

Hello All,

It's about time I got to planning the menu. I have several questions for EVERYONE. I'd appreciate responses to this within a few weeks, say by April 22. These are important questions, as rafters float on their stomachs - or something like that. Regardless, have food you don't want will make you miserable so please give me your two cents' worth.

First, do you have any dietary restrictions (allergies, vegetarian, kosher, etc).

Here's all I know so far: everyone is pretty much ok with anything except there is one among us who is allergic to shell fish, one who hates fish, and one who is lactose intolerant. These are the only restrictions I know of at this point.

I will not plan any sea-food meals or any dairy-based meals without also planning an alternative. But the alternative menu will run short unless everyone lets me in on their preferences in the planning stages.

Second, are you a particularly heavy eater. Serving sizes like those listed on food packages are a general guideline. If you think you'll eat twice this much you'd better let me know so I can plan appropriately. Be realistic: we do NOT want to have to deal with an excess food because we're cooking too much. By the same token, we want to have plenty and nobody should be hungry - whether it is at a meal or while snacking.

Third, what do you drink? Of course, we'll have plenty of water and powdered drinks like lemonade and gatorade. Electrolytes will be important since there'll be no escape from the sun and its heat.

Most of us will also want some soda. How many of these will you drink? What kind do you prefer?

And lastly, the alcohol. How much alcohol will you drink? There is a big difference between 2-3 beers a day and 2-3 beers a week. How many people will have a couple shots every few days? What kind of mixed drinks should we plan on? We want to have a blast without making it a floating party or anything dangerous.

That's about it I guess. Don't dwell on these questions too long. I just need to get an idea of what I should keep in mind while planning. By the same token, if you don't let me know your taste I probably won't keep it in mind.

Thanks all!

Ciao,
Pat

