

Volunteer Sign up for Mothers Day Garden Tour At the Grange

Prior to Friday:

Shop for supplies for box lunches &/or pick up donations (need ice for ice chest for drinks)

\_\_\_\_\_

Pick up garden books from Becky Carson

\_\_\_\_\_

Contact local farms for donations for box lunches\_\_Elvira Paoletti\_\_\_\_\_

eggs (1 doz) for vegetarian lunches- Elvira Paoletti,      eggs & olive oil from Kim Consol

Last year the boxes had chicken breasts (80), , baggettes (13 loaves), Monterey jack cheese (20#), olive oil (1 bottle, local), Salad mix (for 90), strawberries & snap peas (for 90), baby carrots (for 90), raisins, shelled sunflower seeds

fresh flowers for 5 guest tables

cash box with till \_\_\_\_\_

design & printing of flyers\_\_\_\_\_

Friday

    cook chicken for the box lunches- time to be arranged \_\_\_\_\_

    set up hall tables for vendors & guests\_\_\_\_\_

\_\_\_\_\_

Saturday; time to be arranged (10-12am )

    decorate guest tables & prepare Grange sales table \_\_\_\_\_

    prepare vegetables, cut baggetts (into 4ths), cut cheese (10 chunks/2# block, then triangle cut),

\_\_\_\_\_

\_\_\_\_\_

(3-5pm?)Pack lunches (80 plus 10 vegetarian) & put in fridge. Put drinks in fridge.

\_\_\_\_\_

\_\_\_\_\_

Sunday:

8-9:30 AM: Open hall for vendors & collect \$15 table fees \_\_\_\_\_

Shifts to host Grange sales table Cindy Kringen, Elvira Paoletti haven't decided which shift,

9:30-11:30 \_\_\_\_\_

Put fresh flowers on guest tables & set up grange sales table & serve early guests

11:00-1:00 \_\_\_\_\_  
\_\_\_\_\_

12:00-2:00 \_\_\_\_\_  
\_\_\_\_\_

11:00-1:00 \_\_\_\_\_  
\_\_\_\_\_

1:00-3:00 \_\_\_\_\_  
\_\_\_\_\_

3:00-5:00 \_\_\_\_\_  
\_\_\_\_\_

sales & cleanup

Table sign up:

Kim Consol- olive oil

Helen Stephens- sweets & antiques

Orangewood farms- bedding plants

Lynn Morgan- jewelry, dream catchers, vinyls