinners have morphed into **progressive brunches** on July 9<sup>th</sup> and 16<sup>th</sup>. Summer heat could make a later afternoon/early evening adventure pretty hot. Hopefully, with an earlier start, heat won't be a limiting factor.

Walt Schaffer's **Cioppino dinner on May 21<sup>st</sup>** was a hit with happy diners (and probably the lucky Schroeder Lofts residents who inhaled the mouth-watering fragrance).



This crew of first-timers enjoyed working together. There were also some first-time diners. Walt may be lured to do another Cioppino meal in the winter. Maybe the crew will return for an encore.

Thirteen diners were already circling around the tables so the Opening Circle just naturally unfolded there. Walt added festive placemats from home.





The cioppino filled our 12-quart pot and there were reportedly NO LEFTOVERS.

Cioppino was accompanied by an arugula and radicchio salad and a hearty bread. Mini ice cream cones finished off the meal.



Salad and bread were on the table and Walt served diners the cioppino (ladies first!).



## Where oh Where?

Our eclectic collection of pots and pans is stored in the lower cupboards under the white kitchen peninsula.

At the far left end near the windows are the largest pots. The jumbo pot has two steamer pans (corn-on-the-cob anyone?).



Frying pans and sauce pans of various sizes, plus a tea kettle are stored in the next cupboard over. Most have lids.



The 12-quart pot (used for the Cioppino) and the crockpot (plus cutting boards) are under the stovetop.

## May 15, 2023

Sunday Suppers in May skipped a week due to Mother's Day. In June, Sunday Suppers will skip a week due to Father's Day.

The **June Sunday Supper schedule** is coming out on May 20<sup>th</sup>. It features a returning Head Chef, Carol Verga, in a new location—the Schroeder Lofts 4<sup>th</sup> floor deck (weather permitting). Carol will be offering a family picnic with burgers (veggie burgers available for vegan diners), salads, and dessert.

The June schedule also has two Guest Head Chefs—Stephanie McBride (RV massage therapist) and Michelle Potts (Harvest Grill server).



Stephanie is making a variety of vegetarian pizzas, plus green salad and BAKED ALASKA for dessert!



Michelle Potts

Michelle is excited to share her version of Hoppin' John--black-eyed peas stew with rice, greens, and fish (tofu available for vegan diners). Dessert is peach cobbler.

FYI—the day that the monthly schedule comes out is the day the SignUp.com group page is “live.” The link to sign up is on RVillagers.org (on the Sunday Suppers page) or you can call Susan Hyne at x3057.

**Progressive dinners** add the “travel dimension” to dining as diners enjoy several courses in several locations. How could the progressive dinner model work for July Sunday Suppers? Come to a brainstorming meeting on Thursday, May 18<sup>th</sup>, 10:30am in the Rec Room to explore options.

**New donations for the kitchen** came from a recent Sneak Peek sale—a two-beater electric hand mixer, lots of serving spoons, small plates and bowls (with pretty blue trim), and some miscellaneous.

## Where oh Where?



Our versatile **three-shelf cart on wheels** is useful for setup, food prep, serving, and clean-up.

It is handy to use for moving plates, glasses, silverware, and linens to the dining tables.

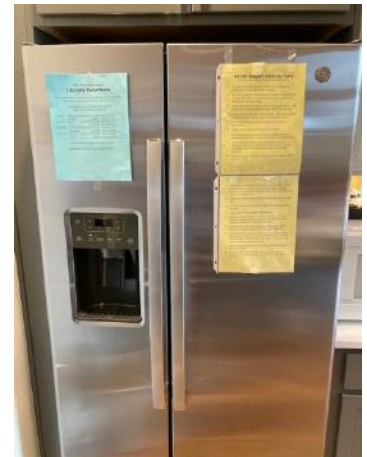
It is great for stashing cooking ingredients or as an extra work surface. And it's got two spots to hang towels.

It is an easy way to move several serving dishes at the same time for family-style service at the tables.

It is a convenient spot for soapy bins so diners can bus their dirty dishes.

Because of its versatility and mobility, it can be found in many spots, but is typically at home in the kitchen next to the window.

**Two sheets** help Clean-Up Crews with their tasks. The sheet on the left lists Schroeder Lofts residents assigned to do Sunday Suppers laundry on specific dates. The sheets on the right list Clean-Up duties so the team covers important tasks (like turning off the lights and emptying the compost bucket).



## May 7, 2023



**Three next-door neighbors** teamed up to offer a chicken dinner at the May 7<sup>th</sup> Sunday Supper. **Head Chef Hans Blom**, assisted by Cooking Crew Ruth Gregg and Anne Haynes, prepared chicken, baked potatoes (with an assist from the oven of Schroeder neighbor Marti Franc), a glorious green salad with “everything,” plus brownies and lemon bars garnished with fruit.

As soon as the May Sunday Supper flyer came out, the meal filled up. The rumor is that Hans will prepare a salmon dinner in the fall....

**Wearing masks at Sunday Suppers is now optional.** Masks will continue to be provided at the doorway by the coat rack if you and/or a guest would like to mask. The masking policy changed to align with the Rose Villa policy. As always, if/when Covid shifts, the policy may shift.

A **Cuisinart food processor** from a Sneak Peek was a great addition to our community kitchen, but unfortunately one key piece was missing (the post used to attach blades for slicing/shredding). A post has been purchased and is now tucked away with the rest of Cuisinart parts (in the lower cupboard next to the wall oven).

### **How are Sunday Supper shoppers and cooks reimbursed?**

Susan processes Sunday Supper paperwork on Mondays. Cash and check donations are tallied and turned into Traci in the business office. Check requests are completed, receipts (or estimates) are attached, and the paperwork goes to the RV Council Treasurer, Paul Wathen, for approval. He passes the paperwork on to the business office. Reimbursement checks are written on the 10<sup>th</sup> and 25<sup>th</sup> of the month. Look for checks in your cubby.

## Where oh Where?



Head Chefs set their own menus and also decide if their meal will include a BYOB invitation (bring your own beverage). For many, the beverage is wine.

There are a variety of wine glasses in the glass cupboard (to the left of the wall oven).

There are more glasses in the box on the top shelf...

...and in a box in the lower right cupboard to the living room (next to the warming trays boxes).

FYI--for the clean-up crews, a challenge has been that the wine glasses with longer stems don't easily fit in the dishwasher and must be washed by hand.



## April 30, 2023

Many helping hands made the April 30<sup>th</sup> Baked Potato and Chili Feast a success. Three Chefs (Holly Schmidt, Bill Rector, and Nadine Larson) made three pots of chili (vegetarian, venison, and beef).



The Cooking Crew (plus more neighbors) chopped/prepped more than a dozen toppings for baked potatoes and green salad. Each plate was a work of art!



Dessert consisted of the overflow from the Green Team bake sale, so some bakers also contributed to the meal.



Nadine “liberated” beautiful little purple flowers from the neighborhood and added some new table runners. This would be an easy meal to repeat throughout the summer as more and more veggies are available.



The May 7<sup>th</sup> and May 21<sup>st</sup> Sunday Suppers are **sold out**. There is one spot open for the May 28<sup>th</sup> meal. There will NOT be a Sunday Supper on Mother’s Day. Use this link to go to the Sunday Suppers section on RVillagers.org. Check out upcoming meals, recipes, and previous Updates.

<https://rvillagers.org/community-wide/sunday-suppers/>

**Interested in being a Head Chef** in June, July, or later? Contact Susan Hyne to book a date. Head Chefs decide: date, time, menu, number of volunteers and diners, suggested donation, entertainment, etc. Guest Head Chefs (non-residents) are also welcome.

## Where oh Where?



To the right of the stovetop burners, you'll find two vital spots for kitchen essentials.

On top is the infamous "junk drawer," home to paper, pens and assorted stuff. The lower drawer is the place to stash paper and plastic bags.

## Clean or Dirty???

Another challenge in a community kitchen is deciding if the items in the dishwasher are clean or dirty. Here are some clues....

If there is standing water in some of the top-tray items, if the unit smells like detergent, if the inside is warm/wet, and/or if the Clean sign on the front is displayed, the dishes **MAY** be clean!



HINT: when you start the dishwasher, flip the Clean/Dirty sign to Clean and the neighbor that opens the door next will have a clue.

## April 24, 2023



The April 23<sup>rd</sup> Sunday Supper featured several “firsts.” It was Don Mickey’s first shift as a Head Chef (and hopefully not his last!). It was the first time the group assembled for the Opening Circle to the beat of a drum (thanks to Phil!). It was the first Sunday Supper with flowers, and “candles”, and

plates of food served by the Cooking Crew.



Featuring recipes from Madhur Jaffrey’s Indian Cooking, the meal included chicken with flavorful sauce over rice, a carrot salad, raita, and lemon sorbet with raspberries. The Head Chef revealed the secret to the carrot salad—briefly blanch the carrots with onion and ginger so they are in the tender zone between raw and cooked. Mmmm good....



While dining, residents recalled Midwestern potlucks with jello salads and hot dishes made with canned mushroom soup. Is this a nostalgia theme for a future Sunday Supper?



The **May Sunday Supper schedule** came out last week. Hans Blom's May 7<sup>th</sup> meal is "sold out." There are openings in Walt Schaffer's May 21<sup>st</sup> meal and Louann Metzger's May 28<sup>th</sup> meal. There will NOT be a Sunday Supper on Mother's Day.

Interested in being a Head Chef in June, July, or later? Contact Susan Hyne to book a date.

## Where Oh Where???

**Kitchen utensils** are stored in two primary locations....

- Containers at the end of the long white counter. The knives in the knife block were sharpened in December; Cooking Crews sometimes bring their favorite knives from home to supplement our supply. There are tongs in one container that can be used to serve buffet items.
- Utensils drawer to the left of the stovetop. Check here for measuring spoons/cups, corkscrews, can openers, and kitchen shears plus more.



The silverware drawer under the microwave is home to knives, forks, spoons and the occasional utensil that wandered away from the primary utensil spots.

An item on our kitchen wish list—**large serving spoons** (to be kept in the silverware drawer).

## April 16, 2023

The April 16<sup>th</sup> Sunday Supper was open to diners named Sue, Susie, Susan, Suzanne, or Suzie (plus those who identified as a member of this unique clan). “Judy Sue” Francis brought two long-time companions (Sweet Sue and Suzy Snoozy) and entertained diners with fascinating trivia about the name Susan (and all its variations).



Diners continued a tradition of the Susan/Sue et al gatherings by bringing a piece of fruit to share in a large fruit salad.

Veggie soup, crackers, tortillas, sunflower sprouts, and CHOCOLATES



rounded out the meal coordinated by **Head Chef Suzie Matranga-Watson**. After dinner, diners sang “Susan songs” with a bit of accompaniment via smartphone.

A **fire extinguisher** is now mounted on the kitchen wall near the window. Thanks to Mark Kealey for responding to our Work Order so quickly.

The **May Sunday Supper schedule** features two first-time Head Chefs—Hans Blom and Walt Schaffer, plus a returning Head Chef, Louann Metzger. There will NOT be a Sunday Supper on Mothers Day.

From another Sneak Peek sale, we now have another small(er) glass measuring cup and some **white medium-sized serving bowls**. More cleaning items have been restocked (look under the sink for the basics and check out the labeled box in the living room cupboards for back-up supplies).

### Where Oh Where???

Food prep and cooking items are stored **above, below, and next to the wall oven**.

Miscellaneous items are in the cupboard **above** the oven. Glass measuring cups will also go here.

There are three shallow drawers **under** the wall oven.

The top two drawers hold casserole dishes.



The bottom drawer holds baking sheets and cooling racks.

Other baking essentials (oven mitts and trivets) are stored in the drawer **to the left** of the wall oven.

## April 10, 2023

There is one opening in the April 30<sup>th</sup> Sunday Supper featuring baked potatoes with **THREE chili choices**—black bean, beef, and venison. There are several openings at the Sue/Susan, etc. meal on April 16<sup>th</sup>. It is rumored there may be a **singalong** and a special **poem**. The meal is open to diners named Sue, Susie, Susan, Suzanne, or Suzie (plus those who identify as a member of this unique clan).

For the **May Sunday Supper schedule**, we will skip Mothers Day. Three Head Chefs have been lined up. If you are interested in a June-July-August slot as a Head Chef, contact Susan Hyne. Brainstorm options for serving your meal on the Schroeder rooftop deck (assuming the rain stops....).

Items from a recent sneak peek are now a part of our kitchen---a small glass measuring cup, small white pitcher (good size for salad dressing), mugs (our supply is dwindling!), a tablecloth and some napkins. We are also being **restocked with some of our kitchen cleaning items**—cleanser, steel wool, sponges, and detergent pods (we've used up our first box). Supplies are under the sink. Extra supplies are in a labeled box in a living room cupboard.

The extension number for the phone in the Rec Room kitchen is **3270**. The phone is on top of the microwave.

**3270**



## Where Oh Where? (focusing on linens/laundry)



The laundry basket kept under the lower counter with curtains is the spot where diners and volunteers toss dirty napkins, tablecloths, dishrags, dish towels, aprons, oven mitts, etc.

Laundry volunteers (listed on fridge) pick up the laundry after the meal.



The Clean-Up Crew will rinse/drain the white and yellow tubs on large bath towels. The bins plus clean dishes in the dishwasher are put away by the laundry crew the next day.

The large bath towels are stored in the cupboard above the fridge.



Clean tablecloths and napkins are stored in the sidebar in various drawers and cupboards.

Dish towels and dishrags are stored in the drawer close to the window. More dish towels are always welcome.



Rags are labeled "RAG" and are stored under the sink. More rags are always welcome.

## April 3, 2023



A **food processor** has been on our kitchen “wish list” and we were fortunate to receive a Cuisinart donation from a Sneak Peak sale. The base and basic unit are stored on the bottom shelf of the



cupboard to the left of the oven. Additional attachments are in a box on the shelf above.



A **large stainless steel pot with two steamer trays** (small and LARGE—think corn on the cob) was also recently donated. Because of the height of the pot, the base and steam pots are stored separately in the cupboard under the linens. Sunday Suppers can now feature a BIG pot of soup. AND we need a ladle with a hook on the end.

With our storage needs changing, the 12-quart pot and the crockpot are now both stored under the stove top.

At last—a March 20<sup>th</sup> **Oven Repair Update** from John Scott (BOG) and oven repair person....

After a work order was submitted in January, the oven repair person checked the oven. He found the temperature probe was out of spec and replaced it. While testing the oven again on his March 20<sup>th</sup> repair call, he explained that the newer ovens use a different process to cycle and control temperature. Even though the convection setting may not be in use, the convection fan is used to regulate the temperature. He explained this is different than the “heat from the bottom” model of most ovens (most recipes are geared to work with that model). His advice is to preheat the oven 30 minutes before use. Over that period of time, the temperature will have cycled several times and be closest to the desired temperature.

More good news.... Our **warming trays were fixed** and are stored in their original boxes in a living room cupboard. A full-size instruction manual for the warming trays has been added to the Appliance Manuals notebook stored above the fridge and posted on the RVChat Sunday Suppers subgroup website. An ERA form was submitted to thank the anonymous BOG hero/heroine for fixing the units. (Plus an ERA was sent to thank Mark Kealey for his work on the sidebar that was damaged.)

Check out the popcorn table. In addition to the popper and written instructions, there is now a **jar of popcorn** for residents to enjoy. Surely the fragrance of hot popcorn is a good addition to a pool and/or ping pong play date.

A **Sunday Suppers Job descriptions notebook** has been created and is stored above the fridge with the Appliance Manuals notebook. The two-page **list of clean-up duties** will now live on the fridge and gently coax all kitchen users to do a thorough job of clean-up.

There are three more meals in the **April Sunday Suppers Schedule**. Don Mickey's April 23<sup>rd</sup> meal is sold out, but there are openings at the Sue-Susie-Suzie-Susan-Suzanne gathering on the 16<sup>th</sup> and the baked potato and chili feast on the 30<sup>th</sup>.

The **Where oh Where?????** series will resume next week so we can all place and replace items in (the same) good spots in the kitchen.

## March 26, 2023



The March 26<sup>th</sup> Sunday Supper featured 6 types of sprouts (alfalfa, radish, sunflower, pea, basil, and chickpea—for the hummus). An immune-boosting curried carrot coconut soup was the centerpiece. Millet roti, hummus, salad, and sesame ladoos (fruit/seed treats) completed the meal. More photos would show the amazing cooking crew in action, but our photographer (that would be **Head Chef Susan Hyne**) was rolling roti and forgot. Diners did see a brief slide show of sprout close-ups and were able to identify most of them. Two diners were ill, so they received take-out orders (hopefully that immune-boosting soup cured their sniffles).

The best source for info on Sunday Suppers just got better! The **Sunday Suppers page on RVillagers.org** lists the meals/menus, recipes, and Q&A plus the link to sign up. The weekly update will now also be posted on this page (it will also be sent via the RVChat Sunday Suppers subgroup and posted on the Sunday Suppers website). This link takes you to the Sunday Suppers page on RVillagers.org

<https://rvillagers.org/community-wide/sunday-suppers/>

The **April Sunday Supper Schedule** is OUT. Slots are open for volunteers and diners.



**Where oh Where?????** Here's where to find these basics in our community kitchen.

Salt and pepper shakers are on top of the microwave.



Masks are stored on top of the coat rack and placed on a table by the doorway before each meal. Sunday Suppers guidelines suggest wearing masks except when eating/drinking.

Extra masks are in the living room cupboard.



Kudos to **Mark Kealey** for a masterful repair job the credenza. It is home to linens and platters with beverage fixings on the top.

on

**Large bath towels** were donated after a request in the weekly update. Thank you!

Our kitchen does need **more containers for leftovers**, plus some **paper bags** with handles (they are stored in a cupboard below the junk drawer).

**Work Order** to check oven thermostat was submitted March 6<sup>th</sup>, and accepted into Work Order system on March 10<sup>th</sup>. Status is still listed as "in progress."

## March 19, 2023

Thanks to the efforts of teams of cooks and volunteers, **Head Chefs Miranda Manners and Marilyn Gottschall** orchestrated an awesome Ethiopian feast for 28 diners. Recipes for this meal were all from *Teff Love: Adventures in Vegan Ethiopian Cooking* by Kittee Berns. In Ethiopian style, diners ate with their fingers and were treated with hot towels to refresh their hands at the end of the meal, topped off with tea and chocolates. Rick Simpson's photos are a delightful addition to the evening



The **April Sunday Supper Schedule** is OUT and two new Head Chefs are making their debut—Suzie Matranga-Watson and Don Mickey! Enjoy Tortilla Soup, Vegetable Soup, Chicken, and/or Baked Potatoes with Chili. Slots are open for volunteers and diners. The easiest way to keep track of Sunday Suppers is to go to the RVillagers website. The schedule and link to sign up are prominently featured, along with links to the recipes for each meal. This link takes you to the Sunday Suppers page on RVillagers.org  
<https://rvillagers.org/community-wide/sunday-suppers/>

**Where oh Where?????** In a community kitchen, there are inevitably many additions and relocations. Here are some additions to our community kitchen and a change of location.

A sliding panel (Dirty/Clean) on the dishwasher allows you to alert people to the status of items in the dishwasher.





Cupboard and drawer knobs are so we've added some hooks with so dishrags and towels can be attached. Extras hooks are in the drawer.



small, clips, easily junk

The **Appliance Manual notebook** has been moved to the cupboard above the fridge. Which offers a nice transition to the next topic...

**WANTED: Large bath towels.** They are used for a variety of purposes in the kitchen (draining clean dishes, etc.) and we could use 2-3 more. They are stored in the cupboard above the fridge.

**Work Order** to check oven thermostat was submitted March 6<sup>th</sup>, and accepted into Work Order system on March 10<sup>th</sup>. Status is still listed as "in progress."

## March 12, 2023



**Head Chef Norma Martin** and her Cooking Crew did meal prep on Saturday AND Sunday (so flavors could blossom overnight). Schroeder residents were treated to the fragrance of Irish Beef Stew for two whole days!

**Sous Chef Bill Rector** served up the stew which was accompanied by Irish Soda Bread and coleslaw. Baked apples with whipped cream topped off the meal.



**Where oh Where?????** In a community kitchen, the ongoing challenge is learning where to find items. Inevitably, items will move, but here are some basics. Cutting boards are stored in a rack under the stovetop burners. A resident from the woodshop is working on a nice large wooden cutting board for our kitchen.

With our motto of **“No Leftovers Left Behind”**



we use lots of leftover containers each Sunday. Two boxes of containers are in the cupboard by the window (see left photo). Extra leftovers containers are in the living room cupboards (see right photo). Donations of CLEAN containers (plastic or glass) with lids are always welcome. Leave with a note on the kitchen counter.



**April Sunday Supper schedule** is being set up. Chili Chefs will be making a meat-based chili and a vegetarian chili for a baked potato bar meal. Other highlights include a curry meal and a Mexican meal plus a gathering for the Sue/Susan/Suzanne/Susie/Suzies on campus.

**Work Order** to check oven thermostat was sent in March 6<sup>th</sup>, and accepted into Work Order system on March 10<sup>th</sup>. Status is “in progress.”

Repeating this request: If you have been a diner or a volunteer, **please post a message** about your experience on RVChat. Word of mouth is the best marketing tool!

## March 6, 2023

**Chicken and Chard** were featured at Shirley Smalley’s March 5<sup>th</sup> meal.

Ted Ziegler (due to move to RV in 3 weeks) was a guest. He met both of his “next-door neighbors”—Pat McGaffigan and Shirley Smalley.



The **light switches** in the Rec Room continue to evolve. The labels on one set of switches have changed. Pressing the various buttons may or may not result in a change of lighting. On a “bright” note, the ring light above the fireplace area now comes on.

Unfortunately, the **wall oven** does not seem to be coming up to temperature (as noted by Shirley at our first Sunday Supper in January and again on Sunday). We were told the unit had been checked/repared. A follow-up Work Order has been submitted.

There are **openings in the March 12<sup>th</sup> and March 26<sup>th</sup> Sunday Suppers**. The easiest way to keep track of Sunday Suppers is to go to the RVillagers website. The schedule and link to sign up are prominently featured, along with links to the recipes for each meal. This link takes you to the Sunday Suppers page on RVillagers.org

**<https://rvillagers.org/community-wide/sunday-suppers/>**

Head Chefs and Cooking Crews—**check the bottom shelf in the window cupboard** for paper towels, foil, plastic bags, etc. There is also a small collection of pantry items such as olive oil on upper shelves.

Remember—for March meals, Schroeder Lofts residents have volunteered to cover **laundry duties** and to put away clean dishes from the dishwasher the next day. After the first month, we'll check in on how that is going. The list of laundry volunteers is taped to the fridge.

A **two-page list of cleaning chores** can be taped to the fridge door during meals as a reminder of all the various spots that need cleaning. The list is in plastic sleeves stored on top of the fridge. Check the "junk drawer" for tape.

A **coffee thermos pot** is being donated to the kitchen. This will make it easier to keep coffee warm while brewing a second pot. A pastry brush was also donated by the Treasure House (in time for millet roti at the March 26<sup>th</sup> meal).

For additional items you could donate to our kitchen, check out this updated **gift registry**: <https://sokindregistry.org/20047> Several items have been added—rice cooker, food processor, tortilla press, tortilla warmer.

## February 27, 2023

Oh my, oh my—the heavenly scent of Sunday's meal wafted throughout Schroeder for hours and hours in the afternoon/evening as sauce simmered.

**Head Chef Carol Verga** channeled her grandmother and orchestrated a fantastic feast. Look at all of those ingredients on the kitchen counter!



The leisurely three-course meal delighted diners.

The chaffing dishes kept the main course ready-to-eat.



There are openings in three of the four **March meals**. The easiest way to keep track of Sunday Suppers is to go to the RVillagers website. The schedule and link to sign up are prominently featured, along with links to the recipes for each meal. This link takes you to the Sunday Suppers page on RVillagers.org <https://rvillagers.org/community-wide/sunday-suppers/> A recent Cooking Crew discovered that the **power strip on the side bar** kept tripping when the tea kettle and a coffeemaker were both plugged in. Now there is a sign advising users to plug those appliances into wall outlets. BOG confirmed that these appliances draw a lot of power and cause a power strip to trip.



Did you know???

The Rec Room freezer/fridge dispenses water and ice.

Starting with March meals, four Schroeder Lofts residents have volunteered to cover **laundry duties** and to put away clean dishes from the dishwasher the next day. After the first month, we'll check in on how that is going. Sunday Suppers job descriptions will be revised a bit to reflect this change. This generous contribution will make the clean-up process easier.

Head Chef for the March 26<sup>th</sup> meal would like to borrow a **tortilla press** to experiment prior to the meal. Contact me (Susan Hyne) if you have one to loan. Thanks.

## February 20, 2023

Roger Swick and Bob Tucker delighted diners at our **sixth Sunday Supper on February 19<sup>th</sup>** with chicken and cheesecake. Bob regularly shares his baking expertise with the Tuesday Market. See the Sunday Suppers section on RVillagers for his cheesecake recipe.



The Cooking Crew celebrated with a glass of wine AFTER the cooking was done...

The **March Sunday Suppers schedule** is now available and sign-ups have started. The easiest way to keep track of Sunday Suppers is to go to the RVillagers website. The schedule and link to sign up are prominently featured, along with links to the recipes for each meal.

**Updates on two repairs....** The automatic door opening feature on the doors to the Rec Room by the elevator has been repaired. And the oven is now fixed.

Need a rag for a messy cleaning job in the kitchen? **Rags are stored under the sinks** (look to the left). Rags have the word "RAG" on them. More donations of rags are needed.



Check out **Rick Simpson's photos** of the Mardi Gras Sunday Supper.

<https://ricksimpson.smugmug.com/Rose-Villa/2023/02-05-Sunday-Supper-Mardi-Gras/i-cMMQWxc>

For items you could donate to our kitchen, check out this updated **gift registry**: <https://sokindregistry.org/20047> Several items have been added—rice cooker, food processor, tortilla press, tortilla warmer. Several more tablecloths have been donated and a beautiful decorative serving plate. Many thanks.

The **beautiful bouquets** on the Rec Room fireplace mantel are from Corinna Campbell and Andi Tjan. Andi passed along trimmings from a magnolia tree and Corinna arranged them. The bouquet changes daily as the flowers are starting to bloom.



Repeating this request: If you have been a diner or a volunteer, **please post a message** about your experience on RVChat. Word of mouth is the best marketing tool!

## February 13, 2023

There was no Sunday Supper on February 12<sup>th</sup> as the Rec Room was in use for a **Super Bowl Party**.

The Resident Council will be paying the cost of a Sunday Supper for new residents as a **welcome to Rose Villa**. The small-group setting is a nice way to get to know our new neighbors. The Money Handler volunteer job is often given to a new(er) resident so they will get a chance to say hello to everyone at a meal.



Look for the **March schedule of Sunday Suppers** coming soon. The link to sign up is posted on the Sunday Suppers page on RVillagers (along with the basic Q&A plus recipes from each meal).

**Sunday Suppers meal parameters are flexible.** In March, for example, one meal (Ethiopian on March 19<sup>th</sup>) has multiple teams of cooks each assembling a dish. Another Head Chef wants to do most of the cooking on Saturday as their dishes are best served “the next day” when flavors have mingled longer. Another Head Chef is asking for an early clean- up crew member to come toward the end of meal prep to get the kitchen clean before serving.

Still waiting to hear about the **status of the oven repair** (a repairperson may have been spotted, but this rumor needs to be confirmed).... In the meantime, cooks have set the temp a little higher and checked the actual temp on two oven thermometers.

YES, we always need more **CLEAN glass/plastic containers** to send leftovers home with diners. Leave your donations on kitchen counter; they will be washed and stored. Two shelves in the cupboard by the window have containers and an overflow box is in the living room cupboards. All boxes of containers are labeled. We can use Harvest Grill CLEAN black/clear reusable containers or any other CLEAN glass/plastic containers that you don't expect to get back.

For items you could donate to our kitchen, check out this updated **gift registry**: <https://sokindregistry.org/20047>

Repeating this request: If you have been a diner or a volunteer, **please post a message** about your experience on RVChat. Word of mouth is the best marketing tool!

## February 6, 2023

The Rec Room was jumpin' and jivin' with Cajun music/slides for the jambalaya meal on February 5<sup>th</sup> coordinated by guest head chef Jerry Dickason. See Rick Simpson's photos of the festivities.

There is no Sunday Supper next week due to the **February 12<sup>th</sup> Super Bowl Party** in the Rec Room. The last two meals in February are sold out and March Head Chefs are busy planning their meals.

**Monthly reports** on Sunday Suppers are sent to the Resident Council. Here's the link if you want to read the summary:

<https://rvchat.groups.io/g/SundaySuppers/files/REPORTS%20TO%20RESIDENT%20COUNCIL/Sunday%20Supper%20Monthly%20Report%20to%20Resident%20Council.pdf>

Contrary to previous reporting, the **wall oven** has not yet been repaired (it runs 25 to 50 degrees cooler than the setting). Per an update from John Scott on January 31<sup>st</sup>, a part has been ordered. In the meantime, cooks have set the temp a little higher and checked the actual temp on two oven thermometers.

Notes from the **February 4<sup>th</sup> Sunday Suppers debrief** are in the attached file and are also posted in the files section of the Sunday Suppers subgroup website. The overall consensus is that the model is working, and volunteers/diners have a range of preferences on set-up, serving style, menus, suggested donations, etc.

Based on the feedback, the **Sunday Suppers Job Descriptions** have been revised (see attached file; also posted on our subgroup website). The clean-up process is being streamlined.

Thanks for the donations of small/medium plastic or glass containers for **packaging leftovers**. We always need more, more, more. Drop off your Harvest Grill CLEAN black/clear reusable containers or any other CLEAN glass/plastic containers that you don't expect to get back. Just leave them on the kitchen counter in the Rec Room.

At the debrief, two items were added to our kitchen Wish List—a rice cooker

and a food processor. For additional items you could donate to the kitchen, check out this updated **gift registry**:

<https://sokindregistry.org/20047>

Repeating this request: If you have been a diner or a volunteer, **please post a message** about your experience on RVChat. Word of mouth is the best marketing tool!

## January 29, 2023

### “Little” Topic but “Big” Need

Small/medium plastic or glass containers are needed to package **leftovers** (in honor of our motto—No Leftovers Left Behind!). Drop off your Harvest Grill CLEAN black/clear reusable containers or any other CLEAN glass/plastic containers that you don't expect to get back.

Susan Hyne was Head Chef for our **fourth Sunday Supper**. There were 18 diners, so cooking crew and clean-up crew were 4 people each instead of the typical 3-person crews. Four dining tables were spread out across the room. Illness sidelined 5 residents, but their spots were filled.



### February Sunday Suppers are filling.

There are only two openings, both on February 26<sup>th</sup> (one for Diner and one for Clean-Up Crew/Diner). The latest schedule and link are always posted on RVillagers.org under the Community-Wide section (or use the search function to find “Sunday Suppers”).

Two meals are booked in March. Contact me soon if you'd like to be **Head Chef for a Sunday Supper in March** (or April or beyond).

A Sunday Suppers **debriefing** session is set for Saturday, February 4<sup>th</sup> at 10am in the Rec Room. In preparation for the session, residents are invited to suggest updates for the **Sunday Suppers job descriptions** (see attachment or access on RVChat subgroup).

[https://rvchat.groups.io/g/SundaySuppers/files/JOB%20DESCRIPTIONS/Sunday%20Suppers%20Volunteer%20Job%20Descriptions\\_V3.pdf](https://rvchat.groups.io/g/SundaySuppers/files/JOB%20DESCRIPTIONS/Sunday%20Suppers%20Volunteer%20Job%20Descriptions_V3.pdf)

A device (**iGuardStove**) has been added to the stovetop which turns off burners if no motion is detected after 5 minutes (time can be manually adjusted). Evidently Sunday's crew was moving non-stop because the device didn't turn off the burners.

If you have been a diner or a volunteer, **please post a message** about your experience on RVChat. Word of mouth is the best marketing tool!



## January 23, 2023



LouAnn Metzger was Head Chef for our **third Sunday Supper**. Slides were also shared while diners enjoyed a Mexican-themed meal.

February Sunday Suppers have been booked and sign-ups are open. Look for the flyer and use this link to sign up: [signup.com/go/usWqPSD](https://signup.com/go/usWqPSD) The latest schedule and link are always posted on RVillagers.org under the Community-Wide section.

After the first four Sunday Suppers, we'll gather for a **debrief** and sharing of feedback/ideas/dreams. A session is set for Saturday, February 4<sup>th</sup>, 10am in the Rec Room. In preparation for the session, residents are invited to suggest updates for the **Sunday Suppers job descriptions** (see attachment or access on RVChat subgroup).

[https://rvchat.groups.io/g/SundaySuppers/files/JOB%20DESCRIPTIONS/Sunday%20Suppers%20Volunteer%20Job%20Descriptions\\_V3.pdf](https://rvchat.groups.io/g/SundaySuppers/files/JOB%20DESCRIPTIONS/Sunday%20Suppers%20Volunteer%20Job%20Descriptions_V3.pdf)

The Rec Room **wall oven has been repaired** (it had been running 25 to 50 degrees cool). Report any additional problems so a follow-up Work Order can be submitted.

The role of **Money Handler** will be assigned each week to a new(er) resident so they have an opportunity to briefly meet everyone at the meal. The Money Handler collects receipts from the Head Chef and Shopper, collects donations from all volunteers and diners, and prepares a deposit slip. Instructions and supplies are provided in a notebook.

I joined the January 22<sup>nd</sup> **Clean-Up Crew** to get first-hand experience doing clean-up in our kitchen. Diners bussed their dishes into soapy bins on the busing cart. Dishes for a dinner of 12 fit in the dishwasher; larger meals may pose a challenge.

There are some labeled items in the **freezer** that can be used for future Sunday Suppers (peeled garlic and cheddar cheese). If Head Chefs want to claim them for future meals, please tape a note to the items.

Head Chefs complete a planning form to provide the details needed to create the monthly flyers and set up the SignUp.com pages. A **new fillable form** has been added so the information can be entered into a computer file, saved, and printed.

If you have been a diner or a volunteer, **please post a message** about your experience on RVChat. Word of mouth is the best marketing tool!

Small/medium plastic or glass containers are needed to package **leftovers** (in honor of our motto—No Leftovers Left Behind!). Drop off your HG reusable containers or any other cleaned glass/plastic containers that you don't expect to get back.

Supplies (**foil, plastic bags**) have been added to the bottom shelf of the cupboard near the window.

## January 16, 2023

Marjie Takei was Head Chef for our **second Sunday Supper on January 15<sup>th</sup>**. The meal was served family style at three tables. Leftovers included some items from the meal plus garlic and lentil sprouts from neighbors.



**Head Chefs for February Sunday Suppers** met in the Rec Room, planned their meals, and poked around in kitchen cupboards and drawers to scope out the available resources. Look for the February schedule soon with meals on the 5<sup>th</sup>, 19<sup>th</sup>, and 26<sup>th</sup> (the Rec Room is reserved for a Superbowl session on February 12<sup>th</sup> so there will not be a Sunday Supper that evening).

The easiest way to **sign up to dine/volunteer** is to use the link on RVillagers. Go to RVillagers, Community-Wide, Sunday Suppers (or use the search feature in the upper right corner to search for Sunday Suppers). RVillagers lists the sign-up link, a link to the Q&A flyer, plus menus, recipes and an overview of Sunday Suppers. Recipes from previous Sunday Suppers will be archived.

Two Head Chefs are already lined up for **March meals**. Step up and dazzle us with your culinary talents in March (or April or ...). A Guest Head Chef is spearheading a February meal. If you know any other non residents who would enjoy feeding us, let me know. To entice them, be sure to mention there is a clean-up crew as well as a very appreciative group of diners.

Sunday Suppers has applied to the Resident Council for **funding to pay for a Sunday Supper meal for new residents in 2023**. The small-group setting would offer a warm welcome to newcomers.

For additional items you could donate to the kitchen, check out this **gift registry**:

<https://sokindregistry.org/20047>

Now that Sunday Suppers has been recognized as an official resident group by the Resident Council, your donation for meal costs can be made by cash OR check made payable to **Rose Villa RAC (with notation "Sunday Suppers")**.

Requests for **troubleshooting** have been made re: the Rec Room oven (actual oven temp is 25 to 50 degrees less than setting), and the dishwasher (soap dispenser door doesn't always open). There is a sign on the dishwasher with recommended strategies. Recently, switches have appeared near the doorways with enticing titles like Zone 1 up and Zone 1 down. Perhaps lighting will be adjustable in the future in three zones in the Rec Room.

The second-highest-rated goal on the Sunday Supper survey last fall was "**Reduce food waste**." With our motto "No Leftovers Left Behind" we are offering meal leftovers and extra donated items after meals. If you have some surplus food items to share, please connect with me or leave your donations in the kitchen with a note to me.



## January 9, 2023

Our **first Sunday Supper on January 8<sup>th</sup>** was held on National Sunday Supper Day (kudos to Lou Chapman for alerting us!).

<https://nationaltoday.com/national-sunday-supper-day/>

Chef Shirley and her crew served a delicious meal.



Rick Simpson's photos document the festivities and a brief interlude where Mark was recruited to troubleshoot a problem with the wall oven. Luckily, first-floor neighbor Marti Franc came to the rescue by cooking the chicken in her oven. The joys of community!

A **Sunday Suppers Overview session on the 7<sup>th</sup>** covered the basics of the program, reviewed volunteer opportunities, and featured a look at all of the wonderful donations of kitchen items in cupboards and drawers.

The easiest way to **sign up to dine/volunteer** is to use the link on RVillagers. Go to RVillagers, Community-Wide, Sunday Suppers (or use the search feature in the upper right corner to search for Sunday Suppers). RVillagers lists the sign-up link, a link to the Q&A flyer, plus menus, recipes and an overview of Sunday Suppers.

**All of our January Sunday Suppers are now full.** Our free version of Sign-Up software does not include a waiting list feature. When there is an opening, an email will be sent to the subscribers on the RVChat Sunday Suppers Subgroup. Residents can contact me to join.

A **flyer of February meals** is underway. If you're interested in being a Head Chef in February (or later), let me know.

**Rose Villa will be paying \$335** for Rec Room kitchen equipment (bussing cart, soup pot, and more).

For additional items you could donate to the kitchen, check out this **gift registry**:

<https://sokindregistry.org/20047>

Sunday Suppers has been recognized as an **official resident group by the Resident Council**. Next step is for the Executive Committee to approve a resident account for accepting donations and paying expenses.

Donations will be accepted at each supper and reimbursement checks for Shoppers and Head Chefs will be cut on the 10<sup>th</sup> and 25<sup>th</sup> of the month.

**FoodConversions.pdf**, a helpful resource file for Head Chefs and Shoppers, has been posted in the RVChat Sunday Suppers subgroup file section. Consult this file to help translate amounts of food to buy. For example, if your recipe calls for 3 cups of chopped onions, you can check to see how many pounds you should buy (answer = one pound).

## **January 2, 2023**

Drop by the Schroeder Lofts Rec Room on **Saturday, January 7<sup>th</sup> at 1pm** for an overview of Sunday Suppers. Explore the wide range of donated items in the kitchen, review volunteer opportunities, and learn how to use SignUp.com to dine and/or volunteer.

Thanks to volunteers who tried out **SignUp.com**. We discovered that when users click on the link in the January flyer, it goes directly to the January sign up page. However, if the link is typed in ALLCAPS in a browser, users get an error message because SignUp.com links are case sensitive. We also discovered that if users go to SignUp.com, they cannot access our page because it is private. For easiest access, click on the link!

Here's the link (if typing, use upper/lower case as shown):

[\*\*signup.com/go/usWqPSD\*\*](https://signup.com/go/usWqPSD)

Our **January Sunday Supper is FULL** and the rest of the meals are also filling up. Sign-up deadline is the Friday before each meal.

A **flyer** of January meals was distributed last week. There will be a new schedule of weekly meals each month. Head Chefs are booked first so their meals can be described in the flyer. If you're interested in being a Head Chef in February (or later), let me know.

Check out the new **Sunday Suppers page on RVillagers** (under Community-Wide). In addition to an overview, info on each meal is listed PLUS all the recipes.

<https://rvillagers.org/community-wide/sunday-suppers/>

Woodshop volunteer Tom Wilcox built shelving for our growing **collection of mugs** above the sink. He even matched the paint color of the cabinets!

A merry band of volunteers shopped a local restaurant supply store and some other shops and came back with a few more items for the kitchen, including a **12-quart soup pot and a 3-shelf bussing cart**. Dave Dobak assembled the cart with a mallet (lots of interesting sound effects!). The cart will be very helpful for setting up family style meals and bussing dishes after meals.

For additional items you could donate to the kitchen, check out this **gift registry**:

<https://sokindregistry.org/20047>

Marti Franc and Lou Chapman have volunteered to be the stewards of the **two coffee machines** in the Rec Room kitchen.

## **December 26<sup>th</sup>, 2022**

Drop by the Schroeder Lofts Rec Room on **Saturday, January 7<sup>th</sup> at 1pm** for an overview of Sunday Suppers. Explore the wide range of donated items in the kitchen, review volunteer opportunities, and learn how to use SignUp.com to dine and/or volunteer.

Look for a separate email inviting you to **try out SignUp.com** and give feedback.

Our Sunday Suppers start on January 8<sup>th</sup>! THANKS to the **January Head Chefs** for leading the way.

January 8 <sup>th</sup>	Shirley Smalley
January 15 <sup>th</sup>	Marjie Takei
January 22 <sup>nd</sup>	Louann Metzger
January 29 <sup>th</sup>	Susan Hyne

A **flyer** of January meals will go out soon and list Head Chef, menu, number of diners, format (family style/buffet), suggested donation (sliding scale), and more. To volunteer and/or dine, residents will use SignUp.com or call Susan Hyne (x3057).

For January only, Susan will recruit and assign volunteers to **Cooking Crews** so people get a chance to be part of a team and be ready to step up to the Head Chef role in future months. Starting in February, Head Chefs will be free to either recruit their own Cooking Crew or ask for volunteers on Signup.com.

**Recipes** provided by Chefs will be posted at <https://rvillagers.org/community-wide/sunday-suppers/> so you can check ingredients or make the dish yourself in the future.

THANKS to Bob Lease for **sharpening knives and scissors** for our kitchen. Bob has been sharpening knives as part of Tuesday Market for several years. Donations go to Woodshop.

Woodshop volunteer Tom Wilcox is building shelving for our growing **collection of mugs** above the sink.

Sunday Suppers is applying to the Resident Council to be recognized as an **official resident group**. This will enable the group to have a resident account for accepting donations and paying expenses. Donations will be accepted at each supper and reimbursement checks for Shoppers and Head Chefs will be cut on the 10<sup>th</sup> and 25<sup>th</sup> of the month.

### **Volunteer Roles**

Head Chef: Plans menu and coordinates Cooking Crew

Cooking Crew: Works with Head Chef to prepare and serve a meal

Shopper: In consultation with Head Chef, shops for a meal

Harvester/Gleaner: Picks produce (with gardeners' permission), and delivers to kitchen

Clean-up Crew: Washes food prep dishes, dining dishes, and laundry; puts items away the next day

Money Handler: Accepts donations at meal and receipts from Head Chefs and Shoppers, and completes paperwork

---

Head Chefs complete a **Head Chef Planning Sheet** to provide information needed for the monthly flyers and SignUp.com. The Planning Sheet can be filled in via an on-line form (<https://forms.gle/APFW1n1xpcwFKhre9>) or a paper copy or Head Chefs can call Susan with the info.