

Summer 2022 BBQ Program

For Residents in the Margaret/Maurice Drive Housing Complex

Provided by St. Jude's Church and Front Line Outreach

Background

- This program has run successfully for several summers, providing grilled hot dogs and hamburgers on a first-come, first served basis to residents each thursday in July and August.
- Community partners, e.g. YMCA, organized activities for children during the evening
- All program costs were absorbed by St. Jude's Church and FLO delivered a weekly meat order

BBQ Program in 2022

- Church volunteers will prepare weekly BBQ meals on site near the basketball court, for residents to pick-up, from 6:00- 7:00 pm
- There are no specific precautions, according to government COVID-19 guidelines, or Diocesan COVID-19 guidelines, which will apply in 2022
- All volunteers will be trained in June on Public Health food safety guidelines, on our BBQ program procedures as well as on the HCHC Communications and Crisis Management Guide
- Menu will consist of barbecued hamburgers and hot dogs (Halal only), fresh vegetable salad, tetra-pak drink, cookies and fresh fruit salad
- All residents will receive an announcement in June, emailed or delivered door-to-door, announcing the program, giving dates and times and listing the food choices
- Dates are July 7, 14, 21, 28 and August 4, 11, 18 and 25.

Procedures

- St. Jude's volunteers will buy the food ingredients each week and deliver these to the church kitchen around noon on the day of the BBQ
- Each week, Kitchen volunteers will make up two salad types, about 100 servings for each salad; one will a fresh fruit salad, and one is either a green salad, potato salad or coleslaw
- About 4:30 pm, volunteers will take all the food items from the church kitchen refrigerators to the basketball court area at Margaret/Maurice Drive
- Volunteers will also get the two BBQ's and folding tables from the storage shed and set these up by the basketball court, by 5:00 pm.
- Front Line Outreach staff will deliver the hamburgers and hot dogs by 5:00 pm
- The cooks will grill the meat and servers will give the cooked food, drink boxes, cookies and salads to the residents waiting in line for these.
- Residents will choose which items they would like and will apply their own choice of available condiments. (There may be quantity restrictions on individual family orders.)
- Afterward, the equipment will be returned to the storage shed and the shed locked.
- Leftover food and supplies will be taken back to the church.
- All utensils and coolers will be washed in the church kitchen on the day following.
- FLO will maintain the BBQ's and replenish the propane tanks as required.

Draft 16.05.22