

Casseroles Needed-Revised 3/17/2011

Freshness First!

FOOD & CARE
COALITION

Health Guidelines:

1. To maintain freshness of your casserole donations, always call first for the amount & time needed. Regularly scheduled donors will be contacted if amounts needed vary. Treva 801-373-1825
 2. Use fresh food
 3. Cover with foil and label with a bold magic marker the date made and the type of casserole
 4. Tie back long hair and wash hands
 5. Use vinyl gloves if hands have a break in the skin.
 6. Don't prepare food if you are ill.
 7. Keep food chilled if prepared ahead.
- Call ahead to schedule casserole donations
 - Bring **uncooked and freezable casseroles** in a disposable pan appx. 10" X 12"
 - **Cover with foil only & label with a bold marker the date made and casserole type.**
 - While 10 to 12 casseroles provide an entire main course, you do not have to bring that many. When you call to schedule, I will let you know what we need or you can tell me what you want to do.
 - **Main Dish Casseroles:** Call to verify the number needed.
Suggested types: Lasagna, Shepherd's Pie, Tuna & Noodle, Potato & Ham, Cheesy Potato, Macaroni & Cheese, Spaghetti with meat, Rice & meat, veggies with sauce, Enchilada and other Mexican styles, etc.
 - **Dessert Casseroles: Any fruit cobbler, strudel ← or dessert.**

Delivery: Enter from 900 S & drive to East entrance, ring bell.

