



HOLIDAY LIGHTS HOSTING AT SHORE ACRES (Page 1 of 2)



ALL HOSTING INSTRUCTIONS POSTED IN THE GARDEN HOUSE

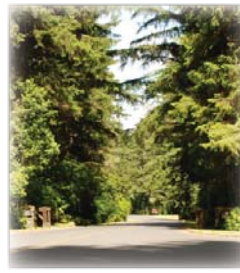
HOLIDAY LIGHTS HOURS: 4:00-9:30 PM



Garden House



Getting there . . . Drive past the main entrance.



3

Take the next Service Road entrance.



4

Take the upper road to the shops.



5

Parking available across from the park's shop.



6

Pass the Friends' shop #1 and the park host sites.



7

Continue down the hill to the back of the Garden House and more parking spaces.



8

Parking spaces and gate to Garden House. Park your vehicle in this area or near trailers and shops.



9

Back porch; double doors to dining/kitchen; single door to hosts' and entertainers' bathroom. Hang coats in bathroom. Please . . . don't pile coats in kitchen.



10

Sign In - Write your name on your host page; fill out a name tag; take a button to keep. Purses go in cabinet below. Bathroom key near phone.



11

1-2 hosts at guest book table



12

Music iPod nano in old radio. If it stops, use the remote control and point to the tiny screen and press the play arrow.

HOSTS DUTIES

3 hosts in kitchen - 1 to cook cider, make coffee & fill cookie trays; 2 to serve at counter.

1-2 hosts at guest book table

Optional Host Duties:

1-2 host upstairs

1-2 hosts near Information & Gift Center

Extra hosts to circulate in the Gardens

OTHER

Don't write on scrolls. Let visitors help themselves to brochures.

DONATIONS

Directions posted in Garden House

CLOSING TIME

Park ranger will check in about 9:00 ahead of closing. Lock the front door at 9:30 and ask visitors to leave through the back door. Follow posted instructions for closing the house.

QUESTIONS

Kathy Metzger - 541-751-9848



13 Front of Serving Counter - Everything is ready when you arrive.



14 Back of Serving Counter



15 Coffee, cookies, gloves and trash bags



16 "Measure" Container, Coffee Maker, Coffee/Regular - Small thermoses; Coffee/Decaf - orange handle pot



17 Cider spice and lemonade in refrigerator-freezer



18 Apple juice in refrigerator



19 Sugar, creamer, extra brochures



20 Have cans of apple juice and cups of cider spice ready on the counter next to sink.



21 Have water ready for next batch.



22 Put thermos on the floor to fill.

Don't put empty pot on hot burner.



23 Start another batch.



24 Put bags of trash in large trash cans behind back gate.

APPLE / LEMON PUNCH

Mix in Punch Bowl :
 1 Can Apple Juice and 1 Can Lemonade
 Add cold Water to fill punch bowl.
 Punch does not need ice.

HOT APPLE CIDER

2 1/2 "Measures" of water
 6 cans of apple juice (12 oz. size)
 1 cup cider spice (add tap water to residue in cup and add to cider)
 Heat to steaming on "high" - Turn down to "1"

DO NOT BOIL - PLEASE

(If it happens by accident, add 1 or 2 cans of cold apple juice.)

Thanks for helping!

DO NOT RUN OUT OF CIDER - PLEASE

Have pots of cider ready. When you empty a pot, start another. Have 2 pots made ahead until 8:30, then 1 pot ahead (*except on very busy nights*). We would rather have cider left over than run out with visitors standing in line. Please leave left-over cider in pots on the stove.