

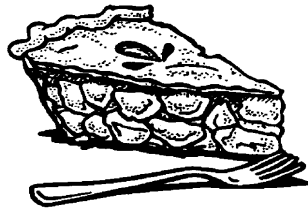
Cafe Speak

At times I find it hard to speak to supporting congregations about the cafe. It requires a balance between boring those with decades of experience and those who may be hearing of "The Cafe" for the first time. But we need everyone's involvement to make the cafe a success and ease the burden on individuals. Over the next few weeks as the fair approaches, I will share with you information that will help the fair effort run smoothly this year and keep you informed of our needs. For further information contact any of our coordinators or myself.

Thanks,



Dave Campbell (296-5792)
1998 Asbury Cafe Chair



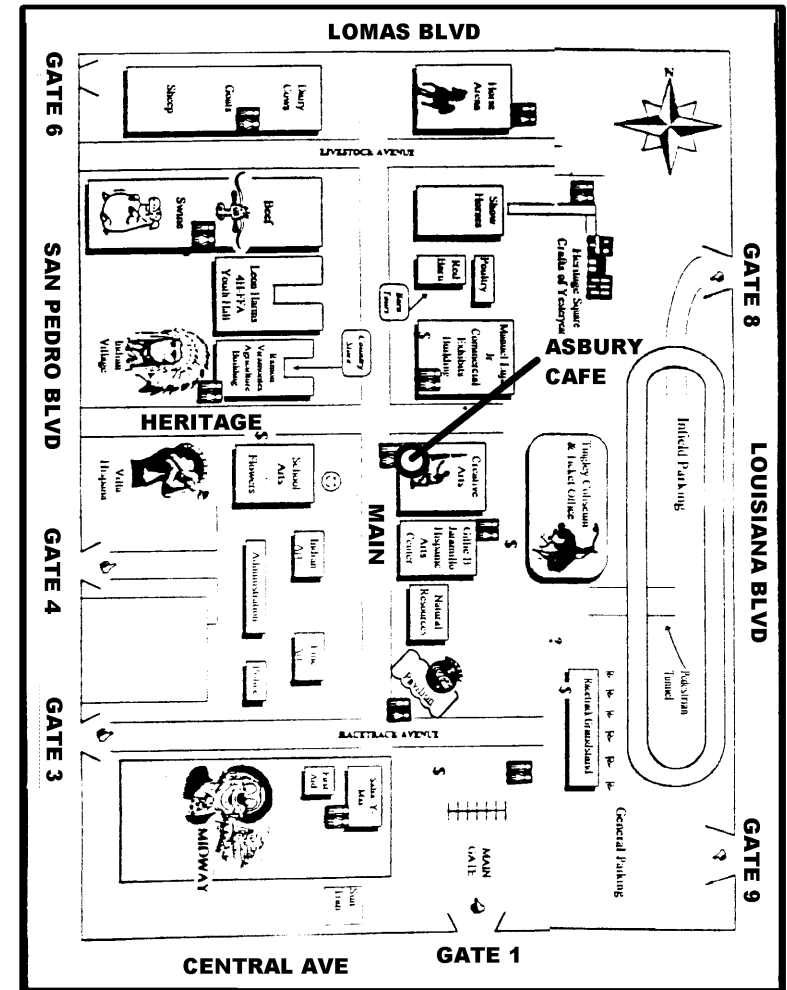
1998 Cafe Coordinators

- Fruit Coordinator, Serena Smith (298-3820).
- Schedule Coordinator, Lynette Schatz (821-7591).
- Pie Coordinator, Barbara Lewis (884-1761).
- Pie Party Coordinator, Mary Slemp (237-1551).

Cafe Calendar

- August 23TH, "Pie Day"
Church Wide Pie Party 8:00 AM — 1:00 PM
- August 29TH, 9:00 AM, Cafe Cleanup Day
- September 11-27, New Mexico State Fair
- September 28TH, 9:00 AM, Cafe Close-up Day

Going To The Fair ...



Right Turns Only entering and exiting fair.
Asbury Cafe is located off Southeast corner of Main and Heritage near center of fairgrounds.
Parking access only at Gates 1 & 8.
Day Managers use Gate 8 off Louisiana.

Contacts

Coordinators

Cafe Chair	Dave Campbell	(Cell*) 296-5792 (H) 844-1350 (W) 299-0643 (Asbury) dvc@writeme.com
Fruit	Serena Smith	298-3820
Pies	Barabar Lewis	884-1761
Schedule	Lynette Schatz	821-7591
Pie Delivery	Carl Hein	296-5785
Maintenance	Larry Slemp	237-1551
Pie Parties	Mary Slemp	237-1551

Church Representatives

St John's	Doris Bowen	299-6570
St Stephen's	Glenn Machin Fred Zutavern	332-7213 298-6523
Covenant Pres.	Jean Harrison	296-6869
Central UMC	Carolyn Palmer	256-3046

Active Day Manager

Early	(Cell*)
Late	(Cell*)

* Cell phones available during fair, compliments of VoiceStream



What is this Asbury Cafe?

The Asbury Cafe serves as an outreach ministry of several local churches. The cafe operates with an all volunteer staff who desire simply to share the love of Christ in action throughout our community.

The Asbury Cafe began in the early 1960s as an outreach of Asbury United Methodist Church to benefit her own building fund. Originally operating out of the Goat Barn, the cafe moved to its current location after a few years and has maintained a continued presence at the New Mexico State Fair every September since that time, growing more each year. When Asbury no longer needed money for herself, the decision was made to use this resource as a community outreach.

Each year the cafe sells over 2200 homemade pies! Homemade pie topped the cafe menu from the beginning. The Asbury Cafe's reputation for good food and community outreach grew to such an extent that it stretched the resources of the single church. A dozen or so years ago, St. Stephen's United Methodist Church joined forces with Asbury to expand the volunteer forces and supplement the outreach of the Cafe. In 1994, we were joined by St. John's United Methodist Church. Currently, Harwood United Methodist, Covenant Presbyterian, Central United Methodist, Heights Cumberland Presbyterian, and St. Paul's Methodist all help directly with the cafe.

Who Benefits?

All of the proceeds of The Asbury Cafe go to mission organizations within the local community of Albuquerque. Since 1995, The Asbury Cafe has donated over \$30,000 each year to local mission organizations, including the Albuquerque Rescue Mission, Project Share, Joy Junction, The Storehouse, Downtown Meal Programs,

Thank You For Supporting The Asbury Cafe!

www.gbgm-umc.org/asburyabq/cafe

Shift Signups

Health Rules

Your Church name and ID.
Fill in matching slots below.

Contact your Day
Manager about passes
and car pooling.

1st five slots
involve special
tasks. Experience
and/or training
needed.

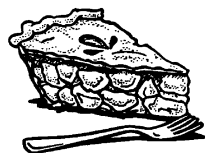
Note time of
shift & date.

Print name
and phone
clearly in open
work slot.

-----X-----
indicates slots
reserved for
another group

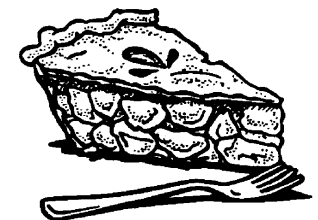
The last slot is optional on most
shifts please fill in other slots first

ASBURY METHODIST (AM)		WORKER SIGN-UP SHEET		DAY 1
		Friday - September 11, 1998		
POSITION	CHURCH NAME	CAR	POOL	PHONE
Early Day Manager (8:00-4:30)	AM			
Late Day Manager (4:00-11:00)		-----X-----		
9:00-2:00 Morning Shift (NEEDED: 5)				
Pie Server	AM			
Asst. Pie Server		-----X-----		
Cook	AM			
Asst. Cook		-----X-----		
Cashier	AM			
Worker		-----X-----		
Worker	AM			
Worker		-----X-----		
Worker	AM			
Worker		-----X-----		
1:45-7:00 Afternoon Shift (NEEDED:)				
Pie Server	REV			
Asst. Pie Server	REV	-----X-----		
Cook	REV			
Asst. Cook	REV	-----X-----		
Cashier	REV			
Worker	REV	-----X-----		
Worker	REV			
Worker	REV	-----X-----		
Worker	REV			
Worker	REV	-----X-----		
6:45-11:00 Evening Shift (NEEDED: 5)				
Pie Server	AM			
Asst. Pie Server		-----X-----		
Cook	AM			
Asst. Cook		-----X-----		
Cashier	AM			
Worker		-----X-----		
Worker	AM			
Worker		-----X-----		
Worker	AM			
Worker		-----X-----		



As a food concessionaire at the New Mexico State Fair the Asbury Cafe must comply with health and operating requirements of the Environmental Department of the State of New Mexico. These are NOT optional. Failure to comply may result in a citation. Two citations for the same problem and the inspectors will shut us down until we comply with a corrective action plan.

- All workers must wash hands when entering the food preparation area and after using the restrooms.
- All workers must wear effective hair restraint — a hat or hairnet. If you don't like the cafe hats, wear your own ball cap.
- Eating, drinking, and smoking are not allowed in the food preparation area. All drinks should be kept out of the food area and must be covered.
- Pies, tomatoes, onions, and other food items must be kept covered and free from contamination at all times.
- All persons involved in handling food must be free of illness and have no cuts or sores on the hands or face.
- Standing water, such as in the sink, must contain at least 50 ppm chlorine. Note: rags removed from the water and left to sit on a counter will fail this test.
- Hot food must be cooked to a temperature of at least 165° (verified with a thermometer) and then held at a temperature of at least 140°. Cooked food (i.e. hotdogs and chili) may not be saved for the next day.
- Utensils may NOT be left sitting in food items, including the ice scoop, ice cream scoop, and chili ladle.



Worker Worries

Work Shifts

Work shift times are posted on the sign-up sheets. Please arrive on time for your shift or make prior arrangements with your Day Manager. Mid day shifts are most difficult to fill.

Training

Formal Training will be available for Day Managers and cashiers at Asbury at 10:00 AM, the Sunday before the fair begins. Day Manager training will also be offered at the cafe, 6:00 PM Thursday night before opening day.

No training is required for other workers, but contact your Day Manager or worker coordinator if you have any questions about your responsibilities.

Admission Passes

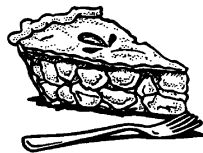
A number of admission passes are available for each work shift. Passes are property of the cafe and not for personal use. Contact your Day Manager for availability. The cafe will also reimburse admission fees for workers upon request.

Transportation

Contact your Day Manager if you need transportation or would like to car pool. Parking passes are not available for workers but normal parking fees will be reimbursed on request.

Child Care

Child care is available through Asbury's MDO program during normal operating hours with prior arrangement.



Cafe Signup

Groups

For several years group sign-ups have been limited mainly to Sunday School classes on weekends. Last year on a limited basis, we encouraged groups to sign-up to work the cafe at other times. It worked so well that this year we again encourage group sign-ups.

Between now and August 3RD, groups may reserve time slots for any available day(s) or work shift(s). Challenge your friends, family, coworkers. Sunday School Class, and etc. to work a shift. We challenge our church groups — Promise Keepers, UMW, staff. How about the pastors of the participating churches?

The 1998 New Mexico State Fair runs September 11-27. Work shifts run 9:00 AM-2:00 PM, 1:45 PM-7:00 PM, and 6:45 PM-11:00 PM. Contact Lynette Schatz at 821-7591 to reserve your time slot.

Individuals

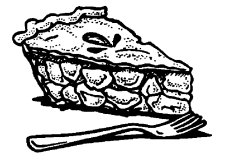
Individual sign-ups will begin August 2ND. Sign-ups for each work shift will alternate between two or more churches as before. Exact work shifts will be determined after group sign-ups. MDO will provide free daycare during normal hours for fair workers.

Daychairs

We need 34 Cafe Daychairs to cover the duration of the fair. The daychair or day manager oversees cafe operations during their shift. Early shift runs 8:00 AM - 4:30 PM and late shift runs 4:00 PM - 11:00 PM to provide overlap with the worker shifts. Parking pass and concession pass are provided to offset personal expense. Training will be available.

Contact:

Lynette Schatz at 821-7591 or
Dave Campbell at 296-5792

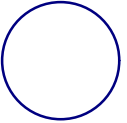


Pie Labels

The Health Department has requested that we provide better tractability of our pies for the cafe. They do not normally allow homemade food at all, but make an exception for us because of our legacy. To not abuse this privilege and provide better tracking for our own records, we are asking that you include additional pie labeling information.

The sample label shown here identifies the necessary information. Some people have allergic reactions to nuts and/or coconut, so be sure to indicate if your pie contains either of these ingredients.

You may use either the preprinted self-adhesive labels as provided or simply write all the information on the resealable storage bag. **Please print clearly.** Remember to use permanent ink. Also, it would be a good idea to write the name of the pie on the bag as well as the label for backup. Please place the label on the top side around the middle. Pies labeled in the corner are hard for the server to identify.



PREPARED BY

DATE

AM

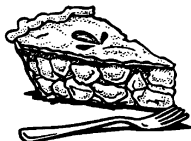
BAKED BY

DATE

NUTS
 COCONUT

PIE

Note: The circle area is reserved for the pie color code die added by the pie packer.



Cafe Feedback

Throughout the fair people make suggestions, often in casual conversation, by phone, and on little notes scratched out on counter slips, paper plates, or any other available writing surface.

Unfortunately, once the fair begins it is very difficult to keep track of this information and see that it gets to the right individual. This results in many lost ideas and comments. We suggest you use this form and submit it to the Cafe Mailbox outside the church office at Asbury, the Cafe, or to a cafe contact. Please include requested info below for follow up. Thanks!

Name

Address

Phone

email

For: Cafe Chair Schedule Coordinator

Church Coordinator Other

Pie Coordinator

Comments:

(CONTINUE ON BACK)

