

THANKSGIVING DINNER

2022





Turn a lonely Thanksgiving meal into a **FOODIE'S FEAST!**

Come down to the **WEG Dining Room at noon on Thanksgiving Day** and enjoy a turkey dinner with all the fixings with other **WEG members!**

Turkey Dressing & Gravy Peas & Carrots Salad
Cranberry Sauce Homemade Hot Rolls & Mini Pies

There is a **new cooking club** in our community... and we are inviting **WEG members** who do not have a family dinner to go to. **Don't sit at home, join us!**

Seating is limited and reservations are recommended,

kim2far@yahoo.com or call 541-325-6320

Cost: Donation to the Cooking Club Start-Up Fund

Turkey Dinner *by the numbers*

We cooked:

22-pound turkey
24 lbs boneless turkey breasts
45 lbs of mashed potatoes
3 gallons of gravy
66 servings of dressing
4 lbs of diced carrots + 4 lbs of green peas
Jello salad w/ 64 oz apricots & 24 oz gelatin
Bread....homemade rolls, cinnamon rolls
Mini pies...50 pumpkin, 30 lemon, 24 chocolate

We served 55 people.....then everyone who wanted to, took home leftovers to enjoy!

A very special shoutout to the folks who heard about the dinner and stopped by to give a donation.

And for those who came by and volunteered to help!
Everyone was Amazing! Thank you!

Because you asked for the Recipe:

Apricot Orange Gelatin Salad

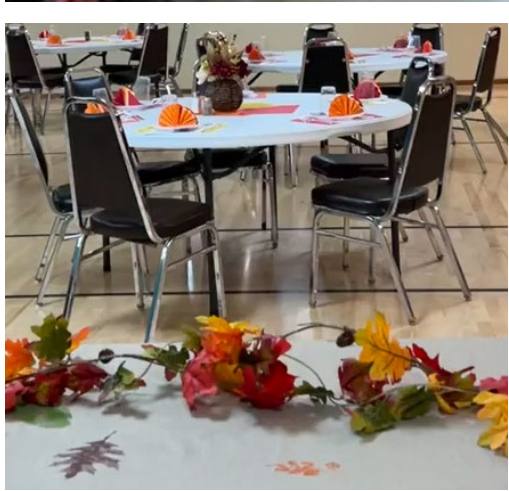
2 cans (16 oz) apricot halves
2 pkgs (3 oz) orange gelatin
1 (6 oz) frozen orange juice concentrate
1 T lemon juice
1 cup lemon-lime soda

Drain apricots, reserving 1 1/2 cups juice. set apricots aside; In a small saucepan, bring apricot juice and dash of salt to a boil over medium heat. Remove from heat; add gelatin, stirring until gelatin is dissolved.

In a blender, combine the orange juice concentrate, lemon juice and reserved apricots; cover and process until smooth. Add to gelatin mixture along with soda. mix well. Pour into 6-cup mold coated with cooking spray. Cover and refrigerate until firm.

Unmold and transfer to a serving plate.

Nutrition facts: 1 piece: 181 calories, 0 fat, 0 cholesterol, 60mg sodium, 45g carbohydrate (43g sugars, 2g fiber), 3g protein.



THANKSGIVING DINNER 2023



This was our 2nd annual dinner



Menu

Turkey & Dressing
Mashed Potatoes & Gravy
Peas & Carrots
Veggie Tray
Salads - Green & Fruit
Dinner Rolls
Desserts



Foodies Club presents for WEG Community

2023 Thanksgiving Dinner

Thursday, November 23rd

2:00 pm

To make reservations:

Call or text 541-325-6320

This dinner is for anyone in the WEG Community who needs a place to have dinner. It is supported by donations.



Rye



Rosemary Rose



Pumpkin Braid



Poppy Seed
White



Pumpkin Spice



Potato Crescent



Garlic Parmesan



Whole Wheat

“Shape your Buns”

From the Foodies cooking class - for Thanksgiving Dinner 2023

THANKSGIVING DINNER

2024





Foodies Club presents

3rd Annual Thanksgiving Dinner

Thursday, November 28
2:00 pm

Turkey
Dressing
Mashed Potatoes & Gravy
Salad
Medley of Desserts

Cost: Donation for the Next Foodies Event

Reservations - 541-325-6320

