Annual Report, Hospitality Committee, September 2017

Hospitality Committee welcomes our Meeting members, attenders, and guests at the rise of Worship each First Day. We provide coffee and tea service, water and lemonade, serve the bounty provided by our community and do a spectacular cleanup.

Kate Steger, co-clerk, and Margo Greenlee coordinate Souper Sunday, recruiting soup chefs and bakers to ensure that those who attend Meeting for Business do so with adequate sustenance.

The lists below reflects who sets-up, greets, serves, and cleans-up, some of whom are members of the committee, some of whom are currently active on the committee but not listed, and some are listed but inactive.

Active

- Greyson Aquiavia as schedule allows
- Pam Callard
- Leonard Eoussa
- Kathy Lipp Farr
- Margo Greenlee
- Susan Griffin
- Sarah Radomsky
- Kate Steger

Inactive

- Malachy Kilbride not reporting
- Tom Libbert retired after stellar service
- Greg Robb now clerk of Ministry and Worship, pitching in as needed
- Jorge Sanchez reassigned to Dad Duty

In a category all of their own:

In addition, two of our Clerks Emeriti, **Bill Strein**, and **Alex Matthews**, volunteer with the committee regularly. Alex Matthews, compost czar, also launders dishtowels and tablecloths. Bill Strein serves every third Sunday and has mentored Susan from the beginning of her tenure on the committee. As Bill approaches a decade of Hospitality Committee Service and takes on other significant responsibilities for the Meeting, he is planning to lay down KP.

Patty Murphy is an experienced kitchen-hand who responds readily to the committee's entreaties for help and will often just poke her head in kitchen and see if we look bedraggled.

Bruce Kellogg and GT Hunt make sure that the early arrivals have coffee and cookies.

We continue to enjoy the once-monthly presence of First Day School Students who prepare cookies, cakes, or cupcakes to celebrate birthdays of FMW community members. Michael Beer and the Religious Education Committee offer the Family Brunch the first Sunday of the month, an event that nurtures and strengthens that essential part of our community.

In addition to regularly scheduled Sunday duties, the hospitality committee would like to organize quarterly kitchen cleaning days, but time and capacity have made this challenging. Hospitality "floaters" or back-stoppers would be very helpful.

We strive to make the FMW kitchen a conflict-free zone. To that end, we plan to create a Friendly Handout on Food Contributions to guide members and attenders on leaving food and other items in the kitchen for community use. We'll share the handout with the Committee of Clerks when ready and keep a laminated copy in the kitchen. We hope this will help keep the refrigerator clean, the cupboards uncluttered, and the food we serve safe and sanitary. We also do this with the intention of respecting the limitations of a stretched committee. While hospitality is a valuable and important aspect of our community, simplicity is also a Quaker testimony we can rely on to guide us towards harmony and good cheer in the kitchen.

Lastly, we expect that the proposed construction will impact hospitality and we welcome advanced discussion with other committees on what we should expect and how we might mitigate disruption while maintaining some modified hospitality.

As indicated above, we need and would very much appreciate additional help. Like everyone in our Meeting, we are called to responsibilities and travel that take us away from Sunday service. This means that members and supporters of the committee may work alone on Sunday or work more than one Sunday a month. This is not optimal.

In order to be adequately staffed, we require two or three additional people who are available to be called upon to serve on an as-needed basis. This would ensure that there are 4-hands available for every First Day. Please consider joining our ministry of welcoming and community.