

## Coffee and Cider

### Coffee

- HS has high-speed coffee maker. In October, obtain permission from Food Service Director (phone # on BHBL website) to use it. Currently the Food Service Director is in charge of the HS cafeteria and has been the staff member on site for the event (Nicky Boehm, she has been very helpful)
- Use HS thermal carafes to keep warm; use club percolator to keep cider warm.
- Supplies-1 brings 6# regular, 3# decaf, hot and cold cups, paper towels, stirrers, sweeteners
- Beverage team brings extension cords and 3 way splitter
- Beverage team arrives at 4:00PM for set up

### Cider

- 15 gallons ordered from Knights Orchard the week prior to the event
- Pick up day of event; bill is sent to treasurer; discounted price given
- Both warm and cold cider offered; Cider kept warm in club percolator
- Supplies-1 brings 2 jars of cinnamon sticks
- Bring cider at 4:00PM

Beverage lead has been Ken Crotty.

Cider has been obtained by Dan Stec.