

Menu

black = original (ours)
red = actual (cook's)

Always Available (AA) at every meal + parties:

Peanut butter, jam, bread, ~~cheese~~, hard-boiled eggs, ~~fruit~~

Tea (hot water), coffee, milk, water

Sat. breakfast

Orange juice, eggs, ~~home fries~~ ^{coffee cake}

Granola, yogurt, ~~fruit salad~~

AA (see above) ^{strawberries} ~~oranges?~~ ^{bananas}

Sat. lunch

Make your own sandwiches:

Possibly: Cheese, ^{lettuce, tomato, onion, sprouts} ~~Eggs~~, ~~chicken~~

Hummus + ^{only some} ~~pita~~ bread ^{turkey}

Fruit, ^{potato chips} ~~chips~~, cookies, ^{veg. strips}, pickles

AA

Tea-time

See note on back

Sat. dinner

Spaghetti, salad, [?] ~~garlic~~ bread
(meat + non-meat sauce)

AA

~~Apple crisp + ice cream~~ ^{carrot cake}

Sun. breakfast

~~same as Sat.~~ ^{Eggs + mushrooms (?) home fries,} granola (no yogurt) ^(drat!)
^{2 kinds of fruit - bananas?} ^{oranges?}

Sun. lunch

Make your own tacos:

~~Taco shells,~~ ^(hamburger) ~~tortillas,~~ beans, cheese, meat, lettuce, olives (?)

tomatoes, onions, hot sauce, sour cream, etc.

Fruit, ^{corn chips} ~~chips~~, cookies

AA

Sun. dinner

~~Soup (minestrone type), salad~~ ^{meat + non-meat} ~~corn bread~~

Possibly: ~~cheese/broccoli/chicken/mushroom/noodle casserole~~

AA ^{Chicken curry (sort of)}

Brownies + ice cream + chocolate sauce

Parties (Fri, Sat, Sun.) nights

Beer, lemonade

AA (see above)

Cheese, crackers, chips, dip, salsa, veggies, fruit, cookies

Fri. nt. extra: instant soup (for starving travelers)

^{various} At meals:

lemonade, iced tea, apple juice, iced coffee

Mon. morning

Leftovers

(inc. AA)

French toast

Cucumber raita (or was this lunch?)

We debated a lot whether to have^a teatime snack (w/or w/out tea) + at not quite the last minute we did have ~~beea~~ some kind of cake (pumpkin? zucchini?) at Sat.'s mass dancing. We didn't even think of it for Sunday, when it was probably more necessary!

This is the kind of thing that can happen to your mind once the weekend starts.

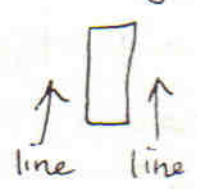
Comments on Scheduling, Arrangement, etc.

(No particular order)

I sent these notes to the cooks ahead of time

- 1) The "always available" table should be somewhere away from the main food, and maybe covered until the meal is out - this to avoid people eating it while they're waiting for the real food, or (in a buffet line) taking it because it's there + not because they want it.
- 2) AA Beverages can be on a separate table also.
- 3) I^(FF) Can bring the instant soup mentioned for Fri. night; what I had in mind was a jar or two of Barth's Instant Chicken Nutra-Soup (mostly veg. powder) to go in hot water for weary car-sick travelers.
(this was a bust, by the way)
- 4) The AA table should be out for parties too.
Breakfast - Eggs + home fries should be cooked to be served between 8 + 9 Sat. morn. + 8:30 - 9:30 Sun. morn. Granola, yogurt + fruit salad + AA should be left out until sometime between 9:30 + 10 both mornings.
- 6) Lunches - both are make-your-own. Fillings for Sat.'s sandwiches are up to you - we were thinking along the lines of cheese, chicken, cukes/lettuce, tomato, hummus, etc. (See ingredients thoughts.)
- 7) Coffee in the morning should be available from 7:00 Sat. morn. + 7:30 Sun. morn. Past ale-runners have suggested one large + one small (faster) percolator. (Plus hot water for tea drinkers.)
- 8) Sat. supper - Spaghetti should be flexible enough so it can be done in batches to accomodate stragglers.
Will all arrange to let you know when buses are →

leaving Ann Arbor - the trip takes about 40 min.²

- 9) Ice cream may be difficult to manage - but there was a strong lobby for it! There's an ice machine there so that may take care of keeping milk + ice cream cold while they're out. (+let's not forget beer!)
- 10) Do you think a double buffet table will ~~be~~^{move} fast enough for 200 people? 
- I've experienced it with 140 + it seemed ok, but that was with duplicates + the whole table covered with food; people didn't have to wait their turn for the spoon. If there were going to be duplicates anyway, maybe we should have 2 tables + 4 lines.
- 11) We were unable to come up with a wonderful entree idea for Sun. supper; one that would appeal to everyone, be adaptable to veggie/non-veggie + be edible when cold! Our original uninspired idea was some combination of cheese, chicken (for meaties), broccoli, mushrooms, + rice or noodles.
- 12) Mon. breakfast is at 8:00 again but stuff should stay out longer - maybe until 10:30.