

**St. Helena's Fall – Dinner**

**September 23, 2007**

Kitchen Chairman – Sue Arnold  
Host/Hostess – Walls, T Kassa, & C Estes  
Ticket Takers – J Martinson & B Radtke  
Turkey Carvers – A Mastel, R Ulmer,  
M Grueneich, & P Brandenburger

Advertising – Joyce Grueneich & P Zvorak  
Decorations – Michelle Thorpe  
Greeters – D Eberle & C Wald  
Raffle Ticket Takers – H Radtke, S Monroe  
Youth Supervisors – Chad Durham, Kinzler &

**Saturday Set Up** – Tom & Sandy Ulmer and Chad & Colleen Durham  
Kitchen Help – Jane Reisenauer & Kyle Laabs

**Sunday Workers:**

8:00 – 11:00 – Joyce Grueneich, Phyllis Zvorak, Lorri Kingzett, Mary Ulmer

11:00 – 2:00 – Linda Martinson, Joanne Merkel, Kathie Geiss, & Peggy Bechtold

11:00 – 1:00 – Carol Fulker, Sue Durham, Rosemary Krein, Anita Flynn, Cindy Flakoll, Brenda Heine, Hildie Radtke, Barb Ritter

1:00 – 3:00 – Bernie Thielges, Kay Kronberg, Sue Boniek, Lori Wald, Deb DeWald, Joletta Gusaas, Michelle Vance, Dawn Wald

2:00 – End – Priscilla Brandenburger, Pamela Henningsen, Kathy Mahler, Joan Bahma

**Turkeys & Dressing** – Joyce Grueneich, Angela Mastel, Colleen Durhiem, Joletta Gusaas, Kathie Geise, Priscilla Brandenburger, Linda Siro, Theresa Kassa, Hildie Radtke, Joan Bahma, Peggy Bechtold, Kathy Mahler, Bernie Thielges

Turkeys can be picked up at Char's on Wednesday in meat department. Turkey should be baked no lower than 325°. DO NOT BAKE DRESSING inside the turkey. Use 2½ loaves of bread for the dressing. Bring turkeys to church basement by 8:00 Sunday morning. Bring drippings.

**Potates & Water** – Deb DeWald, Mary Ulmer (20#), Kay Kronberg (20#), Joan Grueneich (20#), Joanne Merkel (20#), Jane Reisenauer, Dawn Wald, Hildie Radtke, Colleen Steinwand, Brenda Heine, Barb Ritter, Sue Durham

Potatoes will be at the Church to pickup. Check your name off the list when you pick them up. Bring potatoes peeled, cooked & **mashed** along with the potato water to basement by 11:00 am on Sunday.

**Salads** –

**Lettuce & Dressings** – Rita Dathe

**Cole Slaw:** Michele Thorpe (12#) & Rosemary Krein (6#)

**Cherry Jello & Cool Whip:** Rosemary Krein, Mary Ulmer & Sue Boniek

**4# Red/Green Grapes:** Carol Fulker, Bernie Thielges, Nicole Reis, Hildie Radtke & Joan Grueneich

**Celery – 6 bunches:** Cindy Flakoll

**Carrots – 7#:** Phyllis Zvorak

**Rotini Salad:** Joyce Grueneich, Carol Fulker, Linda Martinson, Lori Wald, Amanda Thorpe, CarolLee Carruth, Joan Grueneich & Linda Martinson

**Strawberries-3# quartered:** Paula Tschosik, Nicole Reis, Joan Grueneich & Dawn Wald

**Pickles:** Hildie Radtke, Barb Hardy & Priscilla Brandenburger

**2 Canteloupes-cubed:** Lynelle Monroe, Anita Flynn, Kathy Mahler, Joan Grueneich

**1g. Watermelon – 1:** Sarah Monroe, Sandy Ulmer, Marilyn Wall & Michele Vance

YOUTH WORKERS, THEIR SUPERVISORS & HOST COUPLES CAN EAT AT 10:30 IF THEY WISH!

EVERYONE IS TO BRING TWO PIES, EXCEPT FOR TURKEY MAKERS!

Salads – Please bring watermelon, strawberries and cantaloupe cut-up. Grapes washed and de-stemmed.

Donations accepted for tomatoes and additional pickles.

MEN OF ST. HELENA'S – we need your help putting away tables and chairs and returning equipment to the Center after 2 pm. We also can use your help in the kitchen carrying roasters.

THANK YOU in advance for all of your help to make this a success!