

REPORT

FOURTH ANNUAL SHRIMPOREE AND BENEFIT AUCTION

held

SEPTEMBER 17, 1977, at GALVESTON COUNTY PARK

Presented by:

Pete Gist

Pete Gist
General Chairman

1-30-78
Date

COPIES OF THIS REPORT WERE ISSUED TO THE FOLLOWING ROTARIANS

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SUMMARY

The fourth annual Shrimporee and Benefit Auction was held on September 17, 1977, at the Galveston County Park at League City, Texas. Boiled shrimp, fried fish, cole slaw, and red beans with all trimmings and condiments were served to approximately 3300 guests.

The event was certainly a success from the standpoint of promoting Rotary fellowship and was a monetary success in that \$10,857 was netted to be dispersed to Rotary beneficiaries. Of course, the majority of this sum was realized from the sale (auction) of 312 items which were donated by area businesses. The auction netted \$6,798.

RESERVING THE PARK

The park should be reserved immediately after January 1 (earlier reservations will not be accepted). The park is reserved by calling the Galveston County Beach and Parks Board. The telephone number is 337-2575, extension 226. The pavillion and barbeque shed were both reserved. This required a deposit of \$800.00. The deposit should be mailed to:

Galveston County Beach and Parks Board
County Courthouse, Room 302
722 Moody
Galveston, Texas 77550

A copy of the permit received has been provided to Dick Brown for information purposes.

GENERAL OBSERVATIONS AND RECOMMENDATIONS

It appears that membership participation improves somewhat each year and was, perhaps, in the category of "very good" this year. However, there are some members who either don't participate at all or only produce a token effort. This is offset by some members who work very hard. We probably have about "normal distribution" in this regard and the condition will probably improve as time goes by.

There is some reason for concern about the number of "outside" people required to do the shrimporee. It can be seen from a list shown in the committee report on food serving that 41 people outside of Rotary served on that committee alone, and that list does not include the several ladies who served on the condiment lines. It is not known how many "outside" volunteers worked other committees, but those, plus the people from the Harris County Youth Village, would probably add up to approximately as many "outsiders" working the Shrimporee as there are Rotarians. This has caused no known problems in the past but we should all be aware of the circumstances.

QUALITY OF THE MEAL

It is general consensus that the food served was excellent in quality. The shrimp were excellent and probably slightly larger than served at previous Shrimporees. Many nice comments were received about the meal and, particularly, about the shrimp. The only negative comments received were from a few people who were served fish that had become a bit too cold. This is something that might need a little closer attention next year. There seems to be no reason at all to change the menu.

COSTS VS. TICKET PRICES

The decision was made this year to keep ticket prices the same as the previous two years, namely: \$2.00 and \$4.00 advanced sale and \$3.00 and \$5.00 at the gate for children (under 12) and adults, respectively.

It has been generally conceded in the past that if the Club breaks even on food and beverages, that would constitute success and we would realize our profits from the auction. Each year a nice profit has been realized from food and beverages as well as the auction. With prices escalating each year and ticket prices remaining constant, we will, obviously, make less profit from food and beverages. Therefore, in order to keep our net overall profit constant, we must increase our profits each year on the auction itself.

Analysis show that the 1977 Shrimporee yielded a net profit of \$2,855 on food (not counting desserts) and \$1,028 net profit on beverages. Details of the analysis are shown below. Numbers have been rounded off for simplicity and, obviously, certain assumptions had to be made related to the charging of expenses. For example, a certain percentage of publicity and site preparation costs should be charged against the cost of serving the food. The assumptions are shown.

Analysis on Food

	<u>Expenses</u>	<u>Income</u>
25% of Publicity Costs (assumption)	\$ 389	
Ticket Sales	226	
50% of Site Preparation (assumption)	54	
Fish and Shrimp	9,143	
Shrimp Cooking	100	
Beans, Total Cost of Serving	451	
Cole Slaw, Total Cost of Serving	484	
Fish Frying	378	
Food Serving	735	
50% of Miscellaneous (assumption)	269	
Total Cost to Serve Food	\$ 12,229	
Total Ticket Sales		\$ 13,754
Excess Shrimp Sales		586
Excess Fish Sales		491
Excess Grocery Sales		253
		15,084
Minus Costs		12,229
Net Profit from Food		\$ 2,855
Beverage Costs	\$ 1,497	
Beverage Income		2,525
Net Profit from Beverages		\$ 1,028

Auction Analysis

	<u>Expenses</u>	<u>Income</u>
75% of Cost of Publicity (assumption)	\$ 1,167	
Cost of Holding Auction	646	
50% of Site Preparation (assumption)	54	
50% of Miscellaneous Cost (assumption)	<u>269</u>	
Total Auction Expense	\$ 2,136	
Income from Auction		\$ 8,707
Cash Donations		<u>227</u>
Total Auction Income		\$ 8,934
Minus Costs		<u>2,136</u>
Net Profit from Auction		\$ 6,798

It can be seen that the key to profits on food is really related to the cost of shrimp and fish (particularly shrimp). The cost of shrimp is dependent on supply and it usually fluctuates significantly during the latter part of August and early in September. If one could assume that we will find shrimp prices next year to be about equal to 1977 costs, then we might choose to leave ticket prices the same as in 1977. However, a 50¢ per ticket increase would give us an approximate \$2,000 hedge on shrimp costs. This assumes approximately 4000 tickets will be sold. That has been the approximate sales each year and should be a realistic figure. It is doubtful that a 50¢ per ticket increase in price would have a significant effect on ticket sales. It is, therefore, my recommendation that the ticket prices be raised next year by 50¢ per ticket; e.g., \$2.50 and \$4.50 for advance sale and \$3.50 and \$5.50 at the gate for children and adults, respectively.

PRE-AUCTION ENTERTAINMENT

This year was the first time for any type pre-auction entertainment except playing records over the P.A system. This year we had a radio station, KIKK, sound truck which played music and we also had a very good barber shop quartet that performed for approximately 1/2 hour before the auction started. Both seemed to be very well received, and both were free. I think it has been proved that pre-auction entertainment is not absolutely necessary but it is my opinion that some good entertainment prior to auction time could be very beneficial in getting a good crowd assembled for the start of the auction. If we should have good entertainment scheduled to perform prior to the auction, it should be included in our advertising during the publicity campaign.

RAINOUT PROVISION

The only rain provisions this year was the reservation of the pavilion. If rain came by way of a thundershower, it was planned that the auction items would be covered until the rain stopped then the auction would proceed. If it appeared that the rain would last for hours, the auction was to be moved into the pavilion and continued.

COMMENTS RELATED TO COMMITTEE "AREAS" - PUBLICITY

I feel that the publicity committee did a fine job. I believe the level of publicity was about right (the cost was \$1,556.43) and my recommendation is to do about the same next year.

TICKET SALES

As I have stated previously in this report, I recommend that ticket prices be raised 50¢ per ticket next year. To date, no written report has been received from this committee but it is my belief (based on previous conversation) that ticket sales through Rotarians went very well but "commercial sales" (at banks, etc.) were much lower than in previous years. At this time, I'm not sure why.

AUCTION

The auction committee performed commendably. The soliciting was very well organized and well planned and the overall implementation was excellent. A few observations follow:

Obviously, one of the most important keys to making money from the Shrimp-oree is the auction. The key to making money from the auction is to have "several" auction items that bring several hundred dollars each. A couple of automobiles, a boat, a motorcycle, a few major appliances - - - these are the type items that increase the income fast. I believe the key to having several such items to auction is to start working early toward acquiring them. For example, this year Norm Frede stated that he would have donated a used car to the auction; however, from the time he was solicited to the time of the auction, he did not have an "appropriate" car to give us. By "appropriate", he meant he did not want to give us a "dog" worth \$300 to \$400 and have his name associated with it, but he did not have a used car (worth around \$2,000) to give us. I believe that if we started early and had "hand picked" Rotarians to start working with certain area businesses toward a major contribution and, if we devised a program to give them major publicity, we could be successful in acquiring a relatively large number of significant items for auction.

I believe that another "area" that has not really been explored toward attaining items that could produce significant amounts of money for the auction is through the Rotarians themselves. I believe that almost every Rotarian can find items lying around the house or in the garage that are not wanted or used but would sell for \$40 to \$100 at the auction. I believe we should start several months ahead appealing to our Rotarians and Rotary Annes to search the house and garage for such items and donate them for auction. Example: At the past Shrimporee, my wife and I noticed that we had an old grammar-school-type desk in the garage that we didn't really want and was taking up needed space. We had paid \$8.00 for this item and it brought \$37.50 at the auction. I'll bet many Rotarians have such valuable items that they would be happy to get rid of.

I believe that a great potential (that hasn't been adequately tapped) for significant items for donation to our Club are such areas as Alameda Mall, Bayport, and the new "Sears Mall" under construction at this time. The major businesses at these type places usually have a very good budget for community-type functions. If we do our job correctly and on schedule, we should get our share of these budgets.

We should not ignore our communities' small businesses who donate \$10 to \$25 items. We should continue to solicit these businesses but we should work out a procedure with our auctioneer that avoids spending a "long" time auctioning a \$10 item.

SITE PREPARATION

The performance of the site preparation committee was outstanding. There were no known problems. It appears that no changes need to be made in the functions of that committee.

LOGISTICS

It appears that the concept of having a logistics committee is a good one and the functions of that committee become more important each year. I am in agreement with all recommendations made in the committee chairman's report. Particularly, the recommendation that we should buy supplies from a local grocer.

TRANSPORTATION

The transportation committee this year turned out to be a one-man effort. Billy Burt had the burden by himself. It is really more than a one-man job. I would recommend that, in the future, the Transportation Committee be combined with the Site Preparation Committee.

PARKING

Parking was excellently handled by Jack Eggleston through the use of boys from the Harris County Youth Village. If Jack would agree, I would highly recommend that no change be made in this activity.

SHRIMP AND FISH PROCUREMENT

This task was accomplished this year in an outstanding manner. The cost of shrimp is a very key issue related to Shrimporee profits. The price fluctuates rapidly and also can vary widely between sellers at any particular time. There is great potential for losing or saving depending upon what kind of deal we can finalize on shrimp price. Shrimp price can easily vary \$1.00 per pound and we will be buying 2500 - 3000 pounds. Some things that should be probed are: (1) should we try and make a deal with someone who owns a shrimp boat and buy the shrimp as he catches them in the early part of the season and freeze them? (2) should we buy shrimp during the first or second season? and (3) early in the season or late? and (4) is shrimp cheaper in the Freeport area than in Seabrook? I believe a team (2 or 3 people) should be formed early

(before the first shrimp season opens) and work at getting our shrimp as cheaply as possible.

SHRIMP COOKING

The Shrimp Cooking Committee was great, and the shrimp were great. No further comment necessary.

BEVERAGES

The Beverage Committee did an outstanding job and I agree with all observations and recommendations made in the committee report. This year we realized a profit of \$1,028 as opposed to a profit of \$1,407 in 1976, a difference of \$379. The biggest reason for this difference was the increased price (to us) of soft drinks. I agree with the recommendation that premix trailers would probably be the most significant improvement that could be made.

BEANS PREPARATION

As of this date, no report has been received from the Bean Preparation Committee. The activities of the committee seemed to go very well. There has been some discussion on whether we should serve beans that are cooked from "scratch" or serve canned beans as we have the past two years. It is my opinion that we should serve canned beans. There is little to choose from concerning costs and the tremendous amount of work to cook beans from scratch is, in my opinion, not justified for the slightly better quality of taste.

This year the beans were warmed "in the cans" then put into serving trays. This seemed to work out fine. I recommend "no change" in this area.

COLE SLAW PREPARATION

The committee performed in an outstanding manner. I am in complete agreement with Fred Joy's recommendation in his report. I particularly agree that we should strive to have a little more cole slaw than we think we need. I believe this was the first year that we didn't have to expedite procurement for more ingredients and make more slaw at the Shrimporee. It's much easier to make a little more and not run out. It's relatively cheap and any that's left over we give to the Youth Village - so it is not wasted.

FISH FRYING

The performance of the fish frying committee was outstanding. I am in complete agreement with all recommendations made in the report from the Fish Frying Committee. As stated previously in this report, care should be taken in keeping cooked fish warm until it is served.

SERVING COMMITTEE

The functioning of the committee in general was excellent. Even at the peak, there were no long lines of people waiting to be served. Again, the counting of plates and ticket stubs, to determine the number of people served, did not work out. I still believe these methods could work very well but only if someone is specifically assigned to monitor to see that it is done well. I believe some thought needs to be given to this area to devise a fool-proof method because of the importance of having an accurate count on how many people were served. This data is extremely important to the planning of future Shrimporees. I am in agreement with all recommendations made in the committee report.

Pete Gist

1977 SHRIMPOREE INCOME

Ticket Sales	\$ 13,753.67
Auction	8,707.05
Cash Donations	227.50
Beverages	2,525.69
Shrimp Sales	586.00
Fish Sales	491.00
Desserts	223.25
Grocery Sales	<u>253.37</u>
Total:	\$ 26,767.53

1977 SHRIMPREE EXPENSES

SUMMARY

11.1	PUBLICITY	\$ 1,556	43
11.2	TICKET SALES	226	06
11.3	AUCTION	645	78
11.4	SITE PREPARATION	109	02
11.5	LOGISTICS	4	20
11.8	FISH/SHRIMP PURCHASE	9,142	98
11.9	SHRIMP COOKING	100	74
11.10	BEVERAGES	1,497	20
11.11	BEAN PREPARATION	451	47
11.12	COLE SLAW	484	78
11.13	FISH FRYING	377	55
11.14	FOOD SERVING	735	17
11.15	MISCELLANEOUS	578	52
TOTAL		\$ 15,910	20

15,922 50
12 20
15,910 20

1977 SHRIMPOREE EXPENSES

PUBLICITY

BUDGET NUMBER	ITEM PURCHASED	PURCHASED FROM	AMOUNT	DATE PAID	CHECK NUMBER
11.1	Postage	Post office (Gene Livingston)	2 ⁰⁰	8-23-77	1811
11.1	500 Three-color Posters	Nat. Association of Cons. Districts	107 ¹⁶	8-29-77	1817
11.1	Bank Stuffers	Fitch's Kwik-Kopy Inc.	200 ⁰⁰	8-29-77	1819
11.1	One-liners	Bay Area Life Style	9 ³⁰	8-29-77	1823
11.1	Postage for Publicity Mailings	Webster Postmaster	2 ⁰⁰	8-29-77	1823
11.1	172" Ad + 8-24-77 Class. Ads	Bay Area Life Style	269 ⁹⁰	9-20-77	1837
11.1	3 Trailer Sign Services	Clear Lake Signs	120 ⁰⁰	9-20-77	1838
11.1	Film & Photos for Publicity	Clear Lake Photography	28 ⁴⁰	9-21-77	1839
11.1	Classified Ads	Exchange Publications, Inc.	20 ⁰⁰	9-21-77	1840
11.1	Shrimporee Advertising	Ossoline Citizens	12 ⁸²	9-21-77	1841
11.1	Film for Publicity	Film N PHOTO (Floyd Boze)	13 ¹⁷	9-30-77	1863
11.1	84" Advertisement	Bay Area Life Style	131 ⁷¹	10-11-77	1874
11.1	Newspaper Ads	Exchange Publications, Inc.	580 ⁰⁰	10-12-77	1876
11.1	Newspaper Ads	Ossoline Citizens	258 ⁷²	10-12-77	1877
11.1	PUBLICITY TOTAL		\$1,556 ⁴³		

1977 SHRIMPORRE EXPENSES

TICKET SALES

[illegible]

1977 SHRIMPOREE EXPENSES

AUCTION

BUDGET NUMBER	ITEM PURCHASED	PURCHASED FROM	AMOUNT	DATE PAID	CHECK NUMBER
11.3	Gift Tax & Transfer Fee for Quismibilo	Nassau Bay National Bank	11 ⁵⁰	8-1-77	1807
11.3	Appreciation 2/2 year	Bay Area Engraving	31 ⁰⁹	8-29-77	1818
11.3	100 copies of Letters & 325 certificates (72.00)	Fitch's Kwik-Kopy Inc.	165 ⁹⁰	8-29-77	1819
11.3	Artist Robt. R. R. R.	Robert Woodcock	32 ⁵⁰	9-30-77	1854
11.3	"	Ginger Lizza	65 ⁰⁰	9-30-77	1855
11.3	"	Evelyn Stephens	72 ⁵⁰	9-30-77	1856
11.3	"	Tate's Frame Shop	20 ⁰⁰	9-30-77	1857
11.3	"	Helen's of Pasadena (Ramona)	15 ⁰⁰	9-30-77	1858
11.3	"	Clow's Nest	15 ⁰⁰	9-30-77	1859
11.3	"	Kay Rutledge	45 ⁰⁰	9-30-77	1860
11.3	"	Juanita Cook	30 ⁰⁰	9-30-77	1861
11.3	"	Wilma H/wic3Ka	63 ⁵⁰	9-30-77	1862
11.3	Postage for Auction letters	Post Office (Bul. Wood)	65 ⁰⁰	10-4-77	1871
11.3	250 copies of "Thank You" Letters (10.00) 29.00 Envelopes (3.00)	Fitch's Kwik-Kopy, Inc.	137 ⁵⁰	10-26-77	1856
11.3	AUCTION TOTAL		\$645 ²⁸		

1977 SHRIMPOREE EXPENSES

SITE PREPARATION

BUDGET NUMBER	ITEM PURCHASED	PURCHASED FROM	AMOUNT	DATE PAID	CHECK NUMBER
11.4	2 Day U-Haul Truck Rental	Norman's Phillips 66 Station	74 ⁵⁵	9-15-77	1834
11.4	Truck Driver (2 days)	Juan Torres	26 ⁶⁴	9-24-77	1843
11.4	Gasoline for U-Haul Truck	Phillips 66 Station (Tim Bullard)	36 ⁵⁵	10-4-77	1870
11.4	Trash Bags	Thrifty Super Market	4 ¹⁸	10-31-77	1887
11.4	SITE PREP TOTAL		\$ 109 ⁰²		
11.5	TRAILER RENTAL	LOGISTICS U-HAUL RENTAL	4 ²⁰	9-19-77	1832
11.5	LOGISTICS TOTAL		4 ²⁰		

1977 SHRIMPOREE EXPENSES

FISH / SHRIMP PURCHASE

BUDGET NUMBER	ITEM PURCHASED	PURCHASED FROM	AMOUNT	DATE PAID	CHECK NUMBER
11.8	2500 # SHRIMP (TAILS)	Emery's Seafood Co.	6860 ⁰⁰	9-20-77	1836
11.8	1610# ICELANDIC COD	Magnolia Seafood Co.	2282 ⁹⁸	9-22-77	1846
11.8	FISH / SHRIMP TOTAL		9142 ⁹⁸		
11.9	Plastic Bags (60)	SHRIMP COOKING	2 ⁵⁵	9-19-77	1832
11.9	Sheet of Asbestos	T. A. KILGORE (STEPHENS)	17 ³³	9-30-77	1852
11.9	Shrimp Boil Spices	Br. Support Rotary Club	25 ⁰⁰	9-30-77	1853
11.9	Onions & Leeks	Safeway (Hansson)	52 ⁸⁶	10-4-77	1867
11.9	SHRIMP COOKING TOTAL		10074		

1977 SHRIMPOREE EXPENSES

BEVERAGES

BUDGET NUMBER	ITEM PURCHASED	PURCHASED FROM	AMOUNT	DATE PAID	CHECK NUMBER
11.10	3600# of Ice	Pasadena Ice Co.	97 ⁰⁰	9-16-77	1827
11.10	115 Cases Shasta Beverages	Shasta Beverages	362 ²⁵	9-16-77	1828
11.10	20 Kegs Coors Beer	Coors of Golden	640 ⁰⁰	9-17-77	1829
11.10	Adl. 2 Kegs Coors Beer	" "	64 ⁰⁰	9-17-77	1830
11.10	Coca-Cola	Houston Coca-Cola Bottling Co.	333 ⁷⁵	10-11-77	1873
11.10	BEVERAGES TOTAL		1497 ²⁰		
11.11	37 cans Ranch Style Beans	Standard Institutional Food Sales (miller)	439 ⁸³	9-19-77	1832
11.11	Can Opener/Knife Sharpener	Eckerd Drugs (miller)	11 ⁵⁴	9-19-77	1832
11.11	BEANS TOTAL		\$ 457 ⁴²		

1977 SHRIMPOREE EXPENSES

COLE SLAW

BUDGET NUMBER	ITEM PURCHASED	PURCHASED FROM	AMOUNT	DATE PAID	CHECK NUMBER
11.12	10 Plastic Cars	Perry Bros. (Bennett)	52 ⁴⁰ / ₁₀₀	9-19-77	1833
11.12	Cole Slaw Supplies (oil, sugar, vinegar)	Mornings, Inc.	93 ³⁴ / ₁₀₀	10-4-77	1868
11.12	Cabbage, Bell Peppers & Onions	Clark-Ellie Produce Co.	339 ⁰⁴ / ₁₀₀	10-4-77	1869
11.12	COLE SLAW TOTAL		484 ⁷⁸ / ₁₀₀		
11.13	14 Cars Louisiana Peanut Oil	FISH FRYING Standard Institutional Food Supply (Mittell)	255 ²² / ₁₀₀	9-19-77	1832
"	3 2 1/2 Gold Medal Flour	" " " "	26 ⁵² / ₁₀₀	"	"
"	7 1/2 Yellow Corn Meal	" " " "	16 ⁵² / ₁₀₀	"	"
"	2 1/2 Galt Plain Salt	" " " "	2 ¹⁰ / ₁₀₀	"	"
"	1 6# Black Pepper	" " " "	14 ⁰⁵ / ₁₀₀	"	"
"	3 Pair Cabbages / Fennel	T. A. KILGORE (Mittell)	3 ⁶⁴ / ₁₀₀	"	"
"	Paper Towels, Strainers, Ext Cords	T G & Y (Mittell)	14 ⁵³ / ₁₀₀	"	"
11.13	10# Ice Cubic Cod	Manassas Seed Co. (J's)	13 ²⁰ / ₁₀₀	9-30-77	1850
11.13	Flour / Corn Meal	Thrifty's Super Market	31 ⁷² / ₁₀₀	10-31-77	1857
11.13	FISH FRYING TOTAL		377 ⁵⁵ / ₁₀₀		

1977 SHRIMPOREE EXPENSES

FOOD SERVING

BUDGET NUMBER	ITEM PURCHASED	PURCHASED FROM	AMOUNT	DATE PAID	CHECK NUMBER
11.14	8 1/500 canteen 10-25 plates	Standard Institutional Food Sales	184 ³²	9-19-77	1832
"	2 4/105 canteen 9-25 plates	" " "	36 ⁰⁰	"	"
"	3 1/3 m Napkins	" " "	45 ⁶⁹	"	"
"	5 1/1000 Ind. Salt Dispenser	" " "	9 ⁵⁵	"	"
"	5 1/1000 Ind. Pepper Dispenser	" " "	15 ⁹⁵	"	"
"	5 10/100 moist Towel/ottos	" " "	51 ⁶⁵	"	"
"	5 1/1000 med. weight Forks	" " "	50 ⁰⁰	"	"
"	plastic trash bags, Alum. Foil, Ext cups	Weingarten's (mitchell)	10 ⁵²	"	"
		" " "		9-19-77	
		BREAD			
11.14	150 Loaves Bread	KRUEGER'S (mitchell)	50 ⁰⁰	9-19-77	1832
		CONDIMENTS			
11.14	10 c/10 Hillsdale Catsup	Standard Institutional Food Sales	132 ⁸⁰	9-19-77	1832
"	2 c/10 Chili Sauce	" " "	33 ¹¹	"	"
"	1 4/1 GAL Horse radish	" " "	23 ⁴⁴	"	"
"	1 12/3202 Horse radish	" " "	19 ⁶⁹	"	"
"	2 1EA GAL French Worcestershire	" " "	5 ⁸⁴	"	"
"	2 1EA GAL LEMON JUICE	" " "	6 ⁹⁴	"	"
"	2 24/202 TABASCO SAUCE	" " "	22 ⁰⁰	"	"

1977 SHRIMPOREE EXPENSES

FOOD SERVING (CONT'D)

BUDGET NUMBER	ITEM PURCHASED	PURCHASED FROM	AMOUNT	DATE PAID	CHECK NUMBER
		CONDIMENTS (CONT'D)			
11.14	4 P/STIC Buckets / 9 Spoons	LACK'S / T.G. & Y (CLASHVILLE)	18 ⁰⁵	9-21-77	1842
11.14	MISC Condiment Supplies	Safeway / EAGLE / KANIX (STADMAN)	8 ⁰⁵	9-30-77	1851
		DESSERTS			
11.14	300-HG P/STAS / 150 Lunch Bags	Thrifty Super Market	4 ⁹⁶	10-4-77	1872
11.14	300 6" (Paper Plates)	Thrifty Market (Middletown)	6 ⁰⁰	9-19-77	1832
11.14	FOOD SERVING TOTAL		735 ¹⁷		

1977 SHRIMPOREE EXPENSES

MISCELLANEOUS

BUDGET NUMBER	ITEM PURCHASED	PURCHASED FROM	AMOUNT	DATE PAID	CHECK NUMBER
11.15	Aprons & Hats	Ad-Gifts Company	442 ⁸⁵	8-29-77	1821
		CLEAN-UP			
11.15	map, broom, dust pan, trash bags, etc.	Thrifty Super Market	12 ⁵¹	9-19-77	1832
11.15	Trash Can	TG & Y (M. J. Hall)	8 ³¹	"	"
11.15	Pots & pans Clean-up (H.S.)	Debra Pryor	20 ⁰⁰	9-25-77	1847
11.15	" " " "	Eva Garza	20 ⁰⁰	9-28-77	1848
		PUBLIC RELATIONS			
11.15	Movie Film Supplies - Film Processing	AIE Studios / 5P Photo Processing (Ralph Payne)	74 ⁷²	10-14-77	1850
11.15	MISCELLANEOUS TOTAL		578 ⁸²		

12/6/77

To: Pete Gist
From: Bob Mitchell *Run*
Subject: Logistics Committee Report

Committee Members

Bob Mitchell, Chairman
Bill Gresco
Dick Chandler (not able to help)

Kitchen Equipment

1. Obtain kitchen equipment.

Call Mr. Stevens at CCISD offices about 3 weeks ahead of time.

Stevens will make arrangements with someone in the Clear Creek High School kitchen for loan of the equipment, which must be picked up Friday afternoon about 2 p.m. before the Shrimporee.

2. The contact in the school kitchen, Mary 332-4561 ext. 35, will also make arrangements to hire two of the kitchen help to wash up the pots and pans on Saturday night or Sunday after they have been returned. This costs \$5/hour with a minimum of \$20 for each one. It seems expensive but is well worth it and keeps the Rotary Club from being charged with cleaning up or putting things away. Checks were mailed to the kitchen workers as soon as possible after Saturday.
3. Bill Gresco picked up the kitchen equipment and stored it overnight in his van. This way its ready for delivery on Saturday morning.

Food Purchases

1. All food except the bread was bought at Standard Institutional Foods at 1112 Oliver St., Houston. My contact there was Buddy Bowles, 868-2321. The order was phoned in several days early but I still had to wait to have it pulled when I went to pick it up on Friday at noon.
2. I borrowed a tandem wheel trailer from the U-Haul in League City (donated services) and used my car to pull the trailer. The load is really too big to be handled that way. It weighs about 4000 pounds. I paid upon pick-up and the bill came to about \$1400, which Al Ligrani paid back the next day.

3. Bread was obtained from the Krogers store at 3 loaves for a dollar. The store manager was told 3 days early and the pick-up made on Saturday morning.

Miscellaneous Equipment

1. The Logistics Committee also supplies odds and ends of equipment to various committees. About the only way to handle this is to buy on the local market what's needed. A number of the things like electric cords and plastic bags were left over from this year and have been stored in a plastic trash can at the Clear Lake Bank.
2. Towels were supplied by Bill Tuite who took care of them completely, no trouble for the committee.

Lessons Learned

1. Don't buy from a wholesale grocer who won't take things back. I suggest that we find a single local grocer who will take back our excesses. (This year we had to sell beans to the hospital, oil to Alphie's, and give bread to the Youth Village.) Returning things to a downtown Houston wholesaler after the Shrimporee is a real pain too. We need to find a local store, even if it costs us more. Perhaps the committees that order the food should dispose of the excess.
2. The shrimp cooks committee should be responsible for supplying their own onions and lemons. Produce is not obtainable from the regular wholesale grocer and can be best bought by the committee at a local store.
3. Someone needs to be appointed the task of selling off the extra shrimp. For the past two years this has been a problem. We don't have a pricing policy or any direction about when we should start selling. Is this really a function of the Logistics Committee?
4. Transport should have two trucks available, one for the pots and pans (on Friday and Saturday). And one for the food pick-up and return.
5. In the future, cut out individual salt and peppers. It's little used and costs about \$20.
6. Have the Site Prep. committee supply the fans and tables for the cookshed. This would seem more in line with their other duties.
7. Have the Fish Committee be responsible for the frozen food trucks.
8. *Consider buying oil, cornmeal and flour mix from Alphie's next year. They use the same fish that we do.*

FOODS ORDERED

37 cases (26 used) 6-#10 cans, Ranch Style Beans \$11.71 each
10 cases 6-#10 cans, Catsup \$13.29
2 cases 6-#10 cans, chili sauce \$16.57
1 case, gals. 4/case Horseradish
1 case quarts 12/case Horseradish
2 gals. Worcestershire
2 gals. Lemon Concentrate
72 oz. Tabasco Sauce
14 cans (8 used) 5 gals. peanut oil @ \$17.81
175 lbs flour 25 lb. bags
175 lbs. cornmeal, yellow
50 lbs. table salt
6 lbs. pepper
12 rolls paper towels
500 paper plates 6"-8" plain
8 pkgs 500 each paper plates, compartment 10 $\frac{1}{4}$ " \$23
2 pkgs 500 each paper plates, compartment 9 $\frac{1}{4}$ " \$16.70
5000 plastic forks
8000 Napkins, medium dinner size
5000 Salt \$2.10/1000
5000 pepper \$3.53/1000
5000 handiwipes
150 leaves bread 30 slices each (100 used)

KITCHEN EQUIPMENT (From CCHS)

1 rack on wheels with 24 trays

15 deep pans (about 12 x 24)

15 shallow pans (about 12 x 24)

6 knives (to cut fish)

1 electric can opener

1 mixing paddle

6 cutting boards

1 knife sharpener

28 serving spoons

14 serving tongs

3 plastic buckets, 5 gals.

OTHER EQUIPMENT

Plastic to cover tables (hard to get)
Ticket boxes (ice cream cartons from Baskin Robins)
Towels
Electric extension cords
Aluminum foil for carry-out plates
3 rolls masking tape
3 brooms
30 plastic trash bags, 20-30 gallons
4 fans
Dish soap
Firewood
Small paper plates for dessert

October 24, 1977

TO: Mr. Pete Gist, Chairman 1977 Rotary Shrimporee
FROM: Mike Ratcliff, Chairman Site Committee
SUBJECT: Committee Report



The job done by the 1977 Site Committee was a team effort by all members, except Bill Bowman who we could not contact, with much used support of the Boy Scout Troop from the Harris County Youth Village. The boys from the Youth Village did an outstanding job.

We acknowledge with thanks the following for their contribution of equipment and services free of charge:

1. Clear Creek Independent School District - folding chairs and labor loading and unloading at school
2. Ed White Memorial Youth Center - tables and folding chairs
3. Quick-Haul of Texas - semi-trailer for use at auction
4. Pete Gist - speaker system
5. Powell Sanitation Service - two four yard dumpsters
6. NASA - semi-trailer (this will not be available for use by Rotary in 1978)
7. Harris County Youth Village - Boy Scout Troop
8. Weco, Inc. - electrical wire and receptacles
9. Keith Sherman - manual labor moving tables into place on Friday
10. The Jalapeno Tree, Inc. - use of dolly to move garbage cans and other heavy loads

SITE 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 probably 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. Rotary pays for the truck driver. Arrangement for payment should be made with Mr. Stevens.
- (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 4 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, tables, chairs, and other items are cleaned up after activities have ceased.
- (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.

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
TOTAL

3 (see Note Below)

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

	<u>NAME</u>	<u>MAILING ADDRESS</u>	<u>OFFICE PHONE</u>	<u>HOME PHONE</u>
CHAIRMAN:	MIKE RATCLIFF	Box 57546 WEBSTER, TX 77598	332 2641	482 3661
VICE-CHAIRMAN:	DAVID SINCOX	Box 219 LEAGUE CITY, TX	332 3535	
MEMBERS:				
	JIM WYATT	2515 DAUBER CT HOUSTON, TX 77058	474 4151	333 3947
	BILLY WESEMAN	17311 EL CAMINO REAL HOUSTON, TX 77058	488 2244	482 1013
	TIM BULLOCK	Box 52786 HOUSTON, TX 77052	659 8111	488 1416
	BILL BOWMAN			

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

1977 SHRIMPORFEE

COMMITTEE NAME: SITE PREPARATION - MIKE RATCLIFF, CH'N

ITEM	QUANTITY	SUPPLIER	UNIT PRICE	TOTAL COST	QUANTITY USED	MONEY COLLECTED	QUANTITY LEFT OVER	HOW DISPOSED	AT WHAT PRICE	ROTARIAN CONTACT
1. Auction Platform	1	NASA (Wine & Liquor Tax - 0.00)	-0.00					Returned		
2. Trailer	1	Quaker								
3. Tables & chairs	40/100	Quaker	26.00	616.55 (474-2851)						SINCOX
4. Chairs	400	Quaker	STEVE	STEPHENS (00150)						GILES
5. A. SYSTEM	1	Quaker	-0.00							-
6. Trailer for Auction Trailer	1	Quaker	-0.00							GIST
7. MURPHY DUMPSTERS	2	POWELL	332-3431	74.55	1-2 days	0	0			GIST
8. GNS	0	POWELL	MRS. PERSOON (SEC. LEASE City)							-
9. Haul Truck for Tables	1	POWELL	74.55	74.55	1-2 days	0	0			-
10. Light Bulbs	2	POWELL	0	0	2	0	0			-
11. DAVE SINCOX										
12. Mike Ratcliff										
13. For 41-hour				4.00						
14. Boxes trash 63085				4.00						

1977 SITE COMMITTEE

Materials list (For 1978 Chairman to consider)

- (1) Hammer and nails
- (2) Gloves
- (3) Receptacles (elec.)
- (4) Skill saw and extension cord
- (5) Extension cords for beer coolers
- (6) Plywood for dessert. shed (4' x 8' x 1/4") - ONE
- (7) Plywood for drink box partitions (4' x 8' x 1/4") - ONE
- (8) Beer and soft drinks
- (9) Insect repellent
- (10) Tape measure and pencil

August 25, 1977

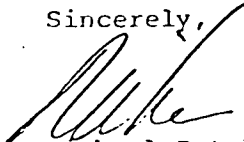
Mr. E. E. Stephens
Administrative Office
Clear Creek Independent School District
2302 E. Main
League City, Texas 77573

Dear Steve:

The Space Center Rotary Club is having its fourth annual Shrimporee on Saturday, September 17, 1977. We are very grateful to the Clear Creek Independent School District and you for your assistance in prior years and again request the use of 400 chairs to be delivered to Galveston County Park, League City by 9 a.m. Saturday the 17th of September. We will have people at the park to unload and load the truck there. The driver should have the truck back at the park by ~~8~~ 9 p.m. to be loaded. CCISD personnel may be limited to those required to load and unload at the school and the driver. Names of CCISD personnel involved and their compensation may be submitted to me for payment by Rotary.

This letter confirms our telephone conversation this morning. It was good talking to you, Steve, and I want you to know we really appreciate your help.

Sincerely,



Michael Ratcliff

MR:lcn

Shrimpsore - 1977

Fish Frying Committee

Chairman: AL Brody
Co-Chairman: D. Griffith

Members:

D. Burwick
L. Lassiter
D. Wright
R. Swim
R. Rosentagen

Attached is the schedule of activities followed during the 1977 Shrimpsore, and the work schedule. An additional 800 lbs. were brought over from The Thrifty Market freezer at 10:00 AM and removed from the 50 lb. cartons as needed to keep cutters and fryers going at a steady pace. It takes about 2 hours for the fish to thaw for cutting and brooding after being removed from the cartons.

We actually started cooking at 10:00 rather than 10:30 and experienced no difficulty keeping up with the demand. The amount of fish thawed was more than required, since the requirement was based on needing at least as much as the 1300+ lbs. consumed in 1996. Only 1200 lbs. were cooked and served this year.

It is recommended that the amount of fish removed from cartons for thawing be reduced after 1200 lbs., unless the serving lines have depleted the stock-pile of cooked fish in the warming ovens. The butter-dipped fillets were not used this year, because there was enough of the regular fillets thawed to meet the total demand. The loss of thawed fish not needed could be avoided by thawing less and frying the frozen buttered-fillets to satisfy the last hour or so of serving. (Quality of both excellent)

The number of fish cutters as listed on the attached work schedule is not enough for the peak hours. It was necessary for the 2 Seabrook Methodist Church (SMC) workers to remain on duty until 2 P.M. and for us to get 2 additional volunteers to work until 5 P.M. The frying was done by 2 experienced youths, A. Jowid, Jr., and S. Mathews, If those "cooks"

are not available next year, additional time for training and help for food processing may be required.

The list of Equipment and supplies on the attached list are essential but adequate for processing 1300 lbs. of fish. We had only 7 Deep Fryers instead of 8, and used only four of them at any one time.

Breading Mix Formula -

Mix 25 lbs. corn meal with 25 lbs. of flour in the garbage can. Mix $1\frac{1}{2}$ lbs. salt with enough black pepper until grey colored and stir into mixed flour and corn meal.

Cutting & Breading

Fish cuts better when not completely thawed, but must not be still frozen for good breading. Cut unwrapped fillets (not separated individually) into 2" "chunks" and bread thoroughly using 2 or 3 shallow trays next to the cutting boards for "production line" operation. Place the breaded fillets on shallow trays and put trays on tray rack for easy access by the fish fryers.

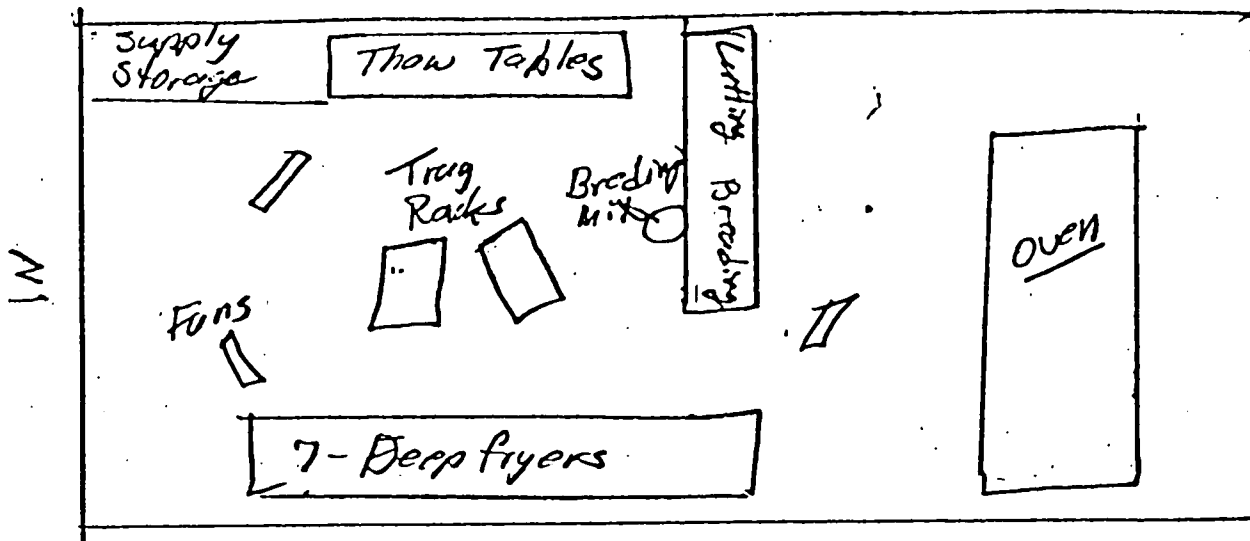
Frying

Set Electric deep fryers at 375° and pre-heat till lights indicate ready. Cover bottom of basket with breaded fillets and lower in to oil - manual or automatic, depending on type of fryer - Do not over-look - Check for golden brown color - keep fillets from sticking together by shaking basket occasionally during cooking.

Change oil when oil looks dark or breading loaded up in fryer or oil is low. By using only 4 fryers at a time, the oil can be cooled and changed by rotating the use of the 7 fryers without interrupting the frying of fish.

As fish are fried, place in deep serving pans and place in warming oven - One oven is all that is needed.

Layout



N- Corner of Cooking Shed

Equipment

All pans and cooking utensils were furnished by the Clear Creek High School Cafeteria. The following items were purchased, packed in the garbage can and turned over to the logistics committee for storage:

- Funnel
- knife sharpener, electric
- large serving spoons
- 2-4" strainers
- 2- Extension cords

I recommend that Dave Griffith be the chairman of this committee next year (1978). He did an outstanding job as co-chairman in 1977. Hopefully, I will be available to serve as a consultant and help where I can.

Good Luck in '78 —

A.L. Brady

1977 SHRIMPOREE
FISH FRYING EQUIPMENT

~~1-8~~ ELECTRIC DEEP FRYERS (HLPC)

1 LARGE RACK WITH TRAYS

12 DEEP LARGE PANS

10 SHALLOW LARGE PANS

6 SHARP KNIVES

1 KNIFE SHARPENER, ELECTRIC

3 12 FT. EXTENSION CORDS

1 SMALL ROLLER RACK

1 CLEAN BARREL (GARBAGE CAN) FOR MIXING BREADING

1 MIXING PADDLE

6 DOZ. CLOTH DISH TOWELS

10 APRONS

3 PAIRS COTTEN GLOVES

2 ROLLS PAPER TOWELS

1 CAN OPENER

4 2'x3' CUTTING BOARDS

1 ROLL BUTCHER PAPER

3 ELECTRIC FANS

1 PAIR LONG TONGS

~~8-14~~ 5-GALLON CANS COOKING OIL

175 LBS. CORN MEAL

5 LBS. BLACK PEPPER

50 LBS. SALT

FIRE WOOD FOR FISH WARMER

2,000 LBS. ICELANDIC COD (100 LBS. BREADED AND 1,900 FILLETS)

175 LBS. FLOUR

2 - 4" STRAINERS

1 - 10" Funnel

FISH FRYING COMMITTEE WORK SCHEDULE --9/17/77

<u>7-8 AM</u>	<u>8-9 AM</u>	<u>9-10 AM</u>	<u>10-11 AM</u>	<u>11-12 AM</u>	<u>12-1 PM</u>	<u>1-2 PM</u>
A. BRADY D. WRIGHT	A. BRADY D. WRIGHT	A. BRADY D. WRIGHT	A. BRADY D. WRIGHT A. JOWID, JR. S. MATHEWS R. SWIM 2-SMC	A. BRADY D. WRIGHT A. JOWID, JR. S. MATHEWS R. SWIM R. ROSENHAGEN 2-SMC	A. BRADY D. WRIGHT A. JOWID, JR. S. MATHEWS R. SWIM R. ROSENHAGEN D. GRIFFITH	A. BRADY A. JOWID, JR. S. MATHEWS R. SWIM R. ROSENHAGEN D. GRIFFITH
<u>2-3 PM</u>	<u>3-4 PM</u>	<u>4-5PM</u>	<u>5-6 PM</u>	<u>6-7 PM</u>	<u>7-8 PM</u>	
A. BRADY A. JOWID, JR. S. MATHEWS R. SWIM R. ROSENHAGEN L. LASSITOR D. GRIFFITH	A. JOWID, JR. S. MATHEWS R. SWIM L. LASSITOR D. GRIFFITH R. ROSENHAGEN D. BURWICK	A. JOWID, JR. S. MATHEWS R. ROSENHAGEN L. LASSITOR D. GRIFFITH D. BURWICK	R. ROSENHAGEN L. LASSITOR D. GRIFFITH D. BURWICK	L. LASSITOR D. GRIFFITH D. BURWICK	L. LASSITOR D. GRIFFITH D. BURWICK	

FISH FRYING COMMITTEE - 1977

A. L. BRADY - CHAIRMAN
D. GRIFFITH - CO-CHAIRMAN

SCHEDULE OF ACTIVITIES

7:00 AM - 9:00 AM

LAY OUT 500 LBS. OF FISH TO
THAW, CHECK IN EQUIPMENT AND
SUPPLIES

9:00 AM - 10:00 AM

PREPARE WORK AREA

9:30 AM

START CUTTING AND BREADING

10:30 AM

START COOKING

6:00 PM

START CLEAN UP



Inter-Office Memorandum

University of Houston at Clear Lake City

To: Pete Gist
Chairman, 1977 Shrimporee
Subject: Beverage Committee Report

From: W. Walter Wicker *W.W.*

Date: October 10, 1977

I am enclosing the data collection form for the Beverage committee along with a copy of the soft drink report. As you can see, our profit was down this year over last year. We did not serve as much beer or soft drinks as last year. Also our profit margin was smaller as the wholesale cost had gone up while we retained the same prices as last year.

The beer set-up worked very well. We had excellent cooperation from Mr. Ed Moore of Coors of Galveston. He replaced the empty kegs promptly and we always had beer available. The use of money rather than tickets posed no problems except in advertising. I was informed on the day of the shrimporee that it was against ABC rules to advertise the cost of the beer. The only problem that the beer committee encountered was lack of space in the beer booth especially when changing out kegs. I would suggest a better arrangement if beer is provided for the workers at cost. The last keg provided did not pay for itself. Outsiders were helping themselves also.

I heartily agree with Norm Grine's recommendation on the soft drinks. The cost of drinks in cans has risen so much that we either have to raise our price or try a different approach. The use of premix trailers would free the booth used by soft drinks and this booth could be utilized by the dessert committee as a plywood top could be placed over the concrete cooler and would serve as an effective table and/or storage area. The trailers could be located in different locations to facilitate the sale of drinks.

I recommend the use of drink tickets when free drinks are given to the Boy Scouts. We had no control over the number of drinks each boy consumed.

Everything worked exceptionally well with everyone working their schedule. There were several dedicated people who worked most of the day and without them we would have had a difficult time.

1977 SHRIMPOREE

COMMITTEE NAME: BEVERAGE - WALT INICKERS, CH'MAN

ITEM	QUANTITY PROCURED	SUPPLIER	UNIT PRICE	TOTAL COST	QUANTITY USED	MONEY COLLECTED	QUANTITY LEFT OVER	HOW DISPOSED OF	AT WHAT PRICE	ROTARIAN CONTACT
BEER	22 Kegs	Cars	32.00	704.00	22 Kegs	1509.79	0	0	3 Kegs & 1 case 21 CWT	
ICE (IF EXTRA)	-	COORS	-	-						
CUPS (IF EXTRA)	-	CARS	-	-						
COOLERS (IF EXTRA)	-	CARS	-	-						
LICENSE	1	Leisurely Pan TAB	(5.00)	(5.00)	(200 of Galveston Licenses for the sale of beer)			surrendered & paid for the Apprx. 1 case & 1 case of Bey Scouts		
COLA	75 cases	Houston Coca Cola Bill Rattan	4.45	333.75	75 cases	444.00	0			
GRAPE	24 cases	Shasta	3.15	75.60	23 cases	138.00	0	Approx. 2 cases of Shasta Brinks & Bey Scouts		
DRANGE	34 cases	Shasta	3.15	107.10	16 cases	96.00	18	Sold after auction	3.15	
ROOT BEER	57 cases	Shasta	3.15	179.55	36 cases	216.00	20	"	3.15	
FRESCA	0		0	0						
ICE (IF EXTRA)	3600 lbs	Pasadena Ice	2.70 CWT	97.20	2800 lbs	894.00	Approx. 800 lbs	Gave & Emergency Seal	120.90	
ICE TONGS	0		0	0						
REFRIGERATED TRUCK	1		0	0						
TOWELS	0		0	0						
RUBBER GLOVES	0		0	0						
ICE PICKS	0		0	0						

COMMITTEE NAME:

ITEM	QUANTITY PROCURED	SUPPLIER	UNIT PRICE	TOTAL COST	QUANTITY USED	MONEY COLLECTED	QUANTITY LEFT OVER	HOW DISPOSED OF	AT WHAT PRICE	ROTARIAN CONTACT
BEER PITCHERS	0									
3-Soft Drink SIGNS 4 - Beer	7	Wicher Avery	0	0	7	-		Destroyed		Billy + Buc
PICKUP TRUCK	1									
Used for transporting sgt Drinks										
Total Cost				1,497.20		2,403.79			120.90	
Total Profit						1,058.99				

Beverage Committee
Space Center Rotary Club Shringover
September 17, 1977

Debits Credits

Beer, 2.2 Kegs @ 32.00	704.00
Icc, 3600 lbs @ 2.70	9720
Coca Cola, 75 cases @ 4.45	333.75
Shasta, 105 cases @ 3.15	330.75

Income	
9-17-77	2368.79
9-19-77	35.00
10-17-77	120.90

Totals	2524.69	1465.70
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Profit	1058.99
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Inter-Office Memorandum

University of Houston at Clear Lake City

To Walt Wicker
Chm., Beverage Committee
Subject Soft Drink Report
for 1977 Shrimporee

From Norm Grine, Orders and Quotes

Date 9/20/77

Purchases were made as follows:

115 cases Shasta @ \$3.15/cs	\$362.25
24 Grape (13%)	
34 Orange (18%)	
57 Root Beer (30%)	
75 cases Coca Cola (39%) @ \$4.45/cs	333.75
3600 lbs Block Ice @ \$2.70 cwt	97.20
TOTAL	\$793.20

Coca Cola was ordered from the Coca Cola Bottling Co. of Houston, Special Events Div., Ms. Blount, 664-3451. Since they do not deliver on Saturday the order was delivered to WECO Electric on Friday then hauled to Galveston County Park Saturday morning by Billy Burt.

Shasta was ordered through Mr. Bill Rattan, 644-8355. In addition to giving us a special price he personally hauled the 115 cases from the Shasta warehouse on Friday evening to his home and then delivered it to Galveston County Park on Saturday morning by 10:00 a.m. We gave him four complimentary meal tickets.

Coca Cola sold out before 8:00 p.m. Thirty nine cases of Shasta were left over. Fifteen were sold to the membership after the Monday meeting and twenty four cases were stored in the basement of First City Bank of Clear Lake City.

Since there was no control imposed on issuing free drinks to Boy Scouts, Youth Village, etc., etc., we tried to keep up with the count but soon lost track in the flurry of activity. Perhaps issuing an allotment of special drink tickets to each group could provide us with some accountability.

Ice was purchased from Pasadena Ice Co., Mr. Bill Veale, 472-2871. It was delivered in 200 lb serrated blocks. The truck was about thirty minutes late but the refrigerated truck was not available for ice storage until later. While waiting for the ice we lined the bottom of the concrete trough with drink cans then put a layer of ice over them, then a layer of cans, etc. I think we all agreed that the cans on the very bottom were very difficult to get to and it would be best to put a layer of ice on the bottom first.

There were 700 - 900 lbs of ice left over which we gave to Emory Seafood since they loaned us the refrigerated truck.

Ice tongs and picks were returned to Hugh Avery. The clean up committee was to pick up the plywood partitions used in the trough.

Memo to Walt Wicker con't. -

For next year I think we should consider pre-mix set up in trailers. The following information was provided by Ms. Blount, Special Events Div. of the Coca Cola Bottling Co. of Houston:

- 1.) Five tank minimum order per fountain unit.
- 2.) Each tank contains 100 6-oz. servings or about 90 10-oz. servings.
- 3.) Normal hook-up is Coke, Sprite and Orange.
- 4.) Tanks cost \$7.50 ea. (\$3.00 deposit per tank can be handled by signature).
- 5.) Cup prices: 7 oz. - \$1.10/c, 9 oz. - \$1.35/c, 10 oz - \$1.45/c, 12 oz. - \$1.55/c.
- 6.) 100 lbs crushed ice takes care of five tanks.
- 7.) Crushed Ice from Pasadena Ice Co. comes in 50 lb bags @ \$2.50/bag.
- 8.) \$15.00 deposit required on CO₂ tanks. There is no charge for the CO₂ itself. One tank will operate twenty pre-mix tanks.

EXAMPLE: 3600 servings in 10 oz. cups -

3600 divided by 90 servings per tank requires 40 tanks.
40 X \$7.50 = \$300.00

$\frac{40}{5} \times 100 \text{ lb} = 900 \text{ lbs ice required (100 lb/5 tanks)}$
900 X \$5.00 = 40.00

3600 10-oz. cups @ \$1.45/c = 52.20
TOTAL COST \$392.20

$\frac{392.50}{3600} = .1091 \text{ cost per serving}$

If 1800 lbs ice purchased cost per serving would be .1202.

At 25¢ per serving net profit would be \$467.50 - \$507.80.

- NOTE:
- a.) Pre-mix trailers must be reserved well in advance.
 - b.) Refrigerated truck for ice is a MUST.
 - c.) Coca Cola of Houston will not deliver outside of Harris County
 - d.) Bill Rattan with Shasta said he is seriously thinking of setting up a pre-mix trailer for next year.
 - e.) A price for a cup of ice only should be established and posted at the drink stand.

CHAIRMAN'S REPORT

1977 SHRIMPOREE

✓
TO: PETE GIST, 1977 General Chairman

FROM: GENE LINDQUIST, Publicity Chairman

DATE: OCTOBER 18, 1977

The PUBLICITY budget for 1977 was set at \$1,500.00. Our treasurer, Al Ligrani, states our committee spent \$1,532.00 and so far as we can tell, all bills have been paid. Billings charged to the committee included:

Postage
Envelopes
Highway Signs
Photos

Posters (500)
Bank Statements (23,000)
Newspaper ADS (Auction and "By-Lines")
Misc. (minor items)

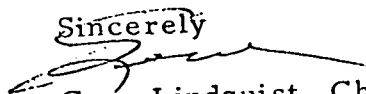
The treasurer's report will give item by item report on these monies spent by our committee, and within the large brown envelope marked "PUBLICITY" will be copies of all advertisements, photos, posters, fliers, bank statements and other misc. items that will be helpful to the committee for 1978 event. I have been careful to identify such items with suggestions that may be useful to the committee next year.

THE NEGATIVE FOR THE LARGE THREE-COLOR POSTER
IS HELD SAFELY IN FILE (Rotary) AT THE NATIONAL
ASSOCIATION OF CONSERVATION DISTRICTS OFFICE at
408 EAST MAIN STREET, LEAGUE CITY - PHONE 332-3402
ATTENTION: MR. DAVID STEWART, MANAGER

The BROWN ENVELOPE, mentioned above, HAS BEEN TURNED OVER TO MR.
DICK BROWN, 1978 General Chairman, AT HIS REQUEST for safe keeping.

Should I be available for the 1978 event, I will be most pleased to assist Dick and his Publicity Committee if called upon - as will most of my 1977 committeemen, I'm sure.

Sincerely


Gene Lindquist, Chairman
Publicity Committee

cc: DICK BROWN
cc: JIM WYATT

COMMITTEE REPORT: PARKING

SHRIMPOREE 1977

Responsibility: (1) Arrange for parking and traffic control
(2) Special guest parking

Report : BSA Troop 950 of the Harris County Youth Village provided the parking help. Contact and supervisor for this activity is H. T. (Chris) Christman at 483-4511. As parking requirements diminished, we converted the boys over to clean-up. Schedule was as follows:

9:00 - 11:00 a.m. ~12 boys. Set up tables
Return to HCYV for lunch
1:00 p.m. ~22 boys and 4 adults. Establish parking line. Rope off roads
2:30 p.m. Shrimporee starts
3:30 p.m. Start assignments to cleanup
5:00 p.m. All boys fed and all but 6 assigned to cleanup.
8:45 p.m. Boys must leave to return to HCYV by 9:00 p.m.

On Tuesday before the Shrimporee, Chris and I inspected grounds to decide how we would sequentially park cars and to check schedule to see if any other activity was scheduled for same day (fortunately, none was). At 1:30 p.m., I roped off the back road into the area at the small bridge adjacent to the Auction area. We parked the school bus from the HCYV to block off the front road into the area. That left only one entrance to the food area and 3 boys were assigned to block that road. I stayed with the 3 boys to take care of those who requested special treatment. (See Problem.) We were asked to save a parking place for Congressman Bob Gammage who did not arrive until 5:00 p.m. There were also a number of disabled people who needed to get as close as possible to the food area. There were also Club members who left to get items (extra food or utensils). However, there were also many with no justification for special parking who insisted on their "rights." Parking continued all afternoon and requires a Club Member to remain at the entrance to the food area (until 6:00 p.m.) to handle these special cases and to be available to the leaders from the HCYV who are directing the boys. After 6:00 p.m., traffic pretty well takes care of itself.

Problem : We attempt to keep an open area near the food pavillion for the physically handicapped who attend and to allow pedestrian flow into and out of the area. This open space is very difficult to maintain. The boys from the HCYV can only ask people to follow their directions. If a driver insists on going his or her own way, the boys cannot stop them.

Problem: (Continued)

Every Club Member, some of their wives and some of their friends ("I'm a close friend of _____ and when we got our tickets, he told us we could park here!") expect special parking privileges. There is not enough space. Some diplomacy is required. Members who arrive before 1:30 park hap-hazardly and often impede traffic and pedestrian flow. Wives bringing pies or cakes want to park as close as possible to deliver them to the food booth. Wives arrive and say, "We have to work in the food booth. Why can't we park here?" Others say, "We are a friend of _____. We will only be here a half hour. Please let me park right there."

Recommendation:

- (1) Point out the problem to the Members prior to the next Shrimporee and ask their understanding and assistance.
- (2) Three Members were assigned to the Parking Committee. So long as we continue to get the excellent help from the HCYV, only one Member is needed for this Committee.
- (3) It is possible that the girls from the HCYV can be assigned to the serving line for 1 or 2 hours. Discussions on this possibility should be held with Mr. John Peters, Director of the HCYV, prior to the next Shrimporee.
- (4) Continue to reserve all the grounds for the Shrimporee. All parking space is needed for the attendees.

John M. Eggleston 10/3/77

FISH/SHRIMP PURCHASE COMMITTEE REPORT (1977)

Committee Members:

Al Ligrani - Chairman
Marv Matthews - Advisor

SHRIMP

Lionel Garcia
Bill Bennett

FISH

Dave Sincx

FISH

1. Wholesale fish companies contacted for purchase of Cold Water Corporation Icelandic Cod:

<u>COMPANY</u>	<u>CONTACT (Phone)</u>	<u>QUOTED PRICE</u>	
		<u>FILLETS</u>	<u>BATTER-DIPPED</u>
<u>SYSCO</u> 535 Portwall Houston	Lucille-Cust. Serv. 672-8080	\$1.79/LB	\$1.47/LB
<u>Hendrix Fish Market (Bought out by Sysco)</u>			
<u>Magnolia Seafood Co.</u> 1901 Preston Ave. Houston 77002	Don Genitempo Sales Mgr. 224-7505	\$1.42/LB (Disc. from 1.49/LB)	\$1.22/LB (Disc. from 1.24/LB)

Deliveries to Clear Lake area: Wednesdays and Fridays

2. Placement of Order:

On 9-9-77, order for 1900# (38 cases) of Icelandic Cod fillets @ 1.42/LB and 100# of batter-dipped Icelandic Cod @ 1.22/LB was placed (per telecon) with Mr. Don Genitempo of Magnolia Seafood. He agreed to deliver fish to Thrifty Super Market, League City, on Friday, 9-16-77. He also agreed to pickup any unopened, unthawed cases from Thrifty on Wednesday, 9-21-77. All this was accomplished according to plan.

3. Storage of Fish:

Permission to store fish in Thrifty's freezer was obtained from Mr. Maxie Richards per telecon Ms. Coons(332-1132) on 9-9-77. My contact with Thrifty after this was the store manager, Mr. Oscar Salinas. For his cooperation, an \$18.00 gift certificate from Landmark Restaurant was presented to him on October 4, 1977.

4. Cost of Fish

Original Bill -	\$2,820.00	(2,000 lbs)
Credit for Returns -	537.02	(390 lbs)
Total Due	\$2,282.98	(1610 lbs)

Total of \$2,282.98 paid per check #1846, 9-22-77. An additional amount of \$13.20 was paid to Magnolia for 10# of Icelandic Cod delivered on 9-9-77 so Fish Committee could determine which type of Icelandic Cod was best for our use. Committee decided to continue using fillets with batter-dipped as backup (if time for thawing became critical).

5. Recap of Use:

	<u>FILLETS</u>	<u>BATTER-DIPPED</u>
Total received	1900#	100#
Returned	300#	90#
Balance	1600#	10#
Sold	340# (466.00)	10# (16.00) \$482.00
Balance	1260	0
Loss	60	0
Total Cooked & Served	1200#	0

6. Comments/Recommendations:

- o Overall, everything went well in fish buying.
- o For next year, it is suggested that this be a one-man committee with last year's chairman as advisor and assistant (if needed).
- o Key to fish purchase/use is the storage of fish at Thrifty especially if we have no freezer van on site. A good relationship should be maintained with Thrifty. Next year, we could possibly purchase more from them.

- o In negotiating for Icelandic Cod next year, it is recommended that Emery's Seafood, Seabrook, be contacted for quotes since he also handles this product.
- o In selling surplus fish to Rotarians, it is recommended that we take orders in advance as we did this year.

SHRIMP

(Medium Size-36 to 42/lb)

Tails Only

1. Wholesale shrimp suppliers contacted:

<u>SUPPLIER</u>	<u>CONTACT (PHONE)</u>	<u>DATE CONTACTED</u>	<u>QUOTED PRICE</u>	<u>REASON FOR NOT PURCH.</u>
Luke Seafood, Inc.	Bev. Steadman	6-11-77	2.50/lb	Too many logistical problems from Louisiana
Bob Weldon	Friend of Lionel Garcia	8-26-77	1.45/lb w/Heads	Couldn't guarantee delivery
International Fisheries (Pier 7)	474-2668	9/2/77	2.95/lb	Too High
Gulf Fishery, Galveston	Charlie Dawson (Owner) 762-9681 765-9835 (Home)	9/5/77 & 9/6/77	1.45/lb w/Heads	No guarantee of supply. Trans. problem from Galveston
Henry's (Seabrook)	Henry Hults 474-2333 Gene Baker 334-2547-8	9/9/77	2.55/lb	Too High
Bill Nutt (Located near Nena's) (Seabrook)	474-4543	9/9/77	Orig. 2.50/lb Then 2.45/lb	Couldn't meet delivery requirements
Emery's Seafood (Seabrook)	Emery Waite-Owner 474-2886	9/10/77	2.45/lb	See copy of agreement

2. Purchase Agreement:

On 9-10-77 attached Purchase Agreement was discussed and verbally agreed upon by Emery Waite, Emery's Seafood, and Al Ligrani, Space Center Rotary Club.

September 10, 1977

SHRIMP PURCHASE AGREEMENT
BETWEEN
SPACE CENTER ROTARY CLUB
AND
EMERY'S SEAFOOD

For the sum of \$2.45 per pound, Emery's Seafood will provide Space Center Rotary Club a minimum of 2,000 pounds of good, firm, and fresh Medium size (36 - 42 per pound) Shrimp (tails only) on Saturday, September 17, 1977, to be delivered to Galveston County Park, League City, Texas according to the following schedule:

<u>TIME</u>	<u>AMOUNT TO DELIVER</u>	<u>CONTAINERS</u>
9:00 a.m.	1,000#	100# boxes (wooden)
11:30 a.m.	1,000#	100# boxes (wooden)
Anytime thereafter	* <u>100#</u> <u>Or More</u> (minimum order 100 pounds)	100# boxes (wooden)

*Orders for more shrimp after 11:30 a.m., and before 6:00 p.m., will be placed by telephone (474-2886) by Mister Al Ligrani, Pete Gist or Dick Brown. After an order is received, delivery to Galveston County Park is to be made within 30 minutes. Empty boxes are to be picked up by Emery's Seafood.

3. Purchase Agreement Amendment:

On 9-15-77, Mr. Waite called to ask if we would be amenable to the following changes:

a. Shrimp to be delivered in 40# boxes instead of 100# wooden boxes.

b. 3,000# of shrimp were to be delivered to the park in a one-ton freezer truck at 9:00 a.m. and that we could use the truck for storage of any other items we wished.

c. We could return unused shrimp and we would call Emery's when we were finished with truck.

Amendment was coordinated with Bob Stephens and he agreed to the changes provided Emery's supplied us with enough 100# boxes with which we could store and serve the shrimp. Emery agreed.

Also on 9-15-77, price of shrimp was reconfirmed at 2.45/lb.

All went according to plan except Emery's delivered 2800# instead of 3000#. This was no problem since we boiled all of 2800# of shrimp.

4. Cost of shrimp:

2800# @ 2.45/lb - \$6,860.00

5. Comments/Recommendations:

- o Alternate plan (amendment) worked this year because we had a freezer van in which to store shrimp. If we don't have van, we should follow delivery schedule of original agreement.
- o To avoid ordering and cooking too much shrimp (I believe we cooked approximately 300# too much this year), we should take advance orders. This would eliminate our selling 500# of shrimp and receiving only \$581.00 (or 1.16/lb) just to get rid of it.
- o Next year, I suggest a person(s) be assigned to take advance orders for shrimp (and fish) and that person(s) also be responsible for packaging and delivering shrimp and fish.

TO: Pete Gist
SUBJ: 1977 Shrimporee - Cole Slaw
FROM: Fred Joy, Committee Chairman

Some people call it Cold Slaw. The correct name is Cole Slaw; a salad made from shredded raw cabbage.

Cole: Mid. Eng./caul, cawl; Anglo-Saxon/Latin; col; colis, caulis/kool; Dutch. Cabbage.

Slaw: Sla; Dutch. Salad.

By any name, we made a bunch.

1. Organization

COLE SLAW COMMITTEE

Chairman

Fred Joy

Advisor

Claude McIntire

Sub-Committees

Assisted by:

Procurement

Don Callaghan

Fred Joy
(Charles Blackwell, UH/CLC)
Bill Bennett (barrels)

Preparation

Bob McGlashan
Don Callaghan
Bill Bennett
*Bob DeLuca

Fred Joy & wife
Don Callaghan
Bill Bennett & daughter

Transportation

Bill Bennett

Fred Joy
Don Callaghan
Bob McGlashan

Serving

All

*out of town

1977 Shrimporee - Cole Slaw

2. Planning and Procurement

We decided to stick with the Brazosport recipe which has been popular in the past, and which has the highly desirable feature of being "safe" from a spoilage or food poisoning point of view, being marinated with vinegar, sugar and corn oil and containing no cream, milk or mayonnaise.

When I accepted the chairmanship I asked for the assignment of members from University of Houston/CLC so that we would have good liaison with the campus cafeteria. It also helped to have Alfred Neumann drop a word to the cafeteria manager.

We met with the manager, Mr. Blackwell, about two weeks before D-Day. Our purpose was to arrange for the use of the kitchen equipment but he volunteered to order and store the ingredients as well. This was a big help because 650 pounds of vegetables take up quite a lot of space.

Mr. Blackwell recommended that we purchase the vegetables in pre-chopped form and we authorized him to do so. The additional cost amounted to \$146.00. However, it is felt that the labor involved in coring or peeling and chopping that quantity of onions, peppers and cabbage was too time-consuming.

An error in ordering the ingredients occurred with the result that the cole slaw contained three times the correct amount of green pepper and one-third the correct amount of onions. No one complained about the taste, but the error cost about \$30.00 because peppers cost more than onions.

One additional benefit derived from having the cafeteria order the ingredients was that a last minute reduction in the desired amount of finished slaw didn't leave us with surplus ingredients. The cafeteria absorbed the excess and only charged for the items used. Meanwhile, a back-up supply of unmixed ingredients was available during the Shrimporee.

About one week prior to D-Day, Don Callaghan wrote a memo to Mike Harrison, University Security Mgr., requesting access to the loading dock and kitchen on Shrimporee Day at about noon so we could keep the slaw in cold storage until the last minute.

3. Preparation

The entire committee met at the University kitchen at 4:00 p.m. on Friday. Mr. Blackwell showed us where the materials were stored and how to use the kitchen equipment.

1977 Shrimporee - Cole Slaw

The cabbage and peppers had been furnished in ten-pound bags and the onions came five pounds to a bag. Four members weighed out and mixed the vegetables in a large vat while two others were engaged in preparing the marinade.

We had purchased ten 20-gallon plastic refuse barrels and lined each with a heavy gauge plastic bag (36" x 54"). As a "batch" (see recipe) was mixed, it was transferred to a 20-gallon barrel (about 3/4 full) and two gallons of marinade was poured over the top so that it could seep down through the mixture over night. The filled barrels were then placed in a walk-in refrigerator.

As it turned out, we had two more batches than the ten barrels would hold so we bagged them as "back-up" and did not add marinade.

All excess marinade was funnelled into emptied 1-gallon Mazola and vinegar bottles and refrigerated for back-up.

The entire preparation process consumed about four hours, including cleanup of the kitchen. It is felt that four to six more hours would have been needed to chop the vegetables.

4. Transportation

On Saturday at noon the committee members met at the University to load and transport the slaw to Galveston County Park. Mike Harrison met us to open the loading dock and operate the freight elevator.

Bill Bennett transported the cole slaw in his van and it was stored in the Emery Seafood ice truck.

5. Serving

At 2:15 the first barrel of slaw was placed at the inner end of the serving line. One gallon of the extra marinade was poured over the top.

Two members of the committee were assigned to monitor the usage of slaw so that the next barrel could be brought up when needed. The committee alternated this duty in 45 minute to one hour shifts.

The serving lines were replenished from the barrel by using a six-inch diameter sieve to re-fill the serving pans so that the surplus marinade stayed in the barrel. As each barrel was nearly emptied, the marinade in the bottom was poured over the next barrel as it was brought up. The empty barrel was then rinsed and placed in Bennett's van.

1977 Shrimporee - Cole Slaw

6. Finishing Up

When the food lines closed we had a half full barrel on the line and one full barrel on the ice truck. The full barrel was placed on the Youth Village bus and the half barrel was used to fill plastic bags which were given away to people who purchased shrimp to take home.

7. Follow Up

The barrels were washed and stored at First City Bank of Clear Lake. A letter was sent to Alfred Neumann commending the cafeteria manager (see copy).

8. Comments and Recommendations

a. We feel that the procurement of vegetables in chopped form was well worth the extra cost.

b. It was very helpful to have the cafeteria order the supplies and provide facilities for storage and preparation.

(1) We got the benefit of wholesale prices.

(2) The vegetables were delivered and kept refrigerated until needed.

(3) Equipment was available for preparation.

c. Barrels are available for future Shrimporees. At most, two or three more would be needed.

d. We had much too much marinade. The recipe has been reduced to "batch" lots (one barrel, three-quarters full) with appropriate adjustments in the liquids and sugar quantities. We could have saved \$30-\$40 in marinade cost.

e. Considering the cost of cole slaw (about \$32.00/barrel) it is better to have a little too much than to run out during the Shrimporee.

1977 Shrimporee - Cole Slaw

Recipe (one barrel)

Mix together in 20-gallon barrel:

Cabbage, shredded	60 pounds
Onions, chopped	15 pounds
Green Peppers, chopped	5 pounds

Mix together:

White Vinegar	1 gallon
Water	1/2 gallon
Sugar	5 pounds

Thoroughly mix, then add:

Mazola oil	1/2 gallon
------------	------------

Stir and add salt and pepper to taste. Pour over vegetables and allow to marinate overnight.

One barrel serves approximately 300 people, including an allowance for refills.

1977 Shrimporee - Cole Slaw

Cost

<u>Description</u>	<u>Amount</u>	<u>Price</u>	<u>Cost</u>
Cabbage	480#	.45	\$216.00
Onions	*40#	.50	20.00
Green Peppers	*120#	.75	90.00
Sugar	100#	.1698	16.98
White Vinegar	18 gal	.9867	17.76
Mazola	9 gal	6.09	54.83
Salt	1#	.20	.20
Total			\$415.77
Tax on staples			3.59
			<u>\$419.36</u>
Barrels, plastic			
20-gal 10 ea \$4.99			49.90
Tax			2.50
			<u>\$ 52.40</u>
Total Cost			\$471.76

Note: The barrels can be used next year.

SHRIMP COOKING COMMITTEE REPORT (1977)

COMMITTEE MEMBERS:

Chairman - Bob Stephens
Advisor - Chuck Jacobson

- Bob Montgomery
- Ken Gurry
- Dick McCreary
- Viet Hanssen
- Herb McElveen
- John Ward
- B.Jay Cannon (unable to participate)

Shift assignments were made to distribute the work load over the 12 hour period from 8 A.M. to 8 P.M.

COOKING SUPPLIES (expendable)

Shrimp - 2800# - all used

Onions - 80# } @ \$2.50⁰⁰ } Purchased 65# used
Lemons - 60# } } 45# used

Shrimp Boil - 2.7 gallons @ \$27.00 2 gal used; .7 gal in storage (procured by Breezy of Brazosport Club)

Salt - 80# (50 boxes) used from '76 supply

(39 boxes still left over & in storage at Stephens' house)

Propane Gas - 2/3 used of each of three tanks.

(donation procured by Herb McElveen)

COOKING RECIPE

- Lemon/Onion mix - about 4#/100# shrimp. Use blender and water to get soupy mixture of about 3 parts onions to 2 parts lemons
- Shrimp boil - 9-10 oz./100 # shrimp
- Salt - 3#/100 #shrimp (2 boxes)

SUPPLIES FROM STORAGE

Cooker } at McElveen's
Wood Paddle } Storage
2 Dippers* }
Burners }

Wrenches }
Water hose & nozzle }
Extension cords }
Window fan }
Screw-in electric outlet }
Buckets }

Borrowed from
Committee
Members

Towels } supplied by Logistics Committee
Aprons }

* New Dippers - to be modified and beefed up by Bob Montgomery & stored by him.

COOKING PROCEDURES

- Cooker will handle up to 300# shrimp per load @ 25-35 min/load cooking time.
- Because of ice in the shrimp, water must be dumped or drained periodically between loads.
- Cook shrimp until shell is loose from meat.

RECOMMENDATION

- Try to avoid pre-frozen shrimp because it contains excess ice which is not removable and therefore slows cooking and increases work.
- Consider a Rotary project to repair/replace drain. (This will avoid the bucket brigade and messy grounds where water is dumped.)
- Instruct UHCLC food preparer (or Rotary member as appropriate) on proper blending of lemon/onion mix per recipe.

NOMINAL SCHEDULE OF ACTIVITIES

Work prior to Shrimporee

- Check cooking area for cleanliness, etc.
- Check Drain

Friday

- Deliver onions and lemons to UHCLC for blending
- Retrieve cooker and deliver Friday night to cooking area.
- Deliver blended onions and lemons to cooking area.
- Deliver gas bottles to cooking area.

Saturday

0800 Hook up burners
0830 Fireup and heat water
Setup fans
0930 Start cooking
Cook 2-1/2 loads/hr (24 minutes)
Partial empty in 2 hrs, 4 hrs, 6 hrs.

7P.M. Cleanup activity

- Empty water
- Flush down
- Load & return cooker, dippers, paddle, & burners
- Return Propane bottles

Bob Stephens, Chairman

cc: Pete Gist Bob Mitchell
Marvin Mathews Chuck Jacobson
Dick Brown Al Ligrani

October 14, 1977.

MEMO TO: M. Fitch

SUBJECT: Report of Condiment Committee, Shrimporee 1977

Maury,

In response to your request for pros and cons on the activities at the Shrimporee 77 and for 78, the following is submitted.

In general, I suggest everything came off very well. Supplies were adequate for the first time and this practice should be continued next year. Our committee stored as much as we could at the serving tables which lessened the hassle considerably and I recommend this procedure also be followed next year, i.e., napkins, forks, cleansing towelettes, salt/pepper, bread, etc.

We did not serve tartar sauce. There were several requests for tartar sauce as there were last year. As a suggestion for next year, we might buy a very limited number of the prepared tartar sauce packets (such as one gets at a hamburger joint for mustard or ketchup) and have them available for the serving ladies to hand out on request only -- not to have openly displayed as were the towelettes, salt/pepper, etc.

Next year I suggest the condiment tables be moved a little further away from the serving lines. Congestion and confusion did create a little problem. Having David Poteet on the scene to help shepherd people coming off the food windows helped alleviate this conjection but the tables should be spotted further from the lines. Poteet, as an outside expediter, made a great difference over last year. I suggest an outside man is necessary and should be duplicated next year. Some thought should be given to signs displayed to "point" people where to go.

Organization of the serving ladies was admirably handled by Marie Chandler (Enclosure 1), and is most important. She established a schedule of hours and people. We had not anticipated the immediate on-rush of people at the opening hour and had not planned to have both serving tables manned at 2:30. However, people were there to serve, we needed both lines from 2:30 and I suggest this also be planned for in 1978.

Concerning when to mix the red sauce!! As you will recall, we discussed the feasibility of mixing red sauce the night before at the school in the white planter buckets used this year and kept chilled in the refrigerator truck at the picnic grounds until ready for use. The only major difficulty that I foresee would be in the event of a rain-out which would necessitate storing the mixed sauce until we could reschedule. This really should not be too complicated a problem because the buckets could be sealed (Saran Wrap or equivalent) and kept chilled. I do suggest that if this is the decision we should only prepare perhaps two-thirds of the amount needed the night before and hold the remaining one-third of ingredients in reserve to be mixed at the picnic grounds as we have done for the past two years.

Enclosure 2 is a chart I developed and indicated the formula I used for making the red sauce for 1976-1977. One can readily ascertain the quantity of ingredients required to mix red sauce for "X" number of people. If interpretation is required, I'm available. The simplest "batch" to make is unit #4. Remember to order extra ketchup as people will ask for it. We used 4 gallons this year.

In this regard, I have a suggestion. We sold several jars of extra red sauce for \$1. I used the empty quart jars of the horseradish (all I had). If the committee next year wishes to pursue selling red sauce (spare or make up extra) some planning should be done to provide empty (and clean) quart jars. All of us accumulate empty jars with lids and they could be simply gathered. Buying only quart jars of horseradish would help but I believe the gallon jugs come cheaper than quart jars.

In summary, my recommendations for 1978 are:

- Follow provisioning of adequate supplies of all items as was done in 1977.
- Condiment serving tables be slightly repositioned so as not to interfere with food serving lines.
- Prestore to maximum degree condiment supplies at serving tables.
- Continue outside Rotarian as expiditer.
- Serving ladies be organized as in the past (Enclosure 1).
- Man both serving tables from beginning.
- Food committee consider providing limited amount tartar sauce as suggested using prepared packets. (This will be an additional expense!)
- Food committee consider premixing condiments (see above suggestion) the night before at the school cafeteria and store chilled in the refrigeration truck.
- Consider selling red sauce for \$1.00 per quart either as excellent only or premade for that purpose.
- Allow for extra ketchup for children and those who do not like "hot" red sauce.

B. E. Steadman

Enclosures
cc: P. Gist

The BASE UNIT will provide 98 two ounce servings. All proportions are keyed to the one unit base. See chart below for formula's. The following ingredients are available to us:

**In Bottles - Lemon Concentrate
Worcester Sauce
Tobasco**

Catsup - Gals & Qts

Chili-Sauce - Gals & Qts

Horse-Radish - Gals & Pts

UNITS	BASE UNIT			
	1/4	1/2	1	2
Ingredients				
Catsup	QNTY. 32 1 qt.	QNTY. 64 2 qts.	QNTY. 128 1 gal.	QNTY. 256 2 gal.
Chili-Sauce	QNTY. 8 1/2 pt.	QNTY. 16 1 pt.	QNTY. 32 1 qt.	QNTY. 64 2 qts.
Horse-Radish	QNTY. 4 1/4 pt.	QNTY. 8 1/2 pt.	QNTY. 16 1 pt.	QNTY. 32 2 pts.
Worcester Sauce	QNTY. 1 1/2 3/16 c.	QNTY. 3 3/8 c.	QNTY. 6 3/4 c.	QNTY. 12 1 1/4 c.
Tobasco.	QNTY. 1 1/2 1/32 c.	QNTY. 1 1/16 c.	QNTY. 1 1/8 c.	QNTY. 2 1/4 c.
Lemon Concentrate	QNTY. 1 1/8 c.	QNTY. 2 1/4 c.	QNTY. 4 1/2 c.	QNTY. 8 1 c.
Total Ounces	46.5	93 1/2	187	376
Servings	23	47	94	188

Measurements:

4 cups	=	32 oz's	=	1 qt	=	2 pts.
2 cups	=	16 oz's	=	1 pt	=	1 oz.
1 cup	=	8 oz's	=	$\frac{1}{2}$ pt	=	2 oz.
$\frac{1}{2}$ cup	=	4 oz's	=	$\frac{1}{4}$ pt	=	4 oz.
					=	8 oz.
					=	1 cup
					=	$\frac{1}{2}$ cup
					=	$\frac{1}{4}$ cup
					=	$\frac{1}{8}$ cup

ROTARY SHRIMPOREE

RED SAUCE COMMITTEE

BEV STEADMAN, CHAIRMAN

SERVING SCHEDULE

1 TABLE - 2:30 - 4:00 (2 SERVERS)

6:00 - 7:30 (2 SERVERS)

2 TABLES - 4:00 - 6:00 (4 SERVERS)

2:30 - 4:00

MARILYN CAVALIER

~~BETTY STEADMAN~~ *maur*

4:00 - 5:00

JUNE ROSENHAGEN

MARY ANN DAVIS

EMILY NESHEIM

~~MARIE CHANDLER~~ *Betty*

5:00 - 6:00

JUNE ROSENHAGEN

MARY ANN DAVIS

EMILY NESHEIM

~~MARIE CHANDLER~~ *Betty*

6:00 - 7:30

PAULA TWINING

RAMONA RODRIGUEZ

FLOATER

CAROL CHANDLER

WEAR WASHABLES - APRONS WILL BE PROVIDED

RED
SAUCE
SERVERS

O	BREAD	NAPKINS	FORKS
O			

TABLE ARRANGEMENT

1977 ROTARY SHRIMPOREE

TO: Pete Gist - General Chairman
SUBJECT: The 1977 Food Servers Subcommittee

GENERAL:

In general the Food Servers Function well with little hold-up in lines and general good feeling by all who participated.

RECOMMENDATIONS

1. The continued selection of line leaders early so they could organize their teams. In particular, Bill Fraizer and Bill Parish provided additional people outside the Rotary. The AARP, Sunshine Club and additional members of Seabrook Methodist Church were indispensable to an orderly functioning of the committee.
2. The two-shift plan was orderly. The early starting had a positive effect. At least one line should be open as long as Auction is going to insure people staying.
3. Rotarians and wives - must be encouraged to participate in this committee. All who did were extremely helpful but apparently some Rotary members have a negative attitude on food serving lines as outsiders were absolutely needed to make this a success.
4. A separate subcommittee of not over 3 per shift to get food to lines may be helpful, so as to relieve certain tireless workers such as A. B.
5. The plate count was difficult - a better method needs to be devised to keep track of number served at various times during the day.
6. All food servers do not need expensive aprons - cheap paper ones that can be disposed of would be adequate.
7. The selling of excess food needs to be better organized. Some felt they over paid for early shrimp, etc.
8. Clean up so some don't get caught doing dirty work at end.

GENERAL:

The enthusiasm displayed by Rotarians that pitched in and

worked in lines and kitchen together with fine outside help made food serving lines function in what I thought was a manner that would be hard to improve on as far as the serving of food was concerned.

John M. Nesheim
Food Serving Committee

cc: Maury Fitch

MEMORANDUM

October 17, 1977

TO: Maury Fitch
FROM: Erik Vohtz
SUBJECT: Report on Utensils and Arrangements Subcommittee
1977 Rotary Shrimporee

A. Equipment and Materials

- 4 serving tables (6'x2-1/2') - available in Park building
- 8 boxes for shrimp (1 more than for 1976)
- 24 serving trays (3 more than for 1976)
- 28 serving spoons
- 14 tongs
- 4 plastic covers for serving tables
- 14 cigar boxes - or the like - for tickets and door prize stubs
- 4 waste containers

B. Arrangement of Serving Area

The attached sketch #1 shows the arrangement of the serving tables and the locations for the servers, and sketch #2 shows the arrangement on each table.

C. Signs

Sketch #3 shows the signs used outside each serving window.


D. Miscellaneous

The window sill of each serving window was covered by plastic for appearance as well as cleanliness.

Recommendations

The above arrangements appeared to work well and are recommended for use next year. In 1976 the member of the Utensils and Arrangements Subcommittee found that signs were not sufficient to direct people to the lines and that he had to stand in front of the serving windows to direct people to the lines. This did not seem necessary this year. It could be because the signs used this year were somewhat larger than in 1976 and perhaps earlier to read, or perhaps because several repeat visitors remembered the arrangements from last year.

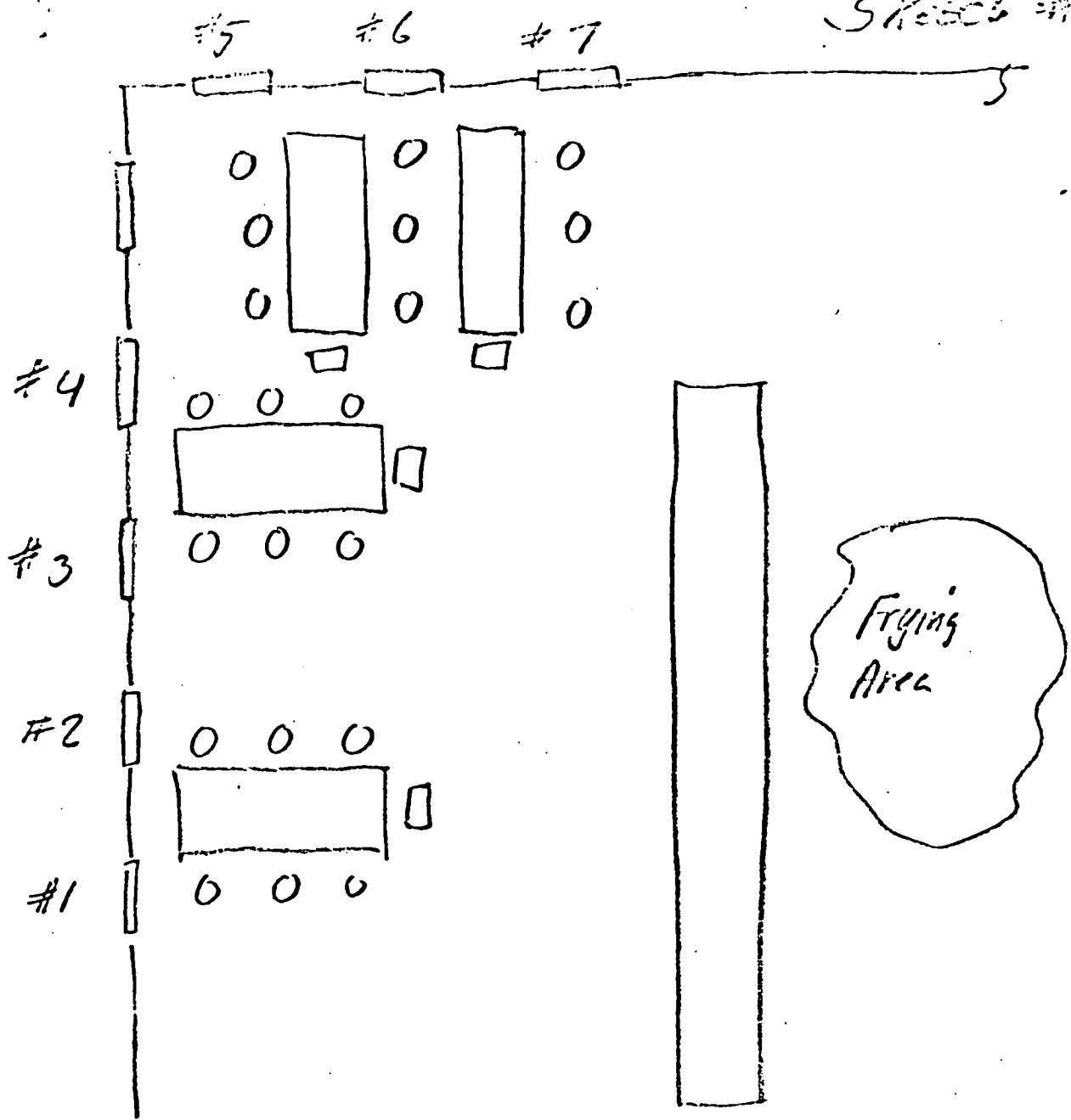
The signs were saved and are available from Erik Vohtz next year.



Erik Vohtz

EV:jw

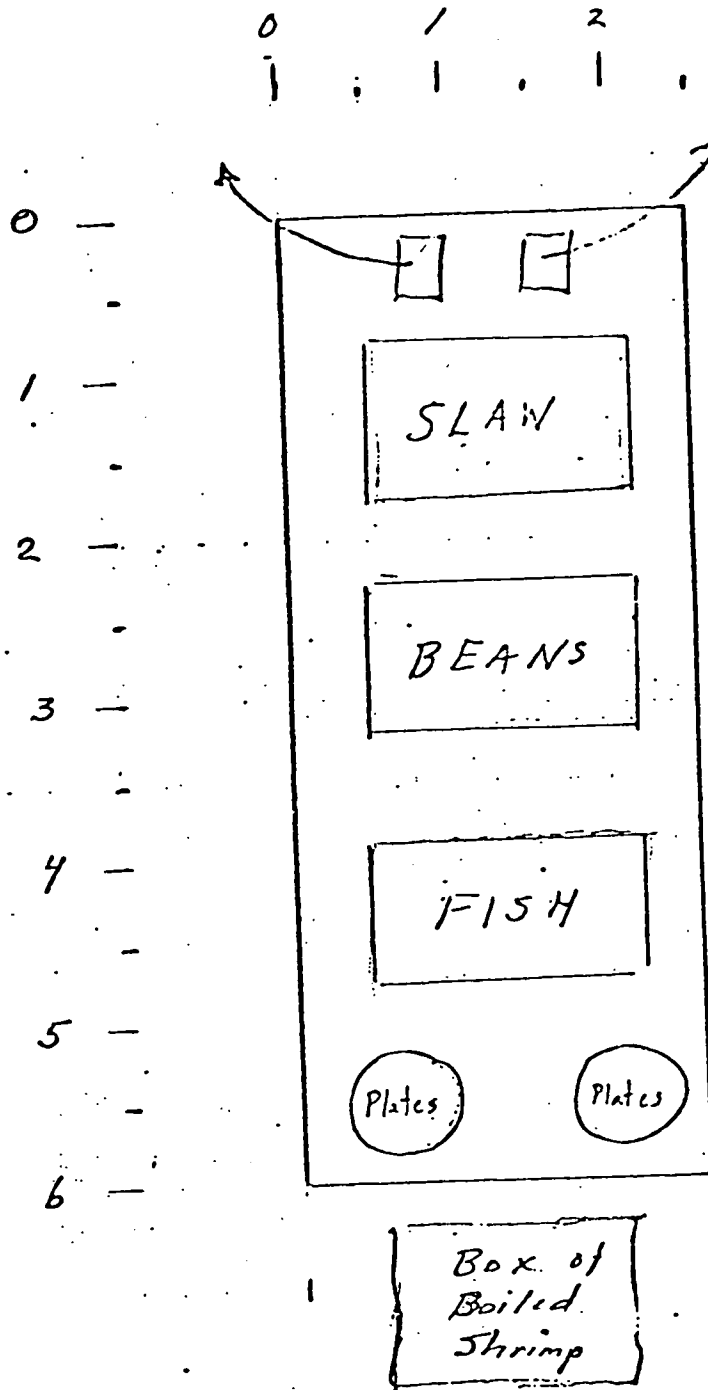
Sketch #1



#7 for refills only
 Open with #1, #2, #5 and #6
 Then add #3 and #4
 Close #5 and #6 after peak

10-17-77
 EV

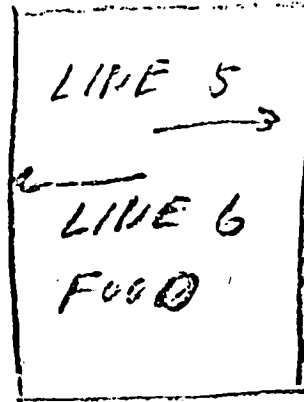
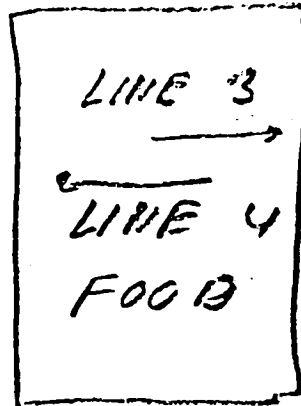
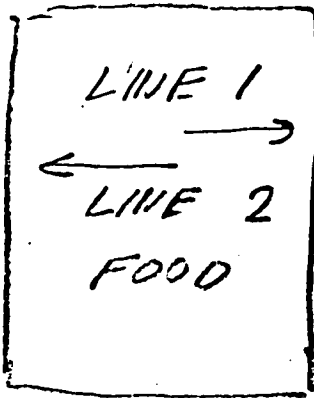
Serving Table 6' x 2 1/2' Sketch #2



2 Ticket stub boxes
on shelves for
1) food stubs
2) door prizes
Keep them
separate.

JME

9-9-76



LINE 7
REFILLS ONLY
YOUR PLATE AND
TICKET STUB ARE
REQUIRED

FOR REFILLS
SAVE YOUR PLATE
AND TICKET STUB
GET REFILL AT LINE 7

10-17-77

EV

To: Pete Gist - General Chairman
1977 Rotary Shimporee

Subject: Final Report of Serving Committee

The plan followed by our Committee for this year followed the same general outline as Dick Chandler's 1976 Committee and generally worked very well and I suggest that the same outline be followed again next year.

The key members assisting me this year were:

Jerry Pennington and A. B. Olson - Co-Chairman
Erik Voltz - Utensils and Arrangements
Vince Lipovsky - Supplies
Larry Rowe - Clean-up
Bev Steadman - Red Sauce and Condiments
John Nesheim - Food Services

Copies of their final reports are attached.

The one major problem was the ability to obtain enough volunteer services. This problem has been experienced in the past and I'm sure will continue in the future. If it had not been for volunteers from the Seabrook United Methodist Church, Sunshine Club (retired widows), and the AARP group, we would have been in trouble. A list of Volunteers is enclosed. Girls from the Harris County Youth Village were volunteered but could not be utilized because they must be under constant ~~close~~ visual surveillance by members of the youth village staff. I suggest that next year use of these girls be reviewed carefully for where they can be help if at all.

Attached also is a tabulation of supplies aquired, used, and where stored.

Recommendation:

1. Use some basic plan as used the last two years.
2. Designate the Serving Team Captains at least one month prior to Shrimporee allowing them time to find their teams and/or aquire volunteers.
3. Continue the use of volunteers from sources named above.
4. Move the Red Sauce and Condiments table farther away from Serving windows.
5. Appoint a "Traffic Director" to keep lines moving and direct people to the Condiments.

6. Acquire "bright" Colored T-Shirts for the Committee Chairmen so they can be easily spotted.
7. Special "Team" whose responsibility it is for "re-supply" for the serving windows.
8. One person designated for each shift whose total responsibility it is to "re-supply" plates etc. so that an accurate tally can be kept.
9. Three stub tickets.

Respectfully Submitted,

A handwritten signature in cursive script, appearing to read "Maury".

H. M. "Maury" Fitch

SERVERS FROM THE ED WHITE YOUTH CENTER

Fred Collen
Ray Hodgkinson
Carlisle Campbell
Ron Staley
Nelwyn Moser
Anita O'Bannon
Wilbur Boykin
Chuck Wheelwright
Erma Wheelwright
Cheryl Dashiell
Howard Grower
Weira Gibbons
Ann Paxton
Dotsy Marze
Jim or Marilyn Woodard

Daryl Stamper
Bill Lapham
Arnie Aldrich
John Potts
Debbie Potts
Francis Martin
Lynette Falter
Don Dunlop
Lois Dunlop
Paul Penrod
Florence Penrod
Aleck Coutret
Sue Coutret
Bill Dusenbury
Joni Dusenbury

SUNSHINE CLUB

Mary Davenport
Mary List
Loretta Haden
Anna Fikar
Marian Wham
Isabelle Muths
Lucille Potter

AARP

Bill and Ann Leng
Mary and Charles Lonero
Grace and Carl Russel
M. L. and Alice Bishop

1977 SHRIMPOREE

COMMITTEE NAME: SERVING - MAURY FITCH, CH'VIN.

ITEM	QUANTITY PROCURED	SUPPLIER	UNIT PRICE	TOTAL COST	QUANTITY USED	MONEY COLLECTED	QUANTITY LEFT OVER	HOW DISPOSED OF	AT WHAT PRICE	ROTARIAN CONTACT
SIGNS	NONE				7		7	KEPT		ERIC VOLTE
TICKET BOXES	8	BASKIN ROBINS	NO CHARGE	-	8			DISPOSED		
BUTCHER PAPER	1976 SURPLUS									
CONDIMENT CONTAINERS	5 PLASTIC BUCKETS	HI SCHOOL	NO CHARGE					RETURNED		
RED SAUCE DISPENSER	SCOO PS ACQUIRED									
BREAD	150 LOAVES 28 SLICES EACH	KROGBERS	3/1.00	\$ 50.02	90	NONE	60	GIVEN TO YOUTH KLEBBE	-	-
NAPKINS	9000	STANDARD FOODS	15.23/CASE	45.69	9000		NONE			
SALT & PEPPER	3 of 3000	S. F.	1.98	9.54	4000			STORED AT BANK		
EATING UTENSILS	—									
CATSUP	10 CASE 600.	S. F.	13.29	132.90	8 CASES		2 CASE	BOB MITCHELL SOLD	? -	-
STEADMAN'S RED SAUCE	SEE	NEXT	PAGE							
HOT PADS	—									
CLOTH APRONS	TUITE									
TOWELS	TUITE									
PLATES (ADULT & CHILD)	4104 8/500 4 1/2" 12000	S. F.	23.00 18.00	184.32 36.00	2810 1000	—	1565 500	BANK		
TONGS	SCHOOL							RETURNED		

1977 SHRIMPOREE

COMMITTEE NAME:

ITEM	QUANTITY PROCURED	SUPPLIER	UNIT PRICE	TOTAL COST	QUANTITY USED	MONEY COLLECTED	QUANTITY LEFT OVER	HOW DISPOSED OF	AT WHAT PRICE	ROTARIAN CONTACT
FORKS	5/1000	S.F.	10 ⁰⁰	50 ⁰⁰	4000		4000	BANK		
FOIL (FOR TAKEOUT ORDERS)	200' 15"	-						BANK		
SPATULAS	-									
SERVING CONTAINERS	36	SCHOOL						RETURNED		
SERVING UTENSILS										
KITTY LITTER	1 BAG	LUCKY SEVEN	70¢	70¢	4580					
SOAP	1 PACK. 1 BAR		57¢ 19¢							
PROCEDURE (FOOD HANDLING)										
MOIST TOWLETS	5/1000	S.F.	10 ⁸³	51 ⁶⁵	2750		2250	BANK		
CHILI SAUCE	2 1/2 (2 CASES)	S.F.	16 ⁵⁷	33 ⁴⁴						
HORSE RADISH	1 CASE (4-1 GAL)	S.F.	23 ⁴⁴	23 ⁴⁴						
"	1 CASE OF 12-3602	S.F.	19 ⁶⁹	19 ⁶⁹						
WORCHESTER SAUCE	2-16 GAL	S.F.	2 ⁹¹	5 ⁹⁴						
LEMON JUICE	2 GAL	S.F.	3 ⁴⁷	6 ⁹⁴						
TOBACCO	2 CASES 24-202	S.F.	11 ⁰⁰	22 ⁰⁰						

SURPLUS SOLD @ 1⁰⁰/JAR

"Go-For" REPORT-'77 ROTARY SHRIMPOREE

THE SHRIMPOREE FOOD SERVICE WAS VERY SUCCESSFUL BUT WOULD HAVE BEEN DIFFICULT, AT BEST, WITHOUT THE MANY VOLUNTEERS (WHO WERE NON-ROTARIANS) WHO OFFERED THEIR SERVICES TO US.

THE SUPPLY OF ADEQUATE FOOD TO MAINTAIN THE FOOD SERVICE FUNCTIONED VERY WELL. THE BEAN & SLAW PREPARATION GROUPS KEPT THE SERVERS SUPPLIED WITH BEANS & SLAW ON REQUEST. THE FISH PREPARATION GROUP COULD NOT DO THIS BECAUSE THEY WERE CONTINUOUSLY FRYING FISH. THE SHRIMP PREPARATION GROUP WAS ABLE TO HELP IN RESUPPLY WHEN REQUESTED. AS THE SERVING PROCEEDED THE EXTRA MEMBERS OF THE SERVING COMMITTEE WERE ABLE TO ADEQUATELY RESUPPLY THE SERVING LINES AS NEEDED.

I FELT THAT THE ACTIVITIES FUNCTIONED VERY SMOOTHLY WITH THE ORGANIZATIONAL SET-UP OF THE '77 GROUP. THE ONLY RECOMMENDATION I COULD SUGGEST WOULD BE THE ADDITION OF ONE EXTRA PERSON TO EACH SERVING TABLE (2 LINES) FOR RESUPPLY. THIS MAY NOT BE POSSIBLE WITH THE PRESENT NUMBER OF PERSONNEL AVAILABLE.

Baron B. Olsen

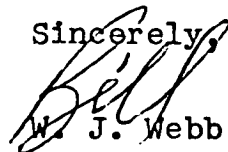
October 24, 1977
819 Forest Lake Dr.
Seabrook, Texas, 77586

Chester E. Gist
18603 Carriage Ct.
Houston, Texas, 77058

Dear Pete:

I am attaching the notes and the suggestions which
comprise the report of the 1977 Shrimporee Auction
Committee.

Sincerely,


W. J. Webb

1977 Notes and Suggestions

Shrimporee Auction Committee

Use previous Shrimporee records, plus Chamber of Commerce membership list, plus newspaper ads, to work up a current list of firms to solicit.

Mid-June . . . Start solicitation of prospective BIG donors ... Auto & Boat dealers ... Industries
Avoid any publicity on any large gifts obtained or promised until the campaign starts.

Early July . . . Committee chairman and advisor meet for planning session.

Third Week in July . . . Full Auction Committee meeting incl. advisor plus Shrimporee General Chairman and all 8 committee members

First Week in August . . . Pass out "It's your choice" slips at Rotary ... Emphasize importance of listing the firms "where you have influence or " pull " .
See that these choices are marked on the master list for consideration.

Second Week in August . . . Assign 3 to 4 prospective donors to each member. Assign his own firm to each of the members. Make special assignments such as ...
Artists to Marvin Matthews, Special assignments to Almeda Mall, .. etc.
Include suggestions on " How To ".

August 15th . . . Mail the solicitation letters.
We had 500 printed at Kwik Kopy. Gave each Rotarian one to use as he made his contacts. Mailed 370 to the prospective donors on our list.

Make the announcement at the regular meeting, and start the solicitation effort. Have each committee member pass out the assignments to each member of his team.

August 15th to Sept. 7th . . . 8 committee members follow-up telephone effort. Check off the assignments until all are complete. (14 to 15 members each)

Sept. 15th . . . Compose and mail "Thank You" letters to each contributor.

1977 Notes and Suggestions

Shrimporee Auction Committee

Arrange for storage and identification of the auction items. First City Bank of Clear Lake City (Wayne Clark) provided storage, and allowed Judy Benke of their staff to receive and record the incoming auction items. Plan to use the N.C.R. type tag. Sample and Kwik Kopy cost estimate are attached.

Organize transportation of the auction items to site. Need two or three pickups at 9 A.M. on Shrimporee date.

Arrange a training period for committee members as to their duties at the auction.... How to function as a spotter or hawker ... Stubs and collections ... How to show the item .. especially to those bidding on it.

Arrange for record-keeping at the auction. Ask Don Kirk and Marvin Matthews about this. Have a supply of coins and currency to make change at the auction

Arrange for Auctioneers (reccomend two) Don Kirk has names. Do this in early June.

Plan for some kind of entertainment before the auction. Dixieland Band?? Barbershop Quartet??

The time available to auction the items (3 until 8 P.M.) is 5 hours ... 300 minutes. The maximum number of items possible to auction at an average of one per minute is approx. 300. Consider grouping some of the smaller gifts into Lots as: Small Radio, Dinner Certificate, value 60.00.

Northrup Services, Inc. provided the printing of the auction item lists for use at the auction. (Pete Gist) We had 3000 printed... 1500 would have been enough.

Consider Grouping gift items into five groups coded by color. (after seperating, use a felt marker of the proper color on each tag). Have the items in each group listed on a seperate page. Head each page with ... "THESE AUCTION ITEMS WILL BE OFFERED BETWEEN 3 P.M. & 4 P.M. AS NEAR AS POSSIBLE" using an appropriate time for each page.

When arranging the items on the flat-bed truck, group all the red items in one section, the green in another the blue in still another, etc.

The fellows helping the auctioneer would pick items from the color group of that time period.

AUCTION ITEMS

1977

ROTARY SHRIMPOREE

#	ITEM	RETAIL VALUE	AUCTION PRICE	DONOR
1.	Boy's bicycle	\$79.95	60.00	Continental Telephone Co.
2.	1/4" variable Speed Drill	17.76	17.50	Clear Lake Lumber Co.
3.	1/4" " " "	"	"	" " " "
4.	Hair Products	10.00	4.00	Lou Miller's Carousel
5.	Socket Kit	25.00		Fischer's Auto Parts
6.	Gift Certificate	25.00	10.00	Mary Carter Paint League City
7.	Cross Pen	12.00	5.00	Bay Area Office Supply
8.	" " " "	"	9.00	" " " "
9.	Gift Certificate	12.50	12.00	The Flower Niche
10.	Ski Life Jacket	32.00	10.00	Bayliner of Clear Lake
11.	Battery Booster Cables	18.95	12.00	HiLo Auto Supply Seabrook
12.	Planter	15.00	4.50	Treasure Cove Floral
13.	Cordless Light Fixture	7.95	3.00	Lakeside Marine, Inc.
14.	" " " "	"	6.00	" " " "
15.	Camp Light	5.95		Lakeside Marine, Inc.
16.	" " " "	"	5.00	" " " "
17.	" " " "	"		" " " "
18.	" " " "	"		" " " "
19.	Gift Certificate	5.00	2.00	Lit'l Critters Clothes
20.	Black & Decker Grass Trimmer	55.00	35.00	TG&Y - Nassau Bay
21.	Ice Bucket	31.00	15.00	Forget Me Not Shop
22.	Science Kit	3.95	2.50	Radio Shack, Seabrook
23.	" " " "	"	2.50	" " " "
24.	Erector Set	9.95	7.50	" " " "
25.	Gift Certificate	10.00		Plant-tation Nursery
26.	Gift Certificate	10.00		Smokey's Barbecue
27.	Shaeffer Desk Set	45.00	40.00	Bum's Office Supply
28.	Gift Certificate	20.00		Stretch and Sew
29.	" " " "	"	5.00	" " " "
30.	" " " "	"	10.00	" " " "
31.	Four gallons white ext. paint (color can be exchanged)	56.00	12.50	Sherwin Williams Co., ClearLa
32.	Redi Smok	67.50	60.00	League City State Bank
33.	Sylvania Cassette Tape Recorder	49.95	40.00	General Telephone Co.
34.	Gold Framed Mirrow	30.00	45.00	Comet Glass
35.	Sylvania Radio	64.95	45.00	General Telephone Co.
36.	Bausch & Lomb Sunglasses	35.00	20.00	Clear Lake Optical
37.	Gift Certificate	32.00	Door Prize	Bosone's Automotive
38.	GM V-8 Tune up parts	15.00	5.00	Jim's Auto Parts
39.	9'x12' carpet	140.00	30.00	Bay Carpet
40.	Cosmetics	40.00	20.00	Palais Royal, Village Real Shopping Center
41.	Crystal	30.00	12.50	Starke Shelby Insurance
42.	Macrame' Plant hanger & glass	175.00	100.00	Perry Bros., Seabrook
43.	Bicycle Light Generator Set	10.95	10.00	J&K Cycle Shop
44.	12-cup Coffee maker	21.88	7.50	TG&Y Clear Lake City
45.	" " " "	"	15.00	" " " "
46.	Ladie's Wallet	12.00	7.50	Battlestein's, Alameda Mall
47.	Brass Planter	35.00	25.00	Foley's, Alameda Mall
48.	Gift Certificate	10.00	Door Prize	Jason's
49.	Hair Cut and Blow Dry	17.50	5.00	Hair Innovations(Formerly House of Mark)
50.	Laminated Picture	35.00	40.00	Laminated Art Products

#	ITEM	RETAIL VALUE	AUCTION PRICE	DONOR
51.	Savings account	\$25.00	23.00	Guaranty Federal S & L Assoc.
52.	Tote-Bag	7.00	9.00	Casanova's Downfall
53.	Ashtray	24.75	5.00	The Nook
54.	Basket	13.98	20.00	Pots & Plants, Seabrook
55.	Shave Cream Dispenser	12.50	10.00	Dr. William Powell
56.	1-roll film processing	6.00	3.00	Thrifty Pharmacy, League City
57.	Dinner for two	9.00	Door Prize	House of Chan
58.	Gift Certificate	20.00	10.00	Detlef Coiffures
59.	AM/FM Portable Radio	70.00	35.00	Weco Electric
60.	Twelve Shrine Circus Tickets	3.50/ea	20.00	Weco Electric
61.	Ultra Guard Fire Warning Device	79.00	30.00	Webb Protective Systems
62.	Electronic Calculator	14.95	8.00	Rockwell
63.	Life Jacket - Medium Size	24.95	12.00	Marine Products of Clear Lake
64.	Life Jacket - Large Size	40.50	17.50	Marine Products of Clear Lake
65.	Gift Certificate	10.00		LaMariposa Gardens
66.	Champagne Brunch for two	15.00	8.00	Bob Cranshaw Gallery of Homes
67.	Four Dinners	20.00	10.00	Bonanza
68.	Three Pizza Dinners	15.00	Door Prize	Franco's Italian Restaurant
69.	Antique School Desk	Priceless	37.50	Pete & Mildred Gist
70.	Ancor Note Clip	5.50	5.00	The Brass Shop
71.	Ancor Note Clip	5.50	5.00	The Brass Shop
72.	Leather Purse	8.00	7.00	Miramar Beauty Salon
73.	Beauty Mirror	17.00	9.00	Binswanger Glass
74.	Deluxe Home Alarm Set	100.00	50.00	Bay Area Locksmith & Security
75.	Drape	136.00	17.00	Wanda's Decorators, Inc.
76.	Fishing Rod, reel & basket	40.00	20.00	Curley's Corner
77.	Leather Jacket	210.00	182.50	Graham's
78.	Needle Art	5.00	5.00	The Needle Art Shop
79.	Purse	12.00	5.00	You Babe's
80.	Clairol Makeup Light	29.99	14.00	Eckerd Drug, Nassau Bay
81.	AM/FM Clock Radio	40.00	25.00	Pan American World Airways
82.	European Gourmet Cookware Set	69.95	35.00	John Karl Realty Co.
83.	Gift Certificate	Dinner for 4	5.00	Sambo's, Clear Lake
84.	Necklace & Bracelet	20.00	10.00	Four Seasons
85.	Gift Certificate	25.00	12.00	Seabrook Flowers
86.	Four throw pillows	16.00	8.00	Ted Bente Upholstery, Seabrook
87.	Cookie Jar	13.99	12.50	Miramar Pharmacy, Seabrook
88.	Mobil Transceiver	139.95	65.00	Boat Town, Seabrook
89.	Four "T" Shirts	32.00	4.00	The Jalapeno Tree
90.	SR 40 Electronic Calculator	40.00	25.00	Crigon Development Co.
91.	Wine Canteur Table Lamp	10.00	7.50	Bottle Barn
92.	Gift Order	10.00	Door Prize	Safeway
93.	Gift Certificate	40.00	30.00	Paul's Meat Market
94.	Wheel Balance & Rotate 4 Tires	23.00	7.50	White's Auto
95.	Men's Style	10.00	Door Prize	Safari Barber Shop
96.	Champagne	4.69	12.00	Hills Liquor
97.	1 - Royal Copenhagen Xmas Plate - '76	25.00	15.00	Haldor, Topsoe, Inc.
98.	Chrome Label Maker & Tape	46.45	15.00	Fitch's Quik Copy
99.	Stained Glass	18.50	12.50	Glass Art Gallery
100.	Complete Music Center & Room Divider	69.97	35.00	Gibson's, Seabrook
101.	Complete Cosmetology Course	500.00		Bay Area Beauty Shop
102.	Six 8x10 Browntone Family Portraits	50.00		Fred Waddell
103.	Floating Lounge	51.95	37.50	Placation Pool

	ITEM	RETAIL VALUE	AUCTION PRICE	DONOR
04.	RCA Car Radio	\$ 75.00	20.00	Joe Conte Chevrolet
05.	RCA Car Radio	75.00	30.00	Joe Conte Chevrolet
06.	3 Gallons Igloo Cooler	20.00	17.50	Evelyn Lindquist, Realtor
07.	Panasonic Electric Pencil Sharpner	30.00	20.00	Ken Gurry Corporation
08.	Gift Certificate	10.00	5.00	The Stitching Post, Webster
09.	Potted Plant	25.00	27.50	Purple Thumb Nursery of Webster
10.	1972 Chevrolet Vega Coupe	1,000.00	600.00	General & Mrs. Roy Hatch
11.	Corning Ware Hot Plate	59.95	30.00	Hutson Haas
12.	Gift Certificate - Meat Grab Bag	15.95	Door Prize	Circle K Meats
13.	Hair Styling	9.00	3.00	Leija's Style & Barber Shop
14.	Copper Vase	10.95	10.00	Formby's Jewelry Clear Lake
15.	Polaroid Minute Maker Camera	29.95	22.50	Walgreen's Clear Lake
16.	Gift Certificate	35.00		Jimmy Walker's
17.	Gift Certificate	35.00	20.00	Jimmy Walker's
18.	8 Adult season tickets to Clear Creek Country Theater	32.00	15.00	Worth McCauley
19.	Gift Certificate	5.00		Clear Lake Models
20.	Bathing Suit	25.00	10.00	Akin's Apparel
21.	Ice Cream Freezer	13.95	17.00	Pete & Mildred Gist
22.	Wesco 4 drawer grey file cabinet	60.00	42.50	Earth Awareness Foundation
23.	" " " brown " "	60.00	50.00	Earth Awareness Foundation
24.	Secretary desk walnut finish	225.00	85.00	Earth Awareness Foundation
25.	"Hon Exec." conference desk walnut with metal credenza	300.00	106.00	Earth Awareness Foundation
26.	Two drawer walnut bookcase	50.00		Earth Awareness Foundation
27.	Walnut table - double shelf	40.00	15.00	Earth Awareness Foundation
28.	Precision Instrument Metal oven	300.00	12.50	Earth Awareness Foundation
29.	Precision Instrument Metal oven	300.00	12.50	Earth Awareness Foundation
30.	2-shelf metal cabinet with sliding glass doors	100.00		Earth Awareness Foundation
31.	2-shelf metal cabinet with sliding glass doors	100.00		Earth Awareness Foundation
32.	1 black upholstered office chair	60.00	55.00	Earth Awareness Foundation
33.	1 green upholstered swivel chair	60.00	27.50	Earth Awareness Foundation
34.	1 circular walnut table	75.00	35.00	Earth Awareness Foundation
35.	1 utility table with pull out drawer	25.00		Earth Awareness Foundation
36.	Two boxes legal Strathmore white envelopes			Earth Awareness Foundation
37.	Postal Scale	5.00		Earth Awareness Foundation
38.	2 wooden shelves	10.00	each 14.00	Earth Awareness Foundation
39.	Dinner for two	15.00		Red Lobster
40.	Men's Sweater size large	21.00	12.00	Outback
41.	Book	7.95	3.50	Bookmaster
42.	one hour free flight instruction	33.00		Houston Piper - Hobby Airport
43.	Macrame Pot Hanger	35.00	55.00	Calico Junction
44.	Purse	14.00	7.50	Weiner's, Clear Lake
45.	Wallet	7.00	6.00	Weiner's, Clear Lake
46.	Book	6.98	3.00	Allen Maxwell's Books
47.	One Free Haircut	4.00	Door Prize	Mac & Strick's Barber Shop Nassau Bay
48.	One Free Haircut	4.00	Door Prize	Mac & Strick's Barber Shop Nassau Bay
49.	Purse	20.00	11.00	Country Cobbler, Nassau Bay

#	ITEM	RETAIL VALUE	AUCTION PRICE	DONOR
150.	Wood Plaque	\$75.00	70.00	Kay Rutledge
151.	Aquarium and \$5.00 Gift Certificate	16.49	7.50	Port-O-Pets
152.	Record "Fleetwood Mac"	6.98	2.00	H & H Musci Co.
153.	Backgamon Set	15.00	13.00	Oshman's
154.	Gift Certificate	25.00	Door Prize	Maas Nursery
155.	Boat Plaque	6.00	Door Prize	The Shell Lady
156.	Hanging Shell Basket	16.00	18.00	The Shell Lady
157.	Two Pillows	16.00	8.75	Crescent Linen
158.	" "	"	8.75	" "
159.	" "	"	7.50	" "
160.	Two night stay for 2 people	122.40	100.00	Nassau Bay Resort Motor Inn
161.	Wrench Set	31.98	22.50	Webster Auto Supply
162.	10 Speed Raleigh Bicycle	155.00	150.00	Nassau Bay National Bank
163.	Motorcross Bicycle	100.00	67.50	Webster Bicycle
164.	747 Orbitor Piggyback Scale Model	75.00	40.00	Boeing
165.	Tennis Outfit	45.00	20.00	SHP
166.	Gift Order	10.00	Door Prize	Safeway
167.	1 Royal Copenhagen Xmas Plate-1976	25.00	15.00	Halldor. Topsoe, Inc.
168.	" " " "	"	10.00	" "
169.	" " " "	"	15.00	" "
170.	" " " "	"	10.00	" "
171.	" " " "	"	10.00	" "
172.	" " " "	"	10.00	" "
173.	" " " "	"	15.00	" "
174.	" " " "	"	15.00	" "
175.	" " " "	"	15.00	" "
176.	Three piece luggage set	35.00	17.50	Space Center Development Co.
177.	Three piece luggage set	35.00	17.50	Space Center Development Co.
178.	Curling Iron	19.95	10.00	Alletha's Beauty Shop
179.	Pewter Mug	12.50	7.50	Bay Area Throphies
180.	Wine	7.50	10.00	Atrium
181.	Perfume	12.50	5.00	Merle Norman Cosmetic Studio
182.	Dinner for two	25.00	17.00	The Atrium
183.	Gift Certificate	25.00	17.00	Casual or Not
184.	Sabra Liquer Set	6.69	2.50	Ralston Liquor Co.
185.	Sabra Liquer Set	6.69	2.50	Ralston Liquor Co.
186.	Gift Certificate	5.00	Door Prize	McDonald's
187.	" "	"	"	"
188.	" "	"	"	"
189.	" "	"	"	"
190.	" "	"	"	"
191.	" "	"	"	"
192.	" "	"	"	"
193.	" "	"	"	"
194.	" "	"	"	"
195.	Gift Certificate for Birthday Party	10.00	"	McDonald's
196.	" " " "	"	"	"

Kaftan

35.00

27.50

Leshie's

SAILOR HATS

Priceless

20.00

MELVIN MATTHEWS

ITEM		RETAIL VALUE	AUCTION PRICE	DONOR
286	2 Paintings from Kenya Africa	\$ 50.00	20.00	Hanssen Travel
287	Model Airplane (New)	45.00	32.50	Bob & Barbara Montgomery
288	4 Gal. Paint	41.50	12.50	Napko, Seabrook
289	Garbage Disposer	59.00	20.00	Builder's & Contractor's Supply
290	Large Schefflera	35.00	45.00	Paula Jensen
291	Tennis Racquet	25.00	20.00	Pennington Iles Realty Co.
292	Taylor Thermometer	15.00	3.00	AWC, Texas
293	Taylor Patio Thermometer	11.00	9.00	AWC, Texas
294	Shrimp Tool	2.00	.25	Miramar Hardware
295	Taylor Thermometer	10.00	7.00	AWC, Texas
296	Blood Pressure Kit	35.00	31.00	AWC, Texas
297	Blood Pressure Kit	35.00	22.50	AWC, Texas
298	Ed White Commemorative Medal	35.00	15.00	Ed White Youth Center
299	Palm Plant	20.00	50.00	Kroger, Seabrook
300	12 Tie Pins (2.00 each)	24.00		Earthawarness
301	Antique Penny Money Clip	15.00		Self Jewelry
302	Floral Arrangement	15.00	5.00	Twin Oaks Florist
303	Floral Arrangement	15.00	3.00	Galey's Florist
304	Garcia Ambassador 5000 Reel	40.00	30.00	Jack Rowe Funeral Home
305	Gift Certificate	12.50		Grant's Barber Shop
306	Miniature Bottled Ship	30.00	10.00	A & S Marine Sales
307	Odyssey 200	120.00	55.00	Photo Sonics
308	Dinner at Webb's Cove	20.00	15.00	Dick McKinney Insurance
309	Dinner at Jason's	25.00	Don Price	Darrell Wyant Realty
310	Dinner at Jason's	20.00	Don Price	Jason's
311	Bicycle Number 163	100.00		Webster Bicycle
312	3 Sailor's Caps	25.00	20.00	
284.	Two Nights Stay	120.00	25.00	Holiday Inn
260.	Gift Certificate for mat	40.00	35.00	Weingarten