FOLLOW UP TO DINER'S CLUB PLANNING MEETING $SEPTEMBER 6^{TH}, 2012.$

A fairly informal meeting was held to discuss the purpose of and to make suggestions regarding the upcoming season of Diner's Club. We had 18 people present, which represents almost 50% of our membership!!

Some suggestions came in the form of emails from absent members as well as from those present:

The following is a recap of the discussions that ensued:

RECIPE DIFFICULTY LEVEL

There was some discussion as to the original purpose of the Diner's Club as it was created in 2004. The Club was neither designed to be a high end "Gourmet Club, nor a 'Mac n Cheese/Burger' Club, but a Diner's Club where members could meet, mingle and enjoy a lovely dinner, not too far from home.

The feeling of those present was that the recipes in the past were good and not too difficult. It was suggested that as hosts, if a guest felt they were not comfortable with one part of the meal, then perhaps tasks could be juggled by the Host to give them a different menu item.

It was also suggested that the menu source, for example, "Best of Bridge", be listed with the recipe.

MENU VARIATION

There was concern last year that too many repeated themes showed up on the menu. When you meet as a Host group, please be sure to check the website somesmiths.com to make sure you are not repeating a theme. As many people are often away, some for extended periods, , they may have chosen a theme months in advance, so be sure to have a look at the entire year before deciding on your menu.

COST OF INGREDIENTS

As hosts, please bear in mind that obscure or expensive items; a liqueur, for example, could be purchased by 1 host, and then the item and the cost shared.

THE NEED FOR 2 APPETIZERS

This can totally be at the discretion of the Hosts during their group meeting. If their appetizer choice is substantial, and they feel that is plenty along with the rest of their menu items, then one appetizer would be fine. If their appetizer idea is on the small side, or something that not everyone may eat, then having a second choice may be appropriate.

RECIPE TESTING

Recipes must all have been tested by one of the Hosts before it is included.

When emailing your menu to Ian, please include the Name and Phone # of the Host that provided each of the recipes.

This will allow your guests to make direct contact should they have a question regarding the recipe.

It was suggested that the Hosts and spouses may choose to have a 'Pre-Party' get together and practice the recipes before the event.

PRE-DINNER DRINKS

Hosts are reminded that they are responsible for providing at their cost, a pre-dinner drink of their choice. The wine that guests bring is for their own consumption with dinner.

FOOD ALLERGIES

It was decided that guests with food allergies should carefully check the recipes on the website before signing up to attend a dinner.

SINGLE?

Your spouse could be away. Maybe you're on your own full time.

Please don't think you'll not be welcome or a fifth wheel. Come on out and enjoy yourself. Your turn to host? - maybe you have a friend that would like to lend you a hand.

Just don't sit home alone !!

DECIDING ON A MENU

Shopping regionally and using fresh seasonal produce is a great way of supporting our local producers.

GUEST SEATING

As co-ordinators, Eleanor & Maggie will do their best to mix up the seating arrangements for each dinner. This gets a little more difficult during the winter months when many of the Club members are away, our apologies in advance should this occur. Please note that in fairness to all, we cannot take seating requests.

MEMBERSHIP UPDATING

Please advise Maggie at maggiecarter48@gmail.com or Eleanor at ronelle@shaw.ca if you are NOT planning on being a member of Diner's this year.

OF SPECIAL NOTE:

The Diner's Club is open to residents of Fairwinds & those areas immediately adjacent, in order to minimize driving at night after enjoying an evening of dinner and wine.

We apologize to anyone who does not reside or no longer resides in this area.