

Loaves and Fishes FAQ

What time & what day are the meals served?

Every Wednesday between 6pm – 7pm

Where are the meals served?

At our church which is located at 455 Nottingham Ranch Road.
Avon, Co. 81620

What are the different ways that I can Volunteer?

- 1. Evening Dinner Host:** Plan and prepare the main course
- 2. Evening Donator:** Collaborate with the evening Host(s) & prepare a side-dish, salad or dessert
- 3. Evening Set Up:** Help the Host(s) with set-up
- 4. Evening Server:** Help the Host(s) serve the meal
- 5. Evening Clean Up:** Help the Host(s) with clean-up duties

What time do I need to be there?

Evening Host: you can prepare the meal in our kitchen, or at your home. It's up to you! The kitchen is available all day on Wednesday! So whatever works best for your schedule!

Evening Donator: Collaborate with the evening Host to decide the best time to drop off your side dish, salad or dessert. Church doors will be unlocked at 5:00pm. You can also make arrangements with the church office to drop off your item: Email: office@erpc.org or call: 970-748-0040

Evening Set-Up: 5:30pm

Evening Server: 5:30pm

Evening Clean-up: 6:30pm

What time will I be done?

Usually no later than 7:30pm

If I am the Evening Host, How much food do I need to make?

We serve anywhere from 50 to 80 meals every Wednesday! Once you sign up, we will email you with more details and specific number of meals - depending on the time of the year you choose!

Loaves and Fishes FAQ

How much food serves that many people?

Google is a great resource. For example, if you ask “How much green beans do i need to make for 50 people?” You will see a chart letting you know that 10 pounds of frozen green beans will serve 50 people.

Another great resource is Alana Smith of Foodsmith. She runs a catering business and is happy to help you figure out how to feed a crowd. Her contact number is (970) 688-1925, or email her at alana@foodsmithvail.com

How am I going to be able to make that much food?

Asking friends to help, or gathering a group of people is the best solution. You need 5 casseroles? Perhaps your coworkers would like to help make one each. Or your Bible Study. Or your neighbors. One person could contribute a salad. Another the dessert. One thing I know is people want to contribute, you just need to give them a chance.

You can also get a bulk size, pre-made meal from Costco. One frozen lasagna or box of orange chicken can serve 12 people.

Are there meals already done that I can just serve?

Sometimes we have people who want to donate the entire (evening) meal!

In those cases, we will let you know what (else) we need for that particular evening.

Are there special diets that I need to consider?

We always try to offer a vegetarian option! For example, if you're making 60 servings of chicken enchiladas, - have at least 12 servings available without chicken!

Loaves and Fishes FAQ

If you do decide to make something includes ingredients with common food allergies (ie Peanut butter cookies) please let guests know so they can avoid these foods if need be.

If it is a “To Go” menu, do I have to supply packaging/serving materials?

ERPC provides environmentally friendly, compostable packaging materials to serve meals to those coming in.

Do I have to wear a mask?

For now. We also have gloves for food handling safety. Both are provided. We do ask you to self-screen, and stay home if you are feeling sick.

How many people do I need to help serve that many meals?

Typically 4-5 volunteers is sufficient. The kitchen is big enough to practice social distancing!

I have more questions! Who do I ask?

Contact: Kent Petrie at: petrie@vail.net

Once I sign up, what happens?

You will receive an email from Kent Petrie with specific instructions.

How and where do I sign up?

Go to:

https://www.loavesandfishesavon.com/volunteer_schedule.php

Scroll down the page until you see the: “Community Dinner Signup Sheet”. Follow the instructions.

Once you sign up, you will receive an email with Volunteer instructions and details.

If you need help or more information, please email Kent Petrie at: petrie@vail.net