

Preparing 150 Sandwiches

Step 1 - Get on the Calendar. Go to <http://www.363days.org/webcal/> to find a date that works for you. Once confirmed, 363 can host up to 20 different groups per day.

Step 2 - Submit your request via our submission form located on the homepage of the web site (363days.org)

Step 3 - Make arrangements with Mr. Law to pick up your food. Please to try to call him at least 1 day in advance at 612-423-9923.

Step 4 - Purchase food as follows:

Meat: There are pre-packaged bologna, turkey, and salami products that make 8 helpings per package (2 slices per sandwich). 19 Packages is plenty.

Cheese: There are packages of cheese that come in quantity of 72. Buy two packs plus another small 8 pack. (1 slice per sandwich)

Bread: A loaf of bread generally makes 10 sandwiches. 15 loaves.

Condiments: No butter, mayo, mustard is necessary.

Bags : Regular sandwich bags commonly come in boxes of 150.

Storage : Please place the completed bagged sandwiches back in the bread bags. **Ensure to keep all sandwiches properly refrigerated at all times.**

There will always be extras of something...do your best.

Remember : Contact Allan Law to arrange a pick-up at least 1 day in advance.
612-423-9923

Health Guidelines :

- Please wear hats or hair nets when preparing sandwiches.
- Wash hands and all applicable preparation surfaces.
- Refrigerate your sandwiches at all times at 41F or below.