

Culinary Group Guidelines

1. Culinary Group membership fee is \$10 for the season. Only paid-up MSSF members (who also have paid the Group fee) may participate in Culinary Group dinners.
2. Every Culinary Group member is expected to assist in the preparation and cleanup of at least one dinner during the season. Meals should be seasonal as much as possible, and should always include mushrooms.
3. Members who are not on the dinner team are encouraged to bring appetizers (using mushrooms). Appetizers may not include amanitas, cortinarius, or other dubious species.
4. Everyone brings their own dishes, table covering, and beverages.
5. Attendance limit is 60 people per dinner.
6. Reservations are required for all dinners except the September potluck. Members who don't have internet access can make reservations by phoning the Culinary Group co-chairs if necessary. Except as necessary, however, members should make their own reservations (and reservations for any guests) through "Event Registration" on the MSSF web site.
7. Please cancel your reservation if you can't make it (as soon as you know) by phoning or emailing the Culinary Group co-chairs.
8. Any Culinary Group member may bring one guest, but any guest should become a member (and MSSF member) after the first visit (i.e., before attending a second dinner).
9. The group has cooking pans, utensils and serving dishes available for our volunteer chefs to use, and (through each Dinner Captain) reimburses the volunteer dinner team for ingredients they purchase. (Save your receipts!) The Group does not reimburse for appetizer ingredients.
10. Every Culinary Group member is responsible for extending the hospitality of the Group by greeting and encouraging new members to participate.