

St. Mary's-in-Tuxedo Coffee Hour Customary

Thank you for volunteering to host Coffee Hour at St. Mary's! Hospitality is at the heart of Christian practice and we at St. Mary's have long taken this to heart. Coffee Hour takes place right after the 10am service every Sunday in Bentley Hall and provides a great opportunity to catch up with friends about the past week's events, greet newcomers, get to know people better, and celebrate special events.

How It Works

It's really easy — the church provides the coffee, tea, sweeteners, and all the serving stuff — you bring milk (or cream) & some delicious food items! Plan on arriving around 9:15am to complete the set up before the service starts at 10:00am. The service will generally end before 11:00am; if you duck out just after communion, you should have enough time to put the finishing touches on before people arrive. Everything is typically wrapped up before noon.

Coffee Hour Catechism

Much like the Anglican liturgical tradition, coffee hour can be as simple or as over the top as you would like to make it. As long as the essentials are there (gather as a community, break bread together, go forth strengthened), that's what matters. So don't stress about it, but feel free to express your creativity.

If you're more of a "low-church" coffee hour host, how about some simple pastries and fresh fruit — who needs all that Popish falderal? On the other hand, if your piety tends toward the ultramontane, or "high-church", feel free to pull out all the stops — the more gilding the better! In other words, you decide, it's all good.

Here are some popular items that always go fast, especially if they're homemade: banana bread, quiche, deviled eggs, cookies, brownies, cheese & crackers, fresh fruit, bagels & cream cheese, veggies & dip, warm hors d'oeuvres, seasonal/cultural specialties, and tea sandwiches. If you're celebrating a birthday, baptism, or anniversary, feel free to bring a decorated cake for the occasion! Holiday celebrations/themes are also encouraged!

You Are Not Alone

If you're worried about hosting coffee hour for the first time, fear not, our seasoned coffee hour ambassadors (who have all achieved platinum teaspoon status) will be happy to help you. Please feel free to reach out to Pete, Lili, or Wendy with any questions or for a walk-thru.

What Not to Bring

There is a fully stocked serving kitchen adjacent to Bentley Hall and a prep kitchen on the lower level. Many decades ago, the St. Mary's Guild had a full set of china and silverware produced for the church, and we still use them today. The serving kitchen also has tablecloths, serving trays & platters, a small fridge, and a warming oven. There are two dishwashers, one in each kitchen — after Coffee Hour is done, please just put all the dirty dishes, cups and silverware into the dishwasher and run it (dishwasher soap is below the sink).

Please do not bring any paper/plastic/styrofoam cups, plates, forks, knives, spoons, stirrers, or tablecloths — you just won't need them and they're not environmentally friendly. Plus, the lower level kitchen has tons of disposable goods that people have previously brought — let's use that first if we must.

Laying It Out Like a Pro

When you arrive, here are the setup steps to take:

1. Plug in and turn on the Bunn O'Matic Coffee Maker (there is a water reservoir in it that needs at least 15 minutes to heat up before you start making coffee)
2. Plug in the coffee table hot plate
3. Preheat oven if needed
4. Choose a tablecloth for the main table
5. For the coffee table, put out coffee cups & saucers, creamer, sugar, truvia, spoons, stirrers, waste bowl
6. For the tea table, put out teabags, cups & saucers, sugar, spoons, waste bowl
7. For the main table, put out small plates, forks, napkins
8. For the kids table, put out juice boxes and any kid-friendly items
9. Cut up and plate all food items; put on main table, along with serving utensils
10. Make 2 pots of regular and 1 pot of decaf coffee (heaping ½ cup of ground coffee for each pot); there are instructions above the coffee maker
11. Fill tea kettle with water and put on tea table hot plate; turn it on to heat water
12. Heat up any warm foods being served like quiche or hors d'oeuvres (set a timer, don't forget these in the oven)
13. Make more coffee as needed throughout coffee hour

You Can Take It With You

After coffee hour is finished, please make sure you give away, throw away, or take with you everything you brought. There are small plastic containers in the serving kitchen if you want to make a plate for someone. There is a recycling bin under the coffee table. If your food items came with plastic trays or bowls, don't save them, just recycle please.

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