

VOLUNTEERS NEEDED FOR PRE-LUTEFISK TASKS AND FOR THE DINNER

It is almost that time of year again for our annual lefse making. This will be Thursday October 11th through Saturday October 13th. We also get to sample them during the potluck lunch both days. If you would like to learn to make lefse, this is a great opportunity! We will teach you. Signup sheets are on a board in the narthex. If you have questions, please contact Joyce Holzhey at 360-598-5857. Volunteers are also needed at the WELCA table to sell lefse and pickled herring during the dinner. If you are interested, please talk with Cheryl Davis at 360-779-4150 or Sharon Brown at 360-779-2160. Most serving opportunities during the dinner are in 2 shifts between 11:15am to 4:30pm, then we start clean up. If you have questions on serving or bussing, please contact Kristan Stenman at 360-779-3738.

SCHEDULE

Thurs Oct 11	8:00am
Thurs Oct 11	9:00am
Fri/Sat Oct 12 & 13	8:00am
Fri/Sat Oct 12 & 13	8:30am
Fri Oct 12 & 13	noon
Thurs Oct 18	4:00pm
Fri Oct 19	8:00am
Fri Oct 19	8:30am
Fri Oct 19	9:00am
Fri Oct 19	11:00am
Sat Oct 20	8:00am
Sat Oct 20	11:15am
Sat Oct 20	4:30pm

ACTIVITY

Potato peeling for lefse – Christian Center (CC)
Dough mixers and loaf makers - CC
Dough mixers - CC Steve Holzhey & Mike Hatrick
Dough ball forming, rolling, baking & packaging - CC
Potluck lunch CC
Set up CC with tables, chairs, partitions, etc.
Potato Peeling – CC
Meatball rolling and baking – CC
Meatball baker – CC – <u>we need a volunteer for this</u>
Setting tables for dinner – CC
Salad makers – Social Hall
Lutefisk Dinner first shift servers and kitchen servers– CC
Clean up Helpers – CC