

March 2, 2010

Re: Coffee Making Volunteers

Hi Ladies,

I've been a little hesitant to make a schedule so we could play out how this coffee-making thing would work. But it's turning into a really nice thing to have—which quite a few people are enjoying every Sunday morning. I don't know about you, but I know it helps me look forward to getting here earlier if I know there's coffee waiting!

As you know, I had some trouble getting volunteers. I'm thinking that we won't have as much of an issue next time I ask now that people know what they're signing up for. I'm hoping for the sake of ease, that we can go with our current volunteers until the end of the year, so I'm proposing this schedule. If something doesn't work out with your schedule, let me know and we can make the necessary changes.

March 2010:	Bev Dean	August 2010:	Teri Drum
April 2010:	Alice Ray	Sept. 2010:	Alice Ray
May 2010:	Shirley Edwards	Oct. 2010:	Shirley Edwards
June 2010:	Shana Condill	Nov. 2010:	Bev Dean
July 2010:	Sandy Dolan	Dec. 2010:	Jeannene Yantis

I'm including the coffee-making details from my first letter below since I'm sure if you're like me, you have no idea where that first letter even is. Jeannene and Teri—you've set a great precedence so far—thanks for making it look so welcoming!

I've put two coffee makers on the counter in the Fellowship Hall with signage. These need to get made with a full 12 cups in each pot—1 regular and 1 decaf. What I've been doing is prepping them on Saturday sometime and then having Buck turn them on when he comes in for choir practice. They don't take long to brew though, so if you did it on Sunday morning, you could probably start them 20 minutes before 9. The coffee is in a cardboard box labeled "Sunday School Coffee" under the kitchen counter where the other coffee is. There are Styrofoam cups there, although I've set out real mugs for those who prefer that, along with a couple of spoons. We have sugar packets, and creamer, and will probably occasionally have real creamer in the fridge you can set out.

The Homestead Bakery has been giving us their "day-old" baked goods, which when we have them will be in the freezer. You can set those out the night before to allow them to thaw (if you want to do it Sunday morning, I'd give them a good 2 hours). Things made with yeast should get tossed (or take them home), but the sweet breads and cookies could get used the next Sunday if they are frozen during the week.

And then it's just the clean-up.