



## C O O K I N G I N T H E K I T C H E N

The basic guideline here is to play nice...you're sharing the Guest Hall facilities with other guests who might not share your passion for garlic...

The kitchen is for limited meal preparation from noon to 1 pm, and from 6 to 7 pm. If you need to cook outside these hours, please be very sensitive to other guests who might just prefer to relax there.

***Please...no frying, heavy garlic, fish or roasting of meat...nothing that will create a lingering smell. The other guests will thank you.***

Use our charcoal or propane grills outside for anything with strong odors like beef and fish. The grills are to the right of the door, along with self-lighting charcoal in the small silver can. Use a pan on the propane grill if you wish to saute fish or use lots of garlic.

Feel free to explore all the drawers and cabinets in the kitchen. You'll find everything you need. And use the plastic cutting boards to the right of the canisters. Do not cut any food directly on the butcher blocks - they are not suitable for food preparation.

***Garbage Disposal:*** *The Guest Hall is on septic, so use the garbage disposal only for small amounts of food. Please scrape the majority in the garbage can.*

**Do not leave cooking food unattended and be sure to watch for burning! (we have stories...)**

Turn everything off and please put your dishes in the dishwasher when you're done so the Guest Hall is nice for other guests.

If you take dishes to your cabin, we will be happy to remove them the following day, but don't leave them on your porch. That would be too tempting for the wildlife.

***Do not take glass to the spa..use the blue plastic glasses in the silver bin under the butcher block table.***

Contact the office if you need assistance and thanks for your help in keeping the Guest Hall nice for everyone. Note: We do not have facilities here suitable for cleaning fish.