

Dedication

This book is dedicated to our retiring Meetinghouse sexton, Peter Magistri, for putting in more hours than we could ever pay him for, and to the four pillars of the Building and Grounds Sub council: Ed Sax, Stu Spence, David Newton and Roy Cook, all of whom can do miracles with a nickel and a scrap, in order to keep our building functioning, and our grounds beautiful. It is a joy to work with them.

The author would like to thank the inspirations for this manual – Janice Newton and Louise Schmoll, two dedicated society members who also give countless hours of their time, talents and resources to all things kitchen, as well as to many, many other nooks, crannies, and activities at our Meetinghouse. Thank you both for all you do.

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Carol Sexton
Building and Grounds Sub-Council
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