

MOUNTAIN LAKES GOURMET GUIDELINES, 2010/2011

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

ABOUT COUPLES GOURMET

- We enjoy a series of dinner parties, five couples per dinner: a host and 4 courses prepared by their guests. A rotational schedule is published and each person is assigned to provide an appetizer, side dish, main dish or dessert, or to act as host for the evening. We provide the menus and recipes and organize the guest list so you dine with different couples every month.
- Regular members participate in all 7 parties and receive all recipes.
- Substitutes attend the opening and closing buffets and are “on-call” to fill in when needed.

HOST RESPONSIBILITIES

- Please contact the members of your dinner party at least one week in advance with time (usually 7:30pm) and address details. This is especially important for those in need of babysitters.
- Ask your guests if they have any preparation/serving requirements for their course, such as serving pieces, refrigerator space, oven preheating, etc.
- Hosts are responsible for providing beverages; cocktails/wine (optional), soft drinks and coffee/tea. Also, table accommodations for 10 are 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 and let Barb know of the schedule change.

REGULAR MEMBERS

- If you cannot attend your scheduled dinner, PLEASE contact one of the substitute members listed on the “Sub List” to fill in for you. It may be impossible to find a sub at the last minute. If no one on the sub list is available, feel free to find another non-Gourmet member to fill in and bring your dish. 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 it to the Hosts’ home before the party. We strongly discourage this, as it is much more fun to have a complete 10-person party. Far worse, however, is having less people and a missing course.
- If you haven’t heard from your host one week prior to the dinner party, please don’t hesitate to call them.

MEN'S NIGHT

- The April dinner is traditionally “Men’s Night”. 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. Don’t stress, this is all great fun! (And yes, there is usually a LOT of grilling involved!)

NOTES ABOUT RECIPES

- Check the recipe amount. Where possible, we change it to serve 10, to make it easy. If it’s not already done, please alter as needed.
- To make shopping simple, this year we are partnering with Kings to ensure all ingredients are in stock and at your fingertips. Also we let Vino know the menu as well, so if you would like wine suggestions, they are always a good stop.
- We may have a new website– so that communication will be forthcoming.
- We have a [facebook](#) group, so look us up there. Group: [“Mountain Lakes Gourmet Club”](#)

FINAL NOTES

Do not hesitate to contact us if there are problems or suggestions. 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.

[2010 – 2011 Dinner Schedule](#)

October 2nd – Opening Party

November 13

December– no dinner

January 8

February 5

March 5

April 2

May 7 – Closing Party

Here’s to an enjoyable season of dinners!

Gourmet Committee:

Barb Infante, Debby Fazendeiro, Lesley Bedard, Renae Tarino & Mary Anderson