



What's A Caterer To Do?

What's a Caterer to Do...Part 4

I have heard it said that it takes three weeks to form a habit. So it's been about four weeks that schools have been closed, "social distancing" has become a household word, business as we know it has ceased, and most of us have finally decided to don a mask if and when we actually step into the public. I don't know about you, but I clearly DO NOT want this lifestyle to become a habit.

This morning, bright and early was the time for me to venture into a store. You know, those places that sell things, where not that long ago we went to stores for fun, not to just snag the necessities and run for our lives. As I pulled my fleece headband over my nose/mouth, pulled up my hood and as a final fashion statement put on sunglasses, I was ready to make a mad dash into this perilous place where I might encounter people that are outside of my "social pod". It was interesting. There wasn't much browsing, very little interaction, no smiles (although you couldn't see them through a mask anyway) and a general feeling of "I'm here on a mission, stay out of my way, and we'll get through this ordeal with no major incident." I stepped into the space controlled check-out line. Having just a few items I chose the "speedy checkout". Well, it was anything but speedy. In the past, us patrons may have rolled our eyes, sighed a little or even whined, "Why don't they have more help here?" But not today! No one spoke, no one complained, no one shuffled impatiently. We moved through the speedy checkout line at snail's pace, just grateful that we could get what we needed, and that there was someone there willing to check us out and take our money. It's funny how a few weeks of isolation can temper our attitudes.

As we begin week 5 if that's even possible, our small but apparently essential business continues to chug along. We have quite a nice routine established. One might even call us a "well-oiled machine." A couple of us take the orders, make the orders and deliver the orders. We have picked up another daily account, catering lunch to 45 staff each noontime. We've been busy preparing days worth of meals for families and their loved ones. We actually visited three hospitals all in one day on Thursday...Unity in the morning with breakfast for 20, then Strong at noon with lunch for a pediatric team then RGH in the evening for the ER staff. considering that we're not medical staff or patients, we sure go to a lot of hospitals!

We're hoping to bring back a couple of staff for a day or two next week. Our one long-timer said, "not being at work makes my heart hurt." Another said, "I just

want to be there to help make it happen!” We love being the connection between the community that wants to support the hospital workers and the hospital staff that work long, grueling hours in hospitals where there is no food service except for the patients. My sidekick Brian, stated it profoundly the other day as we were portioning out bbq pulled chicken and macaroni and cheese into those very attractive and popular microwaveable containers. He commented, “Comfort food in an uncomfortable time!” Great food truly does bring comfort and solace during times of uncertainty. We have such little control over what’s happening in our world right now, but knowing that we can prepare, enjoy and appreciate good food can bring a small amount of reassurance to our day.

Stay well, stay nourished, stay kind, stay generous and find ways to celebrate and recognize those that have too much to do as they tirelessly, and courageously fight the spread of this virus day in and day out. Happy Easter, Happy Spring, Be Hopeful and Keep the Faith. This too shall pass. Sandr

Sandra and Team Tasteful

Tought times never last, but touch people do!

Robert Schuller

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