

COUPLES GOURMET GUIDELINES

Please read the following guidelines to ensure an enjoyable season of successful dinner parties...

HOST RESPONSIBILITIES

- Please contact the members of your dinner party at least one week in advance with time and address details. This is especially important for those in need of babysitters.
- Ask your guests if they have any preparation/serving requirements of their course, such as serving pieces, refrigerator space, oven preheating, etc.
- Hosts are responsible for providing beverages; cocktails (optional), wine, soft drinks and coffee/tea. Also, table accommodations for 8 is required (pushing two tables together works just fine, or utilizing a card table and folding chairs). The whole point is to be together and have fun.
- **Cancellations are unacceptable. Please find a substitute host as early as possible.** You may move the date if all guests can agree on an alternative. We don't want to disappoint or leave out anyone who was looking forward to participating.

REGULAR MEMBERS

- If you need a substitute, PLEASE make calls as soon as you know. It may be impossible to find a sub at the last minute. If you cannot find a sub, you may (as a last resort) ask a friend who is not a Gourmet member to fill in and bring your dish. Or you may ask your host to suggest a friend to fill in (also assuming they will be happy to prepare the dish for you). In any case, please inform your hosts who will be filling in for you that evening.
- If you absolutely cannot find a sub, it is your responsibility to prepare your dish and deliver to the Hosts' home before the party. We strongly discourage this, as it is much more fun to have a complete 8-person party. Far worse, however, is having 6 people and not enough food, or putting the onus on the host to prepare your dish.
- If you haven't heard from your host about one week prior to the dinner party, please don't hesitate to call them. Maybe they need a gentle reminder.

MEN'S NIGHT

- For the April dinner, we "turn the tables" and the men cook the meal for the women who are the honored guests. Men are expected to shop, cook, serve and clean up. Of course, some may need to "turn the tables" the other way if the men regularly cook. If this is too much to ask, the ladies may pitch in, but you have to "fess up" when you arrive, and just think how the men who worked all day will feel about that. Don't stress, this is all great fun!

NOTES ABOUT RECIPES

- We always provide the recipe for the original amount, and leave it to you to expand it to serve 8. We do this because you may want to make it again for less people, but also because some people choose to double a six-serving recipe and have leftovers, while others choose to make 1 ½ times the recipe.
- Read the recipe through at least once before shopping. We may have a note about the ingredients, or about making the dish ahead. You may need to start a dish the night before (i.e.; marinate the meat).
- Please call us with questions - we have made the dishes and can hopefully answer any questions.

FINAL NOTES

PLEASE do not hesitate to contact us if there are problems or suggestions. We can't promise to please all of the people all of the time, but would like to have the opportunity to try. At the same time, please use common courtesy towards other members to try and work out any problems with hosting or substitutes—we do appreciate it!

These guidelines are simply to help things run smoothly. Please remember that Couples Gourmet is not so much about the food as it is about the wonderful company. If something goes wrong in the kitchen, don't worry, part of the fun is sharing the experience with the other dinner guests—everyone has a similar story, and we can all take it in stride. The most important thing is that you have a full table and a fun, relaxing evening.

Here's to an enjoyable season of dinners!

Gourmet Committee; Deena Lynch, Nicole Scherman, Sylvia Rickert