

GSSWH Sunday Langar Guidelines Jan 29, 2016

Friday Sangat expected: upto 100

Sunday Sangat expected: 450. Number increases if personal phone calls are made.

Gurpurab Sangat expected: Between 500 to 600

The following GSSWH guidelines for a regular Sunday Dewan will be followed by the Host family. The management of GSSWH appreciates your cooperation and understanding in preparing a simple Langar as per Guru-Maryada.

Saturday

- ❖ Ensure that the ingredients for Parshad are delivered: **8 pounds each** Butter, Sugar and Atta)
- ❖ Buy and deliver all the groceries to the site.
- ❖ To get a head start all the chopping of vegetables, onions, ginger etc should be done and Tadkas made. Store tadkas in the refrigerator to use next morning.
- ❖ Make Yogurt
- ❖ Make Paneer (if needed)
- ❖ Make Kheer (if needed)

Sunday

- ❖ Tea is usually made in 2 batches- First batch to be ready by 9 am for Assa Di Vaar Sangat and the second batch for regular Keertan Diwan by 10:30 or 11am.
- ❖ A simple tea with one sweet and one namkeen to be served of your choice. The tea should be moved to the side counters by 12:00 pm and removed by 12:30 pm.
- ❖ Please consider providing plain milk or Chocolate milk and Orange juice for the children.
- ❖ A simple Langar will be prepared for a regular Sunday Dewan with the following suggested menu:

Daal/ Chole/Rajmaah/Kadhi

One vegetable

Raita

Rice

Roti

One Dessert

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- ❖ Start cooking early morning (by 7:00 am). Arrange enough help from family and friends so all cooking including making phulkas/parshadey should be finished by 11:00 am and everybody can enjoy the Kirtan upstairs starting 11:30 am.
- ❖ **Langar Thali to be assembled and sent upstairs no later than 12:00 pm.**

Leftovers policy

- ❖ No Langar to be given out or taken out of the kitchen until the ENTIRE sangat finishes eating.
- ❖ Leftovers to be put in Ziplock bags or containers. Any leftovers will be placed on the main counter for people to take. Some leftovers can be poured in designated containers and stored in the refrigerator.

Kitchen & Langar Hall cleaning

- ❖ Kitchen to be cleaned thoroughly before leaving.
 - All pots, pans, utensils are to be washed and returned in their appropriate places.
 - All counters and appliances to be cleaned of any food or stains.
- ❖ Refrigerators to be emptied.
 - No perishable food items should be left in the refrigerators except for milk and butter.
 - **No pots, pans or *baltis* are to be left in the refrigerators.**
- ❖ All kitchen and langar hall floors are to be swept clean. Benches to be cleaned.
- ❖ **Exhaust hoods, burners and lights are to be turned off before leaving.**

Trash & Laundry

- ❖ Replace dirty trash bags with new trash bags. Trash bags are to be put in the dumpster.
- ❖ Place dirty towels, aprons and other dirty laundry in the laundry baskets in the kitchen

**NO GSSWH POTS, PANS, UTENSILS TO BE TAKEN OUTSIDE OF THE GURUDWARA
AT ANY TIME!**

**Any Questions????
S. Bhajan Singh Dulai**

**Please contact
C: 832-867-5467**