

## HOLIDAY DINNER SUPPLIES

5 turkeys (approx. 20 lb.)  
gravy mix to make 4-5 gal.  
mashed potatoes for 100  
dressing mix for 100  
5 cans jellied cranberry sauce —  
rolls for 100  
butter pats —  
coffee —  
fruit punch  
5 aluminum pans (preferably with wire handles and under-pan supports)  
  
2 spiral cut hams (for Randy and Mike)

Large plastic plates, small plastic or papers plates for desserts  
flatware  
cups for coffee and punch  
napkins  
(Many people bring their own so a big supply of these items isn't necessary.)

### Roasting turkeys:

2 can be roasted in the oven at the hall

Volunteers to roast turkeys in the past have been Ed & Clare Smith, Fred & Ann Coleman, Roger & Ruth Townsend, Neil & Doris Selman, Deena Hague. As a last resort, Bud & Norrine Coyle, and Robert Snell, but we're usually busy in the kitchen at the hall.

Check the hall for supplies (plates, cups, etc.) as well as still sealed packages of potatoes, dressing and gravy before buying supplies.

*COOKIE SHEET FOR TURKEY*