



I have come to set the captives free.
- Jesus

Setting Up Dinner Sudanese Style

+ Dining Area

For the dinning area, use a low table, perhaps in the living room, and place cushions on the floor around it. Remind your guests to be comfortably clad if you plan to serve dinner in this way though. Use a plain cloth on the table and, instead of a centerpiece, place flowers around the room.



+ Drinks

Although in Sudan you would not serve drinks unless your guests asked, it might be nice to have a pitcher of cold orange or grapefruit juice on hand and offer each guest a small glass filled with juice as they arrive. Water can also be available on a side table if you wish.

+ Soup

If you are serving soup, place the individual bowls on a large tray for each guest and pass the spoons separately. When they are done eating, ask them to return the empty bowl to the tray and then remove it to the kitchen.

+ Main Dishes

Use a second tray for the main dishes, rice, bread, and, if you decide to serve it, Shata (the hot spice which each guest uses to his taste). Remember, there should be five or six dishes to dip into depending on the number of guests. If there is room left on the tray, you can have a stack of little plates. Each guest is then handed a small dinner plate with a fork and teaspoon; everything is served family style. Many of the dishes are eaten using Sudanese Flatbread. When the guests have finished eating, the plates are put back on the tray and the tray is removed.

+ Dessert

The last tray to be brought can be a platter of Creme Caramela beautifully decorated with candied cherries or raspberries and a spoon for each guest. You may also provide a teapot and tea cups (each holding a small piece of stick cinnamon) and an open bowl of sugar to go along with the Creme Caramela.

+ Sharing Your Story

After your guests have eaten, relaxed, and enjoyed the Sudanese atmosphere- tell them about Make Way Partners and share your sponsorship story! Sharing about your experience with Make Way Partners can make the biggest impact on the hearts of your guests!