

September, 2017

Deaconess Maggie Harris
COMMUNITY LUTHERAN MINISTRY, INC.

Dear Friends in Christ:

Fall is well underway, and we look forward to planning the annual Thanksgiving Dinner at Community Lutheran Ministry! It is a special time when we give thanks and gather to share our Christian faith with others. It's also an opportunity to bring together neighbors, living in a troubled community, and offer them fellowship and food.

The dinner will be held this year on **Saturday, November 18th** at 942 Joseph Avenue, Rochester, New York. Last year we served over 550 meals and expect at least that many this year.

We need food donations, volunteer help, and monetary donations. We especially need help **Friday, November 17th in the evening (6-9pm)** preparing the turkeys and building, and late **Saturday, November 18th in the afternoon(3-6pm)** for clean-up. Please consider supplying volunteers for these shifts if you are able. **Other Saturday shifts needed are 9-12pm** for peeling potatoes, setting tables, cutting desserts and preparing hot food, **and 12-3pm** for serving meals and clearing tables.

Enclosed is a list of what we would like you to donate this year in food and volunteers. In most cases, it is similar to last year with a special request for volunteers as noted above.

We would like to know your commitments by Tuesday, October 31st so we know where we will need additional help.

We need increased financial assistance this year as our primary sponsor has reduced their contribution by 80%. If you are unable to provide food or volunteers and would still like to help, please consider a donation of \$50-\$100 to help fund the \$5000 needed. Donations can be sent to Community Lutheran Ministry, 942 Joseph Avenue, Rochester, NY 14621 and ear-marked Thanksgiving Dinner.

We are so very thankful for your help in the past and look forward to seeing you again this year. Please send your replies and/or questions to either of us by phone or email.

Yours in Christ,



Deaconess Maggie Harris
Executive Director
Community Lutheran Ministry Inc.

QTY	THANKSGIVING DONATION ITEMS	ADDITIONAL INFORMATION
	Turkey's: (20-35 lbs, cooked, sliced, & separated dark from white; delivered hot or cold if covered with broth and refrigerated. (Can't cook turkeys? Then drop them off at Community).	<p>The following is a list of food donations needed that we would like you to contribute and times in which volunteers are needed to help make CLM's Thanksgiving Dinner on Saturday, November 18, 2017 a success.</p> <p>Please RSVP by October 31, 2017 to confirm or change your plans. Frozen Turkeys and non-perishable items should be dropped off Friday, November 10 and Saturday, November 11, 2017.</p> <p>Cooked and Sliced Turkeys should be dropped off on Saturday, November 18, 2017 between 9am and 10am.</p> <p style="text-align: center;">Volunteers: (Please confirm by Monday October 31st 2017)</p> <p>Friday Nov. 17th 6-9 pm: "Pre-Dinner" Prep for building, carve turkeys.</p> <p>Saturday Nov. 18th 9-12 pm: Peel Potatoes, set tables, cut desserts and prepare hot foods. Please bring potato peelers and small knives.</p> <p>Saturday Nov. 18th 12-3 pm: Serve Food and clear tables.</p> <p>Saturday Nov. 18th 3-6 pm: Serve Last of food and clean up. (generally finished by 5pm)</p> <p>Volunteers: Please sign in at greeting table when you arrive and take a name tag. There will be a Coordinator in each area. Please look for one to obtain your work assignment.</p> <p>Any questions, please call or email: Deaconess Maggie Harris: 585-338-2420 maggierny@gmail.com</p>
	Stuffing: (8oz boxes) Prep. In Disposable pan	
	Potatoes: (pounds) Raw	
	Turkey Gravy (Cans)	
	Chicken/ Turkey Broth (Large Cans)	
	Green Beans: (15oz or Larger)	
	Bell Peppers, Onions, Celery	
	Corn: (15oz or Larger)	
	Rolls: Dozens	
	Butter	
	Milk	
	Cranberry Jelly: (15oz cans)	
	Cakes: (13x9x2 in a disposable pan)	
	Pies: (baked a non-cream pie in a disposable pan)	
	Cookies: (dozen)	
	Decaf Coffee and Regular Coffee	
	Hot Chocolate	
	Tea (Reg and Decaf)	
	10" Plates	
	Cold Drinking Cups	
	Disposable gloves	
	Disposable Pan: (1/2 Steam Table size)	
	Divided Take out Plates: (clam shells)	
	Gallon Freezer Bags	
	Garbage Bags: (drum liners)	
	Heavy duty Aluminum Foil	
	Plastic Grocery bags for takeout	
	Kool-Aid or Drink Mix	
	Smaller aluminum pans for storage	
	Forks, Knives, Spoons	
	6" plates	
	Hot Drinking Cups	
	Napkins	
	Paper Towels	
	Small Takeout containers	
	Sterno	
	Scouring pads	
	Plastic Table Cloths	
	Small zip Lock bags	
	Salt and Pepper Shakers	
	Toilet Paper	
	Cremora	
	Sugar	
	Sweetener	
	Salad	
	Restaurant Mixer: (for mixing potatoes)	
	Squash cooked w/ Apples	
	Franks Red Hot Sauce	
	Salad Dressing	