



C O O K I N G I N T H E K I T C H E N C o v i d - 1 9 G u i d e l i n e s

To enable us to offer a safe cooking space for guests during the Covid-19 reality, we must ask for your cooperation:

First and most importantly...make sure you use hand sanitizer before entering the Guest Hall and wear a mask at all times (except for eating of course...)

You will need to make an appointment to cook in the kitchen so only one cabin is using the small space at a time. Contact the office for a time slot for you to prepare your meal and clean whatever cooking pans and utensils used for the next guest (please follow the simple directions at the sink).

You can then eat at your leisure in the Guest Hall (be sure to use a placemat), on the deck or back in your cabin. When done, put your dishes, glasses and flatware in the - dishwasher (it is a special sterilizing unit...we will turn on at the end of the evening).

Please limit your cooking to very simple meal preparation, reheating, heating Take 'n Bake items (there are some good sources for this in town), assembling salads or sandwiches. You're sharing the Guest Hall facilities with other guests, so plan for food that will not leave a strong, lingering odor (other guests might not love the smell of your garlic broccoli chicken...).

Use our charcoal or propane grills outside, to the right of the doorway for grilling or for anything with strong odors (use a pan on it). You'll find self-lighting charcoal in the small silver can.

This is important: *Do not cut food directly on the butcher blocks - they are not treated for food preparation. Use the plastic cutting boards to the right of the canisters.*

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.*

Thank you for helping us keep WildSpring safe so we can remain open and guests can safely enjoy our facilities.

(See the back for how to make a pour-over cup of coffee at any time.)



HELP YOURSELF ...

... to coffee, tea, hot chocolate, hot cider, milk, juice, popcorn, cold cereals and fresh fruit anytime. (Since other guests might store food in the refrigerator, please help yourself only to the items listed above.)

Mugs and glasses are to the right of the refrigerator. Paper cups and lids, teas, hot chocolate, hot cider, popcorn, sugar, cinnamon, marshmallows and ground chocolate are in the overhead cupboard to the right of the sink. Cold cereals are overhead to the right of the stove. Juices, milk, 1/2 & 1/2 and creamer are in the refrigerator.

INSTA - HOT WATER

The small faucet on the sink provides hot and cool filtered water. It's hot enough for coffee and tea, so please be careful...it can cause burns. The Insta-Hot can make 4 mugs of coffee before needing time to reheat – about 5 min. If you need more than that, use the silver kettle on top of the refrigerator.

Popcorn: Microwave popcorn according to package instructions, but please be careful and watch to prevent overcooking – it could start a small fire. *Do not leave unattended!*

HOW TO MAKE DRIP COFFEE

The easiest way to prepare yourself a cup of coffee is to use the Melitta dark brown plastic drip cones (in the silver wire cart below the butcher block table). Paper filters and ground coffee are in the silver canisters to the right of the sink.

1. Rest a Melitta cone on top of your cup. Place a paper filter in the cone.
2. Place a heaping spoon of ground coffee in the filter.
3. Pour enough hot water through the grounds to fill your cup.
4. Please dispose of the filter and grounds in the silver trash can (do not rinse them down the sink), rinse the Melitta cone and let it dry in the left sink.