

DILWORTH SOUP KITCHEN

“OPERATION SANDWICH” GUIDELINES

- **Coordinate with Dilworth Soup Kitchen to arrange a date your group would like to deliver the sandwiches. We serve lunch two days a week, every Monday and Friday. You would need to deliver the sandwiches to the Soup Kitchen no later than 10 a.m. on the date you select.**
- **We serve 200 guests each Monday and Friday so it would be helpful if you could provide at least 200 sandwiches.**
- **We prefer very basic sandwiches – meat and/or cheese on bread, no condiments. You can add condiment packets separately if you choose.**
- **What your team would need:**
 - **Freshly sliced meat such as turkey or ham**
 - **Sliced cheese**
 - **Single packets of condiments such as mayonnaise or mustard (optional)**
 - **Bread**
 - **White sticker labels**
 - **Clear, resealable baggies**
 - **Market or pen for labeling**
- **Your team will need to assemble sandwiches off-site and deliver them to the Soup Kitchen ready to be distributed on the date and time agreed upon. For sanitary purposes, be sure the individuals making the sandwiches wear disposable gloves while preparing the food.**
- **Place each sandwich in an individual bag and label the type of sandwich and/or ingredients.**
- **If your team desires, they can decorate labels or include encouraging messages with the sandwiches.**
- **Put bagged sandwiches back into the bread bags and label the bags with the type of sandwiches and the date they were made.**
- **Keep sandwiches refrigerated until they are delivered to the soup kitchen. Select a group of up to 8 or 10 people to deliver the sandwiches to the Soup Kitchen. If you would like to bring more people, check with us to see if we can accommodate them.**
- **DSK Volunteers will give your group a tour of our Soup Kitchen and show you firsthand how we operate.**

“Nourishing our Community”