

ECHO Hospitality/Meal Information

Please don't hesitate to call if we can answer questions or assist in anyway. Your loving service to ECHO is greatly appreciated & brings glory to God. Grace (479) 981-6460

As a Volunteer you provide: Food & Volunteers to cook, serve, & clean-up your meal.
We are currently serving from 110-130 so preparing to feed 130 is wise.

FOOD:

Entrée with quality protein,

Vegetable (preferably to include something green) can be salad, veggie tray or cooked

Fruit (without sugar), Fresh is best.

Starch of some kind (bread, pasta, rice, etc) Whole grains preferred where possible

Dessert. (Regular and diabetic).

We have some vegetarians on staff so please keep them in mind.

Only restrictions: No peanut products due to critical allergies.

ECHO provides heavy duty paper plates & plastic silverware to save your group doing dishes. However if you prefer to use "real" silverware and "real" plates and or bowls we have a set of 100 available you are welcome to use. If you do we simply ask you to bring volunteers to help wash and place back in the cabinet after your meal. You are welcome to use our dishwasher as well. If your menu includes soups or stews you will need to bring disposable bowls or use ours and wash them after using them.

ECHO has aluminum pans (from Sam's) available that fit our chaffing dishes. If you'd like some for your meal just let me know. Our kitchen is large and well stocked with everything needed to prepare meals (except the food) You're welcome to cook there or bring your food cooked. You are also welcome to drop by with groceries for the refrigerator or freezer the week of your dinner. Just let us know when you would like to be in the kitchen so we can arrange to let you in.

Please email or call me with your menu the week before. Our IT department will display your menu on our overhead screen in the dining hall. Knowing your menu ahead of time also helps us prepare for what you'll need ready on the serving line. ECHO is blessed with a fully equipped kitchen providing 6 roasters. 4 chaffers, stainless bowls, platters, cutting boards, strainers, cookie sheets, pots & pans, mixer/blender, knives, etc. If you use our roasters please spray them with Pam before putting food in to help with cleaning.

Volunteers:

5 – 7 people working with you in the kitchen is perfect. Less than 5 gets short-handed but over 7 gets crowded. You will most likely need 4 on the line serving food and one or two floaters keeping food ready for refilling, cleaning up as you go, and taking turns

letting your people eat and take breaks. If you have more people who want to work you can divide your group into two shifts, one working 4:00 -6 and the second shift 6:00-8. If you don't prepare your food at ECHO we ask you to have all food there by 4:00.

4:30 all food must be on line ready to serve:

4:50 Blessing (by our prayer team or your minister- let me know if your minister would like to say grace), and Updates by Janet Arnett, Clinic Director.

We join the other volunteers for prayer time and clinic updates. As soon as this is over we get back in the kitchen and start dishing food. Nurses and other volunteers that have to be at their stations before doctors arrive eat first along with patients arriving early.

Dinner is served from 5:00 –7:30 ish. If no one is going through the line at 7:30 we begin putting food in take-home containers for patients and volunteers who haven't been able to eat yet. All food left is considered a donation and will be sent home with patients having the greatest need. We are seeing greater poverty & need than ever.

You're being the loving hands of Christ as you serve ECHO. Remember our role as Hospitality is much more than just putting food on the table. It's a glorious opportunity to work with one another in joy and serve others in love. THANK YOU for your prayers and commitment to make this offering to His Glory.

Additional Information:

We have a regular kitchen staff of 6 in the kitchen every clinic. Our crew is staggered throughout the evening available to help you. We cover all beverage needs and see that everything runs smoothly offering support where needed. Our regular crew is: Mickey Smith (3:00-7:00) Jim & Kathy Marquette (6:30-9:30 closing/clean-up), Ken Smith (6:30-closing) and Eric Knowles (back up as needed).

I'm approximately there 2:30-8:30 depending on the need. Mickey or I will be there to assist setting up your buffet line with appropriate roasters, chaffing dishes, etc and make beverages. Our newest hospitality additions Arnie & Ted Richter will serve as "floaters" to fill in where and when regular staff members are absent.

We schedule a year of ECHO dinners in advance the month of October. I've learned it works best to start by putting groups down for the date closest to the one served the previous year, therefore let me know if you would like to trade for a different season and We will do what we can to accommodate you. As we have new churches interested we are asking groups with more than one dinner a year to give one up. This keeps everyone "fresh" and allows widespread support and connection with our community. Help us spread the news about the opportunity to serve this great mission God has planted right here at "home". Don't hesitate to call me or pass on our contact information to anyone interested. It's our blessing to serve with you!

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