TOOLBOX



Tips for Stewarding - Catering

Stewarding can be one of the most rewarding roles in a lodge. It can also be one of the most tiresome if you're not prepared for the role. Here are some tips to make your time as a steward a success for you and for your Lodge with respect to the catering.

- Sit down with the Junior warden (the ostensible or primary steward of the Lodge) to ensure you all understand the role. Perhaps split up the responsibilities i.e. one look after the drink supplies.
- Consider providing some pre-meeting drinks and nibbles.
- If your Lodge is a 'dining lodge' review the menu with the caterer and see if you can get some variety from one meeting to the next.
- If your Lodge is a 'supper lodge' again review what food is provided.
 Can you provide something other than sandwiches and savories? i.e.
 theme your refectory hot cross buns for Easter, ANZAC biscuits at ANZAC Day.
- Review what drinks are on offer.
 - Buying a case of wine will often enable purchase of a better quality of wine within your budget level.
 - Provide some low alcohol beers it's the faster growing sector; popular due to drinking and driving rules.
 - Have some non-alcoholic drinks on offer and something better than watered down orange juice. Think too about sugar based drinks and alternative options.
- Teas and coffees find a filter pot system and provide a better quality of coffee. Similarly get a box set for providing the full range of teas as many brethren prefer a non-caffeine option.
- Salt and pepper shakers are often the older variety refresh by providing grinders – either prefilled from the supermarket or cheaper versions from Briscoe's or equivalent.
- Many lodges employ the caterer or contract someone else to undertake the dishwashing.



