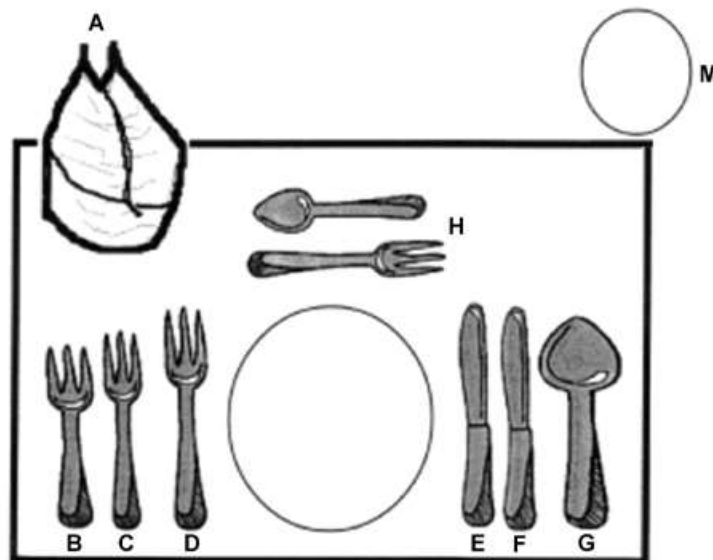


Parent's Guide to a Mess Dinner

1. Wear black pants and white shirts to serve. Bring the cheese plates and chocolate plates up from the fridge in the basement kitchen and put them in the fridge in the upstairs kitchen.
2. Bring enough side plates for the tables up from downstairs to the upstairs kitchen.
3. Put slices of butter on the side plates in the kitchen upstairs and put them on the tables. I have put about 10 up there already. You should have 2 on the head table and 3 on each of the tables for the kids. This is for the buns.
4. Fill the tall vases half full with water and food colour with a floating candle or flowers You will need to stand the wicks up to get them to light if you use candles.
5. If someone has a BBQ lighter to bring, then please do. The candles are a pain to light otherwise.
6. The punch needs to be made for the bowl in the foyer. The kids will mingle there before they enter the hall. Don't make too much. (Probably use 2 juice and bottle of pop for this) One batch should be enough. They will need more juice during dinner.
7. Bring up about 8 water pitchers from the kitchen. Use 4 for water and 4 for juice. Fill one of the glasses at each seat with water and the other with juice. Don't let the kids drink too much juice or you will run out. They will need full glasses for the toasts at that point in the program. If you run out of the juice Brandy bought use the crystals in the supply area. Might want to get those out before so you are ready with them just in case.
8. There is a decanter to bring. It needs to be filled with juice and put on the head table. It is to represent port in the toasts during the program. Only the head table will do this.
9. This is the way the tables should be set for each place.



Napkin and Dinner Roll (Item A)

The napkin and dinner roll will be placed on the table at the place setting prior to diners taking their seats.

Salad Fork (Item B)

The first course is either a mixed green or fruit salad. Eat the salad with the salad fork found on the extreme left of the dinner plate. No knife is to be used with the salad. If the salad cannot be picked up with the fork it must be left on the plate. Do not push food onto the fork with fingers.

While eating the appetizer, the fork should be laid at a 45-degree angle from the centre of the plate to indicate to the steward the meal is not completed. When the course is completed, the fork is placed at a six o'clock on the plate to indicate to the steward the meal is complete.

Soup Spoon (Item G)

Eat the soup with the soup spoon found on the extreme right of the dinner plate. Soup is always taken from the side of the spoon. The motion of the spoon should be from the front to the back of the bowl. Never tip the bowl to get the last drop or blow on the soup to cool it.

While eating the soup, the spoon should be laid at a 45-degree angle from the centre of the bowl to indicate to the steward the meal is not completed. When the course is completed the spoon is placed at a six o'clock in the bowl to indicate to the steward the meal is complete.

Fish Fork and Knife (Items C and F)

Use the fish knife found on the extreme right and the middle fork to eat the fish course. Place the knife in the right hand and the fork in the left. A left-handed person may reverse the cutlery. While eating the fish, the fork and knife should be laid at a 45-degree angle from one another from the centre of the plate to indicate to the steward the meal is not completed. When the course is completed the fork and knife are placed together at a 45-degree angle from the centre of the plate to indicate to the steward the meal is complete.

Dinner Fork and Knife (Items D and E)

Use the last set of cutlery on either side of the plate to eat the main course. The cutlery is held in the same way as the fish course. Never pick up the meat with the hands. Only eat what can be cut with the knife and fork.

While eating the main course, the fork and knife should be laid at a 45-degree angle to one another from the centre of the plate to indicate to the steward the meal is not completed. When the course is completed the fork and knife are placed together at a 45-degree to indicate to the steward the meal is complete.

Dessert Service (Item H)

The last course is dessert. There are two pieces of cutlery laid out for dessert found at the top of the place setting. It is only necessary to use one. The dessert is the end of the meal, but not the end of the dinner. While eating the desert, the spoon or fork should be laid at a 45-degree angle to indicate to the steward the meal is not completed. When the course is completed the spoon or fork is placed at six o'clock on the plate to indicate to the steward the meal is complete.

Water Glass (Item M)

Water will be served to all members prior to the start of the dinner.

10. PASSING THE PORT - After the last course has been served and the tables have been cleared or after the break, port decanters shall be placed on the tables. The Mess Manager or person acting as Chief Steward shall indicate to the PMC that the port is ready to be passed. At that point the stoppers shall be removed, and the PMC will indicate that the port may be passed by pouring a small amount of port into his/her glass, tasting it, and passing the decanter to the left. Port decanters shall be passed to the left, and the decanter shall not be placed on the table until it requires replenishment or has reached the end of the table. Once port has been poured into the glass, it shall not be touched until it is time for the Loyal Toast which comes next.
11. When the kids enter the hall and the guests come in, the guests will be at the head table. That will be the Officers and guests (ie: CO, Other Officers, SKACL Rep, Guest, SSC Chair).
12. You will see the small table set with one place setting, that is for the fallen airman who did not return home. Just leave it as is.
13. The Wooden Nickel is plating dinner. They will do so from the kitchen upstairs. You will be the servers for the event. Remember to serve to the left of the cadet and clear their plates to the right.
14. The Head Table is always served first from the center out. This means the Captain and guests are first then outward to the others.
15. There are special dishes in the kitchen upstairs for the head table. They have the air cadet emblem on them. Do not use them for the kids. Just the head table. You will see there are only 6 of them anyway.
16. First you will give each cadet and head table person a bun on their side plate (left of the plate). The butter on their table is for this.
17. Next will be the cheese plates to be put out. There are 2 for each table I believe.
18. Then the salad. These are served on the side plates from the hall.
19. Then the soup (Tomato and can be served to the vegetarians). The restaurant is bringing bowls because the hall does not have any.
20. Then Main Course.
21. If there are special diets, like Ashley Drew who is vegetarian we need to make arrangements for them. It will need to be heated in the microwave and then put on their plate instead of meat and gravy. They can have everything else.
22. Dessert is strawberry shortcake.
23. Then often there is coffee and the chocolate served. We are skipping the coffee and you can just put out the chocolates for the tables. Again 2 plates for each.
24. The Wooden Nickel has been kind enough to do the dishes but...if you will have to do all the dishes for the event. I suggest getting one person downstairs to do this. Make sure there is soap in the dishwasher too. They are NOTORIOUS for not having soap but descaler in their machine. GROSS!!!! You might even have to empty the screen (super easy). If you want to do them by hand you can but it will take forever.
25. The restaurant will take the soup bowls back with them and wash them at the restaurant.
26. After the kids leave, the large gold charger plates need to be put back into the boxes from Conexus. The table cloths and napkins just go into a garbage bag and Conexus will launder them. Dishes returned downstairs and all other table center pieces put back in the milk crate they came in and taken back to Lynn Severt.
27. I think that is all. Sounds like a lot but promise it is totally doable. Thanks all!