



AFTERNOON TEA INSTRUCTIONS

1. Wednesday helpers **arrive at 12:45pm** Saturday helpers **arrive at 1:30pm**
2. Put gloves on. They are on the window sill.
3. Turn on the dishwasher.
4. Turn on the ovens to **170 degrees**.
5. Get the pastries out of the fridge.
6. Put baking paper on the trays and place the required number of pies, pasties and sausage rolls onto the trays, **1 pie, 1 pastie, 1 sausage roll each**.
7. **At 1:15pm on Wednesdays** and **2:00 pm on Saturdays**, put the pastries into the ovens. Add 3 gluten free pastries each **for David Mealor, Veronica Dolan and Mary** if they are playing at Tranmere. They are in the freezer in the shed.
8. Turn the ovens down to **120 degrees** after 20 minutes.
9. Take out required number of paper bags and tomato sauce sachets.
10. **At 1:50pm on Wednesdays** put the pastries into paper bags, each bowler gets 1 pie, 1 pastie and 1 sausage roll. Put sauce sachets into a bowl and serve the lot on the trolley by the kitchen door.
11. Put out the milk jugs.
12. On Wednesday **ring the bell at 2:00pm**.
13. **At 2:35pm on Saturdays** put the pastries into paper bags, each bowler gets 1 pie, 1 pastie and 1 sausage roll. Put sauce sachets into a bowl and serve the lot on the trolley by the kitchen door.
14. Put out the milk jugs.
15. On Saturday **ring the bell at 2:45pm**.
16. **After the break wash dishes, mugs and spoons.**
17. **Tidy coffee and tea stations and turn urns and ovens off.**
18. **Give the money purses to the bar volunteer.**
19. **Empty dishwasher as per instructions on the front.**
20. **Empty rubbish bin and put in blue sulo by the back door.**
21. **Sweep the floor.**
22. **Get a free drink from the bar.**

THANK YOU FOR YOUR ASSISTANCE