

# hutt valley IRISH SOCIETY

<b>EVENT:</b>	Pot Luck Dinners
<b>FREQUENCY / DATE</b>	Last Sunday of the month
<b>LOCATION / TIME:</b>	4:00 start (open up); 5:00 food preparation
<b>STAFF REQUIRED:</b>	1 / 2

**PREPARATION:**

		OK	BUY
Check supplies of:	potatoes - boil 1 large pot full (5kg?)		
	serviettes		
Buy replacements	margarine		
if needed	beetroot - 2 X large cans of whole baby beets		
	asparagus - 2 X cans of asparagus spears		
	jelly X 2		
	ice-cream - 2 X 2-litre containers		
	ice-cream cones & wafers		
	salt & pepper		
	bread - 1 / 2 loaves of sliced; freeze if not used		
	biscuits - 'on hand' for dessert if needed or with cup of tea		
	teabags		
	coffee		
	milk		
	Birthday cake		

**ARRANGEMENTS:**

1. Make 2 jellies.	
2. Boil 1 large pot full (5kg?) potatoes put on about 5:00. Will take most of the hour to cook. Serve loose on a large dish with butter/margarine on top	
3. Butter bread	
4. Set up tables on hard floor: tablecloths, salt pepper, cutlery, napkins, plates	
5. Heat food as appropriate in/on stove & microwave	
6. Serve at 6:00	
7. After dessert it is usual to have the birthday cake, calling for those who had birthdays within the last month to come forward, sing Happy Birthday, blow out candles & cut cake.	
8. Washing up etc. is normally done by volunteers who are present.	
9. Tablecloths may need washing & returning.	