



# Helpful Tips

- Gather friends from near AND far. This is a great opportunity to see friends who do not live nearby and may ensure the longevity of your club when quarantine ends.
- We recommend acquiring members of all skill levels, everyone has something of value to add.
- It is okay to start small, even 2-3 people is enough. Once word spreads, your club will grow.
- Divide the responsibilities – who will choose the recipe, who will lead the recipe, who will keep written record of the recipes, are a few things to consider.
- Plan to keep a written record whether on Facebook, Instagram, private email group, etc. because you will be asked for past recipes, tips, product recommendations, etc.
- Select easy recipes to begin and advance to more complicated dishes as your club gets a foothold.
- Send out ingredients and prep work 4-5 days in advance so members can plan and get to the market.
- Share photographs of the meals you prepare together.
- Continue to welcome new members as attendance will vary week to week according to personal schedules. Also, some members will naturally drop off for various reasons.
- REMEMBER it should be FUN! As we have said many times, this is not a JOB, everyone is participating to enjoy!