

PUNCH BUNCH GUIDELINES

Georgetown Presbyterian Church

Coordinating Punch Bunch is easy, fun and a great way to meet members and guests of Georgetown Presbyterian Church. Many members look forward to Punch Bunch each Sunday in the summary and enjoy the fellowship.

Thank you for helping the Church membership preserve this wonderful tradition.

The Deacon Coordinator – Duties

- The Deacon in charge recruits volunteers to help with Punch Bunch. It's best to start recruiting volunteers 2-3 weeks before the date you are coordinating Punch Bunch.
- Check the sign up book located on top of the podium just inside the entryway in the Georgetown Room for folks who have signed up to volunteer.
- If you are short of volunteers, try recruiting your Parish Zone, friends and family from GPC. Everyone loves to be needed!
- If you are still short of volunteers, contract the Hospitality Chairpersons (Susan Noble or Gwyn Koepke) they'll provide additional names for you to call.

Preparers and Servers (2-3 people including the overall coordinator for the week)

- Preparers should plan to arrive at the church between 9:00 and 9:30 am to set-up the Georgetown room for Punch Bunch. The tables and punch bowls will already be setup by Jim and/or Tony.
- During Punch Bunch, it's nice to have volunteers pour the punch for the attendees.
- Servers should plan to leave the church service during the last hymn to return to the Georgetown Room to finalize preparations.
- Aside from deciding what to do with the leftovers and clearing the table, preparers and coordinators are not responsible for cleaning up. Tony will handle the clean up responsibilities and he is usually in the kitchen cleaning up as we serve the food. If there are any accidents during Punch Bunch (big spills, broken dishes, etc), Tony or Jim are available to help clean up.

How to Prepare Punch Bunch

The Basics

- We generally serve about 50-75 people.
- Preparations can be done at home, but you can also prepare everything at the church. The church has an extensive supply of large serving bowls, platters and utensils so you do not need to bring your own.
- If you would like to drop anything off on Saturday, the church is usually open until about 3:00pm. If you intend to prepare Punch Bunch in advance and need access

to the Georgetown room on Saturday, please call the church before Saturday to coordinate your arrival time with Jim so they can be on the look out for you. Sometimes they are running the vacuum and can't hear the knocks on the door. On Sunday, the church opens at 8:00 am.

- The tables will already be set up and the serving table will have tablecloths.

Snacks at Punch Bunch

- Finger food such as vegetable trays with dips, cheese and crackers, finger sandwiches, cookies, brownies are suggested.
- Place the trays on the serving table just before you go into the service.

Punch

- You will need to purchase two small bags of ice since the freezer in the kitchen doesn't produce enough for punch.
- Recipe suggestions are attached.

Pricing

Display the two donation baskets on the table with the sign. Please note that the committee is evaluating this policy due to limited donations received so don't be troubled if you don't collect a lot of money!

Jim Dobson should receive the baskets after Punch bunch.

After Punch Bunch

- Preparers should ensure that the serving table is cleared.
- Please be sure to take, distribute, or give-away the leftovers. If you truly believe they can be used for the next Sunday, please make sure you mark the date on the package and indicate that they're for Punch Bunch. Also, ensure that the next week's coordinator is aware of the extra food.

Reimbursement

- Attach your receipts to the reconciliation form outlining what you spent and leave in Dale Wunder's mail box. You may also deduct your expenses from the donation basket, but please document your collection, your reimbursement and the end result.

Thank you very much. Punch Bunch is a favorite tradition for many GPC members and we truly appreciate your time and efforts in supporting this tradition at GPC.

PUNCH RECIPES

Cranberry Spritzer

1 large bottle of cranberry juice (gallon size)
2 liters of seltzer water (lime flavor is nice)
1 lime sliced
1 bag ice

Combine all ingredients in a punch bowl and serve. Note: You can use half a bottle of the juice and 1 bottle of the seltzer to start and replace with second half as needed.

Fruit Punch

Mix equal parts of the following:

Ginger ale
Pineapple juice (canned)
Orange juice (canned OJ may also be used)

Add an ice ring and that's it. For ice ring, slice fruit (like lemons, oranges and/or limes), place in bottom of bunt pan or mold, add water to almost the top, and freeze. To release, set bunt pan in warm water for about 1 minute and turn over. Add to punch about 20-30 minutes before serving to chill the punch.

Root Beer Float Punch

Pour root beer into the punch bowl
Scoop vanilla ice cream out into the fizzing root beer

Dreamsicle Punch

This great-tasting drink is reminiscent of the classic Dreamsicles that used to be sold from the neighborhood ice cream truck.

12 cups chilled orange juice
3 cup milk

9 tablespoons sugar
6 teaspoons grated orange peel
1 1/2 teaspoon ground nutmeg

3 cup chilled sparkling water
3 quart orange sherbet

Combine orange juice, milk, tablespoons sugar, orange peel and nutmeg in large pitcher. Mix until sugar dissolves. (Can be prepared 3 days ahead. Cover and refrigerate.)

Pour sparkling water into orange juice mixture and stir to blend. Scoop sherbet into large glass punch bowl. Pour punch over and serve immediately.

Makes 24 Servings

PINEAPPLE GRAPEFRUIT PUNCH

Two 4-pound pineapples, peeled and cut into pieces
2 1/2 cups fresh pink grapefruit juice
2 tablespoons sugar
3 cups chilled seltzer water or club soda
1 cup rum

In a food processor purée the pineapple in batches and strain the purée through a fine sieve into a bowl, pressing hard on the solids. Stir in the grapefruit juice and the sugar and stir the mixture until the sugar is dissolved. Chill the mixture, covered, until it is cold and stir in the seltzer water and the rum.

Makes about 10 cups.

BASIC TEA PUNCH

2 cups strong freshly brewed tea
6 cups any fruit juice
2 cups chilled ginger ale or club soda
Sugar syrup to taste
Block of ice

Combine all ingredients and sweeten to taste. Put ice in a punch bowl and pour the mixture over it. Serve in 4-ounce punch glasses.

Makes about 20 servings.

ANGEL PUNCH

1 cup sugar syrup
1 pint lemon juice
1 quart strong green tea
2 quarts white grape juice
1 block ice
2 quarts chilled club soda

Combine all ingredients except soda, and refrigerate for an hour or two. Pour over ice in a punch bowl and add the soda. Serve in 4-ounce punch glasses.

Makes about 45 servings.

FLORIDA PUNCH

2 cups superfine sugar
3 cups water
2 46-ounce cans blended orange and grapefruit juice
1 1/2 cups lime juice
1 1/2 quarts ginger ale

16 ice cubes

Combine sugar and water in a saucepan and cook over low heat, stirring constantly until the sugar is dissolved. Cool. Combine the sugar syrup with the fruit juices and pour over ice cubes in a punch bowl. Add the ginger ale and serve at once in 8-ounce goblets.

Makes about 24 servings.