

Instructions for Serving Monthly Dinners at the Helen Wright Center

Serving dinner at the Helen Wright Center has been a mission at North Raleigh UMC for many years. This shelter supports single, homeless women without children in their care. Originally, the population of 36 was served in a one-seating format, but the population has almost doubled at the existing facility. There is limited space for them to eat, sleep and socialize. Currently, dinner is served in a two-seating format, and the dining hall turns into a television room after the second seating.

Before Arriving

Buy ice!!! A cooler that holds two 10-lb. bags of ice is recommended.

Upon Arriving

Park in one (or both) of the two spaces along the front of the center. One person should go inside to let the staff know you have arrived and also to retrieve the rolling cart to load food and drinks onto. There is no need to sign in.

Seating Times

First seating: 7:00-7:30 p.m. (approx. 34 women)

Second seating: 7:45-8:15 p.m. (approx. 28 women)

Prepping Dinner

- 3 volunteers should be in the kitchen preparing plates. Please use time wisely and not prep too soon as we want the residents to have hot meals. Any other volunteers should be prepping drinks with ice.
- Cups and bowls are on the shelf in the kitchen.
- Please roll the plastic ware with napkins and place them on the tables.
- Please serve salad into bowls ahead of time and put them on the tables with the salad dressings, either from the center's refrigerator or brought with dinner.
- Place butter and salt & pepper on the tables.
- Introduce yourselves after the women have gathered and settled in. Let them know what is being served because there are usually about 10 that will let you know that they are vegetarian.
- Say grace! A volunteer can do this, or one of the residents is usually comfortable enough to offer. Simply asking "Would someone like to say grace?" is perfect.
- Serve dinner plates through the access from the kitchen to the dining room. The women will usually pick up themselves or pass plates down as they are served.
- After the first seating, wipe the tables and reset with more rolled plasticware and salads. After they are served and done eating, the residents will clean, but having NRUMC's supplies, utensils, and dishes organized and out of the way will help tremendously.
- Be prepared to make late plates as some of the residents have schedules that cause them to miss the two seatings.

If there are questions or concerns, please call Sandi Raymond at 919-389-4381.

Thank you for your gracious service to these women!