

**SHRIMPOREE 1976
INFORMATION**

February 19, 1976

EV CROUSE

Memorandum #1 to 1976 Shrimporee Committee Chairmen

Subject: Overall Planning for Shrimporee

I am very grateful at the response I have received from each of you to serve as committee chairmen.

To assist you in your planning for our 1976 Shrimporee, the following items (enclosures) are submitted for your information and necessary action:

- 1) 1976 Chairmen Assignments
- 2) 1976 Shrimporee General Comments - Questions
- 3) Sample Operating Procedures Format
- 4) 1976 Work Assignment Preference
- 5) 1974 Shrimp Boil Comments
- 6) Agenda - March 8, 1976 Meeting

At this stage in your planning, you should be formulating your overall plans to include committee make-up and operating procedures. Enclosure #4, "Work Assignment Preference", lists those members who expressed a choice of assignments. We should try to honor these requests to the maximum extent possible, however our goal is to get every club member actively involved in at least one phase of the Shrimporee. Please notify me of your choice of vice-chairman(s) (or co-chairman if you wish) and recommended committee membership as soon as possible. Any duplication or conflict of assignment will be resolved at our first meeting.

Enclosure #3, "Sample Operating Procedures Format", is provided as a guide in developing your complete operating procedures. From your procedures, we can determine your complete requirements, your necessary interfaces and develop a time-line which will be developed for all to use. Any questions concerning operating procedures can be discussed at our first meeting.

The "1974 Shrimp Boil Comments" (Enclosure #5) and Enclosure #2, "1976 Shrimporee General Comments and Questions", are provided for your review and general use. During our first meeting, we will "brain-storm" each area for a few minutes so be prepared to offer each chairman suggestions which, in your opinion, will assist him in planning and better execute his specific function.

Our first meeting will be held Monday, March 8, 1976, at 10:30 a.m., in the Diplomat Room at the Holiday Inn. See Agenda enclosed (Enclosure #6).

I am looking forward to working with you on the 1976 Shrimporee.

Al Ligrani
Al Ligrani
Chairman

C L. Please note action

9-20-76

(7)

REPORT ON SHRIMPREE TO CLUB

- 1) ESTIMATED NO. OF TICKETS SOLD 3700
3,000 PRIOR (2826 FRIDAY 4:00 P.M.)
700 AT GATE
- 2) NO. SERVINGS - OVER 4,000
- 3) ESTIMATED PROFIT - AT LEAST \$7,000⁰⁰
EXPENSES - APPROX. 3K OVER LAST YR

LAST YR	EST. THIS YR
19,096	21,984
11,685	14,832
<u>7,411</u>	<u>7,152</u>
- 4) FINAL REPORT FROM COMM. CHAIRMEN
RECOMMENDATIONS FOR IMPROVEMENT FROM EACH MEMBER
- 5) SHORTAGES (H.S.)
3 TRAYS (FISH) MARV MATTHEWS MARVIN -
1 SCALE (Linda Garcia) BILLY HAS SALE -
1 TONG } MISSING -
1 SERVING SPOON }
4 White Plastic Buckets (BILLY HAS 2)
OF YOUR COMM. ITEMS
- 6) STORAGE (FOR NEXT YR) IN FIRST STATE
BANK (CLC) -
- 7) WE MAY BE SELLING CANNED BEANS AT
OUR COST IF THEY CAN'T BE RETURNED
AT NEXT MEETING
- 8) 3 WINDOW FANS @ FIRST ST BANK (CLC)

Desserts .25 / 712.40
178.00

No. served 712
\$ collected \$178¹⁰

175
31
25
60
50
100

RON PAUL
22D DISTRICT, TEXAS

COMMITTEES:
BANKING, CURRENCY AND
HOUSING
HOUSE ADMINISTRATION

Congress of the United States
House of Representatives
Washington, D.C. 20515

Sept. 17, 1976

WASHINGTON OFFICE:
1724 LONGWORTH BUILDING
WASHINGTON, D.C. 20515
(202) 225-5951

HOUSTON OFFICE:
515 RUSK, SUITE 12102
HOUSTON, TEXAS 77002
(713) 226-4486

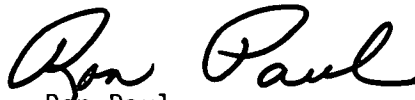
Mr. Al Ligrani
Space Center Rotary Club
Houston, Texas

Dear Al:

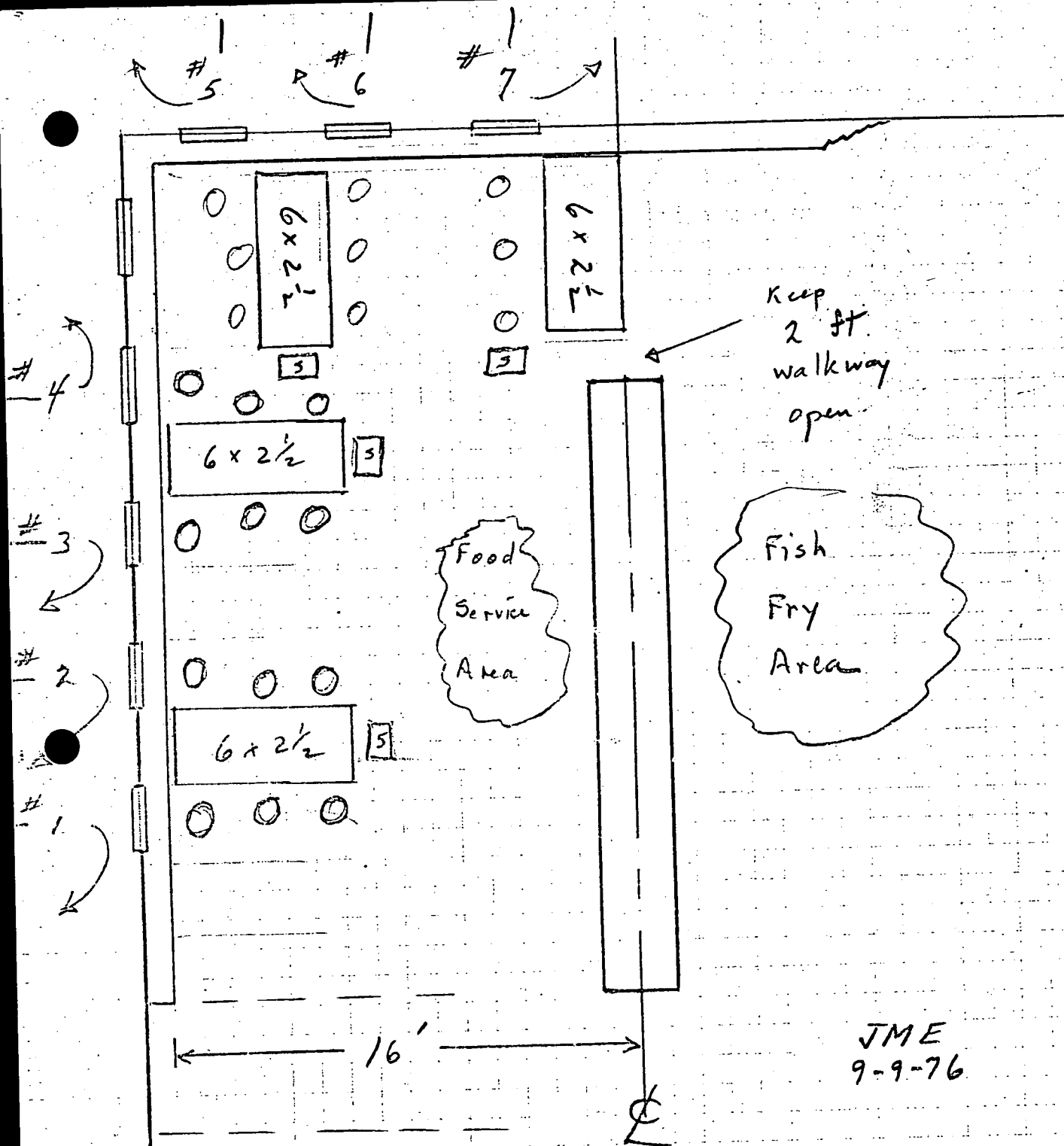
I am delighted to participate in your
"Shrimporee". I hope this small memento will
contribute to your efforts.

Best of luck to you and all the Space Center
Rotarians.

Sincerely


Ron Paul
Member of Congress

RP:bp



Open with 1, 2 and 5, 6
 Then add 3, 4 and 7
 Keep #7 for Seconds
 Close down #5, #6 after peak
 Later close down #1, #2

1976 SPACE CENTER ROTARY

SHRIMPOREE

CHAIRMEN ASSIGNMENTS

GENERAL CHAIRMAN	- Al Ligrani
DEPUTY GENERAL CHAIRMAN	- Pete Gist
TREASURER	- Jim Wyatt
PUBLICITY	- Hal Bolton
VICE-CHAIRMAN	-
TICKET (FOOD, BEVERAGES, ETC.) SALES	- E. V. Crouse
VICE-CHAIRMAN	-
AUCTION	- Don Kirk
VICE-CHAIRMAN	-
SITE PREPARATION, GROUNDSKEEPING & CLEAN UP	- Dave Sincx
VICE-CHAIRMAN	-
SUPPLIES ^{AND UTENSIL} (LOGISTICS-PURCHASING) COMMITTEE COMMITTEE	- Bob Mitchell
VICE/CO-CHAIRMAN	-
TRANSPORTATION/HAULING	- Billy Burt
VICE-CHAIRMAN	-
PARKING (TRAFFIC CONTROL)	- Larry Rowe
VICE-CHAIRMAN	-
SHRIMP PROCUREMENT (SHRIMP BANK)	- Marv Matthews
VICE-CHAIRMAN	- Chuck Jacobsen
SHRIMP COOKING	- Chuck Jacobsen
VICE-CHAIRMAN	-
BEVERAGES (ICE)	- Dick Brown
VICE-CHAIRMAN	-
BEANS	- Malcolm Smith
VICE-CHAIRMAN	-
COLE SLAW	- Claude McIntire
VICE-CHAIRMAN	-
FISH PROCUREMENT	- MARV MATTHEWS
VICE-CHAIRMAN	-
FISH FRYING	- Al Jowid
VICE-CHAIRMAN	-
FOOD SERVING (Orders to go)	- Dick Chandler
VICE-CHAIRMAN	-
WOMEN'S ACTIVITIES	- Mildred Gist
DESSERTS	-

1976 SPACE CENTER ROTARY
SHRIMPOREE

WORK ASSIGNMENT PREFERENCE

X DUAL PREFERENCE

AUCTION (BID SALES)

DON KIRK

BOB MITCHELL

DEL BRADSHAW

CAP LANBOLT (BID SALES)

LIONEL GARCIA

~~EV CROUSE (SALES)~~

JOHN ARBUCKLE

CHET CHAMBERS X

ALFRED NEUMANN

SITE PREPARATION (CLEAN-UP)

~~PETE GUST~~

CHET CHAMBERS X

MIKE RATCLIFFE

A. B. OLSEN X

DAVE SINCOX

BILL DUNNING

SHRIMP

PROCUREMENT

MARV MATTHEWS

COOKING

CHUCK JACOBSEN

BOB STEPHENS

BEVERAGES

DICK BROWN

ROY ILES

JIM HAAS (BEER)

BOB SCOTT

BILL POWELL

BILLY SMITH

HUGH AVERY X
(BEER)

MERV HUGHES X

FLOYD BOZE

ALLEN HEIBREDER

HAL NEELEY X

GENE LINDQUIST

HARRY PONISI (BAR)

FOOD SERVING

A. B. OLSEN X

HUGH AVERY X

HAL NEELEY X

DEAN WOODRUFF

HARRY JENNINGS

DAVE POTEET

LOU RODRIQUEZ

JACK CONNER

DICK CHANDLER

TICKET SALES

MERV HUGHES X

EV CROUSE (4751)

COLE SLAW

CLAUDE MCINTIRE

BILL WEBB

FRED JOY

FISH

AL JOWID

~~MARV MATTHEWS~~
(COOKING)

UTENSILS (DEEP FRY)
(FAT FRY)

JIM WYATT

TRANSPORTATION / HAULING

BILLY BURT ✓

PUBLICITY

HAL BOLTON ✓

LLOYD GARLAND

JIM COLOVIN

NO CHOICE (ANYTHING)

ALL OTHER

Ev CROUSE

MEETING WITH COMMITTEE CHAIRMEN

1976 SRIMPOREE & AUCTION

(Minutes)

The meeting was called to order by Chairman Al Ligrani at 10:30 A.M. on March 8, 1976, at the Holiday Inn.

Attendees: Al Ligrani, Marvin Mathews, Dick Brown, Chuck Jacobson, Jim Wyatt, Billy Burt, Everitt Crouse, Pete Gist, Dave Sincox, Hal Bolton, Dick Chandler, Claude McIntire, Al Jowid (late).

Al Ligrani kicked off with brief statement of the purpose of the meeting. Al stated to the attending chairmen that each should select a co-chairman or vice-chairman as back-up, but it should be clear that one person should remain "in charge."

Publicity Hal Bolton gave a synopsis of various types of publicity used last year. Jim Wyatt stated that HL&P bought a street banner for the "Blessing of the Fleet" event for \$140.00. He believes banners are not worth the problems they create.

General Al Ligrani asked for procedures to be completed by committee chairmen not later than March 29 - include budget required.

Tickets There was open discussion on whether there should be door prizes and whether people have to be present to win. There are to be different color tickets for beer, soft drinks, desserts, etc. There was discussion on whether we should sell tickets for beer, soft drinks and desserts or take cash. Consensus is that we should require tickets.

General: The cost of tickets is to be \$4.00 and \$5.00 for adults and \$2.00 and \$3.00 for Elementary school children for advance/gate sales respectively. Chairmen were advised that the present total planning number for attendance is 3,500.

Serving Discussion as follows: We should have special line for seconds. Larger servings of cole slaw should be used this year. We can borrow a dispenser from "Old Ocean" for cocktail sauce.


Site Preparation & Cleanup - Each committee should keep their own area clean and the Site Prep Committee keeps outside area clean.

Beverages Cans seem to make more money. Discussion whether to use dispensers or cans.

Fish Use same as before (Icelandic Cod).

Cooking Chuck Jacobson wants to set up a 2-shift operation on cooking; wants to contact people who will agree to the undesirable hot job. He was given O.K. to do so.

The meeting was adjourned. Future meetings will be scheduled as required.



C. E. Gist
Deputy General Chairman

1976 ROTARY SHRIMPOREE

Committee Membership

Al Ligrani - General Chairman
Pete Gist - Deputy General Chairman

I. Publicity - Hal Bolton, Chairman

Merv Hughes	Fred Joy
Jack Conner	Gene Lindquist
Jack Eggleston	John Lyden
Lloyd Garland	Larry Rowe
Jim Haas	Bev Steadman
Gene Horton	Fred Waddell

II. Ticket Sales - Ev Crouse, Chairman

Ed Samfield	Lou Rodriguez
Cap Landolt	Dean Woodruff
Dave Poteet	Floyd Boze
Chet Chambers	Jack Eggleston
Dick Downs	Bill Tuite

III. Auction - Don Kirk, Chairman

Lionel Garcia	Chet Chambers
Lloyd Giles	Jim Wyatt
(Maclyn Kirk)	(Henry Ellen Clark)
Charlie Whynot	

IV. Site Preparation - Dave Sincox, Chairman

Bill Dunning	Mike Ratcliff
+ 2 people full-time from *SMC	

V. Logistics - (Supplies/Purchasing) Bob Mitchell, Chairman

Mike Ratcliff	Fred Waddell
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VI. Transportation/Hauling - Billy Burt, Chairman

VII. Parking - Larry Rowe, Chairman

Larry will use Youth Village Boy Scouts

VIII. Shrimp Procurement - Mary Matthews, Chairman

Jack Denike is back-up.

IX. Shrimp Cooking - Chuck Jacobson, Chairman

Bob Bob Stephens	Mike Arbuckle
Del Bradshaw	Norm Grine
Mike Harrison	Fred Joy
Dick McCreary	Herb McElveen
Bob Montgomery	

X. Beverages - Dick Brown, Chairman

Bill Petynia	Hugh Avery
Bob Cranshaw	Jim Haas
Merv Hughes	Roy Iles
Gene Lindquist	Pete Miller
Hal Neeley	Al Richmond
Bill Powell	Dick Phelps
Bob Scott	Billy Ray Smith
Curtis Redman	Erik Vohtz
Walt Wicker	John Gay

XI. Bean Preparation - Malcomb Smith, Chairman

Hal Bolton	John Lyden
Lloyd Garland	Jay Cannon

XII. Cole Slaw - Claude McIntire, Chairman

Bill Webb (and others outside Rotary)

XIII. Fish Procurement - Marv Matthews, Chairman

XIV. Fish Frying - Al Jowid, Chairman

Al Brady	Frank Morgan
Veit Hannsen	Billy Wesman
(Albert Jowid)	(Steve Matthews)
(Ron Swim)	

+ 6 people from SMC

XV. Food Serving - Dick Chandler, Chairman

John Brinkman	Jack Brown	Buck Weston
Larry Chapman	Bob Chuoke	Dick Gregg
Jack Denike	Dick Downs	Jim Hargrove
Mike Driscoll	Jack Eggleston	Gene Horton
Steve Falk	Lloyd Ferguson	Vince Lipovsky
Maury Fitch	Bill Frazier	Dick McCrea
Art Garrison	Pete Gonzalez	John Nesheim
Dave Owen	Jerry Pennington	Woody Williams
Harry Ponisi	Ron Rosenhagen	Jerry Hammack
Ralph Schimmel	Bev Steadman	Charles Hartman
Jim Twining	Ed Wagner	Harry McCauley
Bill Weaver	Billy Wesman	Frank Morgan
Wayne Clark	A. B. Olsen	

XVI. Desserts - Mildred Gist, Chairman

Sue Smith
Virginia Chambers
Ginny Hughes
Jane Neeley

Carolyn Grine
Margaret Cranshaw
Barbara Montgomery

* NOTES: () Indicates Non-Rotarian
SMC Seabrook Methodist Church

PRELIMINARY

4-26-76

HAL✓

1976 SHRIMPOREE OPERATING PROCEDURE

Name of Committee: Publicity

Purpose of Committee: To inform the public of the place, time,
and purpose of the Shrimporee and to
encourage attendance.

Number of People Required: 13

Committee Members

	<u>1974</u>	<u>1975</u>
Chairman:	Lloyd Garland	Martin Gracey
Members:	Jim Colovin	Hal Bolton
	Gene Horton	Jim Colovin
	Gene Lindquist	Jack Conner
	John Lyden	Lloyd Garland
	Kelly Mitchem	Jim Haas
	Al Newmann	Gene Horton
	Fred Waddell	Merv Hughes
		Fred Joy
		Gene Lindquist
		Larry Rowe
		Bev Steadman
		Fred Waddell

1976 Committee Membership

	<u>Name</u>	<u>Mailing Address</u>	<u>Office Phone</u>	<u>Home Phone</u>
Chairman	Hal Bolton	1730 NASA Rd. 1	333-4133	334-1474
Vice-Chairman	Merv Hughes		483-5326	333-2287
Members	Jack Conner		488-0080	334-4074
	Jack Eggleston		483-5584	334-2897
	Lloyd Garland		333-6452	334-3152
	Jim Haas		488-2444	471-2448
	Gene Horton		333-3101	334-2360
	Fred Joy		483-4913	333-2681
	Gene Lindquist		489-3383	332-4282
	John Lyden		488-1108	482-2655
	Larry Rowe		488-2137	488-2137
	Bev Steadman		488-0080	465-2047
			(400)	
	Fred Waddell		334-2027	334-2027

Items required are as follows: -

1. News Releases - Stories - Pictures
2. Newspaper Advertising - Large
3. Radio and TV Announcements

4. Marquee Signs
5. Classified Ads - One Liners
6. Posters - Large & Small
7. Display Signs - Carpet Shrimp
8. Outdoor Sign - 4'x 8' at Park
9. Mobile Signs
10. Flyers
11. Bank Statement Stuffers
12. Procedure Preparation
13. Scrap & Clipping Book
14. Expenses - Budget
15. Notification to Other Clubs
16. Final Report

Items still under consideration are: -

1. Lapel Pins
2. Bumper Stickers

Newspaper advertising must interface with donation committee, i.e. full page ads are needed before members dun merchants for donations.

1. News Releases - Stories - Pictures

The Committee is:

Chairman - Merv Hughes
Members - Gene Horton
Fred Waddell

2. Newspaper Advertising - Large

The Committee is:

Chairman - Merv Hughes
Members - John Lyden

3. Radio & TV Announcements

Assigned to: Bev Steadman

4. Marquee Signs

Assigned to Gene Lindquist

5. Classified Ads - One liners

Assigned to Fred Joy

6. Posters - Large & Small

The Committee is:

Chairman - Lloyd Garland
Member - Gene Lindquist (Printing)

7. Display Signs - Carpet Shrimp - OK

The Committee is:

Chairman - Gene Lindquist (Placement)
Member - Hal Bolton (Revision)

*competing on
Masonite SIGNS (6)
(Hal Bolton)*

8. Outdoor Sign - 4' x 8' at Park

Assigned to Larry Rowe

9. Mobile Signs - Rental

Assigned to Lloyd Garland

10. Flyers

The Committee is:

Chairman - Jack Eggleston (Distribution)
Member - Gene Lindquist (Printing)

11. Bank Statement Stuffers

The Committee is:

Chairman - Jack Conner (Distribution)
Member - Gene Lindquist (Printing)

12. Procedure Preparation

Assigned to Hal Bolton

13. Scrap & Clipping Book

Assigned to Hal Bolton

14. Expenses - Budget

Assigned to Hal Bolton

15. Notification to other Clubs

Assigned to Hal Bolton

16. Final Report

Assigned to Hal Bolton

	June					July					August					September					October				
	5	12	19	26		3	10	17	24	31	7	14	21	28		4	11	18	25	2	9	16	23	30	
Press Party (PRESS PACKET) Newspaper Ads				X						X							X	X							
Classified Ads										X	X	X	X	X		X	X								
Radio																									
TV																									
Marquees																									
Posters														X											
Carpet Shrimp																									
Park Sign																									
Mobile Signs																									
Flyers																									
Bank Stuffers																									
Other Clubs																									
Budget																									
Final Report																									
Interim Proc.																									
Final Proc.																									
Press Stories																									

Press Party
(PRESS PACKET)
Newspaper Ads

KIT

X

Classified Ads

Radio FREE YES!

X > contact

Marquees

Posters

Carpet Shrimp (SIGNS)

Park Sign

Mobile Signs HOW MANY? WHERE LOCATED? ONE WK ONLY?

Flyers

Bank Stuffers

Other Clubs

Budget

Final Report

Interim Proc.

Final Proc.

Press Stories

ALL AUCTION ITEMS IN BY THIS DATE

Interim Budget

4-26-76

Ball park estimates for the Publicity Committee expenses are:

Press Party (COCKTAIL PARTY)	\$ 75.00	Hand-out material for Press?
Newspaper Advertising - Large	790.00	✓
Classified Ads - One Liners	128.00	✓
Display Sign - Revisions	6.00	✓
Mobile Signs (2 @ 70 ⁰⁰ Last YR)	100.00	-? 3 / 100 ⁰⁰ @ 3 LOCATIONS
Posters	* 100.00	
Flyers	* 67.00	
Bank Stuffers	* 100.00	
	<u>\$1,366.00</u>	(10% FAT)

MAY BE DONATED

Note that this does not include ticket printing, bumper stickers, or lapel pins.

OK
not part of
publicity
budget.

180⁰⁰ for 1,000

SHRIMP
LOGO

BUTTONS - ?

HYBYRSBTY

4-26-76

1) TRY TO
TRIM BUDGET
TO \$1,000⁰⁰.

2) STREAM LINE
POSTERS AS
MUCH AS
POSSIBLE

Al Ligami
Info.

6/7/76

1976 Shrimporee Publicity Committee

The following is the tentative assignment of Publicity Committee duties. If you would prefer to exchange your assignment for some other, or if you are a volunteer to assist on some additional assignment, please let me know.

1. News Releases - Stories - Pictures

Chairman - Merv Hughes
Members - Gene Horton
Fred Waddell

2. Newspaper Advertising - Large

Chairman - Merv Hughes
Members - John Lyden

3. Radio & TV Announcements

Bev Steadman

4. Marquee Signs

Gene Lindquist

5. Classified Ads - One Liners

Fred Joy

6. Posters - Large & Small

Chairman - Lloyd Garland
Members - Gene Lindquist (Printing)

7. Display Signs - Carpet Shrimp

Chairman - Gene Lindquist (Placement)
Members - Hal Bolton (Revision)

8. Outdoor Sign - 4' x 8' at Park

Larry Rowe

9. Mobile Signs - Rental

Lloyd Garland

10. Flyers

Chairman - Jack Eggleston (Distribution)
Members - Gene Lindquist (Printing)

11. Bank Statement Stuffers

Chairman - Jack Conner (Distribution)
Members - Gene Lindquist (Printing)

12. Procedure Preparation

Hal Bolton

13. Scrap & Clipping Book

Hal Bolton

14. Expenses - Budget

Hal Bolton

15. Notification to other Clubs

Hal Bolton

16. Final Report

Hal Bolton

In the near future we will hold a general meeting of this committee to finalize our approach and budget. Please make every effort to attend as we need your help and your ideas.



Hal Bolton

333-4133

COLE SLAW

8-20-76

al: Here is the recipe. Last year we made the 3300 servings and had to rush to the store for more cabbage and onions. (we had plenty of liquid)

Suggest buying 6 or 8 plastic garbage cans, line them with plastic bags and put the chopped vegetables in. Then pour the liquid over and let it marinate over night. If Mike can arrange to do this at VH/CIC so the cans can sit in the walk-in, so much the better.

Additional bags of vegetables can be stored without the

liquid (easier to transport). Then,
as we use the prepared slaw,
liquid can be added from
the emptied containers to
make more.

If the vegetables can be
chopped at the JH/CEC, it
saves a heck of a lot of
labor.

Fred

COLE SLAW

<u>SERVINGS</u>	<u>4400</u>	<u>3300</u>
WHITE VINEGAR	22 GAL.	16.5 GAL
SUGAR	120 POUNDS	90 POUNDS
WATER	11 GAL.	8 1/4 GAL.

MIX WELL. THEN ADD:

MAZOLA OIL	11 GAL.	8 1/4 GAL.
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POUR OVER:

CABBAGE, CHOPPED	500 POUNDS	375 LB.
ONIONS, "	132 POUNDS	100 LB.
BELL PEPPERS, "	^{50 POUNDS} 2 BUSHELS	1.5 BUSH.
	<u>682 POUNDS</u>	

Mike these are for you
9/2

Billy, Bunt

1. Please have enough fire wood at the Cook House to keep two fires going for eight hours. Wood should be outside Cook House by 9 AM 9/15.
2. Site Preparation Committee will start fires.
3. Work with Mike Ratcliff 332-2641 on pick up of food and pots and pans at school.

Thanks,

Bob Mitchell

C: M. Ratcliff
M. Smith
J. Eggleston
B. Steadman
A. Jawid
C. Jacobson
A. Figrani

9/2

● Al, Jowid

Don't forget to bring your fan
for your use on 9/18.

Here's the list of what the
Logistics Committee will supply. ✓

Call Mike Ratcliff - 332-2641
for details,

● Thanks,

Bob Mitchell

C: M Ratcliff
Al Tigrani

9/2

Don Kirk,

Please bring your fan to the
Cook House on 9/18 to keep
Al Jowid cool while he cooks
fish.

Thanks,

B B Mitchell

cc: Al Tazani
Al Jowid

9/2

Claude, McIntire

Please bring your fan to The
Cook house on 9/18 for Chuck
Jacobson to use while he cooks
shrimp

Currently the Logistics Committee
is not planning to supply the
Slave Committee with anything.

Call Mike Ratcliff at 332-2641
if you change your mind,

Thanks,

Bob Mitchell

C. M. Ratcliff
Al Tigrani
C. Jacobson

9/2

Hugh Avery,

I understand you will buy 2 ice tongs for the beverage boys for the 9/18 Shrimps, also that you have the needed ice picks.

Logistics doesn't plan to supply anything except two 12' electric extensions.

Call Mike Ratcliff if you have any questions, 332-2641,

Thanks,

Bob Mitchell

c: Mike Ratcliff
Al Ligrani

9/2

Buck Weston,

Please bring your electric fan
to the Cook House on 9/18 to keep
Chuck Jacobson cool while he cooks
shrimp.

Thanks,

Bdb Mitchell

cc C. Jacobson
A. Ligrani

9/2

Billy Westman,

Billy please bring your fan to
the cook House on 9/18 to keep
Chuck Jacobson cool while he cooks
shrimp.

Also, bring your Truck and tools,
some one is bound to need something.

Thanks,

Bob Mitchell

C. Jacobson
A. Tigrani

9/2

Bill Dunning,

Bill please bring your truck with all the tools and stuff to The Shrimporae on 9/18. Some body is bound to need something.

Thanks,

Bob Mitchell

C. A. Ligrani
D. Sincor

9/2

● Dave Sincov,

Dave, please have your committee
build a fire in the cook house smoker
about 10 or 11 AM for the Bean and
Fish cookers.

Thanks,

Bob Mitchell

● C. A. Ligrani
M. Smith
A. Jowid

9/2

Ben Steadman,

This list is what Logistics is planning for the Condiment Committee.

Call Mike Ratcliff 332-2641 if you have any questions.

Don't order any more than you need. We may not be able to return less than full boxes.

Thanks,

Bob Mitchell

C. A. Tigrani

LOGISTICS

9/2

Chuck Jacobson,

Chuck this list is what ~~we~~ the Logistics Committee plans for your group.

Can you buy the lemons and onions?

Call Mike Ratcliff if you have any questions. 332-2641,

Thanks,

Bob Mitchell

Mike, I've
mailed this one
already - Bob

9/2

Jack Eggleston,

Jack this is the list of things that
the Logistics Committee plans for
the Serving Committee.

Call Mike Ratcliff at 332-2641
if you have any questions.

Thanks,

Bob Mitchell

9/2

Malcolm Smith,

Malcolm, this is a list of what
the Logistics committee plans for you.

Call Mike Ratcliff at 332-2641
if you have any questions.

Thanks,

Bob Mitchell

9/2

Mildred Gist,

This is a list of what the Logistics
Committee plans to get for you,
Pick up these things from Jack
Eggleston of the Serving Committee,

If you have any questions call
Mike Ratcliff, 332-2641,

Thanks,

Bob Mitchell

9/2

+ wife

Bill, you sure are generous to bring the towels and aprons again this year. For planning -

Aprons

Eggleston needs about 60 aprons for the sewing gang.

Jowid needs 10

Jacobson " 5

Smith " 4

McIntire " 4

Towels

Jacobson needs 200 for shrimp.

Jowid " 30-40 for fish

Smith 10-20 Beans.

Thanks,

B. B. Mitchell

C. A. Tigrani

SCHOOL LIST

ITEM

QUANTITY

PANS, SERVING, SHALLOW 3"
15" X 18" 18

PANS, SERVING, DEEP 6"
15" X 18" 23

SPOONS, STIRRING, SERVING 12

RACK (ON WHEELS) WITH TRAYS
(18-20 TRAYS) 1

KNIVES (SHARP) 6

KNIFE SHARPENER 1

MIXING PADDLE 1

TABLES, DINING 2

SPOONS, SERVING, WITH HOLES 9

TONGS, SERVING 9

SCALES, 0 TO 10 ^{lb} 1

SCHOOL LIST (CONT)

BUCKETS, PLASTIC, 2-3 GALLON

6

LADLES, SERVING, 2 OZ

6

OTHER SOURCE LISTITEMQTY

CAN OPENERS

2

BOARDS, CUTTING

6

CONTAINER, PLASTIC, GARBAGE
WITH TOP 30-36 GAL.

7

BLENDER

1

PADDLE, STIRRING (FOR SHRIMP)

1

ASBESTOS SHEET

1

FANS

4

PITCHERS

6

COMMITTEE SLAW
C. MCINTIRE

PAGE 1 OF

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
20				

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
BEANS, RANCH STYLE #10 CANS	175		PURCHASE	
PANS, SERVING 3" DEEP, 15X18"	8	WARMING	SCHOOL	
SPOONS, STIRRING	2	STIRRING BEANS DURING WARMING	SCHOOL	
CAN OPENER	1	-		
PANS, SERVING DEEP, 6" 15X18"	4			

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
FRYERS	6	COOK FISH	HL & P	
RACK WITH TRAYS (18-20 TRAYS)	1	HOLD TRAYS OF BREADED FISH	SCHOOL	
PAN, SERVING, DEEP 9"-6" 15"x18"	11	HOLDING RAW FISH		
PAN, SERVING, SHALLOW 3" DEEP, 15"x18"	10	HOLDING, WARMING, SERVING FISH		
KNIVES	6	CUT FISH		
SHARPENING	1			
BOARDS, CUTTING	6			
CONTAINER, PLASTIC, GALLON, 30-36 GAL (WITH TOP)	1	MIXING BREADING	PURCHASE	
PADDLE, MIXING	1	MIX BREADING		
TOWELS & APRONS CLOTH			LOAN	BILL TWITE
GLOVES, PLASTIC	1 PR	SCORE SINKS	PURCHASE	

WHAT'S NEEDED / WHEN	QTY	PURPOSE	SOURCE	
			WHERE	RESPONSIBLE
BLEACH	1 GAL	SCORE SINKS	PUR.	
CAN OPENER	1 EA	OPEN OIL CANS		
TOWELS, PAPER	12 BLS	DRY FISH		
OIL, COOKING	60 GALS			
FLOUR, WHITE	100 #			
CORN MEAL, YELLOW	100 #			
PEPPER	5 #			
SALT, TABLE	50 #			
FANS	2		LOAN	

COMMITTEE SERVING

FITCH - EGGLESTON

PAGE 1 OF 3

WHAT'S NEEDED / WHEN (ALL NEEDED 10AM SAT)	QTY	PURPOSE-REMARKS	SOURCE	
			WHERE	RESPONSIBLE
PLATES, PAPER, 10 1/2"	3000			
PLATES, PAPER, 8"	1500			
FORKS, PLASTIC, PICNIC TYPE	3000			
NAPKINS, PAPER	6000			
COVER, TABLE, PLASTIC 36" WIDE X 100' LONG	1 Roll	SHARE WITH CONDIMENTS COMM.- BEV. STEADMAN		
Foil, ALUMINUM, 12" WIDE X 200' LONG	1 Roll	FOR TAKE OUT ORDERS		
TAPE, MASKING 3/4" to 1" WIDE	2 ROLLS	HOLD DOWN TABLE COVERING		
TOWELS, PAPER	6 ROLLS			
BROOMS	6	CLEAN UP IN COOK HOUSE		
DUST PAN	2	SAME		

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
BAGS, PLASTIC GARBAGE 30-36 GALLON	25 EA			
BAGS, PLASTIC, GARBAGE 5-10 GALLON	25 EA	SELL SURPLUS SHRIMP		
CONTAINERS, WASTE, PLASTIC, 30-36 GAL	6 ?			
BREAD, WHITE, SANDWICH, 6000 SLICES	300 ?			
SALT, TABLE, INDIVIDUAL PACKAGE	4000	ONE EACH PER MEAL		
APRONS AND HATS, CLOTH	60	FOR SERVING CREW.		BILL TWITE
TABLES			SCHOOL	
SERVING PANS 4-6" DEEP 15"X18"	4	1 EACH. SCAW ONLY PANS FOR FISH AND BEANS WILL COME FROM OTHER COMMITTEES	SCHOOL	

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
SPOONS, SERVING WITH HOLES	9	SERVE SLAW	SCHOOL	
SPOONS, SERVING WITHOUT HOLES	9	SERVE BEANS	SCHOOL	
TONGS, SERVING	9	SERVE FISH, MAY USE HAND WITH GLOVE	SCHOOL	
BOX, TICKET	9	FOR TICKETS	USE FORK OR CATSUP BOXES	SERVING
SCALES, 6-10 th	1	WEIGH & SELL SURPLUS SHRIMP	SCHOOL	

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
(NEED ALL AT 8AM SAT) COOKER, PORCELAIN 10 GAL	1	FOR ONIONS AND LEMONS - MAY USE PLASTIC GARBAGE CAN OR BUCKET.		
BLENDER, HEAVY DUTY	1			
PADDLE, STIRING	1			
ASBESTOS SHEET	1			
TOWELS & APRONS				
LEMONS				
ONIONS				
SALT, TABLE	100 #			
DIPPERS			BECEZY MARTIN	JACOBSON
FANS	2		LOAN	

WHAT'S NEEDED / WHEN	QUANT.	PURPOSE	SOURCE	
			WHERE	RESPONSIBLE
(ALL NEEDED 10 AM SAT.)				
CATSUP, #10 GALLON CANS	88			
CHILI SAUCE, #10 GALLON CANS	14			
HORSE RADISH, GALLON JARS	7			
WORCHESTERSHIRE SAUCE 12 OZ BOTTLES	32			
TOBACCO SAUCE, 1002 BOTTLES	6			
CAN OPENER	1			
PITCHERS	6	POUR CATSUP 3/TABLE	CLUB EQUIP.	MITCHELL
BUCKETS, PLASTIC 2-3 GALLON	6	MIXING & SERVING RED SAUCE		

WHAT'S NEEDED / WHEN	QTY	PURPOSE	SOURCE	
			WHERE	RESPONSIBLE
SPOON, MIXING	1	MIXED SAUCE		
TABLE COVERING, PLASTIC (14' x 3')		COVER SERVING TABLES	GET FROM SERVING COMMITTEE	
LADLES, SERVING, 202	6	SERVE RED SAUCE		
TABLES	2	SERVING	SCHOOL	
PAN, SERVING, DEEP 6X15X18	4	SELF-SERVE BREAD AT SAUCE TABLES	SCHOOL	

Shrimps 1975
Fish Committee

2-3-76

Chairman: Al David

Members needed - 4 at minimum times (9:00-11:00)
8 at peak (11:00-8:00pm)

2 shifts: 11:00-3:30, 3:30-8:00

Activity

Night before - put out 500 lbs. fish
9:00 A.M. - setup, misbreading, put out 500 lbs.
more of fish

11:00 AM - start cutting fish and breading

12:00 noon - start cooking fish, make sure
barbecue fire is going.

Where?
Security?

Who starts
fire?
Provides wood?

BREADED
STACK
ON
RACKS

WASH

STACK	S L I C E	BREAD
		STACK
		F R Y
		STACK COOKED FISH

FISH AT
SITE
FRIDAY P.M.
NLT 5:00 P.M.

1500 #

BOXES CONTAIN (5# PACKAGES)
10-5# PACKAGES
TOTAL 50# - POSSIBLY 10#

Summary:

We started serving at 3:30 with 8 pans of fish. Should be 10-11 pans minimum. The 6 fryers were plenty.

Breeding should start about 11:00 AM. We started at 13:00 noon.

System went smoothly but was hectic.

Several items need to be corrected:

1. Get list of committees taken care so we can get firm commitments. I'm dead with lack enough help.
2. Need location of key to freezer truck so we can get fish when needed.

* 3. Ventilation was awful. Snake was very irritating - Need better fan system.

4. We need more help cleaning up. 9:00 AM to 8:00 PM is a long day; there 2 hrs. to clean up after about wiped us out.

Equipment needs:

- 6 Fryers (HLPC)
- 1 large rack with trays (High school)
- 11 deep large pans
- 10 shallow large pans (for serving)
- 6 sharp knives
- 1 steamer
- 1 small white rack

COMMAND
POST

~~House trailer?~~

1 barrel (garbage can) for mixing breeding
1. big mixing paddle
Towels and aprons
Chop
Gloves
Paper towels
Can opener

Food needs:

12 cans oil (5 gal cans)
5 cases ketchup (16.10 cans)^{gallons}
2 cases tart. sauce (gals.)
8 cases tart. sauce (in.)
100 lb flour
100 lb corn meal
5 lb pepper
50 lb salt
1 box cups (2 1/2 oz)
14 qts horse radish

Breeding mix:

25 lb corn meal
25 lb flour
1 1/2 lb salt
pepper

Mix paint as pepper first to get right color -
sort of grey.

Then mix in rest and stir good in garbage
can.

Need recipe for red sauce from Bragg's
wife (Bragsport). (BEV STEADMAN)

11:00 - 8:00pm

3:50, 5:30 - 8:00

500 lbs. fish
bag, put out 600 lbs.

Where?
Security?

12:00 noon - start packing fish, make sure
because fish is going.

Who starts
first?
Provides work

RECEIVED BY AL BRADY VIET HANOI

ALBERT DWID
STEVE MATTHEWS
RON SWIM
FRANK MORGAN

NEED
11 (IDEAL)
4 MORE
MIN.

DATE 8-15-76 TIME 10:30-10:35

BILL WESEMAN CUTTING
STANDARD FORM 63
REVISED AUGUST 1967
GSA FPMR (41 CFR) 101-11.6

BREADED
STACK
ON
RACKS

~~WASH~~

STACK	SLICE	BREAD
STACK		
F R Y		
STACK COOKED FISH		

Pete Gist.

1/37/77

TO: Chairman Shrimporee - Al Ligrani
FROM: Chairman Beverage Committee

The following is a delinquent report from the Beverage Committee.

Beer (Coors) Costs	
25 kegs @ \$30 (including ice, cups, coolers)	\$ 750.00
License, phone calls, mileage	13.00
Soft Drink (Shasta) Costs	
160 cases @ \$2.95	472.00
Ice, 3500 lbs. @ \$2.50/100	87.50
Ice Tongs (two)	<u>25.00</u>
Total Expenses	\$1,347.50
Receipts	
\$2,933.12 - \$178.10 (Desserts)	\$2,755.02
Sale of excess soft drinks (6 2/3 cases @ \$3)	20.00
Case sale of beer	<u>4.00</u>
Total Receipts	<u>\$2,779.02</u>
NET PROFIT	<u>\$1,431.52</u>

- NOTES: (1) Beer was served in 14-ounce cups.
(2) Leftover soft drinks (1 case Root Beer)
(5 2/3 cases Orange)
(3) 800 lbs. of ice were leftover - some was used for shrimp -
balance was given to Herbie's Drive In in League City.

Soft drinks were purchased as follows:

56 Cola	35%	<u>Recommended for 1977</u>
24 Grape	15%	37%
32 Orange	20%	15%
48 Root Beer	30%	18%
<u>160</u>		30%

The beer was obtained from:
(by Pete Miller)

Coors of Galveston County
7701 Port Industrial Blvd.
Galveston, Texas 77532
713-744-0471

The beer license was obtained from Mark L. Cassidy, League City Bar.

The soft drink was obtained from:
(by Merv Hughes) through:

Shasta Beverages
Mr. Bill Rattan
7333 Major
644-8355

Location of
BEER
TRUCK

Beer stand
shade

The ice was obtained from:
(by ^{Bob?} Al Cranshaw)

Pasadena Ice Co.
472-2871

The soft drink was picked up downtown by a large flat bed truck furnished by General Telephone.

A refrigerated truck was furnished by: Grocers Supply
(by Jeff Brown) 3131 Holcombe
Houston

In round numbers, the following quantities are required:

1 cup (14 oz.) beer	per adult shrimporee ticket sold
1 soft drink	per adult shrimporee ticket sold

The committee consisted of the following:

Soft drinks (7)	Bill Petynia
	High Avery
	Bob Cranshaw
	Roy Iles
	Dick Phelps
	Al Richmond
	Bill Smith

Beer (10)	Pete Miller
	Merv Hughes
	Hal Neely
	Bill Powell
	Curtis Redman
	Bob Scott
	Walt Wicker
	John Gay
	Jim Haas
	Gene Lindquist

Plus Chairmen (Dick Brown) = Total (18)

With the help of several wives and children, this number was adequate. Working hours should be scheduled to handle the peak from 5:30 p.m. to 7:00 p.m.

There were two major problems which need correcting for 1977.

- (1) The small secondary beer stand did very little business while the primary one was overloaded at times.

Recommendation: Separate the beer and dessert stand and make one large beer stand with the dessert stand elsewhere. The beer committee could be reduced by two with only one stand.

- (2) People did not understand about buying tickets for drinks and the lines for tickets were excessively long.

Recommendation: A large sign at the gate should tell about drink tickets. Drink tickets should be sold at the gate (before people obtain food) and at a well marked booth between the beer and soft drink stands.

Dick Brown

Dick Brown

cc: P. Gist
W. Petynia
W. Wicker

November 3, 1976

MEMO TO: Al L. Grani

Attached are suggestions from the members of the ticket sales committee. These ideas should be considered by next year's ticket committee.

As to my own thoughts, the greatest problem was trying to account for all tickets. For example:

TICKET ACCOUNTABILITY:

Printed	8000 Adult	4000 Child
Disposition:		
Gate Sales	380	87
Returned	2714	2324
Adv. Sales*	<u>2953</u>	<u>656</u>
Tickets accounted for	<u>6047</u>	<u>3067</u>
Unaccounted for Tickets	1953	933
Approximate Meals Served	3333 Adult	
	743 Child	
	<u>4076</u>	

*Estimated ratio of 4.5 Adult for each Child ticket sold and total advance sales of \$13,127.

The inability to account for all tickets was caused by:

1. Too many Rotarians distributing tickets.
2. Team Captains did not account for tickets as well as they accounted for money.
3. The Church sales for the Ed White Memorial Youth Center was not handled in an auditable manner, i.e. no accounting of tickets, either type or money.

All the above makes accounting by type ticket impossible therefore the accounting was by receipts. One important ingredient to the success of the ticket sales was the statement made at a meeting that each Rotarian should either sell \$100.00 of tickets or consider donating that amount.

DON'T AGREE

The three-part ticket was not needed. We could have achieved the same goal by putting the meal stub in the receptacle used for the drawings rather than having a separate coupon for the door prizes.

Many team captains did not know or recognize their team members. One year in the past each team captain was given cards for each team member with the Rotarian's picture, telephone number and tickets issued. Below is a photocopy of one of the cards, I recommend we reinstate the card procedure:

HOWARD M. RATCLIFF '74

MIKE

"Business Accounting"
Michael Ratcliff, CPA
302 NASA 1, Webster, Texas (77598)
332-2641

203 Whitehall, Friendswood, Texas (77546)
482-3661

Birthplace: Dallas, Texas
Diana



#4

20 Adults 911 - 930
10 Children 441 - 450

Michael Ratcliff

TICKET SALES

Collections to Nov 1, 1976

Shrimporee -

Rotarian - Advance

\$10,017.00

Commercial Sales:

Drug Abuse	\$102.00
Allied Seabrook Bank	221.00
Citizens State Bank	8.00
Clear Lake C Of C	64.00
Cullen Savings Assn.	86.00
Dickinson State Bank	16.00
First City Bank of C.L.C.	678.00
Freeman Memorial Library	48.00
League City State Bank	218.00
Nassau Bay National Bank	746.00
Southwestern S&L Assn.	79.00
Webster State Bank	156.00
Sebring Hair (Pete Muller)	114.00
Ed White Mem. Youth Center	<u>642.00</u>

3,178.00

Other Clubs:

LaPorte	34.00
Harrisburg	32.00
Dickinson	36.00
LaMarque/Texas City	<u>8.00</u>

110.00

On Site Food

2,181.00

TOTAL Shrimporee Ticket Sales

\$15,486.00

Other Ticket Sales:

Beer/Soft Drinks	\$2,755.02
Cake	178.10
Tee-Shirts	<u>72.00</u>

TOTAL Other Ticket Sales

3,005.12

TOTAL ALL SALES

\$18,491.12

COSTS - Ticket Committee

Ticket Printing

Carl Gren Seabrook	\$197.40
--------------------	----------

Drink/Food Tickets	<u>15.56</u>
--------------------	--------------

TOTAL Costs		\$212.96
-------------	--	----------

Although the umbrella stand worked well as a ticket booth for gate admissions, it did not provide sufficient protection from the crowds buying refreshment tickets. In the future, these booths should not be out in the open, but should be positioned so that the ticket buyers are forced to stay in a line from one side to the other.

We should continue with two refreshment ticket booths, but both should be located very near the dispensing points. Preferably, the refreshment ticket sellers should be inside the refreshment pavilions with the protection of a counter between the cash box and the customers.

Much less confusion would result from selling only one price ticket. All tickets should cost 25 cents. Then one ticket would be required for the purchase of cake or soda pop, and two tickets for the purchase of beer.

The large amount of cash on hand for several of the activities warranted the employment of police protection. This security should definitely be provided for future Shrimpoorees.

by Ed Samfield

MEMORANDUM TO: Everett Crouse

FROM: Hal Neely

SUBJECT: Shrimporee Ticket Sales Suggestions

Maintaining accurate accountable of tickets seemed to be the biggest problem. In the commercial sales area the attitude of accountability ranged from indifference to sincere conscientiousness. Those who made the effort were frustrated by the last minute rush that occurred late Friday afternoon and to a lesser extent Saturday morning, the day before and the day of the Shrimporee. Part of the problem of accountability was (1) Rotarians within the commercial establishments mixed their personal tickets with the institution's tickets and (2) a single source of ticket resupply was not adhered to.

I would suggest, (1) that where a Rotarian is a member of an institution that he be given the responsibility for the institutional sales as well as for his personal sales; and (2) that a projection of next year's sales be developed from this year's results and next year each institution be initially issued at least 150% of their anticipated sales in an effort to preclude the necessity of resupply and the resulting confusion.

MEMORANDUM TO: Dick Brown

FROM: Hal Neely

SUBJECT: Shrimporee Drink Sales Suggestions

A rather large number of people did not understand that a drink was not included with the price of the meal. An even larger number did not know that tickets were required to get their drinks. Some confusion existed when groups of people, after learning of the ticket requirement, had to carry their food to buy their drink tickets and then go separate ways for beer and soft drinks. All drinks should be located together but it appears to be impractical at the Galveston County Park due to the large, permanent icing trough for soft drinks in one booth. I believe the people would be better informed if the following suggestions would be implemented:

1. Drink tickets should be sold at the gate as well as the other locations. Include sign advising tickets required for all drinks and dessert.
2. Beer and soft drink signs for the booths should be much larger, mounted as high on the booths as possible and made of durable material that can be stored and used at subsequent events.
3. Signs for drink tickets could not be easily seen over the heads of the crowd. The signs should be raised approximately 3 feet and an arrow pointing to the table where the tickets are sold should be added.
4. The dessert booth should be separate from the beer booth.

SHIMPOREE

Sub Committee

Ticket Sales - on site

Chairman - Ed Samfield

Ticket Sales

Required for soft drinks, dessert
and beer

Logistics

- ° 8,000 tickets - 4,000 each of two
different colors
- ° 1/2 dozen coffee cans to collect
tickets
- ° Aprons - shoebox for making change and
holding cash
- ° Change (both dollars & coins)

Price

\$.25 dessert & soft drinks

\$.50 beer

Manning

Establish manning for ticket sales through-
out Shimporee. Turn in money on some schedule
and attempt to keep account of the number of
tickets sold vs cash.

ROTARY SHIMPOREE

Advance Sales - Other Clubs

- Bill Tuite

The Chairman will select a committee member to correspond to other clubs in the Houston, Galveston area.

By August 1, advance letters should be sent out, followed by a visit from the Space City Chapter who will tout the Shimporee and provide tickets for the advance sales.

The committeeman will weekly contact the other clubs with the final advance sale contact made by September 15. Collections will be made.

Shimporee Sales & On Site

Sub Committee Chairman

EEC / F BOZE

Function

Ticket sales (Maybe our Committee - check) are required on site.

The price of the Shimporee tickets purchased on site will be \$5.00 Adults and \$3.00 Children

Logistics

- Booth
- Change - both folding & coin
- Chairs, folding table
- Accounting pad

The Shimporee tickets will be sold on site throughout the day.

Tickets and money will be accounted for at the end of the Shimporee.

Membership Sales & Promotion:

Lou Rodriquez

Dean Woodruff

Floyd Boze

Purpose:

Provide advance sales by membership, promotion,
tickets and accounting.

Captains will be selected for each 10 Rotarians (including
the Captain). Each Rotarian will receive 20 Adult and 10
Children tickets.

Each Captain will receive a master chart identifying each
team member the ticket numbers issued, etc.

Team Captains will report in each Monday his team sales.

Money will be collected every other week.

The Team Captain should be responsible for returning either
money or tickets.

Logistics required - 16 cards

Promotional gimmicks as needed.

TICKET PREPARATION

The art work for the tickets will be accomplished by Lloyd Garland - Lockheed.

a) He requires:

- 1) Type ticket, ie. numbered, preforated
- 2) Date of Shimporee
- 3) Cost - Adult, Child
- 4) Current list of agencies supported
- 5) Any other pertinent data required on ticket
- 6) Decide on ticket color

b) Obtain prices from various companies re. printing, numbering and preforating services.

c) Tickets should be available 6 to 8 weeks prior to Shimporee.

d) Obtain number to be printed.

1975 - 8,000 Adult
4,000 Children

COMMERICAL OPERATING PLAN

Sub-Chairman - Hal Neeley

A brief synopsis of last year's methodology and problems. The Sub-Chairman selects the commercial enterprises that will act as agents for Rotary.

The 1975 businesses were:

	<u>1975 Sales</u>
1. League City State Bank	\$198.25
2. Webster State Bank	251.25
3. Nassau Bay National Bank	?
4. Cullen Savings	119.25
5. Allied Seabrook Bank	60.00
6. First Bank of Clear Lake	322.50
7. Southwestern Savings Association*	15.00

Non-Commercial businesses:

1. Bay Area Committee on Drug Abuse	554.75
2. Freeman Memorial Library	92.25
3. Chamber of Commerce	140.25

*Did not receive tickets

- ° Other Agents may be selected if you deem appropriate.
- ° Establish a contact at the business who will be responsible for the receipt of sale and accounting of tickets.
- ° Write letter to individual identified above, assigning tickets by number - Adult, Child and any other pertinent information.
- ° Set up a weekly report from each enterprise so that we can report advance sales to the Planning Committee.

6/28/76

- ° Provide additional tickets as needed.
 - ° Pick up cash and unsold tickets on September 17th.
 - ° Provide sales form with tickets for agents.
 - ° Deposit money.
 - ° Report Sales by category
 - Report receipts by category
 - Report losses
 - Total cash received
- Suggestions for improvement next year.

September 21, 1976

TO: Al Ligrani, Chairman 1976 Shrimporee

FROM: Dave Sincox, Chairman 1976 Site Preparation
and Clean Up

RE: 1976 Shrimporee

This committee started with a chairman, vice-chairman and three members and ended up with the chairman and one member (Bill Dunning). Bill Dunning should be considered as chairman of this committee for 1977.

The semi-trailer used for the auction was provided by NASA. The person contacted in transportation was Roger Messier (483-5921) and approval came from J. C. (Jack) Wait (483-4241) of the PAO. Jack and Roger were very helpful.

Tables (40) and chairs (100) were provided by the Seabrook Methodist Church. Rev. Lloyd Giles (474-2851) was helpful in getting Tom Mosher (474-2060 or 474-2853) to deliver chairs the morning of the Shrimporee and returning the chairs after the Shrimporee was completed.

Chairs (400) were provided by the Clear Creek High School. Mr. Stevens (332-1561, ext. 25) was most helpful. Mr. Stevens made arrangements for the chairs to be delivered and returned.

PA system and cover for auction trailer was provided by Pete Gist (483-3616).

Dempsey Dumpsters (2) were provided by Barton Disposal (334-4312). We will be invoiced for use of the dumpsters. In prior years Personalized Refuse furnished dumpsters at no charge. Only trucks that are under contract with the City of League City can haul in League City is the reason that Bartons was used in 1976.

Wood for fish and bean warmer was provided by these committees. Site Committee started fire about 10:30.

A pick up truck was used to move tables, barrels, etc. to proper locations on day of Shrimporee. A dolly was provided by Pete Gist that was helpful in moving barrels during the Shrimporee.

The Site Preparation Committee worked with other committees in placing signs. Mike Ratcliff was vice-chairman of this committee. Mike had to work on another committee, but still found time to help. This committee was short of people and must have six members to function properly.



SAMPLE FORMAT FOR
1977 SHRIMPOREE COMMITTEE
OPERATING PROCEDURES

NAME OF COMMITTEE: SITE PREPARATION AND CLEAN-UP

PURPOSE OF COMMITTEE: PROVIDE SPECIAL NEEDS AND GROUNDS CLEAN-UP

NUMBER OF PEOPLE REQUIRED: 6

PER SHIFT 3 (see Note Below)
TOTAL

COMMITTEE MEMBERS

<u>1974</u>	<u>1975</u>	<u>1976</u>
CHAIRMAN: Pete Gist MEMBERS: Al Brady Ed Samfield Dave Sincox Billy Weseman	CHAIRMAN: Pete Gist MEMBERS: Lloyd Giles Herb McElveen A. B. Olsen Mike Ratcliff David Sincox	CHAIRMAN: David Sincox MEMBERS: Bill Dunning

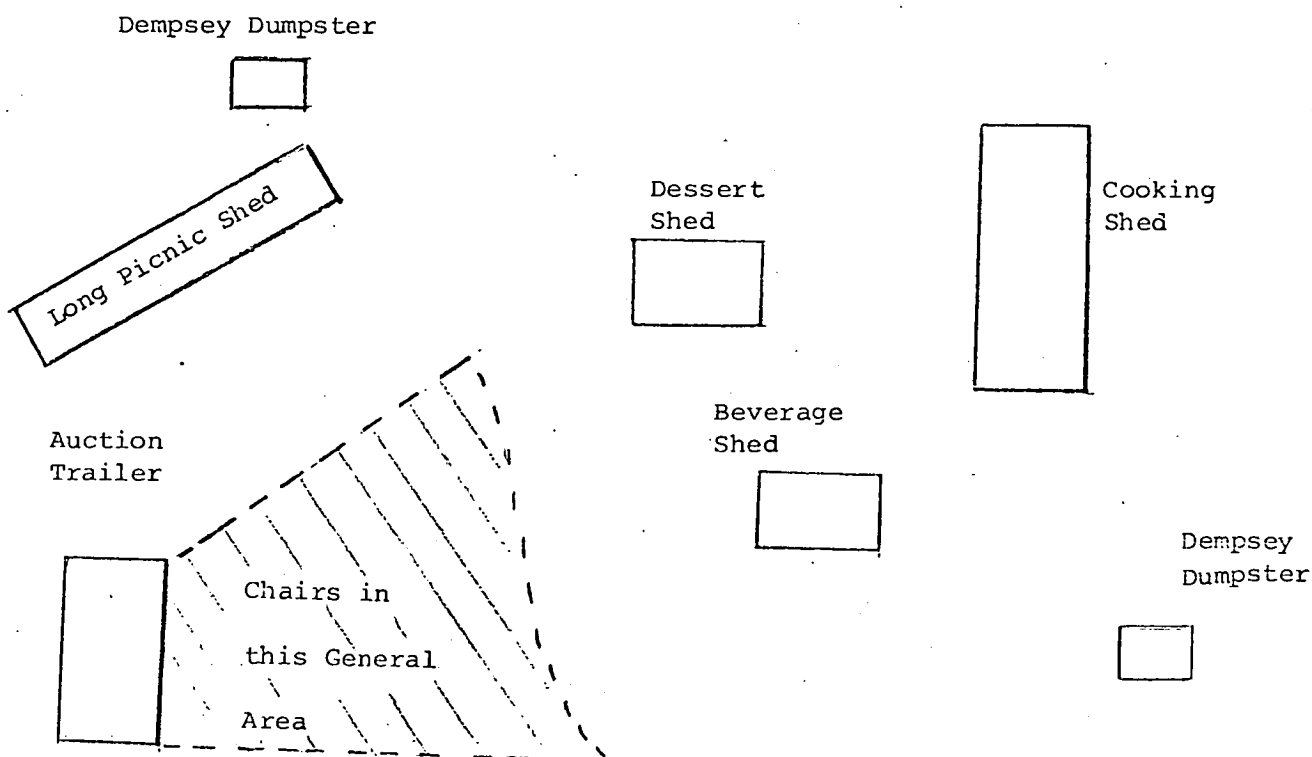
1977 COMMITTEE MEMBERSHIP

	NAME	MAILING ADDRESS	OFFICE PHONE	HOME PHONE
CHAIRMAN:				
VICE-CHAIRMAN:				
MEMBERS:				

NOTE: Shifts will be approximately 9:00 A.M. to 4:00 P.M. and
4:00 P.M. to 10:00 P.M.

EQUIPMENT, SUPPLIES, MATERIALS, ETC., REQUIRED

ITEM	WHEN REQUIRED	WHERE OBTAINED	PERSONAL CONTACT NAME, PHONE, ETC.	REMARKS
1. Semi-trailer				
2. Tables (40) Chairs (100)				
3. Chairs (400)				
4. P.A. System				
5. Cover for Auction Trailer				
6. Dempsey Dumpsters (2)				
7. Wood				
8. Pick-up Truck				
9. Signs				
SET-UP PROCEDURES				



SITE PREPARATION COMMITTEE PROCEDURES

A. To be accomplished prior to noon on Auction Day.

- (1) On the afternoon or evening prior to Auction Day, pick up tables and chairs from Seabrook Methodist Church. An enclosed truck can probable be arranged for at reduced rates from a local truck rental agency. By picking up chairs the day before the auction, the chairs and tables can be set up early on the morning of auction day.
- (2) On the morning of auction day, police all outside areas, sweep up leaves and trash - clean all picnic tables and benches. Go to out-lying areas in park and bring trash barrels to be located at convenient spots around picnic areas.
- (3) Several days before the auction, arrange with Mr. Stevens at Clear Creek for chairs. Heretofore, the school has delivered the chairs to the park on the morning of the auction. It is important to have a crew standing by to unload the chairs as quickly as possible so that the truck driver is not kept waiting any longer than necessary. At this time, determine when truck will return to pick up chairs.
- (4) Obtain assurance from the General Chairman that a flat-bed semi-trailer is adequate for the auction platform. The trailer should be delivered to the park on the day before the auction day and parked in the correct spot.
- (5) Approximately 2-3 weeks prior to the auction, arrange for a Public Address (PA) system to be used by the auctioneer. For the previous 3 years, the use of a PA system has been arranged - free - through Pete Gist (483-3616). Contact him before committing to renting a system.

- (6) Assure that a portable cover is available to cover the trailer (and auction items) in case of rain. Contact Pete Gist (483-3636 or 333-4488 home) regarding this item.
- (7) Arrange for 2 Dempsey Dumpsters (as a minimum) for dumping trash cans on auction day.
- (8) Several days prior to auction day, arrange for enough wood to use in the fish warming oven. Contact the Chairman of the "fish fry" committee to determine who will supply the wood.
- (9) During the initial meeting of the committee chairmen, announce that all committee needs for signs must be identified to the Chairman of the Site Preparation Committee. The committee will provide for needed signs.
- (10) Arrange for any special needs of committees regarding electrical power, space, signs or other needs.

B. Auction Day - Noon to 9:00 P.M.

- (1) Keep outside areas policed. This includes picking up loose paper, trash, cleaning tables, etc., emptying garbage cans in Dempsey Dumpsters. This activity is usually supported by the Harris County Boys Home (arranged for through Jack Eggleston).
- (2) During this period, all committee personnel should wear paraphernalia provided (aprons, caps, etc.) and generally perform good customer relations functions in answering questions, providing general information work, etc.

C. At The End of Auction Day - Approximately 9:00 P.M.

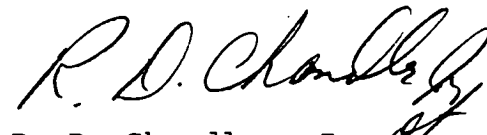
- (1) Clean Seabrook Methodist Church (SMC) tables and chairs and load onto truck for return to Church. It is probably agreeable to return chairs and tables on the day following the Auction, but this should be affirmed by Committee Chairman with SMC.

- (2) Have crew standing by to load Clear Creek School chairs on truck (the time of arrival of truck should be coordinated with Mr. Stevens of Clear Creek School District). Attempt to coordinate activity such that chairs can be loaded as quickly as possible after truck arrives at Park.
- (3) Assure that grounds are cleaned up after activities have ceased. For the past 3 years, it has been arranged for the boys from the Harris County Boys Home to come back on Sunday morning and police the grounds. It should be attempted to accomplish this same arrangement through appropriate channels.
- (4) Assure that all other equipment for which the Committee is responsible (auction trailer, PA system, signs, trailer cover, etc.) is returned to the proper people and/or place.

August 20, 1976

TO: Bob Mitchell
FROM: R. D. Chandler, Jr.
SUBJECT: FOOD SERVING COMMITTEE

Attached is a list of supplies, equipment, and utensils needed by the Food Serving Committee. At a meeting this date this list will be reviewed and updated. A final complete list should be available for your action early next week.


R. D. Chandler, Jr.

Attachment

cc: Jack Eggleston
Maury Fitch
Bev Steadman

SERVING COMMITTEE SUPPLIES

<u>NUMBER</u>	<u>DESCRIPTION</u>	<u>QUANTITY</u>
6 ctns	500 TKI - 0044 Plates 10 1/2"	3000
3 ctns	500 TKI - 0011 Plates 8"	1500
3 ctns	1000 ctns-20023 Forks	3000
24 pkg	250 pkg-362 Napkins	6000
1 roll	100 ft. White Plastic Table Cover (36" Width)	100'
2 bags	Sawdust, Treated (3000 sq. ft.)	20 lbs
1 roll 200'	Aluminum Foil, 12" Width	200'
2 rolls	Masking Tape 1" Width	2 rolls
6 rolls	Paper Towels	6 rolls
20 ea	Towels, Cloth, 12" x 20"	20
6 ea	Brooms	6
2 ea	Dust Pan 12"	2
20 ea	Plastic Garbage Bag, 20 Gal.	20
300 Loaves	Bread, White 6000 Slices	300 loaves
4000 pkgs	Salt, Individual Package	4000
6 ea	Plastic Waste Container, 30 gal.	6

*pepper**mop*

8/19/76

*Ketchup**6 - 200 serv. Ladders**- 5000 forks**4 - Plastic Pitchers**3500 + 10%**- Ketchup**1 - Can opener**- Tabasco**- Horseradish**- Worcestershire Sauce*

UTENSILS AND MATERIALS

<u>DESCRIPTION</u>	<u>QUANTITY</u>
1. Aprons & Hats for serving crew	60
2. Large Serving Pans	
3. Large Serving Spoons	
4. Serving Tongs	
5. Waste Containers	
6. Receptacle for Food Tickets	
7. Tables for Food Servers and Condiments	

August 20, 1976

TO: Al Ligrani
FROM: R. D. Chandler, Jr.
SUBJECT: FOOD SERVING COMMITTEE

Attached for your information is the current procedures and assignments for the Food Serving Committee. This material will be updated at a meeting today and the final procedure should be completed next week.

Also attached is a copy of the supplies and materials needed which is being forwarded to Bob Mitchell. This list will also be updated by the appropriate chairman.



R. D. Chandler, Jr.

Attachment

FOOD SERVING COMMITTEE
FUNCTIONS AND RESPONSIBILITIES

8/20/76

8-26-76

R. D. Chandler, Jr., Chairman
A. B. Olson & J. E. Conner, Co-Chairmen

COMMITTEES

Utensils & Arrangements - Jack Eggleston - 483-5584 ✓

Supplies - Maury Fitch - 334-2632

Cleanup - Wayne Clark - 488-1200

JUDY BENKE

Red Sauce & Condiments - Bev Steadman - 488-0080

Food Servers - Ron Rosenhagen - 488-2730

TEAM CAPTAINS (8)

~~Jerry Hammack~~ ✓

~~Bob Chuoke~~

Steve Falke ✓

Vince Lipovsky ✓

~~Jerry Pennington~~

Billy Weseman ✓

~~Woody Williams~~

~~Werth McCauley~~

John Nesheim ✓

Pete Gonzalez ✓

Overall direction of the Food Serving efforts and plans:

Bill Weaver ✓

J. CONNER AND A. OLSON, Shift Leader Responsibilities:

- Check on all serving arrangements
- Reassign team members as needed
- Rotate or relieve teams to spread the work fairly
- Keep food pans full
- Keep condiment tables supplied
- Keep beer/soft drinks on hand for servers
- Resolve problems that might arise

9-18-76

Pete GIST

CAN WORK UP TO 7:00 P.M.
ON 9-18-76.

TABLES & CHAIRS
FROM CHURCH

TRASH PICK-UP
BY BOY SCOUTS

TEAMS

28	64
56	2 shifts
13	
3	5
72	8
6	
78	77
	3
	80

CHURCH
TOM MOSER

8-27-76

PETE GIST
SOFT SPOTS

- FISH
- SITE PREP -
DAVE-MIKE- BILL DUNNING
- BEAN COMMITTEE

NSI DONATION

Printing Up to
\$100.00

JACK
EGGLESTON

UTENSILS & ARRANGEMENT COMMITTEE

- a. Develop equipment and materials list
- b. Arrange serving lines
- c. Prepare necessary signs for serving lines and condiments
- d. Assist clean up committee
- e. Return borrowed equipment and utensils

SUPPLIES COMMITTEE

MAURY FITCH

- a. Develop complete list of all supplies needed
- b. Coordinate delivery
- c. Make arrangements for emergency supply
- d. Return unused supplies for a credit adjustment
- e. Make final list of total amount of supplies used

RED SAUCE & CONDIMENTS COMMITTEE

BEV STEADMAN

SEE
MEMO

- a. Make all arrangements for red sauce, and dispensing method
- b. Develop list of supplies needed
- c. Keep condiment tables supplied

FOOD SERVERS COMMITTEE

RON ROSENHAGEN

- a. Enlist serving team captains
- b. Assist team captains in recruiting servers
- c. Insure presence of full serving team
- d. Coordinate shift changes and individual member relief

SERVING TEAM CAPTAINS

(see page 1)

- a. Recruit full serving team, including spouses
- b. Assist in preparation of serving area
- c. Insure presence of full serving team
- c. Assist in clean up of serving area

CLEAN UP COMMITTEE

WAYNE CLARK

- a. Clean up serving area
- b. Clean utensils & equipment

WINDOW MEN

These are the "SALESMEN "--smile, welcome the guests, and indicate our desires to please.

- a. Accept orders at the window
- b. Relay orders to servers
- c. Receive orders from servers and deliver to guests
- d. Accept tickets in exchange for food plates

FOOD SERVERS

- a. Accept orders from Window Men
- b. Beans/Slaw man will put those items on plate and hand to Fish/Shrimp man
- c. Fish/Shrimp man will put those items on plate and hand full plate to Window Man

"ORDERS TO GO" LINE

REFILL WINDOW

This position will have to be handled with a combination of tact and firmness. One refill is endorsed and welcomed. Gluttony defeats the basic purpose of "benefits to charity", and, attempts to "load up to take home", or "load up and give to my buddy who didn't buy a ticket" are abusive and to be denied!

- a. Accept refill orders and relay to servers
- b. Receive refilled plates and deliver to guests
- c. Accept and fill the few "to-go" orders expected--covering the plate with foil

PRE and POST SERVING HOUR RESPONSIBILITIES

A. Determine all supplies and material needs and submit to the Ordering Committee

B. Plan for and arrange serving area prior to serving hours

JACK
EAGLESTON

C. Make team assignments and brief Serving Committee members

D. Plan for and carry out the cleaning efforts and disposition of materials that are assigned to the Food Serving Committee

SERVING TEAM ASSIGNMENTS

CHAIRMAN -- RON ROSENHAGEN

1ST SHIFT LEADER
J. CONNER

2:30 - 5:30 p.m.

2ND SHIFT LEADER
A. OLSON

5:30 - 8:30 p.m.

WINDOW #1

CAPTAIN
WINDOW
SHRIMP, FISH
BEANS, SLAW

WINDOW #2

WINDOW
SHRIMP, FISH
BEANS, SLAW

WINDOW #3

CAPTAIN
WINDOW
SHRIMP, FISH
BEANS, SLAW

WINDOW #4

WINDOW
SHRIMP, FISH
BEANS, SLAW

WINDOW #5

CAPTAIN
WINDOW
SHRIMP, FISH
BEANS, SLAW

WINDOW #6

WINDOW
SHRIMP, FISH
BEANS, SLAW

REFILL WINDOW #7

CAPTAIN
WINDOW
SHRIMP, FISH
BEANS, SLAW

REFILL WINDOW #8

CAPTAIN
WINDOW
SHRIMP, FISH
BEANS, SLAW

" ORDERS
to Go
SIGN "

ACTION ITEMS

(The Day Before or By Noon, Saturday)

✓
WHEN COMPLETED

1. Insure serving pans and utensils are on hand. _____
2. Have aprons, hats, towels for servers. _____
3. Arrange serving tables & cover with plastic. _____
4. Place waste containers strategically. _____
5. Have cigar boxes at windows for ticket stubs. (FOR DOOR PRIZES) - ?
outside window
Elsewhere? _____
6. Arrange condiment tables outside -- bread, salt, napkins, sauces, and utensils. _____
7. Put signs (1 through 6 and REFILL) outside/inside windows. _____
8. Have aluminum foil at REFILL Window ("Take-Outs"). _____
9. Obtain beer tray for servers. - ? _____
10. Post "TEAM" assignments in serving hall. _____
11. Tape floor drains and holes, spread sawdust. _____

EARLIER

1. Make up team assignments and provide copy to each. _____
2. Order all supplies and materials. _____
3. Have window numbers (1 through 6 and REFILL) made up -- 2 sets, for both inside and outside the windows. _____

GENERAL COMMENTS

1. Supplies and arrangements should be made on the basis of serving 3,500 plus 10% contingency.
2. Both red sauce and ~~tartar sauce~~ ^{Ketchup} will be provided. 203,500
₄₅₀₀ ₂₀₀₀
3. Condiment table will be set up outside of serving area and will contain sauces, napkins, bread, and utensils.
4. Beer and soft drinks will be provided food servers on a dutch treat basis. Recommend team captain establish a pool.
5. A maximum number of food servers need to be recruited, including wives.

ITEMS NEED RESOLVING

1. Final review of all supplies.
2. Development of list of equipment and materials needed for food serving, including utensils, tables, etc.
3. Method of dispersing red sauce and ~~tartar sauce~~ ^{Ketchup}.
4. Should catsup be provided, either in bulk or individual servings.
5. Develop a planned layout of the serving line area and determine equipment and utensils needed, including size and shape.
6. Inspect unused supplies stored in the basement of the Clear Lake Bank. Estimated to include the following: 550 child plates, 400 adult plates, 2,000 forks.
7. Provide final list of supplies, utensils, and equipment to Bob Mitchell with a copy to Al Ligrani.

SERVERS

John Brinkman
Jack Brown
Larry Chapman
Bob Chouke
Jack Denike
Dick Downs
Mike Driscoll
Jack Eggleston
Steve Falk
Lloyd Ferguson
Maury Fitch
Bill Frazier
Art Garrison
Pete Gonzales
Dave Owen
Jerry Pennington
Harry Ponisi
Ron Rosenhagen
Ralph Schimmel
Bev Steadman
Jim Twining
Ed Wagner
Bill Weaver
Billy Weseman
Buck Weston
Woody Williams
Dick Gregg
Jerry Hammack
Jim Hargrove

Charles Hartman
Gene Horton
Harry Jennings
Vince Lipovsky
Worth McCauley
Dick McCrea
Frank Morgan
John Nesheim
Wayne Clark
Erik Vontz

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Dick Gregg
Jerry Hammack
Jim Hargrove

Charles Hartman
Gene Horton
Harry Jennings
Vince Lipovsky
Worth McCauley
Dick McCrea
Frank Morgan
John Nesheim
Wayne Clark
Erik Vontz

(Fish Comm. Also)

Serving is one of the few areas where we intentionally departed from the Brazosport formula. Brazosport set up several serve yourself lines. People went through the lines and helped themselves to what they wanted and as much as they wanted. The main effort of their serving committee then was to replenish the containers of food on the serving line and a lot of people were not needed for this task. In contrast, we felt that several factors justified our departure from their formula. For one, the cooking shed made an ideal spot from which plates could be filled and served through the window and the fish and shrimp were being cooked under the same roof as well as beans being warmed there. The other and more dominant reason was our concern that a lot of food would be wasted in a self serve line and that some people might take undue liberty with heaping up plates of shrimp to stuff in their ice chests. While Brazosport has had some problem in this area they seem to be able to contain it, and also since so much of their shrimp is donated they have not been as concerned over what loss they do suffer in this area. The attached sketch is the approximate layout used for serving. Each serving line had a separate serving tray for shrimp, fish, beans, cole slaw, and packaged plastic forks (and knives?). Bread sacks were split in the middle and bread served from the sack. Space on the table was also needed for paper plates (two sizes) (and napkins?). Beans

Beans

were warmed in large pots and poured into serving trays.

Shrimp were carried in 100 pound wood boxes from the cooking area to the serving area and trays filled from the large wooden boxes. Cole slaw trays were filled from a large container of cole slaw. Traffic for fish was from the bar-b-que pit as long as fish cooking was well ahead. However, fish also was sent across the table from the fish fryers when there was not enough time to put it on hold in the bar-b-que pit. (Control of traffic flow is important when busy.)

Once serving got underway, individual servers are kept very busy and do not have time to leave their position to go get a beer or what have you. Since the decision was made that no free beer would be available even to our own working members, I purchased beer and brought it to the serving committee during the first year, and I don't remember for sure what happened in the second year; however, it is recommended that advance arrangements be made with the serving committee for a beer pool or what have you so that a tray of cups can be brought to them. It is also the responsibility of the serving committee to purchase bread, paper plates, knives and forks, napkins, ketchup, and tartar sauce and to arrange for dispensing the consumables. Bread was completely overlooked until the last minute the first year and Billy Burt arranged to purchase racks of bread from a local grocer he knows.

~~With advance notice I believe he~~ ^{Al Ligioni (from Thrift)} did this also the second year. Ketchup and tartar sauce were used the first year, red sauce and tartar sauce the second year. Individual packages of ketchup and tartar sauce were used as a backup

Cost?

TO
B-B-QUE
PIT
FOR
SMOKING

and little cups of tartar sauce filled from large containers and red sauce made under the supervision of Jo (Breezy) ~~Martin's wife~~ ^{Ben Steadman} the second year. The filling of cups with red sauce and tartar sauce is a chore when done at the last minute. At Brazosport, four or six of the Rotary Anns take responsibility for this and do it a couple of hours before serving is to begin. West Columbia has an institutional-size push squirter for this which they have previously told me they would make available.

Some individual packages of salt should be made available. Two sizes of paper plates were used which reflects the proportionately smaller size of the child's serving. A count on the number of paper plates used is the prime sources for determining the number of dinners actually served. (This is compared with tickets sold and tickets collected.) Accordingly, it is important that paper plates be accounted for and not used for sundry purposes. Since there are some broken boxes (I think) of paper plates left over from last year, these should be counted so that the total number can be accounted for for statistical purposes. Another departure from Brazosport is that they have an "order to go" serving line in a separate location and have special plastic snap-on lids to put on top of the plate. While we have prepared orders to go we have not advertised it and have accommodated this mainly by using aluminum foil over a normal serving plate (I think). One problem Brazosport has had with their

4

orders to go line is that some customers have argued that since they would not be there to go through the line for seconds, they should be able to get seconds and thirds with their original order to go. I believe this has been resolved by refusing such requests (however, the original plate contains a good amount of food). (Note: Aluminum foil needs to be purchased.) One suggestion that was made at the conclusion of the second year was that a separate line be established for seconds. The reason is that some people were coming back for seconds on shrimp, dumping it in their sack, and going back again to a different line so that the server would not recognize them. Some servers saw people who they had just served go through another line and it was inconvenient for them to question them at the distance. Thus, having all seconds go through one line the same servers would have a better chance of recognizing those abusing the system. Also, if the seconds line became long the length of the line might help curtail abuses.

Between the first and second year we discussed changing over to the self serve line. Several of the servers expressed concern that they would miss out on the fellowship involved while doing the serving. While I think they would enjoy fellowship in actively helping in other areas (and there were several areas that appeared to be short-handed) it does serve to indicate that a number of the servers enjoyed what they were doing and did not really mind the four-hour shifts.

Butcher paper, heavy gauge plastic sheets, or the equivalent, should be used on serving tables to facilitate cleanup. Covering the floor with plastic (if it can be done without tripping over it) or with a treated sawdust or the like should be considered as a further step in facilitating the cleanup. Shrimp mashed into the porous concrete floors, and dried over the hours, is a real drag to clean up. (Remember?)

SAW DUST FOR FISH
COOKING AREA - YES!

SERVING COMMITTEE SUPPLIES

<u>NUMBER</u>	<u>DESCRIPTION</u>	<u>QUANTITY</u>	
6 ctns	500 TKI - 0044 Plates 10 1/2"	3000	ON HAND
3 ctns	500 TKI - 0011 Plates 8"	1500	FROM
3 ctns	1000 ctns-20023 Forks	3000	LAST
24 pkg (31)	250 pkg-362 Napkins	6000	YR?
1 roll	100 ft. White Plastic Table Cover (36" Width)	100'	
2 bags	Sawdust, Treated (3000 sq. ft.)	20 lbs	DELETE
1 roll 200'	Aluminum Foil, 12" Width	200'	
2 rolls	Masking Tape 1" Width	2 rolls	
6 rolls	Paper Towels	6 rolls	
20 ea	Towels, <u>Cloth</u> , 12" x 20"	20	(BILL TUITE?)
6 ea	Brooms	6	<u>TO FURNISH</u>
2 ea	Dust Pan 12"	2	
20 ea	Plastic Garbage Bag, 20 Gal.	20	
300 Loaves	Bread, White 6000 Slices	300 loaves	
4000 pkgs	Salt, Individual Package	4000	
6 ea	Plastic Waste Container, 30 gal.	6	

From
LAST
YEAR

(414)

(550)

(2,000)

(0)

FOR WHOLE
AREA?

(BILL TUITE?)
TO FURNISH

WAYNE CLARK
H.S. CLEAN-UP

8/19/76
STORAGE
BANK
KWIK COPY

FIRE BUILDING
SITE PREP

MIKE RATCLIFFE
TO HANDLE NEG
WITH H/S ON
CLEANING OF POTS,
ETC.

FEEDING FIRES
FISH & BEAN

8-27-76
BOB MITCHELL
488-5660
X-212

UTENSILS AND MATERIALS

DESCRIPTION

QUANTITY

- | | | |
|----|--|----|
| 1. | Aprons & Hats for serving crew | 60 |
| 2. | Large Serving Pans | |
| 3. | Large Serving Spoons | |
| 4. | Serving Tongs | |
| 5. | Waste Containers | |
| 6. | Receptacle for Food Tickets | |
| 7. | Tables for Food Servers and Condiments | |

August 23, 1976

TO: Food Serving Committee
FROM: R. D. Chandler, Jr., Chairman
SUBJECT: COMMITTEE MEETING

A final wrapup meeting of the Food Service Committee will be held at the Kings Inn Dining Room at 11:00 a.m. on Thursday, August 26.

It is requested that you make every effort to attend this final meeting since we expect to have the Shrimpæree Chairman, Al Ligrani present to help us iron out any conflicts.


R. D. Chandler, Jr.

Distribution

A. B. Olsen
J. E. Conner
A. J. Ligrani ✓
J. M. Eggleston
H. M. Fitch
Wayne Clark
B. E. Steadman
R. W. Rosenhagen

July 18, 1977

1976 ROTARY SHRIMPOREE

Food Serving Committee

To: Pete Gist
Copy: Maury Fitch

SUBJECT: 1976 FOOD SERVING COMMITTEE REPORT AND RECOMMENDATIONS

After the 1976 Rotary Shrimporee, the Food Serving Committee met to critique the food serving plans and activities. The results of this critique are herewith submitted in order to assist in improving this activity and to highlight areas that need to be reconsidered or functions that need to be improved.

Organization

The Food Serving Committee was organized under a Chairman (Dick Chandler), and two Co-Chairmen (A. B. Olsen and Jack Conner) as follows:

Utensils and Arrangements	- Jack Eggleston
Supplies	- Maury Fitch
Cleanup	- Wayne Clark
Red Sauce and Condiments	- Bev Steadman
Food Servers	- Ron Rosenhagen

Food serving functions were organized and scheduled by eight (8) Team Captains. The functions and responsibilities of the Food Serving Committee are listed in Attachment 1 dated August 20, 1976.

General

It is believed that the Food Serving Committee functioned very well, as indicated in the critique report dated January 3, 1977 and enclosed as Attachment 2.

Recommendations

A critique of the Food Serving Committee indicates that several improvements are needed, especially in the number of food servers. In his report dated August 5, 1976, Ron Rosenhagen pointed out that the serving would have been a disaster without the twenty (20) volunteers from Seabrook Methodist Church, and he strongly recommended that plans be made to ensure that sufficient personnel are assigned to food serving functions. An excellent summary of the complete Food Serving functions is provided in the report from Jack Conner dated September 20, 1976.

1976 FOOD SERVING COMMITTEE REPORT AND RECOMMENDATIONS

The Food Serving Committee recommendations are listed as follows:

1. Enlist more food servers. Use outside help if necessary.
2. Set up an information booth. The ticket booth was overloaded by people asking for general information.
3. Review location of ticket booths. One booth had long lines with practically no one at the other booth.
4. Assign someone to direct people so as to keep the food serving lines full. Some windows had no line, and others were exceptionally long.
5. Assign additional help to the food serving cleanup committee. No one wanted to stay and clean up after the "fun" was over. Suggest obtaining more outside help such as the Boy Scouts for cleanup detail.
6. Use the preplanning and subcommittee assignments idea, as was done last year. That paid off.
7. Have more help on the condiment subcommittee. One man did all the mixing; there should be more than one man to share the effort. The ladies who helped were invaluable; it looked as though a few more would be advisable to share the load.
8. Order more plates, forks, and napkins than were provided last year.
9. Have a few more metal serving trays and utensils.
10. The two (2) work-shift plan worked out well and recommended.
11. Have plenty of help lined up. It appears that there cannot be too much help. Advice would be to confirm workers and have extras come also; there seemed to be plenty of times and places they were needed.
12. Supplies
 - o List supplies ordered and delivered. Suggest having an excess of staple items such as napkins, plates, and plastic eating utensils.
 - o Clarify jurisdiction on what and how much is used.
13. Food Service
 - o Consider setting up self-service lines. Review pavilion layout to determine if this is possible.
 - o If food service is continued, then consider the following:
 - Enlist wives.
 - Recruit recipients of Rotary benefit funds to provide food service.
 - Have food serving shift scheduled to start earlier than announced food serving time. (People tend to start lining up early, thus creating long lines).

1976 FOOD SERVING COMMITTEE REPORT AND RECOMMENDATIONS

14. Cleanup

Cleanup functions need to be thoroughly reviewed to include the following:

- o Shortage of help.
- o Proper cleanup materials and equipment.
- o Selection of best type of absorbent material for use on the floor.

15. Utensils

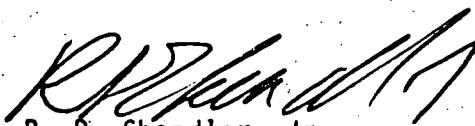
Determine if we should buy or rent materials and equipment for serving and cleanup and where the excess supplies and material can be stored.

16. General Recommendations

The following general recommendations are offered for consideration by the Shrimporee Chairman:

- o Involve all members during the day of the Shrimporee regardless of their previous assignments -- encourage members to rotate or be assigned to another committee during the day so that no member spends excessive time on one assignment.
 - o Provide hats to the Boy Scouts serving on the cleanup committee.
 - o Review policy on re-use of hats and aprons.
 - o Determine if food serving and cleanup equipment should be purchased or rented, and if purchased, whether it should be auctioned off, stored until next year, or thrown away.
 - o Organize and establish better procedures for selling excess food.
17. Note additional comments on activities and functions in the subcommittee report contained in Attachment 2.

Respectfully submitted,


R. D. Chandler, Jr.
Chairman

8/20/76

Attachment 1

FOOD SERVING COMMITTEE
FUNCTIONS AND RESPONSIBILITIES

R. D. Chandler, Jr., Chairman
A. B. Olson & J. E. Conner, Co-Chairmen

COMMITTEES

Utensils & Arrangements - Jack Eggleston - 483-5584

Supplies - Maury Fitch - 334-2632

Cleanup - Wayne Clark - 488-1200

Red Sauce & Condiments - Bev Steadman - 488-0080

Food Servers - Ron Rosenhagen - 488-2730

TEAM CAPTAINS (8)

Bob Chuoke
Steve Falk
Vince Lipovsky
Jerry Pennington
Billy Weseman
Woody Williams
Worth McCauley
John Nesheim

Overall direction of the Food Serving efforts and plans:

J. CONNER AND A. OLSON, Shift Leader Responsibilities:

- a. Check on all serving arrangements
- b. Reassign team members as needed
- c. Rotate or relieve teams to spread the work fairly
- d. Keep food pans full
- e. Keep condiment tables supplied
- f. Keep beer/soft drinks on hand for servers
- g. Resolve problems that might arise

UTENSILS & ARRANGEMENT COMMITTEE

- a. Develop equipment and materials list
- b. Arrange serving lines
- c. Prepare necessary signs for serving lines and condiments
- d. Assist clean up committee
- e. Return borrowed equipment and utensils

SUPPLIES COMMITTEE

- a. Develop complete list of all supplies needed
- b. Coordinate delivery
- c. Make arrangements for emergency supply
- d. Return unused supplies for a credit adjustment
- e. Make final list of total amount of supplies used

RED SAUCE & CONDIMENTS COMMITTEE

- a. Make all arrangements for red sauce, and dispensing method
- b. Develop list of supplies needed
- c. Keep condiment tables supplied

FOOD SERVERS COMMITTEE

- a. Enlist serving team captains
- b. Assist team captains in recruiting servers
- c. Insure presence of full serving team
- d. Coordinate shift changes and individual member relief

SERVING TEAM CAPTAINS

- a. Recruit full serving team, including spouses
- b. Assist in preparation of serving area
- c. Insure presence of full serving team
- c. Assist in clean up of serving area

CLEAN UP COMMITTEE

- a. Clean up serving area
- b. Clean utensils & equipment

WINDOW MEN

These are the "SALESMEN "--smile, welcome the guests, and indicate our desires to please.

- a. Accept orders at the window
- b. Relay orders to servers
- c. Receive orders from servers and deliver to guests
- d. Accept tickets in exchange for food plates

FOOD SERVERS

- a. Accept orders from Window Men
- b. Beans/Slaw man will put those items on plate and hand to Fish/Shrimp man
- c. Fish/Shrimp man will put those items on plate and hand full plate to Window Man

REFILL WINDOW

This position will have to be handled with a combination of tact and firmness. One refill is endorsed and welcomed. Gluttony defeats the basic purpose of "benefits to charity", and, attempts to "load up to take home", or "load up and give to my buddy who didn't buy a ticket" are abusive and to be denied!

- a. Accept refill orders and relay to servers
- b. Receive refilled plates and deliver to guests
- c. Accept and fill the few "to-go" orders expected--covering the plate with foil

FOR REFILL: 1) TICKET
2) USED PLATE
3) TEAR OFF HALF OF TICKET

PRE and POST SERVING HOUR RESPONSIBILITIES

- A. Determine all supplies and material needs and submit to the Ordering Committee
- B. Plan for and arrange serving area prior to serving hours
- C. Make team assignments and brief Serving Committee members
- D. Plan for and carry out the cleaning efforts and disposition of materials that are assigned to the Food Serving Committee

SERVING TEAM ASSIGNMENTS

CHAIRMAN -- RON ROSENHAGEN

1ST SHIFT LEADER
J. CONNER

2:30 - 5:30 p.m.

2ND SHIFT LEADER
A. OLSON

5:30 - 8:30 p.m.

WINDOW #1

CAPTAIN
WINDOW
SHRIMP, FISH
BEANS, SLAW

WINDOW #2

WINDOW
SHRIMP, FISH
BEANS, SLAW

WINDOW #3

CAPTAIN
WINDOW
SHRIMP, FISH
BEANS, SLAW

WINDOW #4

WINDOW
SHRIMP, FISH
BEANS, SLAW

WINDOW #5

CAPTAIN
WINDOW
SHRIMP, FISH
BEANS, SLAW

WINDOW #6

WINDOW
SHRIMP, FISH
BEANS, SLAW

REFILL WINDOW #7

CAPTAIN
WINDOW
SHRIMP, FISH
BEANS, SLAW

REFILL WINDOW #8

CAPTAIN
WINDOW
SHRIMP, FISH
BEANS, SLAW

ACTION ITEMS

(The Day Before or By Noon, Saturday)

✓
WHEN COMPLETED

1. Insure serving pans and utensils are on hand. _____
2. Have aprons, hats, towels for servers. _____
3. Arrange serving tables & cover with plastic. _____
4. Place waste containers strategically. _____
5. Have cigar boxes at windows for ticket stubs. _____
6. Arrange condiment tables outside -- bread,
salt, napkins, sauces, and utensils. _____
7. Put signs (1 through 6 and REFILL) outside/
inside windows. _____
8. Have aluminum foil at REFILL Window ("Take-
Outs"). _____
9. Obtain beer tray for servers. _____
10. Post "TEAM" assignments in serving hall. _____
11. Tape floor drains and holes, spread sawdust. _____

EARLIER

1. Make up team assignments and provide copy to
each. _____
2. Order all supplies and materials. _____
3. Have window numbers (1 through 6 and REFILL)
made up -- 2 sets, for both inside and outside
the windows. _____

GENERAL COMMENTS

1. Supplies and arrangements should be made on the basis of serving 3,500 plus 10% contingency.
2. Both red sauce and tartar sauce will be provided.
3. Condiment table will be set up outside of serving area and will contain sauces, napkins, bread, and utensils.
4. Beer and soft drinks will be provided food servers on a dutch treat basis. Recommend team captain establish a pool.
5. A maximum number of food servers need to be recruited, including wives.

ITEMS NEED RESOLVING

1. Final review of all supplies.
2. Development of list of equipment and materials needed for food serving, including utensils, tables, etc.
3. Method of dispersing red sauce and tartar sauce.
4. Should catsup be provided, either in bulk or individual servings.
5. Develop a planned layout of the serving line area and determine equipment and utensils needed, including size and shape.
6. Inspect unused supplies stored in the basement of the Clear Lake Bank. Estimated to include the following: 550 child plates, 400 adult plates, 2,000 forks.
7. Provide final list of supplies, utensils, and equipment to Bob Mitchell with a copy to Al Ligrani.

PERM. SIGNS FOR SERVING
LINES-

SERVERS

John Brinkman
Jack Brown
Larry Chapman
Bob Chouke
Jack Denike
Dick Downs
Mike Driscoll
Jack Eggleston
Steve Falk
Lloyd Ferguson
Maury Fitch
Bill Frazier
Art Garrison
Pete Gonzales
Dave Owen
Jerry Pennington
Harry Ponisi
Ron Rosenhagen
Ralph Schimmel
Bev Steadman
Jim Twining
Ed Wagner
Bill Weaver
Billy Weseman
Buck Weston
Woody Williams
Dick Gregg
Jerry Hammack
Jim Hargrove

Charles Hartman
Gene Horton
Harry Jennings
Vince Lipovsky
Worth McCauley
Dick McCrea
Frank Morgan
John Nesheim
Wayne Clark
Erik Vontz

Serving is one of the few areas where we intentionally departed from the Brazosport formula. Brazosport set up several serve yourself lines. People went through the lines and helped themselves to what they wanted and as much as they wanted. The main effort of their serving committee then was to replenish the containers of food on the serving line and a lot of people were not needed for this task. In contrast, we felt that several factors justified our departure from their formula. For one, the cooking shed made an ideal spot from which plates could be filled and served through the window and the fish and shrimp were being cooked under the same roof as well as beans being warmed there. The other and more dominant reason was our concern that a lot of food would be wasted in a self serve line and that some people might take undue liberty with heaping up plates of shrimp to stuff in their ice chests. While Brazosport has had some problem in this area they seem to be able to contain it, and also since so much of their shrimp is donated they have not been as concerned over what loss they do suffer in this area. The attached sketch is the approximate layout used for serving. Each serving line had a separate serving tray for shrimp, fish, beans, cole slaw, and packaged plastic forks (and knives?). Bread sacks were split in the middle and bread served from the sack. Space on the table was also needed for paper plates (two sizes) (and napkins?). Beans

were warmed in large pots and poured into serving trays. Shrimp were carried in 100 pound wood boxes from the cooking area to the serving area and trays filled from the large wooden boxes. Cole slaw trays were filled from a large container of cole slaw. Traffic for fish was from the bar-b-que pit as long as fish cooking was well ahead. However, fish also was sent across the table from the fish fryers when there was not enough time to put it on hold in the bar-b-que pit. (Control of traffic flow is important when busy.) Once serving got underway, individual servers are kept very busy and do not have time to leave their position to go get a beer or what have you. Since the decision was made that no free beer would be available even to our own working members, I purchased beer and brought it to the serving committee during the first year, and I don't remember for sure what happened in the second year; however, it is recommended that advance arrangements be made with the serving committee for a beer pool or what have you so that a tray of cups can be brought to them. It is also the responsibility of the serving committee to purchase bread, paper plates, knives and forks, napkins, ketchup, and tartar sauce and to arrange for dispensing the consumables. Bread was completely overlooked until the last minute the first year and Billy Burt arranged to purchase racks of bread from a local grocer he knows. With advance notice I believe he did this also the second year. Ketchup and tartar sauce were used the first year, red sauce and tartar sauce the second year. Individual packages of ketchup and tartar sauce were used as a backup

and little cups of tartar sauce filled from large containers and red sauce made under the supervision of Jo (Breezy Martin's wife) the second year. The filling of cups with red sauce and tartar sauce is a chore when done at the last minute. At Brazosport, four or six of the Rotary Anns take responsibility for this and do it a couple of hours before serving is to begin. West Columbia has an institutional-size push squirter for this which they have previously told me they would make available.

Some individual packages of salt should be made available. Two sizes of paper plates were used which reflects the proportionately smaller size of the child's serving. A count on the number of paper plates used is the prime sources for determining the number of dinners actually served. (This is compared with tickets sold and tickets collected.) Accordingly, it is important that paper plates be accounted for and not used for sundry purposes. Since there are some broken boxes (I think) of paper plates left over from last year, these should be counted so that the total number can be accounted for for statistical purposes. Another departure from Brazosport is that they have an "order to go" serving line in a separate location and have special plastic snap-on lids to put on top of the plate. While we have prepared orders to go we have not advertised it and have accommodated this mainly by using aluminum foil over a normal serving plate (I think). One problem Brazosport has had with their

orders to go line is that some customers have argued that since they would not be there to go through the line for seconds, they should be able to get seconds and thirds with their original order to go. I believe this has been resolved by refusing such requests (however, the original plate contains a good amount of food). (Note: Aluminum foil needs to be purchased.) One suggestion that was made at the conclusion of the second year was that a separate line be established for seconds. The reason is that some people were coming back for seconds on shrimp, dumping it in their sack, and going back again to a different line so that the server would not recognize them. Some servers saw people who they had just served go through another line and it was inconvenient for them to question them at the distance. Thus, having all seconds go through one line the same servers would have a better chance of recognizing those abusing the system. Also, if the seconds line became long the length of the line might help curtail abuses.

Between the first and second year we discussed changing over to the self-serve line. Several of the servers expressed concern that they would miss out on the fellowship involved while doing the serving. While I think they would enjoy fellowship in actively helping in other areas (and there were several areas that appeared to be short-handed) it does serve to indicate that a number of the servers enjoyed what they were doing and did not really mind the four-hour shifts.

Butcher paper, heavy gauge plastic sheets, or the equivalent, should be used on serving tables to facilitate cleanup. Covering the floor with plastic (if it can be done without tripping over it) or with a treated sawdust or the like should be considered as a further step in facilitating the cleanup. Shrimp mashed into the porous concrete floors, and dried over the hours, is a real drag to clean up. (Remember?)

SERVING COMMITTEE SUPPLIES

<u>NUMBER</u>	<u>DESCRIPTION</u>	<u>QUANTITY</u>
6 ctns	500 TKI - 0044 Plates 10 1/2"	3000
3 ctns	500 TKI - 0011 Plates 8"	1500
3 ctns	1000 ctns-20023 Forks	3000
24 pkg	250 pkg-362 Napkins	6000
1 roll	100 ft. White Plastic Table Cover (36" Width)	100'
2 bags	Sawdust, Treated (3000 sq. ft.)	20 lbs
1 roll 200'	Aluminum Foil, 12" Width	200'
2 rolls	Masking Tape 1" Width	2 rolls
6 rolls	Paper Towels	6 rolls
20 ea	Towels, Cloth, 12" x 20"	20
6 ea	Brooms	6
2 ea	Dust Pan 12"	2
20 ea	Plastic Garbage Bag, 20 Gal.	20
300 Loaves	Bread, White 6000 Slices	300 loaves
4000 pkgs	Salt, Individual Package	4000
6 ea	Plastic Waste Container, 30 gal.	6

8/19/76

UTENSILS AND MATERIALS

DESCRIPTION

QUANTITY

1. Aprons & Hats for serving crew
2. Large Serving Pans
3. Large Serving Spoons
4. Serving Tongs
5. Waste Containers
6. Receptacle for Food Tickets
7. Tables for Food Servers and Condiments

60

BILL TUITE

January 3, 1977

TO: 1976 Rotary Shrimporee Food Serving Committee
FROM: R. D. Chandler, Jr., Chairman
SUBJECT: COMMITTEE REPORT

A meeting to critique the operation of the Food Serving Committee will be scheduled within the next few days. It is requested that each committee chairman plan to submit a final report on his area of responsibility. At the critique meeting it is planned to review these reports in an effort to develop a final committee report to the Shrimporee chairman. The purpose of the final report will be to outline areas that need to be reconsidered or functions that need to be improved in preparation for next year's Shrimporee.

Attached for your information are some committee reports that have already been submitted.


R. D. Chandler, Jr.

Distribution

A. B. Olson/J. E. Conner, Co-Chairmen
Utensils and Arrangements - Jack Eggleston
Supples - Maury Fitch
Cleanup - Wayne Clark
Red Sauce and Condiments - Bev Steadman
Food Servers - Ron Rosenhagen

INTERDEPARTMENTAL COMMUNICATION
LOCKHEED PETROLEUM SERVICES LTD.

DATE 9/28/76

TO R. D. Chandler

DEPT./
ORGN.

BLOG./
ZONE

PLANT/
FAC.

LOCATION/

FROM B. E. Steadman

DEPT./
ORGN.

LOCATION/

NETWORK/
No.

SUBJECT: Condiment Committee
Comments & Suggestions

REFERENCE:

As you know, the decision was made to not serve tartar sauce and provide only red sauce and ketchup. I suggest this was a wise decision and should be repeated next year.

YES!

We estimated the need to prepare 4500 servings of red sauce at 2 oz. per serving. By actual consumption of red sauce ingredients, we prepared and served 4492 two ounce servings. Two gallons of straight ketchup were also used in serving those not wanting red sauce. Based on this years number of tickets sold, therefore, a ratio of tickets to be sold plus 15% is a good guideline for planning red sauce requirements for next year. We did have extra ketchup (6 cases unopened) which was returned for credit. Our committee did not run out of essential supplies which would have been quite expensive to buy off-the-shelf at the last minute. Next years committee would be wise to have sufficient horseradish and chili-sauce on hand from the outset.

The system devised for preparing and serving condiments this year worked well. Our best critics were our serving ladies who did a fabulous job. Their comments were practical and applicable. Location for preparation and serving were good and I see no reason for change.

Notes for improvements for next year:

- A. Forks - Not enough provided originally. Many people took 2 or 3. Invariably repeats through the line had discarded their first "acquisitions" and needed replacements.

- A. Forks - I am not certain if the logistics committee had
cont. considered the need for forks at the cake/dessert
pavillion. Need for forks for desserts must be
planned.

In any case, forks are non-perishable and therefore
we should plan to have enough plus. I bought
aluminum trays ~~for the forks~~. Recommend this be
continued next year.

*Dowe still
have these?*

- B. Napkins - Not nearly enough ordered. People through the
line never stopped at one napkin. Mothers would
come back for a handful to clean-up children.
Again, this is a non-perishable item and should
be sufficiently on hand. Again, the dessert shed
needed napkins in quantity.

We used the empty ketchup cartons for napkins on
the serving tables. ~~Worked fine~~ and should be
repeated next year.

Good!

- C. Salt & Pepper - Salt we had - pepper we did not. We should
have both.

Pepper?

- D. Bread - We came out about even. What was surprising was
that numerous people would take 6-8 slices each
time through. Good doggie-bag stuffers I guess.
Loaves on the serving table opened as needed in
their wrappers seemed to work well. I see no need
to change.

- E. Supplies at Serving Table - We stocked extra forks, napkins,
salt and bread underneath the serving tables.
Reserves were kept in the cooking shed. One person
at the serving tables functioned as a coordinator.
This all worked out well and I recommend a repeat
for next year.

Red sauce was prepared in the cook shed and replenishment
of serving bowls at the tables was simple. See no
need for any change.

BW



AWC TEXAS, INC.

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October 5, 1976

Lockheed Electronics Company, Inc.
16811 El Camino Real
Houston, Texas 77058

Attention: Mr. R. D. Chandler, Jr.

Reference: 1976 Rotary Shrimporee

Dear Dick:

Sorry that you had to miss out on all of the fun at the Shrimporee because of being in Iran. All in all, I thought that everything went very well at the serving lines. The saving grace, however, was the 20 volunteers from Seabrook Methodist Church. Without them, serving would have been a disaster.

I was able to obtain Serving Team Captains from our own membership. I then divided up the names of those that said they would help serve and assigned them to the various Captains. On the average, each Team Captain could only obtain three servers from within the membership. Ten volunteers from Seabrook Methodist rounded out each shift.

We did use seven serving lines rather than the eight we had planned on. One of the lines we used for refill the first couple of hours and then we had to add an additional refill line.

People were standing at the window waiting to be served at 2:30 so we began at that time. The number of people served were as follows:

<u>TIME</u>	<u>ADULTS</u>	<u>CHILDREN</u>	<u>TOTAL</u>
2:30 - 4:00 PM	674	163	837
4:00 - 5:00 PM	617	140	757
5:00 - 8:00 PM	1,656	398	2,054
		GRAND TOTAL	3,648

October 5, 1976

Serving started to taper off fairly rapidly between 6:30 and 7:00. At about 7:00, we dropped everything but two new serving lines plus two refill lines.

My primary recommendation for succeeding years is to make sure that we have ample people to help out in serving. It is almost necessary to use some auxillary groups unless we can get our own membership to be more helpful. One thing I did notice was that when 8:00 arrived, everybody seemed to just disappear. I kind of felt sorry for Wayne Clark because he was unable to obtain any volunteers to assist in cleanup. He did have some Boy Scouts that helped out in the "dirty work", but as far as our own membership, they were few and far between. I think we could stand more help in the cleanup area.

The whole thing was a lot of work, but a lot of fun also. I was happy that I could help out.

Best regards,

RW Rosenhagen
Ron Rosenhagen

RWR/dh

Dick

appropo to the attached:

Sub Chairmen Eggleston, Fitch, Steadman, & Rosenhagen did great jobs. I checked with them ahead of time but they needed little help. They planned well and worked long & hard. As expected, all of our motors had run down by 8:00 PM. I got a little worried about Bev because he was going at a furious pace.

Wayne Clark was a bit perplexed. I anticipated that because of his newness to the community & Rotary. He couldn't drum up help so I suggested the Youth Center or Boy Scouts, and further to get with them ahead of time & make assignments (you clean the tables - you sweep - you mop, etc.) The latter apparently didn't happen so it was willy-nilly for a time but worked out OK.

Jack

DATE: September 20, 1976

TO: R. D. Chandler, Jr. Chairman, Food Service Committee

FROM: J. E. Conner, Co-Chairman

SUBJECT: POST-SHRIMPOREE REPORT

This report is made while the 1976 Shrimporee efforts are still fresh in mind for your information, and perhaps guidance for those responsible for future Shrimporee plans and actions.

GENERAL

At this time it is estimated that approximately 3,700 tickets were sold, and about 4,100 plates of food were served -- considering refills.

From observation and comments, the Shrimporee was very successful -- with almost all aspects going quite smoothly. From the customer standpoint, there was good and ample seating for the auction; plenty of table area for eating and socializing; the food was good; and the food service was excellent -- only rarely were any lines more than four people long, and lines longer than that were for short periods mostly in the refill line.

The only weakness noted was that perhaps there could have been better or more service at the Drink & Dessert Ticket Stands -- there were some long lines there at times.

FOOD SERVICE

PRE-PLANNING

The pre-planning paid off well. The Sub-Committee Chairmen did their jobs. The plans of coordinating the needs with the Purchasing Committee, and, having the co-chairmen there early in the day to set things up were very necessary.

FOOD SERVING

Due to the need for fish preparation/cooking space, only 1/2 of the front end of the building was available for serving. This necessitated some rearranging from our original plan and resulted in six serving lines and one refill line, which was quite sufficient. The arrangement was for two serving tables (4 windows) on the "side" of the building and one table (2 windows) plus the refill window at the "end" of the building. Four (4) tables in all were required. Two (2) condiment tables were setup at the "side" of the building. Customer flow was good with a minimum standing line. People started coming about 2:50 p.m. and one table (2 windows) was opened. In a very

OR SEVEN?

few minutes it was necessary to open the other windows and a very steady customer flow continued until shortly after 7:00 p.m. It then began dwindling down and one table was closed about 7:20 and another about 7:35. The refill line did get overloaded a few times, and then the "regular" table (2 windows) nearest the refill window helped on refills -- there were about three (3) 10 minute flurries when all three of those windows were serving refills and carryouts. The "abuse" of refills seemed to be less than in previous years.

The number of serving people planned for (3 per window), plus the chairman (Rosenhagen) and the two floaters (Olsen and Conner), was about right. The floaters were very necessary and were constantly busy replenishing food trays, running errands and doing other replenishment duties, and giving advice. A very important item -- the Seabrook Methodist Church provided about 50% of the food servers, and without their help we would have been in sad shape indeed.

CLEAN-UP

The executive committee decreed that the Food Service Clean-up Sub-Committee would be responsible for the entire building cleanup. The Food Preparation groups (fish, shrimp, and cole slaw) all assisted greatly by helping to police and clean their respective areas.

The executive committee decided that sawdust should not be used on the floor because of possibility of being blown into the food by the fans. It did seem appropriate to get something to absorb spills which could cause our energetic workers to fall and injure themselves, and to prevent shrimp and fish chunks from adhering to where a chisel would be required to remove them - so - four bags of cat litter were obtained (the ground clay type -- not the fluffy alfalfa or sponge type) and it worked well in several instances of spills. The cole slaw gang used it effectively a couple of times when their oil and vinegar mix was spilled. It also worked well under the fish fryers where fish bits and oil spills were prevalent.

SHORTAGES

The supply of plates, forks, and napkins ran out about 6:00 p.m. Plates and forks were almost gone before the replenishments arrived (it took over an hour for them to arrive after the call for more was issued), and the napkins were completely gone before more arrived. These items are storable, are not perishable, and can be used next year, so it is recommended that an adequate amount be on hand to save embarrassment, customer dissatisfaction, and the frantic crisis efforts to resupply "during the heat of battle".

There were barely enough serving trays and spoons/tongs/ladles. Between the need for having fish and beans cooked ahead, and for holding the cole slaw and shrimp, we ran short of trays. A few more spoons and tongs would be advisable also.

FOOD SERVICE COMMITTEE RECOMMENDATIONS

1. Use the pre-planning, and sub-committee assignments idea, as was done this year. That paid off.
2. Have more help on the condiment committee. One man did all the mixing -- there should be one more man to share the effort. The ladies that helped were invaluable -- it looked as though a few more to share the load would be advisable.
3. Order more plates, forks, and napkins than were provided for this year.
4. Have a few more metal serving trays and utensils.
5. The two (2) work-shift plan worked out well and is recommended.
6. Have plenty of help lined up. It appeared that there cannot be too much help. Advice would be to confirm workers and have extra's come also -- there seemed to be plenty of places and times they were needed.

All in all it was a successful endeavor. From a financial standpoint it looks like a break-even deal on the food and drinks -- with auction income providing the "profit."



J. E. Conner

1500 lbs
300 lbs
100 lbs
100 lbs

TO BE PURCHASED

✓
11/19/16
9/19/16

12/16

WHAT	HOW MANY	SOURCE	COST
BREAD, WHITE, SANDWICH LOAF, (4000 SLICES)	160 LOAVES 1600 lbs @ \$1.00/lb = \$1600	AL	
SALT, INDIVIDUAL SERVINGS	4000	late St George STANDARD INSTITUTE SUPPLY (SIS) 868-2321	
BEANS, RANCH STYLE, #10 CANS , PINTO, PLAIN cost \$196	175 \$315	✓	
FLOUR, WHITE	100 #	✓	
CORN MEAL, YELLOW	100 #	✓	
PEPPER, BLACK, GROUND	5 #	✓	
SALT, TABLE (10-20 # BAKES)	150 #	✓	
LEMONS, 1600 1500 1400 1300 1200 1100 1000 900 800 700 600 500 400 300 200 100 0	used to get from Church of Jesus got from Church of Jesus	✓	
ONIONS, 1500 1400 1300 1200 1100 1000 900 800 700 600 500 400 300 200 100 0	✓		
BLEACH	1 GALLON	✓	
OIL, COOKING, (DEEP FRY FISH) (Peanut)	60 GALLONS	✓	

TO BE PURCHASED

PAGE 2 OF 4

WHAT	HOW MANY	SOURCE	COST
CATSUP, #10 CANS	88	✓	
CHILI SAUCE #10 CANS	14	✓	
HORSE RADISH, FRESH GROUND	7 GALLONS	✓	
WORCHESTERSHIRE SAUCE	3 GALLONS (32-12 OZ BOT.)	✓	
TOBACCO SAUCE	60 OZ (6-10 OZ BOT.)	✓	
JUICE, LEMON, CONCENTRATED	2 GALLONS (8-QTS)	✓	

TO BE PURCHASED

✓
K. J. Webb

PAGE 3 OF 4

WHAT	HOW MANY	SOURCE	COST
PLATES, PAPER, 10 1/2" (500 TKI 0044) ^{3 compartment}	3000	✓ 10 1/2"	
PLATES, PAPER, 6" DESERT	200	✓	
PLATES, PAPER, 8" (500 TKI-0011) ^{3 compartment}	1500	✓ 6"	
FORKS, PLASTIC, PICNIC, TYPE 20023	4000	✓	
NAPKINS, PAPER, TYPE 362	6000	✓	
TABLE COVER, WHITE PLASTIC, 36" X 100'	1 ROLL	✓	
FOIL, PLASTIC, SARAN, 25'	1 ROLL	✓	
FOIL, ALUMINUM, 12" WIDE X 200'	2 ROLLS	✓	
TAPE, MASKING 3/4" to 1" WIDE	2 ROLLS	WEBB ✓	
TOWELS, PAPER	18 ROLLS		*
BROOMS,	6	WEBB ✓	*
DUST PANS	2	WEBB ✓	
BAGS, PLASTIC, GARBAGE 20-25 GAL.	25 EACH	WEBB ✓	
BAGS, PLASTIC, TRASH 5-10 GAL	25	WEBB ✓	
CONTAINERS, WASTE, PLASTIC 20 GAL	8 EACH	WEBB ✓	

TO BE PURCHASED

Page 4 of 4

WHAT	HOW MANY	SOURCE	COST
GLOVES, PLASTIC	12 PAID	WEBB ✓	
EXTENSION CORDS, ELECTRIC, 12' LIGHT DUTY	2 EACH	WEBB ✓	
CAN OPENER, HAND TYPE	2 EACH	WEBB ✓	
✓ = \$1156.83			
CALL R. MITCHELL 488-5660 X 212	FOR FURTHER DETAILS		

ALL INFORMATION

COMMITTEE CONDIMENT
BEV STEADMAN

WHAT'S NEEDED / WHEN	QUANT.	PURPOSE	SOURCE	
			WHERE	RESPONSIBLE
(ALL NEEDED 10 AM SAT.)				
CATSUP, #10 GALLON CANS	88	Red Sauce at Serve plain	Buy	Logistics Committee - under Ratoff
CHILI SAUCE, #10 GALLON CANS	14	Red Sauce	Buy	Logistics
HORSE RADISH, GALLON JARS	7	Red Sauce	Buy	Logistics
WORCHESTERSHIRE SAUCE 12 OZ BOTTLES	32	Red Sauce	Buy	Logistics
TOSTITOS SAUCE, 10 OZ BOTTLES	6	Red Sauce	Buy	Logistics
CAN OPENER (HEAVY DUTY)	1	open Cans	Buy	Logistics
PITCHERS	6	POUR CATSUP 3/TABLE	CLUE EQUIP.	Logistics
BUCKETS, PLASTIC 2-3 GALLON	6	MIXING & SERVING RED SAUCE	School - Buy	Logistics

WHAT'S NEEDED / WHEN	QTY	PURPOSE	SOURCE	
			WHERE	RESPONSIBLE
SPOON, MIXING	1	MIXED SAUCE	School	Logistics
TABLE COVERING, PLASTIC (14' x 3')		COVER SERVING TABLES	GET FROM SERVING COMMITTEE	—
LADLES, SERVING, 20oz	6	SERVE RED SAUCE	School	Logistics & Stadman
TABLES	2	SERVING	got from the Site Preparation committee	—
PAN, SERVING, DEEP 6x15x18	4	SELF SERVE BIZEND AT SAUCE TABLES	SCHOOL	Logistics

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
(NEED ALL AT 8AM SAT) COOKER, PORCELAIN 10 GAL	1	FOR ONIONS AND LEMONS - MAY USE PLASTIC GARAGE CAN OR BUCKET.	School	Logistics
BLENDER, HEAVY DUTY	1	3 question the user and need of this. Answer	?	?
PADDLE, STIRRING	1	6' X 1' X 4" no paint.	?	Logistics
ASBESTOS SHEET	1	Kilgore's	KILGORE'S HARDWARE	Logistics
TOWELS & APRONS	200 Towels	200 Towels 5 APRONS	Bill Tuttle	Bill Tuttle
LEMONS	?		Buy	
ONIONS	?		Buy	
SALT, TABLE	100 #		Buy	Logistics
DIPPERS	1		BREEZY MARTIN	JACOBSON
FANS	3		LOAN	CLAUDE McLENNAN Billey Wadman Bred Jackson

COMMITTEE SERVING

FITCH - EGGLESTON

PAGE 1 OF 3

WHAT'S NEEDED / WHEN	QTY	PURPOSE-REMARKS	SOURCE	
			WHERE	RESPONSIBLE
(ALL NEEDED 10AM SAT.)				
PLATES, PAPER, 10 1/2"	3000		Buy	Logistics
PLATES, PAPER, 8"	1500		Buy	Logistics
FORKS, PLASTIC, PICNIC TYPE	3000	500 also needed for Desert Committee	Buy	Logistics
NAPKINS, PAPER	6000		Buy	Logistic
COVER, TABLE, PLASTIC 36" WIDE X 100' LONG	1 Roll	SHARE WITH CONDIMENTS COMM. - REV. STEADMAN	Buy	Logistic
FOIL, ALUMINUM, 12" WIDE X 200' LONG	1 Roll	FOR TAKE OUT ORDERS	Buy	Logistic
TAPE, MASKING 3/4" to 1" WIDE	2 Rolls	HOLD DOWN TABLE COVERING	Buy	Logistics
TOWELS, PAPER	6 Rolls		Buy	Logistics
BROOMS	6	CLEAN UP IN COOK HOUSE	Buy	Logistics
DUST PAN	2	SAND	Buy	Logistics

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
BAGS, PLASTIC GARBAGE 20-25 GALLON	25 EA	Trash and general use	Buy	Logistics
BAGS, PLASTIC, GARBAGE 5-10 GALLON	25 EA	SELL SURPLUS SHRIMP	Buy	Logistics
CONTAINERS, WASTE, PLASTIC, 20-25 GAL	6	TRASH	Buy	Logistics
BREAD, WHITE, SANDWICH, 4000 SLICES	160 LOAVES	24 SLICES / LOAF APPROX. 1.2 SLICES PER PLATE (3500)	Buy	Logistics
SALT, TABLE, INDIVIDUAL PACKAGE	4000	ONE EACH PER MEAL	Buy	Logistics
APRONS AND HATS, CLOTH	60	FOR SERVING CREW.	Loan	Bill Tuttle
TABLES	—	SERVE	AVAILABLE IN COOK HOUSE	—
SERVING PANS 4-6" DEEP 15"X18"	4	1 EACH SCAW ONLY PANS FOR FISH AND BEANS WILL COME FROM OTHER COMMITTEES	SCHOOL	Logistics

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
SPOONS, SERVING WITH HOLES	9	SERVE SLAW	SCHOOL	Logistics
SPOONS, SERVING WITH OUT HOLES	9	SERVE BEANS	SCHOOL	Logistics
TONGS, SERVING	9	SERVE FISH, MAY USE HAND WITH GLOVE	SCHOOL	Logistics
BOX, TICKET	9	FOR TICKETS	USE FORK OR CATSUP BOXES	SERVING
SCALES, 0-10 ^{lb}	1	WEIGHT & SELL SURPLUS SHEIMP	SCHOOL	Logistics

COMMITTEE FISH AL JORD

PAGE 1 OF

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
FRYERS	6	COOK FISH	HL & P	Jim Wight
RACK WITH TRAYS (18-20 TRAYS)	1	HOLD TRAYS OF BREADED FISH	SCHOOL	Logistics
PAN, SERVING, DEEP 4"-6" 15"X18"	11	HOLDING RAW FISH	School	Log.
PAN, SERVING, SHALLOW 3" DEEP, 15"X18"	10	HOLDING, WARMING, SERVING FISH	SCHOOL	Log.
KNIVES	6	CUT FISH	SCHOOL	Log.
SHARPENERS	1		SCHOOL	Log.
BOARDS, CUTTING 12"X12"	6	CUT FISH	SCRAP LUMBER	MIKE RATCHIFF
CONTAINER, PLASTIC, GARBAGE, 20-25 GAL (WITH TOP)	1	MIXING BREADING	PURCHASE	Log
PADDLE, MIXING	1	MIX BREADING	SCHOOL	Log.
TOWELS & APRONS CLOTH	2 0		LOAN	Bill WHITE
GLOVES, PLASTIC	1 PR	SCOUR SINKS	PURCHASE	Log.

WHAT'S NEEDED / WHEN	QTY	PURPOSE	SOURCE	
			WHERE	RESPONSIBLE
BLEACH	1 GAL	SCORE SINKS	Buy	Jog.
CAN OPENER	1 EA	OPEN OIL CANS	Buy	Jog.
TOWELS, PAPER	12 BLS	DRY FISH	Buy	Jog.
OIL, COOKING	60 GALS		Buy	Jog.
FLOUR, WHITE	100 #		Buy	Jog.
CORN MEAL, YELLOW	100 #		Buy	Jog.
PEPPER	5 #		Buy	Jog.
SALT, TABLE	50 #		Buy	Jog.
FANS	2		LOAN	DON KIRK AL JOWID

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
BEANS, RANCH STYLE #10 CANS	175	"Ranch Style" brand lightly oil no seasoning prints - \$315.00	PURCHASE	Jos
PANS, SERVING 3" DEEP, 15"X18"	8	WARMING	SCHOOL	Jos
SPOONS, STIRING	2	STIRING BEANS DURING WARMING	SCHOOL	Jos
CAN OPENER	1	-	Buy	Jos
PANS, SERVING DEEP, 6" 15"X18"	4		SCHOOL	Jos

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
<div>8/27</div> <div>CLAUDE WILL</div> <div>HANDLE ALL</div> <div>HIS COMMITTEE</div> <div>NEEDS -</div> <div>PUM.</div> <div>(Perhaps we ought</div> <div>to check on this)</div>				

Desert Committee - Mildred Gist

200 - desert plates paper

200 - plastic forks

500 - napkins

1 - Alumin foil 25'

1 - plastic Saran 25'

All to be supplied by Logistics Committee

WHAT'S NEEDED / WHEN	QUANT.	PURPOSE	SOURCE	
			WHERE	RESPONSIBLE
(ALL NEEDED 10 AM SAT.)				
CATSUP, #10 GALLON CANS	88	Red Sauce ad Serve plain	Buy	Logistics Committee = Mike Ratcliff
CHILI SAUCE, #10 GALLON CANS	14	Red Sauce	Buy	Logistics
HOARSE RADISH, GALLON JARS	7	Red Sauce	Buy	Logistics
WORCHESTERSHIRE SAUCE 12 OZ BOTTLES	32	Red Sauce	Buy	Logistics
TOBACCO SAUCE, 100Z BOTTLES	6	Red Sauce	Buy	Logistics
CAN OPENER	1	open catsup can	Buy	Logistics
PITCHERS	6	POUR CATSUP 3/TABLE	CLUB EQUIP.	Logistics
BUCKETS, PLASTIC 2-3 GALLON	6	MIXING & SERVING RED SAUCE	School - Buy	Logistics

WHAT'S NEEDED / WHEN	QTY	PURPOSE	SOURCE	
			WHERE	RESPONSIBLE
SPOON, MIXING	1	MIX RED SAUCE	School	Logistics
TABLE COVERING, PLASTIC (14' x 3')		COVER SERVING TABLES	GET FROM SERVING COMMITTEE	—
LADDLES, SERVING, 202	6	SERVE RED SAUCE	School	Logistics & Stadman
TABLES	2	SERVING	got from the site preparation committee	—
PAN, SERVING, DEEP 6X15X18	4	SELF SERVE BREAD AT SAUCE TABLES	SCHOOL	Logistics

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
(NEED ALL AT 8 AM SAT) COOKER, PORCELAIN 10 GAL	1	FOR ONIONS AND LEMONS - MAY USE PLASTIC GARBAGE CAN OR BUCKET.	School	Logistics
BLENDER, HEAVY DUTY	1	I question the use and need of this. 200w.	?	?
PADDLE, STIRRING	1	6' X 1' X 4" no paint.	?	Logistics
ASBESTOS SHEET	1	Kilgore's	KILGORE'S HARDWARE	Logistics
TOWELS & APRONS	200 Towels	200 Towels, 5 APRONS	Bill Tuttle	Bill Tuttle
LEMONS	?		Buy	
ONIONS	?		Buy	
SALT, TABLE	100 #		Buy	Logistics
DIPPERS	—		BREEZY MARTIN	JACOBSON
FANS	3		LOAN	CLAUDE MCINTIRE Billing Wearden Buck Weiden

WHAT'S NEEDED / WHEN	QTY	PURPOSE-REMARKS	SOURCE	
			WHERE	RESPONSIBLE
(ALL NEEDED 10 AM SAT.)				
PLATES, PAPER, 10 1/2"	3000		Buy	logistics
PLATES, PAPER, 8"	1500		Buy	logistics
FORKS, PLASTIC, PICNIC TYPE	3000	500 also needed for desert committee	Buy	logistics
NAPKINS, PAPER	6000		Buy	logistic
COVER, TABLE, PLASTIC 36" WIDE X 100' LONG	1 Roll	SHARE WITH CONDIMENT'S COMM. REV. STEADMAN	Buy	logistic
FOIL, ALUMINUM, 12" WIDE X 200' LONG	1 Roll	FOR TAKE OUT ORDERS	Buy	logistic
TAPE, MASKING 3/4" to 1" WIDE	2 ROLLS	HOLD DOWN TABLE COVERING	Buy	logistics
TOWELS, PAPER	6 ROLLS		Buy	logistics
BROOMS	6	CLEAN UP IN COOK HOUSE	Buy	logistics
DUST PAN	2	SAME	Buy	logistics

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
BAGS, PLASTIC GARBAGE 20-25 GALLON	25 EA	Trash and general use	Buy	Logistics
BAGS, PLASTIC, GARBAGE 5-10 GALLON	25 EA	SELL SURPLUS SHRIMP	Buy	Logistics
CONTAINERS, WASTE, PLASTIC, 20-25 GAL	6	TRASH	Buy	Logistics
BREAD, WHITE, SANDWICH, 4000 SLICES	160 LOAVES	24 SLICES / LOAF APPROX. 1.2 SLICES PER PLATE (3500)	Buy	Logistics
SALT, TABLE, INDIVIDUAL PACKAGE	4000	ONE EACH PER MEAL	Buy	Logistics
APRONS AND HATS, CLOTH	60	FOR SERVING OBOW.	Room	Bill Tuttle
TABLES	—	SERVE	AVAILABLE IN COOK HOUSE	—
SERVING PANS 4-6" DEEP 15"X18"	4	1 EACH SCAW ONLY PANS FOR FISH AND BEANS WILL COME FROM OTHER COMMITTEES	SCHOOL	Logistics

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
SPOONS, SERUING WITH HOLES	9	SERUE SLAW	SCHOOL	Logistics
SPOONS, SERUING WITH OUT HOLES	9	SERUE BEANS	SCHOOL	Logistic
TONGS, SERUING	9	SERUE FISIT, MAY USE HAND WITH GLOVE	SCHOOL	Logistics
BOX, TICKET	9	FOR TICKETS	USE FORK OR CHATSWD BOXES	SERUING
SCALES, 0-10 th	1	WEIGHT & SELL SURPLUS SHRIMP	SCHOOL	Logistics

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
FRYERS	6	COOK FISH	HL & P	Tim Wiggott
RACK WITH TRAYS (18-20 TRAYS)	1	HOLD TRAYS OF BREADED FISH	SCHOOL	Logan
PAN, SERVING, DEEP 4"-6" 15"X18"	11	HOLDING RAW FISH	SCHOOL	Logan
PAN, SERVING, SHALLOW 3" DEEP, 15"X18"	10	HOLDING, WARMING, SERVING FISH	SCHOOL	Logan
KNIVES	6	CUT FISH	SCHOOL	Logan
SHARPENERS	1		SCHOOL	Logan
BOARDS, CUTTING 12"X12"	6	CUT FISH	SCRAP LUMBER	MIKE RATCHLIF
CONTAINER, PLASTIC, GARBAGE, 20-25 GAL (WITH TOP)	1	MIXING BREADING	PURCHASE	Logan
PADDLE, MIXING	1	MIX BREADING	SCHOOL	Logan
TOWELS & APRONS CLOTH	20		LOAN	BILL TWITE
GLOVES, PLASTIC	1 PR	SCOUR SINKS	PURCHASE	Logan

WHAT'S NEEDED / WHEN	QTY	PURPOSE	SOURCE	
			WHERE	RESPONSIBLE
BLEACH	1 GAL	SCOUR SINKS	Buy	Jog.
CAN OPENER	1 EA	OPEN OIL CANS	Buy	Jog.
TOWELS, PAPER	12 BLS	DRY FISH	Buy	Jog.
OIL, COOKING	60 GALS		Buy	Jog
FLOUR, WHITE	100 #		Buy	Jog.
CORN MEAL, YELLOW	100 #		Buy	Jog.
PEPPER	5 #		Buy	Jog
SALT, TABLE	50 #		Buy	Jog
FANS	2		LOAN	Dan Kirk Al Joud

COMMITTEE

BEAN

M. SMITH

PAGE 1 OF 1

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
BEANS, RANCH STYLE #10 CANS	175 1 1/2	"Ranch Style" brand lightly or no seasoning pinto -	PURCHASE	Log
PANS, SERVING 3" DEEP, 15"X18"	8	WARMING	SCHOOL	Log
SPOONS, STIRRING	2	STIRING BEANS DURING WARMING	SCHOOL	Log
CAN OPENER	1		Buy	Log
PANS, SERVING DEEP, 6" 15"X18"	4		SCHOOL	Log

COMMITTEE

CLAUDE
C. MCINTIRE

WHAT'S NEEDED / WHEN	QTY	REMARKS	SOURCE	
			WHERE	RESPONSIBLE
<p>8/27</p> <p>CLAUDE WILL HANDLE ALL HIS COMMITTEE NEEDS — Run.</p> <p>(Perhaps we ought to check on this)</p>				

Desert Committee - Mildred Gist

200 - desert plates paper

200 - plastic forks

500 - napkins

1 - aluminum foil 25'

1 - plastic saran 25'

all to be supplied by Logistics Committee

1976 AUCTION LIST

ITEM	DONATOR	RETAIL VALUE
1. Levi Cord. Suite (Gray)	Top Drawer	\$18.00
2. Bottle Verana Liquer	Bottle Barn	10.75
3. Gift Certificate 10 lbs ground beef	Circle K. Fine Meats	
4. Attache' Case	Fitch's Kwik-Kopy	45.00
5. Cordless Grass Shear	Kanes Hardware	26.99
6. Three piece Travel Luggage	"Friend of Rotary	88.00
7. Fleece Lined Leather Jacket	Outback	65.00
8. Auto Shooter Craps table (game)	Seabrook Radio Shack	10.88
9. " " " " "	" " "	"
10. Macrame' hanging planters	W. B. Bleakley	35.00
11. 1973 Saab Car	Norman Frede	3,225.00
12. Afgan	Mrs. Ervin Cox	Priceless
13. 12-piece John Denver Album "Spirit"	H & H Music Co. Almeda Mall	6.00
14. Ladies Wallet	Battelsteins	10.00
15. Antique Double Deck Serving Cart	Unique Antiques	50.00
16. Six 8x10 Gold-tone portraits	Waddell Studio's	60.00
17. Garden Seat	Studio M Ceramics	75.00
18. TI 1200 Elect. Calculator	Walgreens	13.88
19. Bicycle Generator & Light Set	JK's Cycle Shop	9.95
20. Gift Certificate	Camino Coiffures	7.00
21. Jewel Box	"Friend of Rotary"	7.79
22. Calculator	CL Firestone	
23. Mr. Coffee	TG&Y, Clear Lake	23.00
24. AFX Oval 8 race set	Clear-Lake Models	24.50
25. Weed Eater	Webster State Bank	89.95
26. Watercolor	Evelyn Stebbins	85.00
27. Girl's 10-speed Bike	First City Bank of Clear Lake	130.00

28.	Leonard Silver Plate Flower Bowl (two)	Foley's	15.95 each
29.	Motorcycle Helmet(med. size)	Clear Lake Honda	29.95
30.	Motorcycle Shirt (two)	Matlock's Sports	12.95 each
31	19th hole golf mugs	The Brass Shop	8.00
32.	Gift Certificate(2-top Sir lion Steak Dinners)	Space City Sizzler	6.43

DOOR
PRIZES
ENCIRCLED

33:	1 pair of shoes	CLC Kinny's Shoes	\$
34.	Tune-up	Motor Doctor	55.00
35.	Dinner for two	Old Swiss House	30.00
36.	Rock Tumbler, Rocks & Polisher	BJ's Rock Shop	37.50
37.	The Wonder Wand	Allethia's Beauty Shop	15.00
38.	Dinner for two	House of Chan	9.75
39.	Dinner for two	Chafing Dish	10.00
40.	Pot plant	Purple Thumb Nursery	
41.	Ice Chest	Halls Insurance Agency	
42.	Tune-up	Ritchies' Service Station, Webster	65.00
43.	Ice Bucket	The Nook	
44.	Vase	"Elegance in Decor	21.00
45.	Complete Motor tune-up	Gene'e El Lago Gulf	35.00
46.	Balance & Rotate 4 tires	White's Auto	16.00
47.	\$25.00 savings account	Guaranty Federal Savings	25.00
48	Gift Certificate	Lit'l Critters	5.00
49	Wine	The Distillery	9.00
50.	Night Gown	Casanova's Downfall	20.00
51.	Used Record Player	Apollo TV, CLC	21.00
52.	Michigan outboard Propellers, Pitch	Boattown, Capt'n Jims Locker	100.00
53.	Garcia Salt Water Reel	First City Bank of Alameda Genoa	47.00

54.	48 qt. Igloo Ice Chest	Oshman's Alameda Store	24.95
55.	Two doz. golf balls	Clear Lake Golf Club	16.00 doz.
56.	AM/FM 5 band Radio	General Telephone Co. of SW	59.95
57.	Brass Anchor Clip	The Brass Shop, Seabrook	5.25
58.	Digital Alarm Clock	Mirimar Pharmacy	15.00
59.	Two Music Centers	Perry Brother's	24.88 each
60.	Two washable Bean Chairs	Lakeside Marine, Inc.	24.95 each
61.	Life Vest	" " "	26.75
62.	10 nautical Braid Belts	" " "	5.95 each
63.	Purse	Sandi's Boutique	10.00
64.	Aggie Pen Set	David Allen's Men's Wear	10.00
65.	Floating Louge & Raft	Plaction Pools	39.95
56.	Golf Clubs	Coaches Corner	232.00
67.	Hoover Sweep All	Hudson & Haas	14.95

68.	Hand made necklace	Joan Coleman	\$50.00
69.	Sweater	Alaskan	20.00
70.	Suede Jacket	Graham's	80.00
71.	Purse	Meredith's Country Cobbler	14.00
72.	Watercolor	The Art Corner	20.00
73.	"	" " "	20.00
74.	Laminated Plaque	" " "	25.00
75.	Fishing Rod	T. G. & Y.	9.00
76.	Needlecraft	Yarn's Etc.	8.00
77.	Moose Print	The Art Corner	27.50
78.	Free weekend for 2 (includes 2 dinners)	Holiday Inn Nasa Road One	95.00
79.	Space Plaque	Sea Explorer Ship 951	9.00
80.	Revere Copper Tea Kettle	Fred Joy	10.00
81.	Redi-Smok	League City State Bank	64.99
82.	3-1/2 HP Mini Bike	Allied Seabrook Bank	179.95

83.	Gift Certificate	The Headhunters	15.00
84.	Necklace & Scarf	Suburban Scene	22.00
85.	Fire extinguisher	Abcor, Inc.	10.00
86.	Cross pen/pencil set	Bum's office supply	18.50
87.	Gift Certificate	Pauls Meat Market	25.00
88.	" "	Cheryll Jensen Gift Shop	30.00
89.	" "	Phil's Barber Shop, Seabrook	3.50
90.	" "	Jaques Galley, Seabrook	15.00
91.	Carpet	Bay Carpet Co.	100.00
92.	Gift Certificate	Sterling Laundry & Cleaners	15.00
93.	" "	Bosone Automotive	15.00
94.	Evil Knivel Bike	Webster Bicycle & Lawnmower Supply	90.00
95.	Raleigh Bicylc	Nassau Bay Bank	120.00
96.	Hanging plant	Arbar Nursury	15.00
97.	Flower Picture	Tate's Frame Shop	26.00
98.	Black Lace Nightgown	Leslie's Fashions	29.00
99.	Med. size(10-14) caftan	"Friend of Rotary	75.00

100.	Compass metal detector	Harry Jennings	\$287.85
101.	Tiger print	Barbara Stevens	30.00
102.	" "	" "	"
103.	Hanging Basket cover	Pots & Plants	4.50
104.	Bicentennial silver Uncirculated Coin set	Guaranty Federal & Loan Assoc., Galveston	15.00
105.	" " "	" "	"
106.	Complete Home Care Kit	Pauline Redman Shaklee Distributor	17.50
107.	Gift Certificate	Carlos of Nasa	25.00
108.	Bottle of Wine	The Atrium	7.50
109.	Book	Allen Maxwell Book Store	5.00
110.	Snoopy	Miller Freeman Ford	7.98

111.	Corn Popper	Miller Freeman Ford	10.99
112.	Kodak Trimlite Instamatic	" " "	21.97
113.	Hibachi	" " "	4.97
114.	Gillette Hot Shave	" " "	12.99
115.	Ice Cream Freezer	" " "	18.88
116.	All Purpose Picnic Basket	"Friend of Rotary"	5.00
117.	Portable Grille	" " "	10.00
118.	Portable Cooler	" " "	10.00
119.	Plant Stand	Bob-In	10.00
120.	Lenox candle	"Friend of Rotary"	5.00
121.	Candle	" " "	5.00
122.	Bag of paints	Calico Junction	10.00
123.	Purse	You Babe's	16.00
124.	Winnie thePooh	Lacks	16.98
125.	Norelco Blow Dryer	"	22.99
126.	Black & Decker Grass Trimmer	"	29.88
127.	Electric cooker	"	16.66
128.	Blender	"	29.99
129.	Ice Chest	Hall's Insurance	39.99
130.	Tennis Racquet	Bay Area Racquet Club Pro Shop	55.00
131.	" "	" " " " " "	40.00
132.	Gift Certificate	Chapman's Young World	5.00
133.	Dinner for two	Red Lobster	15.00
134.	Lunch or Dinner for two	Jason's	10.00
135.	Six Italian Dinners	Dutch Kettle	25.00
136.	Cassette Tape Recorder	Walter Wicker	50.00
137.	Painting	Robert Woodcock	125.00
138.	Check	Brinkman Roofing & Sheetmetal, Inc.	15.00
139.	Oil Painting	Wilma Hlawiczka	100.00
140.	" "	" "	100.00

141. Oil Painting	Juanita Cook	75.00
142. " "	" "	75.00
143. Oil Painting	Ramona from Helen's of Pasadena	75.00
144. Water color	Evelyn Stebbins	100.00
145. Gift Certificate	Jimmie Walker's	35.00
146. " "	" "	35.00
147. Gourmet dinner for four	Marvin Matthews	Priceless
148. TV Antenna	The Antenna Specialist Co.	35.00
149. Pot Plant	The Purple Thumb Nursery Seabrook	10.00
150. Autograph Book	Lady Bird Johnson	Priceless
151. Table Tennis Sets	Pasadena Sporting Goods	10.00
152. " "	" " "	10.00
153. Jack Kroenke Print	The Crow's Nest	30.00
154. Gift Certificate 1 months free boatstorage rent	S&S Boat Storage	21.00
155. Used Electric Organ	Hal Bolton	35.00
156. AM/FM Portable Stereo	Weco Electric	80.00
157. Magazines	Wanda's Decorating Center	46.25
158. Gift Certificate 2 hot seafood dinners	Pier 8	15.90
159. 1- Medallion NR918	Ed White Youth Center	35.00
160. Cleaning Products	Pete & Mildred Gist	50.00
161. Cookware Set	White Auto-League City	21.95
162. Circus Tickets	Weco Electric	21.00
163. 25FT. Kite	Wonderland	3.98
164. Hanging Plant	Bay Area Garden	7.98
165. Attache Case	Bay Area Office Supply	20.00

+11
176.

(162-193) 194-22