What to Expect for Be My Guest:

How can art illustrate stories of faith?

Registration
Thank you for registering for a *Be My Guest* event with Twin Cities PBS and the Minneapolis Institute of Art! A reminder that program materials will be provided to you. Your RSVP must be firm.

If you will be unable to attend the event for any reason, please update your registration ASAP by emailing us at tptevents@tpt.org. Your response will help us manage the wait list.

Before We Begin: Cookbook Submissions
As part of the extended *Be My Guest* event series, we are assembling a digital cookbook using attendees' treasured recipes. We encourage everyone to submit a recipe below – it only takes a minute! **Submit a recipe here: https://airtable.com/shr7aftgnl4pOPi8K**

YOU'VE GOT MAIL!

Your day-of experience will vary based on your location.

Twin Cities-Metro Area
The virtual event will take place on Nov. 4, 2021 from 7:30-9:30 p.m. via Zoom.

Once you have registered, TPT will mail an event activity kit and Afro Deli gift card(s) to the address shared in your RSVP. It should arrive 2-3 days prior to the event date.

- **Afro Deli locations**
  - Afro Deli & Grill: St. Paul
    - 5 W 7th Pl, St Paul, MN 55102
  - Afro Deli & Grill: Minneapolis
    - 720 Washington Ave SE, Minneapolis, MN 55414

Eight hours before the event start date and time you will receive an email from Eventbrite containing the Zoom meeting link. The virtual event will take place on November 4, 2021 from 7:30-9:30 p.m. via Zoom.

Greater Minnesota

Once you have registered, TPT will mail an event activity kit to the address shared in your RSVP. It should arrive 2-3 days prior to the event date. It will contain event activity kits and a $40 gift card so you can purchase groceries for the program meal. Recommended recipes are provided below but are not required.

24-48 hours before the event start date and time you will receive an email from Eventbrite containing the Zoom meeting link.

Log On. Engage. Reflect. Share. Enjoy

How to Join the Event

Before Logging In

- A day prior to the event, you will receive an email from Eventbrite containing the Zoom meeting link. Please contact tptevents@tpt.org if you have not yet received the email.
- Check that you have a strong internet connection. Test your internet speed.
- Download Zoom app in advance.

Logging onto the Event

- We recommend event attendees log on 10 minutes before the program starts.
- To join, click on the Zoom link provided on the Eventbrite email. This action should take you to the event screen or waiting room. If you don't see either, click on "Launch Meeting" to join. If further support is needed, review the Zoom instructions.

Once Logged On

- We recommend you activate your video. If you have an unstable connection, an audio-only experience may be your best bet. We apologize in advance, but we will not have the capacity to troubleshoot connectivity issues that aren't widespread across event attendees.
- Make sure your audio and video are functioning. You may be automatically set to MUTE until the program begins.
- When the event is ready to begin, the Event Host will portal all attendees from the waiting room into the program.

Things to Know Before Joining

Audience Policy: We welcome your opinions and encourage open and enthusiastic discussion at this event. However, comments that are off-topic, inappropriate or offensive are subject to a participant's removal from the event for comments that:

- use offensive language or rhetoric, and/or are construed as a personal attack
- target individuals and groups based on their identities

- sell (or solicit offers to sell) goods or services for personal gain
- promote commercial enterprises

Community Agreements

- Be respectful of others
- Practice perspective taking and giving - listen to understand
- Speak for yourself using “I” statements
- Lean into conversations with humility, openness, and courage
- Respond to and challenge ideas/issues, not people
- Take care of your needs

Recipes to Try from Muslim Cooks

Appetizers

Sambusa: link

Algerian Kefta (Meatballs): link

Main Dishes

Maqlooba: link

Slow Cooker Moujaddara: link

Shakshouka: link

Drinks

Tamarind Juice: link

Shaah Cadays: link

Desserts

Maamoul Cookies: link

Sweet Cheese Qatayef Asafiri: link

Basbousa: link