

ARCHIVES ;
SHRIMPONES

FINAL REPORT

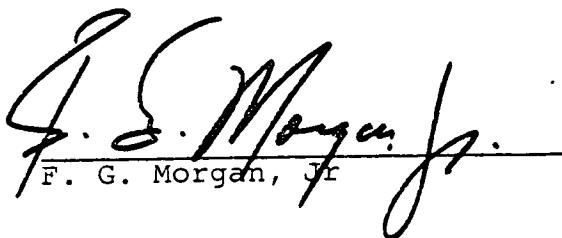
EIGHTH ANNUAL SHRIMPOREE AND BENEFIT AUCTION

HELD

OCTOBER 24, 1981 AT GALVESTON COUNTY PARK

LEAGUE CITY, TEXAS

Prepared by:


F. G. Morgan, Jr.

January 27, 1982
Date

SPACE CENTER ROTARY CLUB

1981 SHRIMPOREE

FINAL COMMITTEE REPORTS

DISTRIBUTION LIST

1981 GENERAL CHAIRMAN

FRANK MORGAN

1982 GENERAL CHAIRMAN

JACK EGGLESTON

ROTARY PRESIDENT

AL JOWID

ROTARY SECRETARY

CHARLES HARTMAN

ROTARY TREASURER

JACK EGGLESTON

SHRIMPOREE TREASURER

BOB MITCHELL

	<u>1981 CHAIRMEN</u>	<u>1982 CHAIRMEN</u>
PUBLICITY	MARIO GRABAR	BOB SOLTYS
TICKETS	MAURY FITCH	
AUCTION	WAYNE CLARK	BILL WEBB
SITE PREP	BOB DRIVER	TERRY HESSON
LOGISTICS	JOE SKELLY	ALAN WYLIE
SHRIMP PROC.	AL LIGRANI	JIM MC NATT
FISH PROC.	" "	KEITH SHERMAN
SHRIMP COOKING	BOB MONTGOMERY	BOB MONTGOMERY
BEANS	BOB WREN	BOB WREN
COLE SLAW	CLAY FULCHER	BILL SHALLBERG
FISH FRYING	RON NEIGHBORS	RON NEIGHBORS
RED SAUCE	DON CHEATHAM	WILL OWEN
BEVERAGES	CARLOS VILLAGOMEZ	PETE GIST
DESSERTS	JEAN WREN	JEAN WREN
PRE-AUCTION ENT.	PETE GIST	PETE GIST
CASH GIFTS	AL JOWID	DON KIRK
FOOD SERVING	DICK CHANDLER	CHARLES HARTMAN
VOLUNTEER REC.	CHUCK JACOBSON	CHUCK JACOBSON

1.0 SUMMARY

The Space Center Rotary Club's Eighth Annual Shrimporee and Auction was held on October 24, 1981, at the Galveston County Park in League City, Texas. The normal foods were served with the meal tickets and desserts and drinks were available at extra cost. Approximately 2250 people were served with a total food serving count of 3408. This year we had rain right at the start of the auction, but all this did was delay the start of the auction. It didn't seem to make any difference as far as the enthusiasm amongst the buyers was concerned.

Various Chairmen's reports are complete and excellent but I will point out a few highlights of some of their reports.

The event was a success in some ways even though I was disappointed in the ticket sales and, therefore, in the final income. The final net income was \$13,378. Also, this was the first year we had the small circus as entertainment for the Children and it seemed to work very well.

The Committee Chairmen and Members deserve congratulations but the group as a whole deserves to re-think the entire project if there is no more interest in selling tickets.

2.0 RECOMMENDATIONS

- 2.1 Master Schedule - A master schedule needs to be prepared early, sometime in January, to be sure that nothing is overlooked. A version of such a schedule is an addendum to this summary.
- 2.2 Reserving the Park - As is obvious, there is a larger demand for Galveston County Park than there used to be. We should get our reservations in first thing if we desire particular dates or two dates together. Contact at the Park Board is either Roxanne or Linda at 1-766-2412.

I think we should continue selecting two dates because if nothing else, that gives you an opportunity to make a rain date decision on Friday before you have to spoil any food.

2.3 Problem Areas

- 2.3.1 Free Tickets - Determine in advance who we are going to give free tickets to and try to find a way to pay for those tickets. For example, try to have Rotarians give you tickets that they are paying for but not using, such as the tickets that are donated to the Scouts at the Boy's Home each year.

- 2.3.2 Free Beer - The beer for the workers continues to be a problem. If I remember correctly, this "free" beer was for the people who were working in the hot places such as the cook shack. It was not for all the workers that were scattered around all over the park. Now it has become a real problem since all of the Rotarians and volunteers from everywhere seem to feel that they should be able to come in and get the beer free. I feel that something should be done to establish a firm policy before it occurs again.
- 2.3.3 Non-Working Rotarians - I frankly don't have the slightest idea how we can force people to perform if they don't want to. There should be some way, however, that they at least are made to pay their share. This year, for example, the Shrimporee raised \$100 per member. If any member would not work nor sell tickets, why shouldn't there be an assessment for his share?
- This problem is especially apparent in the area of ticket sales. We have people working in every part of the Shrimporee, but they won't sell tickets. As you can see from the ticket committee final report, it shows a steady down turn in ticket sales that something is going to have to be done in this area. Over the last three years we have dropped \$11,000 in ticket sales. That is hardly something we can afford and still make the funds necessary to support our community endeavors. Maybe there is some way we could assess an average ticket sale value.
- 2.3.4 Prices - I think we should be very careful what we do with the prices next year. There were a lot of people who felt that we had gone past the point where they could afford to take their families. I definitely don't feel that we should raise prices. There may be other areas where we could cut back where it wouldn't be noticeable in order to keep the quality of the meal at a high level for the same price. Remember, this is what attracts people to participate in the auction.
- 2.3.5 Shrimpee - We should make an effort to use "Shrimpee" more in our advertising and publicity in the coming year. This past year we didn't seem to use him even though he has made a hit everywhere he has been and he is an excellent trademark for our Shrimporee.
- 2.3.6 Chairmen Responsibilities - A special effort should be made in the very beginning to familiarize each committee chairman with all of the large and small parts of his job. There were several times during this year where it seemed to me that things were about to fall through the crack because some of the committee chairmen didn't understand all of their responsibilities.

3.0 Finally, I appreciate the honor of being chairman of the 1981 Shrimporee. It was a very special project to me and I was greatly disappointed that we didn't realize the income that I had aimed for. I hope that next year Jack can do much, much better and I want to thank everybody who helped so much. You can't get better guys to work with than Space Center Rotarians.

A handwritten signature in black ink, appearing to read "Frank", with a stylized, cursive script.

F. G. Morgan, Jr.
General Chairman
1981 Shrimporee

GENERAL CHAIRMAN'S CHECKLIST

JANUARY	_____	Brainstorm session with previous Chairman
	_____	Select date (contact Boat Show)
	_____	Reserve Park
	_____	Reserve Park rain-date
	_____	Put in Blast-Off
	_____	Get recommendations for Vice Chairman
FEBRUARY	_____	Appoint Vice Chairman/obtain Board approval
	_____	Meet with past chairman re: Committee Chairmen
MARCH	_____	Select Principal Beneficiary
	_____	Recommend Beneficiary to Board
	_____	Select new committee chairmen
APRIL	_____	Continue new Committee Chairman selection
	_____	Establish goals
	_____	Establish ticket prices
	_____	Recommend prices to Board
MAY	_____	Submit questionnaire to Rotary for committee choice
	_____	Review policy on ticket contributions
	_____	Meet with Advance Committees
	_____	(Publicity, Ticket, Auction)
JUNE	_____	Determine/publish committee assignments
	_____	Determine committee budgets
	_____	Determine time of serving/auction
	_____	Meet with old and new Committee Chairmen
	_____	Decide on plans for advance entertainment
JULY	_____	Arrange/attend committee meetings
	_____	Obtain committee plans
	_____	Tickets should be ordered
AUGUST	_____	Plan/present Rotary Program on Shrimporee
	_____	Follow-up on major Auction givers
	_____	Monitor Publicity plans
	_____	Follow-up all committees
SEPTEMBER	_____	Follow-up all committees
	_____	Arrange/attend committee chairmen meetings
	_____	Ask past Shrimporee chairman to assist with
	_____	committees on Shrimporee day
OCTOBER	_____	Assist Treasurer obtain bills and collect money
	_____	Request committee final reports
NOVEMBER	_____	Review all final reports
	_____	Review financial results
	_____	Prepare/submit final report

1981 SHRIMPOREE - TREASURER'S REPORT

SALES

TICKETS	\$15,529
AUCTION	19,595
BEVERAGES	2,081
DESSERTS	680
	<hr/>
TOTAL SALES	\$37,885
CASH GIFTS	380
	<hr/>
TOTAL INCOME	\$38,265

EXPENSES

PUBLICITY	\$ 3,064
TICKETS	630
AUCTION	5,488
SITE PREP.	332
SHRIMP & FISH	9,992
SHRIMP COOKING	106
BEANS	452
COLE SLAW	1,103
FISH FRYING	524
RED SAUCE	643
ENTERTAINMENT	400
FOOD SERVING	1,017
BEVERAGES	985
DESSERTS	151
	<hr/>
TOTAL INCOME	\$24,887

NET INCOME \$13,378

(ABOUT \$100 PER MEMBER)

ANALYSIS

FOOD

TICKETS SOLD	\$15,529
TICKET COST	630
	<u>\$14,899</u>

FOOD COSTS

FISH & SHRIMP	\$9,992
SHRIMP COOKING	106
BEANS	452
COLE SLAW	1,103
RED SAUCE	643
FOOD SERVING	1,017
FISH FRYING	524
	<u>\$13,837</u>

NET PROFIT	\$ 1,062	6.8% SALES
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AUCTION

TOTAL SALES	\$19,595
CONSIGNMENT COST	5,077
AUCTIONEER	200
PRINTING	<u>211</u>

NET PROFIT	\$14,107	72% SALES
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BEVERAGES

TOTAL SALES	\$ 2,081
EXPENSES	<u>985</u>

NET PROFIT	\$ 1,096	53% SALES
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DESSERTS

TOTAL SALES	\$ 680
EXPENSES	<u>151</u>

NET PROFIT	\$ 529	78% SALES
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OVERHEAD COSTS

PUBLICITY	\$ 3,064
SITE PREP.	332
ENTERTAINMENT	<u>400</u>

	\$ 3,796	10% TOTAL INCOME
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SHRIMPOREE RESULTS

	1977	1978	1979	1980	1981
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EXPENSES

PUBLICITY	\$1,556	\$1,822	\$2,225	\$3,843	\$3,064
TICKET SALES	226	310	704	455	630
AUCTION	646	943	1,346	912	411
SITE PREP.	109	122	419	500	332
LOGISTICS	4	-0-	3	-0-	-0-
FISH AND SHRIMP	9,143	12,811	17,215	15,976	9,992
SHRIMP COOKING	101	28	93	189	106
BEVERAGES	1,497	1,279	2,258	1,937	985
BEAN PREP.	451	400	534	557	452
COLE SLAW	485	527	704	1,984	1,103
RED SAUCE	-0-	400	700	969	643
ENTERTAINMENT	-0-	-0-	100	200	400
FOOD SERVING	735	425	435	739	1,017
DESSERT	-0-	-0-	50	92	151
MISCELLANEOUS	-0-	-0-	100	46	-0-
FISH FRYING	378	435	426	590	524
TOTAL	\$15,910	\$20,301	\$27,298	\$28,989	\$19,810

INCOME

TICKETS	\$13,754	\$18,230	\$26,005	\$20,351	\$15,529
AUCTION (LESS CONSIGNMENTS)	8,707	12,498	14,680	12,555	14,518
CASH GIFTS	228	1,225	2,375	2,305	380
BEVERAGES	2,526	2,758	4,612	4,039	2,081
DESSERTS	223	330	492	671	680
SURPLUS SALES	-0-	1,330	870	1,264	-0-
TOTAL	\$25,438	\$36,489	\$49,037	\$41,185	\$33,188
NET PROFIT	10,858	16,188	21,739	12,196	13,378

SHRIMPOREE RAIN PLANS

PLAN A

Brief Shower During Shrimporee

1. General Chairman decision at the time.
2. Site Preparation and Site Committee cover auction trailer.
3. Auction Chairman will announce over PA system that the pavillion is available for shelter.
4. Food Serving will cease temporarily.
5. Beverages will cover up temporarily.
6. Desserts will cover up temporarily.
7. Condiments will cover up temporarily.
8. At the conclusion of the shower, the General Chairman will announce the resumption of the auction and food serving.

PLAN B

Unanticipated Heavy Rain (perhaps all day)

1. General Chairman will make a decision by 9 a.m. on the day of the Shrimporee to continue but move to the pavillion (see attached sketch).
2. Auction Committee will set up on the stage of the pavillion rather than on the trailer.
3. Site Preparation Committee will set up tables and chairs in the pavillion.
4. Beverage Committee will set up beer sales on the front and side porch as shown on the sketch and soft drinks, as shown, near the steps.
5. Condiment Committee will move to the porch of the pavillion as shown on the sketch.
6. Ticket Sales Committee will move to the front and side porch of the pavillion as shown on the sketch.
7. Dessert Committee will set up in the kitchen with serving tables in the corner of the pavillion as shown on the sketch.
8. Serving and Fish Frying Committees will reverse their positions in the cooking shack so that serving can be done out of the windows nearest the pavillion.

PLAN B

(Continued)

9. Site Preparation Committee will assist the other committees with power and signs. If canopies are available, they will be set up over the serving lines and toward the pavillion steps. The Parking Committee will clear all vehicles from the area between the two buildings.
10. All available Rotarians will assist in the above actions in order to accomplish it quickly and with the minimum burden to any one individual.

PLAN C

Definite Rain Forecast

1. The Rain Advisor will be in touch with the National Weather Service at NASA and at Alvin to obtain the best possible prediction on Friday, regarding the weather on the day of the Shrimporee. This forecast will be passed on to the General Chairman by 5:30 p.m. Friday.
2. The General Chairman will decide by 6:00 p.m. Friday whether to postpone or continue as planned.
3. The General Chairman will contact the Publicity Chairman regarding his decision.
4. The Publicity Chairman will see that radio announcements are made on Friday night and all day Saturday if postponement has occurred.
5. The General Chairman will also advise the Deputy Chairman, Advisors and President of his decision.
6. The Deputy Chairman will contact the following Committee Chairmen:

Ticket Sales
Auction
Site Preparation and Parking
Logistics/Transportation
Shrimp/Fish Procurement
Shrimp Cooking
Beverages

7. The Advisor will contact the following Committee Chairmen:

Bean Preparation
Cole Slaw Preparation
Fish Frying

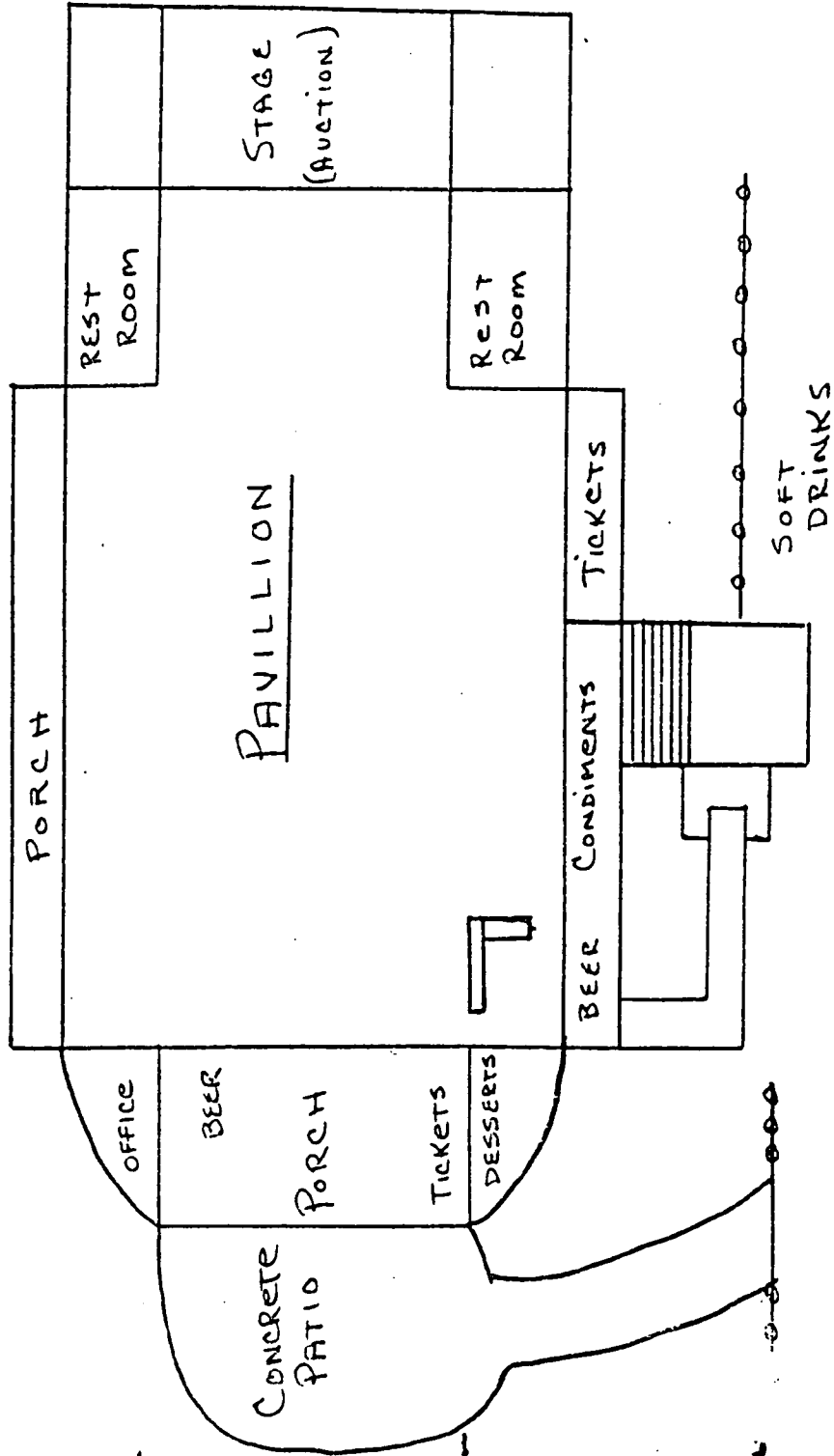
PLAN C

(Continued)

Dessert
Red Sauce and Condiments
Pre-auction Entertainment
Food Serving
Cash Gifts for Shrimp Purchase

8. Committee Chairmen will contact their committees as soon as notified regarding the postponement decision.
9. All Rotarians, after being notified by their committee chairmen, will contact as many persons as possible to whom they have sold tickets regarding the postponement decision.

GALVESTON COUNTY PARK



TO: FRANK MORGAN, General Chairman-Shrimporee

Subject: Publicity Committee final report

Dear Frank,

First I would like to congratulate you for the outstanding job you did in chairing a very profitable shrimporee. I enjoyed working with you and Jack Eggleston.

This year free newspaper coverage was very good. We did not get front page exposure as much as I would have liked however we did have coverage every week.

We advertised in the Exchange and News Citizen almost weekly as we have always done. I changed the ad format somewhat after the first ads were run. I also ran an ad in the League City paper on the week of the Shrimporee that was distributed to League City, Tx City, Lamarque, Bacliff, Kehmah and Dickinson. I recommend that the same procedure be followed next year.

I prepared and submitted public service announcements for most of the radio stations in Houston, Tx City, Galveston. I only heard announcements on several stations therefore I don't know if coverage was given by all. Television coverage was difficult as always. Bev Steadman hand carried information to all major stations. I personally contacted producers and asked for some exposure. I also contacted Doug Brown (weather ch 13) and he notified me at 5:00 pm that we could appear with Shrimpee at 9:00AM the next day. I goofed and could not go myself therefore I asked Lionel Garcia to appear. However I sent him to the wrong Doug (Doug Johnson ch 2). We did not have a live appearance but we did get exposure by a announcement by Doug Brown and also our poster was shown as well.

We did receive coverage in the Chronicle and Post in their "Weekend" section on Thursday and Friday prior to the Shrimporee.

Bank stuffers were sent out and I feel they were the most effective tool we have to notify the majority of bay area residents.

Portable signs along major thoroughfares were very effective, especially the one across from Baybrook Mall. Next year this will be a problem since a new mall will be operational at that location. Exposure in that area is essential.

Our budget was more than adequate. I did not run a follow up ad after the shrimporee because I feel that it provides little benefit to the merchants who contributed. I think that the first ad of the year is more than adequate to recognize the donors. As a result we were under budget by approximately \$400.00.

I feel that publicity was very adequate. We received exposure everytime we asked for it in one form or another. More people would have appeared if the weather hadn't taken a turn for the worse. I think the next chairman should utilize the timetable established in 1979.

Shrimpee was not utilized as much as he should have been. He appeared in the Seabrook anniversary parade and at the kickoff meeting. I managed to have him out near baybrook but we could not get permission to go into the mall. Perhaps next year we may be able to get to the new mall accross from Baybrook. Getting volunteers to man the costume and lead him around is the biggest problem I had. My son did it for me but he was in school therefore unavailable most of the time. My own commitments were such that I could not be available to go out with the costume. While the Shrimpee is a noticeable and effective tool to advertise the Shrimporee it is difficult to transport and equally as difficult to schedule appearances.

Bob Soltys is my choice for next year's chairman. Bob was eager to help and would have done a good deal more had he been available. He helped me as much as he could and was a lot of help to Mike Katz last year.

Sincerely,

MARIO J. GRABAR, Chairman, Publicity

Space Center Rotary Club
Shrimporee 1981

Ticket Sales Report

Total deposits for ticket sales for this year amounted to \$14814.00. An approximation of this break down of sales is given below. The approximation was required because of the manner of turning in the receipts which, due to confusion, were not identified as to source.

<u>Category</u>	<u>1981</u>	<u>1980</u>	<u>1979</u>
Members	9530.00	15,070.60	16,630.90
Institutional	2480.00	2039.00	2147.00
Beneficiary	454.00	20.00	500.00
On-Site	<u>2350.00</u>	<u>3222.00</u>	<u>6568.00</u>
Total	14814.00	20351.60	25846.00

As can be seen the ticket sales were considerably less than the last two (2) years and has declined both of the last two (2) years. The decrease has primarily been in the members sales and on-site. The on-site can be attributed to the weather but the members sales is another matter. The members report two weeks before the Shrimporee was very low so the bulk of their activity occurred in the last two weeks. Serious planning will have to be done in the future to not only assure a greater participation from the members but have their response earlier. As can be seen from the last two years we can not depend on the on-site sale of tickets to carry us over since the sales are heavily impacted by weather and other outside factors.

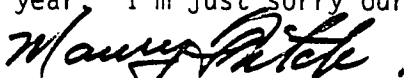
The sales activity was divided into 4 basic segments as was the case in previous years, (Member, Principal Beneficiary, Institutional Sales, and On-Site). Our beneficiary sales increased significantly over last year but I feel that more can still be done in this area. Jack Fryday was in charge and he should be commended. We tried to expand institutional sales to include other than banks in this area. Don Kirk handled this with a number of members assisting. The response was good but not up to its potential. I take the responsibility for this because of inadequate direction and planning. Reporting could also improve. The members were divided into 4 divisions with 4 teams per division and approximately 8 members per team. This organization was fine. We just started too late.

On member sales each member was given 30 adult and 10 childrens tickets to sell. The single member selling the most was again Gene Linquist whose total was \$2093.00 (fantastic) and the team he captained lead all teams in total dollars turned in. Again, as in previous years, most members responded well but as usual there were a number who did not sell any. This was hard for me to understand and I feel we need a strong commitment from the members.

Dave King was Co-Chairman responsible for collections, depositing and accounting. He did a very commendable job. We changed things this year by having the members turn in their money each Monday directly to the Ticket Committee without going through their Captain or Division Leader. Dave then had to coordinate this information. This did expedite the collections but lost the personal responsibility of the Team Captains and Division Leaders. Further study should be made on collections to make it responsive, timely and member/team oriented.

Fitch's Kwik Kopy printed the tickets. There again were 10,000 adults and 3,000 children, which were adequate. The cost was \$412.00. In this regard it cost the printer \$100.00 to have them numbered. It is possible to not number them since there was no drawings and save this cost. As to price, several members reported that \$7.00 and \$4.00 were objected to by the public and \$8.00 and \$4.00 at the gate was an objection at the site. I feel we've hit the limit. Attached are copies of the tickets.

It has been a pleasure and an honor to serve as the Ticket Chairman this year. I'm just sorry our report could not have been better.


Maury Fitch

1981 Ticket Chairman



Nº 01776

Nº 01776

FOR REFILL

SPACE CENTER ROTARY CLUB
8th ANNUAL BENEFIT
SHRIMP BOIL, FISH FRY
AND
AUCTION

SATURDAY, OCTOBER 24, 1981
RAIN DATE: OCTOBER 31, 1981

FOOD SERVICE: 1:00 - 6:00 PM
AUCTION: 2:00 - 6:00 PM

GALVESTON COUNTY PARK
(League City)

DONATION: Children \$5.00

MEAL STUB

SPACE CENTER
SHRIMP BOIL

OCTOBER 24, 1981



Nº 06913

Nº 06913

FOR REFILL

SPACE CENTER ROTARY CLUB
8th ANNUAL BENEFIT
SHRIMP BOIL, FISH FRY
AND
AUCTION

SATURDAY, OCTOBER 24, 1981
RAIN DATE: OCTOBER 31, 1981

FOOD SERVICE: 1:00 - 6:00 PM
AUCTION: 2:00 - 6:00 PM

GALVESTON COUNTY PARK
(League City)

DONATION: Adult \$8.00

MEAL STUB

SPACE CENTER
SHRIMP BOIL

OCTOBER 24, 1981

IN SUPPORT OF THE FOLLOWING ROTARY PROJECTS:

- PRINCIPLE 1981 BENEFICIARY
"CRIME STOPPERS OF THE BAY AREA"
- CLEAR LAKE BAY AREA YMCA
- UNIVERSITY SCHOLARSHIPS
- EDWARD M. WHITE MEMORIAL YOUTH CENTER
- INTERNATIONAL SEAMAN'S CENTER
- BAY AREA COMMITTEE ON DRUG ABUSE
- AMERICAN FIELD SERVICE
- BOY SCOUTS OF AMERICA
- VARIOUS SENIOR CITIZENS ORGANIZATIONS
- NASA LITTLE LEAGUE
- FREEMAN MEMORIAL LIBRARY
- NASA AREA PONY COLT LEAGUE
- PALMER DRUG ABUSE PROGRAM
- HARRIS COUNTY YOUTH VILLAGE
- CLEAR LAKE EMERGENCY MEDICAL CORPS
- CLOSE UP FOUNDATION
- ROTARY INTERNATIONAL J-H PROGRAM
- SPACE CITY AQUATIC TEAM (SCAT)

OF CLEAR LAKE

E. Wayne Clark
President

January 5, 1982

Frank Morgan,
General Shrimporee Chairman
Houston, Texas

Dear Frank,

Although my report is belated, I hope it will benefit the Auction Committee Chairman for our Shrimporee in 1982.

As you are aware, we had over 200 items to be auctioned off at our 1981 Shrimporee and from the auction items received, it was a successful auction.

I thought instead of waving flags and good news, I would jot down a few things that were very helpful to me as Chairman, namely the specific duties and responsibilities of the Auction Committee Chairman.

Responsibilities of Auction Committee Chairman

- . Review previous years auction committee file.
- . Meet with General Chairman at least 4 months prior to Shrimporee date to establish goals and objectives of the Auction Committee.
- . Establish auction committee at least 3 months prior to Shrimporee date. The reasoning for this is our Rotary meets weekly and this will give your committee 12 opportunities to meet with the full Rotary.

The Auction Committee Chairman will be specifically responsible for the following!

1. Establish at least 10 Rotarians on the Auction Committee.
2. Develop and implement Rotary teams and select captains for each team to solicit prospective donors.
3. Obtain prospective donors list.
4. Develop and mail solicitation letters to prospective donors.
5. Establish committee to solicit big donors such as automobile dealers and boat dealers.

6. Establish a committee to solicit cash donations to defray cost of shrimp.
7. Develop and distribute to team captains a list of merchants to be called upon.
8. Arrange for auctioneer.
9. Arrange for flat bed truck to display auction items during auction.
10. Arrange for steps to be constructed to get on the flat bed truck.
11. Arrange for temporary storage space for auction items until auction date.
12. Arrange for entertainment prior to auction.
13. Arrange for all printing needs.
14. Arrange for Master Charge/Visa sales ability at the auction.
15. Establish auction day assignments for the committee.

I would like to go over the specific responsibilities in more detail.

1. Establish at least 10 Rotarians on the auction committee.

The purpose for this is to receive input and assistance in accomplishing all objectives of the committee. Generally, since this is volunteer work, not all committee members will be available however on auction day it is important that they all be there for actual auction day assignments.

2. Develop and implement Rotary teams and select captains for each team to solicit prospective donors.

1. You will need 3 copies of each sheet.
 - a. you retain one set.
 - b. each team captain gets his team set.
 - c. the third set is cut into one fourth sections and attached to correct quantity of NCR receipts.

2. Next Monday each team captain should get his team set of assignments along with the individual assignments attached to the NCR receipts. He must promptly get these into the hands of each member of his team.

3. The solicitation letters to the prospective donors should be addressed and mailed no later than Monday.

3. Develop prospective Donors list.

- a. list all prospective donors. (see attached list)
- b. divide into special groups ie; medical, lawyers, large gifts, etc.
- c. divide into areas ie; Seabrook, League City, Webster etc.

January 5, 1982
Page Three

- d. roster of club members and divide into areas.
- e. assign "own" firms and Requested prospective donors.
- f. assign remainder of firms.

4. Develop and mail solicitation letters to prospective donors.

I have enclosed a sample letter to use.

5. Establish committee to solicit big donors such as automobiles and boat dealers.

This committee is very important to the over all success of the shrimporee and should be dealt with accordingly. Important donors should be identified at least 4 months prior to Shrimporee and contacted for their prospective donation. There should be at least 5 Rotarians on this committee who have demonstrated in the past their willingness and ability to obtain the large donations. The following are just a few: Lionel Garcia (Special sports items)
Jim Hargrove (Boats and cars)
Don Kirk (Boats and cars)

6. Establish a committee to solicit cash donations to defray the cost of the shrimp.

This is a key committee. At least 5 Rotarians should be named who are good cash gatherers. This committee should start at least 90 days prior to Shrimporee.

7. Develop and distribute to team captains a list of merchants to be called upon.

I have included in this report a list of merchants obtained through previous efforts however, it is old and out of date. I suggest the new Chairman contact the Chamber and obtain a new list. This will then be the basis of your mailing and telephone solicitation campaigns.

8. Arrange for Auctioneer.

This is a key function and should be done very early. I recommend the selection of an Auctioneer and then select a back up Auctioneer to cover all bases. There are many Auctioneers to choose from:

Melvin Martin
Phone #431-1465

(last year's Auctioneer)
and best back up cost will
be \$100.00

January 5, 1982
Page Four

Jim Fonteno
Phone #221-6822

(Best bet but get him early,
he's the best and in demand
but will do our auction)

Charles Rudd
Phone #483-4891

(Do not know his capabilities
but I understand he's OK)

9. Arrange for a flat bed trailer to display Auction items on.

Contact Don Kirk for this. Don has arranged for this in the past and probably can do for our 1982 Shrimporee.

10. Arrange for steps to be constructed to get on the flat bed trailer.

This is a logistics problem and you need to make the Chairman aware of this early so they can be made and ready to be set up at the auction. While we are on logistics, be sure and make sure logistict establishes electricity to the trailer along with electricity to the sound system. Pete Gist has generously allowed the Rotary to use his equipment.

11. Arrange for temporary storage space for Auction items.

As Chairman you will need to locate space to store items that have been donated for the Shrimporee. Generally you will only need the space for about two weeks and should be about the size of a large single office. In addition, I have attached the format in which to log the items in to reduce work load on auction day.

12. Arrange for entertainment prior to Auction.

Pete Gist provides entertainment and there is none finer. However, Pete donates his time and I am not sure about his band members. I suggest you contact Pete and make the necessary arrangements well in advance of the Shrimporee.

13. Arrange for all printing needs.

I have enclosed samples of the various letters that are sent out as well as the forms that are needed. About 500 letters and 500 forms are adequate. Maury Fitch of Kwik Kopy can do this for the committee and his price is modest.

14. Arrange for Master Charge/Visa sales ability at the Auction.

This can be arranged about a month prior to the auction. Contact local banks to assist you with this.

January 5, 1982
Page Five

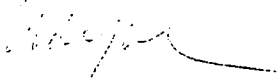
15. Establish Auction day assignments for the committee:

This is important. I have attached a sample assignment form for the Chairman's use. It's very important.

Well that's about it Frank, with the exception of one more item. The key thing to remember for the next Chairman is to select on his committee as advisors previous Auction Chairman, and especially Bill Webb. Without Bill's assistance, our auction would not have been so easy to put together.

Additional key assistance was provided by Mrs. Henry Clark, Mrs. Don Kirk and Mrs. Bill Webb. They kept track of the auction sales and arranged for cash available at the auction. I would recommend to next years Chairman that they be contacted again for the gracious donation of their time.

Sincerely,



E. Wayne Clark

/sc

AUCTION DAY ASSIGNMENTS

Spotters - Hawkers

- 1.
- 2.
- 3.
- 4.
- 5.

This group will work the entire time of the auction which will begin at 2PM and ends at 7PM, and their primary responsibility is to stimulate and solicit bidding on the items we are auctioning.

Merchandise Displayers

- 1.
- 2.
- 3.

The primary responsibility for this group will be to physically display each piece of merchandise as it is being auctioned. Some items will be too heavy to move around so arrange on trailer as best as possible.

Auctioneer Assistants

- 1.
- 2.

This group will be working on the auctioneer platform assisting the Auctioneer by moving the merchandise front and center and providing him with merchandise tags as he sells same.

Settlement of Sales

- 1.
- 2.
- 3.

This group as in prior years will perform the final part of the sales transaction namely receiving payment for the merchandise. They will have adequate change on hand.

Runners

- 1.
- 2.

These people will assist in actually delivering the merchandise to the buyer and collecting payment for same. Close coordination with the group displaying merchandise and the people who are actually receiving payments is a must.

SHRIMPOREE
1982 AUCTION

<u>Auction No.</u>	<u>Description</u>	<u>Donor</u>
1	Royal Copenhagen Christmas Plate	Haldor Topsoe
2	Royal Copenhagen Christmas Plate	Haldor Topsoe
3	Royal Copenhagen Christmas Plate	Haldor Topsoe
4	Royal Copenhagen Christmas Plate	Haldor Topsoe
5	Royal Copenhagen Christmas Plate	Haldor Topsoe
6	Royal Copenhagen Christmas Plate	Haldor Topsoe
	Royal Copenhagen Christmas Plate	Haldor Topsoe
	Royal Copenhagen Christmas Plate	Haldor Topsoe
9	Royal Copenhagen Christmas Plate	Haldor Topsoe
10	Royal Copenhagen Christmas Plate	Haldor Topsoe
11	Electric Weedeater	League City Bank & Trust
12	Portable Cordless Phone	Hutson & Haas
13	Gift Certificate 16x20 Color Portrait	Clear Lake Photography
14	52" Heritage Reversible Fan	The Four Seasons
15	Manual Coffee Mill	Royal Pipe Shop
16	Bic Lighter/Silver Case	Royal Import
17	Hunters Digest & Gun Accessories (2 books)	Clear Lake Guns
18	Western Hat	The Cowboy Store
19	Navy Sports Jacket	Graham's Men & Boys Wear
20	Electric Drill	Hall's Insurance Agency
21	M/W Cassette Recorder, AM/FM Stereo Radio	Bay Area Bank and Trust
22	AM/FM Digital Clock Radio	K-Mart
23	YSL Ladies Sunglasses	Texas State Optical
24	Dinner for 2, Texas Branding Iron	Texas Branding Iron
25	Old fashioned black candlestick telephone	Continental Telephone
26	Mens Down Ski & Yacht Vest	The Wight House
27	Duffel Bag	It's My Bag
28	Duffel Bag	It's My Bag
29	\$50 Gift Certificate	Walgreen's
30	Llama Skin Tote Bag	Sport Diver & Port of Pets
31	Print by Evelyn Stebbins	American Hoescht
32	Set of 6 glasses	Formby's Jewelry
33	Romper Room Sew Easy	The Baby Shop
34	Seiko Men's Watch	The Diamond Store
35	Head Enduro Racquetball Racket	Sports Spectrum
36	Andrea Cardinal with Base	Sweeney's Jewelry
37	Black Leather Chestphone	Southwestern Bell Phone Center
38	Doorbell Chimes	Kane's Hardward
39	Silk Flower Arrangement	Galey's Florist
40	Igloo Ice Chest	Ken Gurry
41	Flower Arrangement	Webster Florist
42	Igloo Ice Chest	Ken Gurry
43	Igloo Ice Chest	Ken Gurry
44	Igloo Ice Chest	Ken Gurry
45	Cosmetology Course	Bay Area Beauty School
46	\$50 Savings Account	Bayshore Savings Association
47	1/2 Keg of Beer	Carlos Beer Gardens
48	Gift Certificate for Haircut	Carlos of Nasa

<u>Auction No.</u>	<u>Description</u>	<u>Donor</u>
49	Handbag	Oriental Rattan Shop
50	Wild, Wild World of Texas Cooking	Allen Maxwell Books
51	One Set (4) Michelin Tires	Benson Wheel Alignment
52	\$15 Gift Certificate	Kinney Shoes
53	3 Miniature Furniture Kits	Miniatures & Collectibles
54	Men's Arena Warm Up Suit	Swim Shops of Texas
55	\$10 Gift Certificate	Gallagher's
56	Chinese Scroll Painting	Centaur Store
57	Port Hole Mirror	Great White Whale
58	Fireplace Set	The Grate Fireplace Shoppe
59	Winchester Custom 12 guage automatic shotgun	Weco Electric
60	Life Vest	Louis Delhomme Marine
61	Shirt	Out Back
62	Shirt	Out Back
63	Shirt	Out Back
64	Shirt	Out Back
65	Shirt	Out Back
66	Bicycle	Webster Bicycle
67	Bicycle	Webster Bicycle
68	Seat Covers	Clear Lake Auto Supply
69	Pierce Dollhouse Kit	Space City Storage
70	Deluxe 3 Speed Oscillating Fan	Handy Dan
71	Onyx Tray with 6 glasses	B.J.'s
72	Kaftan	Sakowitz
73	Fender Cover	Baybrook Auto Parts
74	\$25.00 Passbook Savings Account	Colonial Savings
75	\$20 Gift Certificate	Lacks
76	\$25 Gift Certificate	Miramar Pharmacy
77	Texas Flag (flew over state capital)	Candidate Doug McLeod
78	Prince Woodie Graphite Tennis Racquet	Bay Area Racquet Club
79	University of Texas Jersey	Footlocker
80	Sugar & Creamer Set	World of Cookery
81	Porcelain corn holders & dish	World of Cookery
82	Team America Super Stunt Dirt Bike	Toys by Roy
83	House Plant	Purple Thumb Nursery
84	Snoopy Telephone	General Telephone Company
85	Snoopy Telephone	General Telephone Company
86	Badminton Set	TG & Y
87	Tennis Patio Light Set	Placation Pools
88	Door Mirror	Binswanger
89	Water Basketball Set	Placation Pool
90	Shaklee Set Slimming Plan	Phillip Buchanan
91	Bar B Que Smoker	Hall's Insurance Agency
92	Porpoise Underwater Slalom Game	Placation Pools
93	Golf Bag & 4 matching Head Covers	Friendswood Development Co.
94	Brown Stem Coral/ Hand carves Snake Stand	The Shell Lady
95	Buford Holly (2 plants)	Lynn's Landscape Service
96	Novelty Balls	Pine Knot Pharmacy
97	Porpoise Underwater Slalom Game	Andrews Pools
98	Bar Stool	The Dinette Place
99	Mobile File	Bay Area Office Supply

<u>Auction No.</u>	<u>Description</u>	<u>Donor</u>
100	Ceramic Cowboy	The Clay Pen
101	Chalk/Bulletin Board	TG & Y
102	Electronic Shooting Gallery	Radio Shack
103	Electronic Shooting Gallery	Radio Shack
104	Hanging Basket	Safeway
105	Micro Browner Grill	Microwave Oven Center
106	Needlepoint Christmas Ornament	The Needle Art Shop
107	Dinner for 2 - Pier 5	Pier 5
108	Dinner for 2 Laredo's Mexican Rest.	Laredo's Mexican Restaurant
109	6 tickets to opening game - Houston Rockets	Houston Rockets
110	1 Oiler autographed football	Houston Oilers
111	1 Oiler autographed football	Houston Oilers
112	\$20 Gift Certificate	Clear Creek Inn
113	\$20 Gift Certificate	Clear Creek Inn
114	Baseball autographed by Nolan Ryan	Nolan Ryan
115	Baseball autographed by Nolan Ryan	Nolan Ryan
116	Free Labor on (1) engine tune-up	Bosone Automotive
117	Sweetie Face Make-up Doll	Toys by Roy
118	Christmas Tree Ornament	The Brass Shop
119	4 Courtesy passes Baybrook Cinema	Baybrook Cinema
120	Candle Holder	Gordon's Jewelers
121	Radio Controlled Robot	Radio Shack
122	One pair English sunglasses	Clear Lake Optical
123	McCulloch 120 Chain Saw	Baybrook National Bank
124	Family Season Pass	Putt Putt Golf Course & Electron. Game Room
125	Decorator Flowers in Glass Bottle	Eckerd Drugs
126	Wood Tissue Holder	Clear Lake Pharmacy
127	Wood Soap Dish	Clear Lake Pharmacy
128	Gem Sonic Jewelry Cleaner	Corrigan Jewelry
129	\$25 Gift Certificate	Docktor Pet Center
130	Diane Von Furstenberg Cosmetic Set	Palais Royal
131	2 Round Trip passes	Metro Airlines
132	Men's Seiko Stainless Automatic Watch	Thomason's Keepsake
133	Office Supplies Basket	Fitch's Kwik Kopy
134	Wall Arrangement	LaMariposa Gardens
135	Baseball Autographed by Hank Aaron	YMCA
136	Leather Handbag	Cassanova's Downfall
137	10 Speed 26" Bike	Sears, Baybrook
138	Smoker Barbecue Accessories	Miramar Hardware
139	48" 5 speed Ceiling Fan	Montgomery Wards, Baybrook
140	Sleeping Bag	Montgomery Wards, Baybrook
141	Basket	Miramar Hardware
142	Basket	Miramar Hardware
143	\$25 Gift Certificate	Colonial Savings
144	Hallmark Photo Album	Galaxy Hallmark Shop
145	Sanyo AM/FM Stereo Cassette Recorder	AWC, Inc.
146	Silk Flower Arrangement	Clear Lake Flowers
147	Travel/Sport Cooler	Kemah Hardward
148	In-Sink Erator Disposer	Builder's Contractors
149	Round Trip for 2 via Southwest Airlines to Harlingen Tx. 2 nights at Valley Inn	Eight Days Inn

<u>Auction No.</u>	<u>Description</u>	<u>Donor</u>
150	Sail Boat	Marine Products
151	Waring Mixer	League City National Bank
152	Hamilton Beach Popcorn Popper	League City National Bank
153	Proof From Kroenke's First Silkscreen	Crow's Nest
154	Windberg's Memorable Springtide	Gibson Riley Art Gallery
155	Windberg's Mother Earth Father Sky Signed Limited Edition	Tate's Frame Shop
156	Framed Windberg	Four Corner's Frame Shop of Deer Park
157	Original Oil - Pink Roses - Lavender Vase	Kim Thomas - Deer Park Artist
158	Original Oil - Red Roses	Kim Thomas - Deer Park Artist
159	Original Oil - Yellow Daisies	Kim Thomas - Deer Park Artist
160	Original Watercolor - Armand Bayou Green	Evelyn Stebbins
161	Original Watercolor - A Maroon Autumn	Evelyn Stebbins
162	Original Watercolor - Old Hansen House in Kemah	Evelyn Stebbins
163	Seabrook - Kemah - Ltd. Signed Print Framed	Evelyn Stebbins
164	Seabrook - Kemah - Ltd. Signed Print	Evelyn Stebbins
165	Bay Area Phone Book Cover	Evelyn Stebbins
166	Bay Area Phone Book Cover	Evelyn Stebbins
167	Cocktail Table	RB Furniture
168	Etagere	RB Furniture
169	1979 Chevrolet Chevette	Norman Frede Chevrolet
170	Redwood Table	First City Bank of Clear Lake
171	First Edition "Goebel" Plate Collector's Item	The Nook
172	Choice Iowa Beef Sirloin Strip Cut & Wrapped	Paul's Market
173	(1) Book Carl Sager's Cosmos	Waldenbooks
174	Igloo Ice Chest	The Gardner Association
175	5 Throw Pillows	Ted Bente Upholstery
176	Print on Canvas by J.W. Thrasher	Candy's Western Art
177	Jewelry Box	Kashmir Arts
178	Cast Net	Curly's Corner
179	Framed Watercolor	Kitty Huguley Workshop
180	1 Case 12 Gauge Shotgun Shells	Fryday's Cleaners



SPACE CENTER ROTARY CLUB

POST OFFICE BOX 58862
HOUSTON, TEXAS 77058

September 24, 1981

The Space Center Rotary Club will again this year host our annual Shrimporee and Auction. As in prior years, our goal is to raise funds to be used to support our local charities and youth programs. The Eighth such event is scheduled for Saturday, October 24, 1981, from 1:00 - 7:00 P.M. at the Galveston County Park on Highway 3 in League City.

The principal beneficiary of this years event has been designated by our club to be the Crimestoppers Organization. You may be aware that they recently opened their new facility on Nasa Rd. 1. Your financial support of that program through continued participation in our Shrimporee/Auction will help assure their success.

As you know, the Rotarians are totally responsible for this affair, from preparing and serving meals, to gathering merchandise to be auctioned, right down to cleaning up the park afterwards. We'll take care of the first and last of these three, but your help is needed with the merchandise to be auctioned.

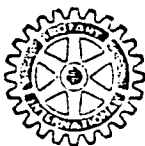
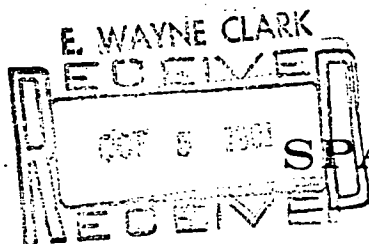
Very soon, within the next week to ten days, you will be called upon by a Rotarian to choose an item from your inventory to give to what has proven a most worthwhile cause. Since the majority of the Shrimporee/Auction participants are from our Clear Lake area, we feel it appropriate to have the support of our merchants from the Clear Lake area, both working to give assistance to programs of the Clear Lake area. In short, local people helping local people--a winning combination, and all of us benefit.

Let's work together to make this a successful year for support of our area, specifically our Space Center Rotary Club and the Crimestoppers Organization.

Sincerely,

E. Wayne Clark
E. Wayne Clark
Chairman, Auction Committee
Telephone: 488-1200

"SERVICE ABOVE SELF"



SPACE CENTER ROTARY CLUB

POST OFFICE BOX 58862
HOUSTON, TEXAS 77058

September 28, 1981

ALLIED SEABROOK BANK
BAY AREA BANK & TRUST
BAYBROOK NATIONAL BANK
BUFFALO SAVINGS
CULLEN SAVINGS
FIRST CITY BANK - CLC ✓
FRIENDSWOOD BANK
LEAGUE CITY BANK & TRUST
LEAGUE CITY CIVIC CENTER

SHERATON-KING'S INN
HOLIDAY INN-NASA
DAY'S INN
NASSAU BAY RESORT MOTOR INN
SPACE CENTER INN
JOE DAVIS & ASSOCIATES, REALTORS
McCOY'S BUILDING MATERIALS
BAY ELECTRIC SUPPLY
GULF STATES YACHTS

TO MANAGEMENT OF THE ABOVE FIRMS ADDRESSED:

The Space Center Rotary Club will holds its EIGHTH annual SHRIMP BOIL and BENEFIT AUCTION on SATURDAY, OCTOBER 24TH, at the GALVESTON COUNTY PARK IN LEAGUE CITY.

ALL NET PROFITS will go to local Bay Area Charities, Youth Programs and Scholarships etc. - with the PRIME BENEFICIARY this year being "CRIME STOPPERS OF THE BAY AREA".

We would again deeply appreciate your lending the Rotarians an assist by your publicizing this event on your OUTDOOR MARQUEE on any number of days and nights you can afford its use PRIOR TO OCTOBER 24TH.

The last TWO DAYS prior to the event will be a good reminder to the passing public if you would use the following quote:

SATURDAY IS THE
DAY. SHRIMP BOIL
AND AUCTION

May we suggest some of the following ideas for your use?

SHRIMP BOIL AND
AUCTION OCT. 24
GALV. CTY. PARK

SHRIMP BOIL
BENEFIT OCT. 24
LEAGUE CITY

SHRIMP BOIL AND
AUCTION SAT. P.M.
GALV. CTY. PARK


ROTARY SHRIMP
BOIL OCT. 24
LEAGUE CITY

ROTARY SHRIMP
BOIL AND AUCTION
SAT. OCT 24

(for the banks selling
tickets in their lobbies)

BUY YOUR
SHRIMP BOIL
TICKETS HERE
or
SHRIMP BOIL
BENEFIT OCT. 24
BUY TICKETS HERE

Thank you very much:


Gene Lindquist
Publicity Committee

"SERVICE ABOVE SELF"

October 9, 1981

TO: All Team Captains

FROM: Wayne Clark, Auction Chairman

Just a note to remind you to contact all your team members to be sure they make as many calls as possible on their prospects. Especially, remind them to call on additional prospects where in they may have a special foot in the door. We need as many quality large items to auction as possible.

If you need any help with your team, let me know.

Wayne

cc: Frank Morgan

TO: ALL TEAM CAPTAINS

Gifts which have been solicited for the Shrimporee auction will be stored by Boeing until needed. The location is the Beta Building on the East side of El Camino Real between Gemini and Bay Area Blvd. Boeing is located in the Northwest corner of the second floor. Ring the bell and ask for Novis Seach or Peggy Towns. They will log in the gift and put it in a storage room. Normal hours are 8:00 a.m. to 4:30 p.m., five days a week.

Wayne Clark

OF CLEAR LAKE

E. Wayne Clark
President

TO: ALL TEAM CAPTAINS

Gifts which have been solicited for the Shrimporee auction will be stored by Boeing until needed. The location is the Beta Building on the East side of El Camino Real between Gemini and Bay Area Blvd. Boeing is located in the Northwest corner of the second floor. Ring the bell and ask for Novis Seach or Peggy Towns. They will log in the gift and put it in a storage room. Normal hours are 8:00 a.m. to 4:30 p.m., five days a week.

Wayne Clark

TEAM

AUCTION COMMITTEE

AREA

CAPT. JIM HARGROVE 2/2

HOME 474-3800 : OFFICE 474-2501

WAYNE CLARK 5/3

HOME 486-1518

OFFICE 488-1200

NORMAN FREDE CHEVYPORT
16801 FEATHERCRAFT
HOUSTON, TX., 77058

FIRST CITY BANK OF CL. LAKE
1155 BAY AREA BLVD.
HOUSTON, TEX., 77062

BILL BENNETT 2/2

HOME 474-3803

OFFICE 474-2559

BAY AREA LOCKSMITH
Box 632, Rt. ONE
SEABROOK, TX., 77586

CURLEY'S CORNER
HWY. 146 & 2ND ST.
SEABROOK, TX., 77586

HILL'S DISCOUNT LIQUORS
2020 HWY. 146
SEABROOK, TX., 77586

VEIT HANSSEN 2/

HOME 334-1548

OFFICE 334-2566

HANSSEN TRAVEL SERVICE
3709 NASA RD. 1
SEABROOK, TX., 7758

WAGGONER PHOTO-GRAPHIC
3703 NASA RD. 1
SEABROOK, TX., 77586

WHITE'S AUTO
3928 NASA RD. ONE
SEABROOK, TEX., 775

MAURY FITCH 3/

HOME 488-2629

OFFICE 334-5508

FITCH'S KWIK KOPY
621 KIRBY
SEABROOK, TX., 77586

CASSANOVA'S DOWNFALL
4644 NASA RD. 1
SEABROOK, TX., 77586

BOTTLE BARN
204 KIRBY RD.
SEABROOK, TX., 77586

TEAM AUCTION COMMITTEE AREA
1 CAPT. JIM HARGROVE 2/2

HOME 474-3800 : OFFICE 474-2501

JERRY CONNORS 6/3

HOME 482-4089
OFFICE 488-5418

ARTSTANDING
1064 BAYBROOK MALL
FRIENDSWOOD, 77546

RADIO SHACK
1126 BAYBROOK MALL
FRIENDSWOOD, 77546

T.G. + Y
16701 EL CAMINO REAL
HOUSTON, Tx., 77062

BILLY WESEMAN 6/3

HOME 485-6793
OFFICE 488-2244

WECO ELECTRIC CO.
17311 EL CAMINO REAL
HOUSTON, Tx., 77058

HOUSTON TRUNK FACTORY
1036 BAYBROOK MALL
FRIENDSWOOD, Tx., 77546

ZALES JEWELRY
1118 BAYBROOK MALL
FRIENDSWOOD, Tx., 77546

BILLY SMITH 6/3

HOME 482-5803
OFFICE 486-9461

CASUAL CORNER
1038 BAYBROOK MALL
FRIENDSWOOD, Tx., 77546

CHELSEA STREET PUB
1140 BAYBROOK MALL
FRIENDSWOOD, Tx., 77546

BARBARA DALES
QUEEN SIZE
1218 BAYBROOK MALL
FRIENDSWOOD, Tx., 77546

ROY ILES 2/3

HOME 334-3153
OFFICE 486-9770

MIRAMAR HARDWARE
MIRAMAR SHOPPING CENT
SEABROOK, Tx., 77581

PENNINGTON ILES REAL ESTATE
1120 BAY AREA BLVD
HOUSTON, Tx., 77058

COLORGRAPHICS
17649 EL CAMINO REAL
HOUSTON, Tx., 77058

AUCTION COMMITTEE

TEAM

CAPT.

JIM HARGROVE 2/2

AREA

HOME 474-3800 : OFFICE 474-2501

HUGH AVERY 2/5

HOME 334-5203

OFFICE 488-9260

INTERIOR AGENT

2112 HWY 146

SEABROOK, TX., 77586

GLASS ART GALLERY

4903 NASA RD. 1

SEABROOK, TX., 77586

GUARANTEE FEDERAL

SAVINGS & LOAN

4650 NASA RD. ONE

SEABROOK, TX., 77586

BERT BENSON 1/3

HOME - 333-4383

OFFICE - 332-7563

FANS, ETC

1568 N. HWY 3 AT
BAY AREA BLVD.

WEBSTER, TX. 77598

GEMINI PHARMACY

16338 SEALARK

HOUSTON, TEX., 77062

DAN'S POOL SUPPLY

435 EL DORADO

WEBSTER, TX., 77598

CHARLES WHYNOT 1/3

HOME - 333-2227

OFFICE - 488-3383

PAULA JENSEN

401 LAKESIDE LANE #206-B

HOUSTON, TEX., 77058

SPACE CITY DEVELOPMENT

16808 EL CAMINO REAL

HOUSTON, TEX., 77058

SPACE CITY REALTORS

JOYCE EASTER

2400 BAY AREA BLVD., HOUST. 7705

JAY WELCH 8/5

HOME 944-5274

OFFICE 488-9537

AIRCON APPLIANCE

17333 EL CAMINO REAL

HOUSTON, TX., 77058

KROGER

1918 EL DORADO

HOUSTON, TX., 77062

JEAN'S WEST

1028 BAYBROOK MALL

FOREFINCHWOOD, TX., 77546

TEAM
1

JIM HARGROVE

ALLIED SEABROOK BANK 1925 CAPRI SEABROOK, TX., 77586	PAT MC CANN + ASSOC 1909 CAPRI SEABROOK, TX., 7758
JACK CRISWELL SUBARU 310 BAY AREA BLVD. WEBSTER, TEX., 77598	ELTON PORTER INSURANCE BOX 26326 HOUSTON, 77032
GULF STATES YACHTS P.O. BOX 596 SEABROOK, TX., 77586	SEABROOK SHIPYARD RT. 1, BOX 76, HWY 14 SEABROOK, TX., 77586
MARINE PRODUCTS OF CLEAR LAKE 4106 NASA RD. 1 SEABROOK, TX., 77586	

AUCTION COMMITTEE

TEAM
2

CAPT. BILL WEBB 2/2

AREA

HOME 474-2391 : OFFICE 474-2391

RALPH SCHIMMEL 5/1
HOME 486-1524
OFFICE 333-7236

TOP TALENT TEMPORARIES
17040 EL CAMINO REAL
✓ HOUSTON, TX., 77058

GRAHAM'S MENS STORE
✓ 18091 UPPER BAY RD.
HOUSTON, TX., 77058

ORIENTAL RATTAN FURNITURE
✓ 1198 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

BILL WEBB

PEARL'S STAINED GLASS, INC.
✓ 1321 N. Hwy 3
WEBSTER, TX., 77598

RUSSELL SCHLATTMAN
HOME 488-4757
OFFICE 488-8841

THE FLOWER NICHE
✓ 935 NASA RD. ONE
HOUSTON, TX., 7705

T.G. + Y
✓ 18091 UPPER BAY RD.
HOUSTON, TX., 7705

THE ART CORNER
✓ 2020 NASA RD. 1
HOUSTON, TX., 7705

BEV STEADMAN 8/
HOME 465-2047
OFFICE 333-5411

ALLEN MAXWELL BOOK
✓ 18091 UPPER BAY ROAD
HOUSTON, TX., 77058

BILL PARRISH + ASSOC.
✓ 1600 NASA BLVD. #E
HOUSTON, TX., 77058

GORDON'S JEWELER'S
✓ 1092 BAYBROOK MALL
FRIENDSWOOD, TX. 775

AUCTION COMMITTEE

TEAM

2

CAPT. BILL WEBB 2/2

AREA

HOME 474-2391 : OFFICE 474-2391

FRED JOY 2/4

HOME 334-4383

OFFICE 332-0515

CARPET JOY CLEANING SERVICE
100 E. NASA RD. 1
WEBSTER, TX., 77598

RADIO SHACK

607 KIRBY

SEABROOK, TX., 77586

JIMMIE WALKER'S

EDGEWATER RESTAURANT

BOX 578, KEMAH, TX. 77565

DON BREWINGTON 2/2

HOME 334-1487

OFFICE 472-5551

SEABROOK HOUSE FLOWERS
2009 BAYPORT BLVD.
SEABROOK, TX., 77586

HAPPY BUDDHA STEAK HOUSE

3620 NASA RD. ONE

SEABROOK, TEX., 77586

HILLO AUTO SUPPLY

2229 NASA RD. 1

SEABROOK, TX. 77586

WARREN SMITH 2/5

HOME 334-5323

OFFICE 488-9390

PERRY BROS.

MIRAMAR CENTER

SEABROOK, TX., 77586

KROGER'S

2002 HWY. 146

SEABROOK, TX., 77586

ALAMO MARINE, INC.

2321 NASA RD. 1

SEABROOK, TX., 77586

JIM KING 2/1

HOME 474-5649

OFFICE 333-5884

BINSWANGER GLASS

1904 EL MAR

SEABROOK, TX., 77586

THE SHELL LADY

NATALIE HOWARD

1814 FIRST ST.

SEABROOK, TEX., 77586

GENERAL MOTORS ACCEPTANCE

18100 UPPER BAY RD. COR

HOUSTON, TEX. 77058

AUCTION COMMITTEE

TEAM
3

CAPT. FRANK CURTIS 2/3

AREA

HOME 474-5741 : OFFICE 486-1203

A. B. OLSEN 2/2

HOME 334-3270

OFFICE 334-3270

HESTER NURSERIES

TODVILLE RD.

SEABROOK, TX., 77586

COUNTRY MARKET
ANTIQUES

1401 SECOND ST.

SEABROOK, TX., 77586

LIT'L CRITTERS

4636 NASA 1

SEABROOK, TX., 77586

MARIO GRABAR 2/1

HOME 334-4336

OFFICE 483-4913

OMEGA SERVICES

BOX 58586

HOUSTON, 77058

BAY AREA PERSONNEL

16730 EL CAMINO REAL

HOUSTON, TX., 77058

APOLLO T.V. SALES +
SERVICE CENTER

200 KIRBY

ALFRED NEUMANN 2/2

HOME 474-3326

OFFICE 488-9336

ELEGANCE IN DECOR

4640 E. NASA RD. 1

SEABROOK, TX., 77586

LOUIE'S ON THE LAKE

3813 NASA RD. 1

SEABROOK, TX., 77586

ARTISTS + ARTISANS GALLERY

2116 BAY AREA BLVD.

HOUSTON, TX., 77058

JERRY HAMMACK 2/1

HOME 334-2986

OFFICE 483-3126

MAAS NURSERY

5511 TODVILLE RD.

SEABROOK, TX., 77586

HILL'S DISCOUNT LIQUOR

904 E. NASA RD. 1

HOUSTON, TX., 77058

WANDA'S HOME DECORATION
CENTER

1815 HWY 146

HOUSTON, TX. 77058

FICTION COMMITTEE

TEAM
3

CAPT. FRANK CURTIS

AREA

HOME 474-5941

OFFICE 486-1703

LIONEL GARCIA 2/2

HOME 474-2035

OFFICE 334-2832

CLEAR LAKE FOREST
ANIMAL CLINIC

619 KIRBY
SEABROOK, TX., 77586

LAREDO'S MEXICAN
RESTAURANT

2119 BAYPORT BLVD.
SEABROOK, TEX., 77586

PIER 5 RESTAURANT
ATTN. JACK CAMPBELL

P.O. BOX 68, SEABROOK, 77586

JERRY CLAUSE 5/3

HOME 488-3800

OFFICE 488-5660-EXT. 206

AKIN APPAREL

16412 EL CAMINO REAL
HOUSTON, TX., 77058

THE BABY SHOP

16528 EL CAMINO REAL
HOUSTON, TX., 77058

THE DIAMOND STORE

1140 W. NASA I
HOUSTON, TX., 77548

LLOYD GARLAND 2

HOME 334-3152

OFFICE 334-3152

MARBURGER'S SPORTING
GOODS

1400 BAYPORT BLVD.
SEABROOK, TX., 77586

PIER 8 RESTAURANT

BOX 342, 325 RESERVE
SEABROOK, TX., 77586

WICKS & STICKS

1020 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

WAYNE YOUNG 1/1

HOME 333-3834

OFFICE 483-5412

ROYAL IMPORT CO.

18021 UPPER BAY RD.
HOUSTON, TX. 77058

CLEAR LAKE GUNS

989 NASA RD. 1
HOUSTON, TX., 77058

DIGITAL WATCH REPAIR &

1199 NASA ROAD, SUITE 201
HOUSTON, TX. 77058

TEAM
3

AUCTION COMMITTEE

AREA

CAPT. FRANK CURTIS

HOME 474-5941 : OFFICE 486-1203

FRANK CURTIS

BOEING AEROSPACE Co
1300 BAY AREA BLVD.
HOUSTON, TX., 77058

AUCTION COMMITTEE

TEAM
4

CAPT. CARLOS VILLAGOMEZ 4/4

AREA

HOME 332-5039 : OFFICE 332-2587

WILL OWEN 3/1
HOME 486-7592
OFFICE 333-4721

MY WORKSHOP
18047 POINT LOOKOUT DR.
✓ HOUSTON, TX., 77058 ✓

AMERICAN CARPET &
FLOORCOVERINGS
1047 NASA RD. 1
HOUSTON, TX., 77058 ✓

NASA ROAD PHARMACY
959 NASA RD. 1
HOUSTON, TX., 77058

WALT WICKER 5/5
HOME 486-5674
OFFICE 488-9280

FORMBY'S JEWELRY #129
17629 EL CAMINO REAL
HOUSTON, TX., 77062

PALAIS ROYAL
915 NASA RD. ONE
HOUSTON, TX., 77058

ANDREWS POOL
16605 EL CAMINO REAL
HOUSTON, TX., 77058

OTTO WIGHTMAN 3/1
HOME 488-8762
OFFICE 488-8762

BGS T-SHIRTS
1017 BAY AREA BLVD.
HOUSTON, TX., 77062

BARNES MINIMAX
2410 BAY AREA BLVD.
HOUSTON, TX., 77058 ✓

VIDEO CONCEPTS
1032 BAYBROOK MALL
FRIENDSWOOD, TEX., 77546

CHARLES HARTMAN 5/5
HOME 488-4150
OFFICE 488-4700

✓ AQUARIUS MUSIC
16448 SEALARK
✓ HOUSTON, TX., 7706

✓ COMPUTERLAND
17647 EL CAMINO REA
✓ HOUSTON, TX., 77058

✓ MISSION JEWELERS
1192 BAYBROOK MALL
✓ FRIENDSWOOD, TX. 77546

AUCTION COMMITTEE

TEAM

4

CAPT. CARLOS VILLA GOMEZ

AREA

HOME 332-5039 : OFFICE 332-2587

GERALD SMITH 3/3

HOME 486-8463

OFFICE 486-8463

HERBERT'S FUN SHOP

1580 N. HWY. 3

WEBSTER, TX., 77598

MR. CARPET

985 NASA RD. 1

HOUSTON, TX., 77058

NEEDLE ART SHOP

16540 EL CAMINO REAL

HOUSTON, TX., 77058

DAVE SINCOX 2/4

HOME 474-4515

OFFICE 332-3535

RATTAN, ETC.

115 BAY AREA

WEBSTER, TX., 77598

STANDARD AUTO PARTS

902 NASA 1

WEBSTER, TX., 77598

WEBSTER T.V. SALES & SERV.

714 NASA RD. 1

JOHN LEE 1/1

HOME 333-5419

OFFICE 333-5419

INTERNATIONAL TOURS

OF NASA
18024 UPPER BAY RD.

HOUSTON, TX., 77058

RED LOBSTER #77

1111 NASA ROAD 1

HOUSTON, TX., 77058

JOYCE BERTRAM BATH + BOUDOIR

1079 BAYBROOK MALL

FRIENDSWOOD, TX., 77546

ROLLIN GARDNER 2/4

HOME 334-4006

OFFICE 332-0661

TOTAL INTERIORS

415 NASA RD. 1

WEBSTER, TX., 77598

TED BENTE UPHOLSTERY

1421 HWY. 146

SEABROOK, TX., 77586

THE NOOK

4634 NASA RD. 1

SEABROOK TX. 77586

AUCTION COMMITTEE

TEAM

CAPT. CARLOS VILLAGOMEZ

AREA

4

HOME 332-5039 : OFFICE 332-2587

DEAN WOODRUFF 5/4
HOME 488-0537
OFFICE 332-1251

T.V. TECK
1578 N. Hwy 3
WEBSTER, Tx., 77598

BAY AREA TROPHIES
1572 Hwy 3
WEBSTER, Tx., 77598

FRAN NICODEMUS FASHIONS
213 NASA RD. 1
WEBSTER, Tx., 77598

HOME
OFFICE

CARLOS VILLAGOMEZ
HOME -
OFFICE -

ALLETHIA'S BEAUTY SHOP
110-B AUSTIN
WEBSTER, Tx., 77598

CARLOS OF NASA
18014 Hwy 3. NORTH
WEBSTER, Tx., 77598

BEER GARDEN
18018 Hwy 3
WEBSTER, Tx., 77598

AUCTION COMMITTEE

TEAM
5

CAPT. MIKE DU BOIS

AREA

HOME 333-5657 : OFFICE 488-8264

JIM WYATT 1/2
HOME 333-3947
OFFICE 474-4151

HOUSTON LIGHTING & POWER
2000 NASA RD. 1
SEABROOK, TX., 77586

CLEAR LAKE LUMBER
2014 FOURTH
SEABROOK, TX., 77586

BOSONE AUTOMOTIVE
1940 REPSDORPH
SEABROOK, TX., 77586

DAVID ROSS 1/1
HOME 486-0879
OFFICE 488-7676

JASON'S
1110 NASA RD. 1, #105
HOUSTON, TX., 77058

WEBSTER MEN'S WEAR
1100 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

IT'S MY BAG
1069 BAYBROOK MALL
HOUSTON, TX., 77541

BILL SHALLBERG 1/3
HOME 333-3210
OFFICE 486-7866

CLEAR LAKE OPTICAL
1110 NASA RD. ONE
HOUSTON, TX., 77058

B. F. GOODRICH STORE
18295 UPPER BAY RD.
HOUSTON, TX., 77058

HILL'S DISCOUNT LIQUOR
18038 UPPER BAY RD.
HOUSTON, TX., 77058

JOHN NESHEIM 1/1
HOME 333-4839
OFFICE 488-8841

LA MARIPOSA GARDENS
1303 NASA RD. 1
HOUSTON, TX., 77058

STARKE SHELBY INSURANCE
18100 UPPER BAY RD.
HOUSTON, TEX., 77058

JOHN KARL REALTY, INC
1100 NASA 1, #100
HOUSTON, TX., 77058

AUCTION COMMITTEE

TEAM

5

CAPT. MIKE DU BOIS

AREA

HOME 333-5657 : OFFICE 488-8264

HAL NEELY ✓

HOME 333-2240

OFFICE 486-1105

SKYLARK CAMERA

133 W. BAY AREA BLVD.

WEBSTER, TX., 77598

HUTSON-HAAS + ASSOC.

16602 SEA LARK

HOUSTON, TX., 77062

THE COWBOY STORE

603 N. HWY 3

WEBSTER, TX., 77598

CHENG HOOI ✓

HOME 333-4915

OFFICE 333-4555

CENTAUR STORE

1400 NASA RD. 1

HOUSTON, TX., 77058

THE GREAT WHITE WHALE

18073 UPPER BAY RD.

HOUSTON, TX., 77058

GRATE FIREPLACE SHOPPE

1196 BAYBROOK MALL

MERV HUGHES ✓

HOME 333-2287

OFFICE 483-5228

LAMINATED ART PROD.

912 GEMINI

HOUSTON, TX., 77062

SUSIE'S CASUALS

1110 BAYBROOK MALL

FRIENDSWOOD, TX., 7754

MARGO'S LA MODE

1058 BAYBROOK MALL

FRIENDSWOOD, TX., 7754

DAVE KING 6/3

HOME 482-2281

OFFICE 488-7273

WEINER'S DEPT. STORE

16450 EL CAMINO REAL

HOUSTON, TX., 77062

SHERWIN-WILLIAMS

915 OAK GROVE

HOUSTON, TX., 77058

KALEIDOSCOPE INTERIO.

2402-A BAY AREA BLVD

HOUSTON, TX. 77058

AUCTION COMMITTEE

TEAM
6

CAPT. CARL LAMBERT 5/3

AREA

HOME 486-9824 : OFFICE 480-2616

GENE LINDQUIST 4/4
HOME 332-4282
OFFICE 332-4282

K-MART
1000 W. NASA RD. 1
WEBSTER, TX., 77598

LEAGUE CITY BANK & TRUST
BOX 759, MAIN ST.
LEAGUE CITY, TX., 77573

MCCREE FORD
DICKINSON, TX., 77539

MIKE RATCLIFF 6/4
HOME 482-3661
OFFICE 332-2641

BAY AREA JEWELERS
184 BAYBROOK TERRACE
FRIENDSWOOD, 77546

THE BOOK RACK
19044 GULF FREEWAY
FRIENDSWOOD, 77546

METRO BUILDERS' HDWR.
AND SUPPLY CO.
100 E. NASA 1 #401

HERB McELVEEN 4/4
HOME 332-6908
OFFICE 332-6912

HANDY DAN STORE
NASA 1 & 1-45
WEBSTER, TX., 77598

B J's GEM & MINERAL
409 NASA RD. 1
WEBSTER, TX., 77598

SPACE CITY STORAGE
401 NASA RD. 1
WEBSTER, TX., 77598

JIM McNATT 3/3
HOME - 488-2278
OFFICE 488-0398

WALGREEN'S
175 CAMINO SO. SHOPPING CEN.
HOUSTON, TX., 77062

CLEAR LAKE TRAVEL
16436 SEALARK DR.
HOUSTON, TX., 77062

PORT-O-PETS
1023 BAY AREA BLVD.
HOUSTON, TX. 77062

AUCTION COMMITTEE

TEAM

CAPT. CARL LAMBERT

AREA

6

HOME 486-9824 : OFFICE 480-2616

BOB DRIVER 5/1

HOME - 488-1746

OFFICE - 483-5807

THE LIQUOR SHOP

2402 - H BAY AREA BLVD
HOUSTON, TEX., 77058

J. K'S CYCLE SHOP

2337 BAY AREA BLVD.
HOUSTON, TX., 77062

THE APPLE CART

2402 - J BAY AREA BLVD
HOUSTON, TX., 77058

AL LIGRANI 2/1

HOME - 334-3062

OFFICE 483-2831

EMERY'S SEAFOOD

109 11TH ST.

SEABROOK, TX., 77586

GENE'S EL LAGO GULF STATION

3818 NASA RD. 1

SEABROOK, TX. 77598

PAUL'S MARKET, INC.

3603 HWY. 146

RAY HOOKER 5/3

HOME 333-2684

OFFICE 488-4700

SUN REALTY

17633 EL CAMINO REAL
HOUSTON, TEX., 77058

DISTILLERY BAY LIQUORS

16516 EL CAMINO REAL
HOUSTON, TX., 77058

CAMINO SOUTH IMPORTS

145 CAMINO SO. SHPG. CENTER
HOUSTON, TX. 77062

DON CALAGHAN 1/1

HOME 333-4818

OFFICE 488-9307

THE FLOOR HOUSE

367 E. NASA RD. 1

WEBSTER, TX. 77598

BRYAN OPTICIANS

2402-B BAY AREA BLVD

HOUSTON, TX., 77058

JEREMY'S BOOK SHELF

2412-B BAY AREA BLVD

HOUSTON, TX. 77058

AUCTION COMMITTEE

TEAM
7

CAPT. RON ROSENHAGEN 2/3

AREA

HOME 474-2170 : OFFICE 486-5800

PETE GIST 2/3

HOME 474-4330

OFFICE 483-3616

NORTHROP SERVICES, INC.
16915 EL CAMINO REAL
HOUSTON, TX. 77058

CLEAR LAKE GOLF CLUB
1202 RESEDA DR.
HOUSTON, TX., 77062

CONTINENTAL PERSONNEL
SERVICE
16902 EL CAMINO REAL
HOUSTON, TX., 77058

BOB MONTGOMERY 3/3
HOME 488-4308
OFFICE 483-2954

BAY AREA OFFICE MACHINERY
16638 SEALARK
HOUSTON, TX., 77062

BILL MARTIN FIRESTONE
16603 EL CAMINO REAL
HOUSTON, TX., 77062

GALLERY OF IMPORTS
2402 BAY AREA BLVD.
HOUSTON, TX. 77058

PETE GONZALES 3/3

HOME 488-8959

OFFICE 488-4700

CLEAR LAKE MEAT MARKET
16627 SEALARK
HOUSTON, TEX., 77062

THE WIGHT HOUSE
2242 W. BAY AREA BLVD.
FRIENDSWOOD, TX., 77546

THE PLUMBING JOINT
16302-C SEALARK
HOUSTON, TEX., 77062

BRUCE PENDERGRASS 3/3
HOME 486-0369
OFFICE 488-3479

GERRY'S DECOR
16412 EL CAMINO REAL
HOUSTON, TX., 77058

SAFEWAY STORES
16550 EL CAMINO REAL
HOUSTON, TX., 77062

MICROWAVE OVEN CENTER
109 BAY AREA BLVD.

AUCTION COMMITTEE

TEAM

7

CAPT. RON ROSENHAGEN 2/3

AREA

HOME - 474-0180 : OFFICE 486-5800

JOE SKELLY 2/3

HOME 474-4364

OFFICE 488-7421

BAY AREA OFFICE SUPPLY
16524 SEALARK
HOUSTON, TX., 77062

THE DINETTE PLACE
1584 N. HWY 3
WEBSTER, TX., 77598

ANTHONY POOLS
205 E. NASA RD. 1
WEBSTER, TX., 77598

DON CHEATHAM 3/3
HOME 486-9305
OFFICE 488-5660

CRESCENT LINEN & UNIFORM
ATTN: BILL TUTE SUPPLY
15911 EL CAMINO REAL
HOUSTON, TX., 77062

JUDY'S
1062 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

MARGIE'S
1052 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

OWEN MORRIS 4/3

HOME 334-1407

OFFICE 486-7292

RIC GUNITE REFACTORIES
2013 BAYPORT BLVD.
SEABROOK, TX., 77586

BEACHCOMBER GALLERY
1918 E. NASA RD. 1
SEABROOK, TX., 77586

FOXMOOR
1030 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

JOHN GAY 3/3
HOME 486-1797
OFFICE 488-4832

BENNIGAN'S TAVERN
1330 W. BAY AREA BLVD.
FRIENDSWOOD, TX., 77546

WAY OUT WEST
1096 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

STUART'S
1168 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

TEAM
7

AUCTION COMMITTEE

AREA

CAPT. RON ROSENHAGEN

HOME 474-2170 : OFFICE 486-5800

RON ROSENHAGEN

A.W.C. TEXAS, INC.
16850 TITAN DR.
HOUSTON, TX., 77058

AMERICAN-HOECHST
12212 PORT RD.
HOUSTON, TEX., 77058

LACK'S
4444 NASA RD. 1
SEABROOK, TX., 77586

AUCTION COMMITTEE

TEAM
8

CAPT. LARRY ROWE 7/7

AREA

HOME 332-6787 : OFFICE 332-1521

JOE HANG 5/7
HOME 486-4793
OFFICE 480-1555

LOUIS SELF, JEWELER
801 W. MAIN
LEAGUE CITY, TX., 77573

WHITE AUTO STORE
220 W. MAIN
LEAGUE CITY, TX., 77573

BEALL'S DEPT. STORE
231 W. MAIN
LEAGUE CITY, TX., 77573

CAP LANDOLT 4/4
HOME 332-3191
OFFICE 332-3191

HALL'S INSURANCE AGENCY
304 E. MAIN
LEAGUE CITY, TX., 77573

LYNN'S LANDSCAPE SERVICE
2060 PECAN ORCHARD
LEAGUE CITY, TX., 77573

SUPER X PHARMACY
217 W. MAIN
LEAGUE CITY, TX., 77573

JOHN WARD
HOME 488-5539
OFFICE 332-4561

FISCHER'S AUTO PARTS
604 W. MAIN
LEAGUE CITY, TX., 77573

CITY PHARMACY
601 E. MAIN
LEAGUE CITY, TX., 77573

THE FLOWER SHOP
390 W. MAIN
LEAGUE CITY, TX., 77573

WOODY WILLIAMS 3/
HOME 488-8638
OFFICE 488-8638

THE BRASS SHOP
2120 MIRAMAR CENTRAL
SEABROOK, TX., 77586

GALEY'S FLORIST
116 HOUSTON AVE.
LEAGUE CITY, TX., 77573

KANE'S ACE HARDWARE
16630 SEALARK
HOUSTON, TX., 77062

AUCTION COMMITTEE

TEAM

8

CAPT. LARRY ROWE 7/7

AREA

HOME 332-6787 : OFFICE 332-1571

BOB BERGBOWER 5/7

HOME 480-2728

OFFICE 332-3511

GENERAL TELEPHONE CO.

BOX 899, 175 PECAN DR.

LEAGUE CITY, TX., 77573

T. G. + Y

207 W. MAIN

LEAGUE CITY, TX., 77573

PLACATION POOLS

BOX 58812 - GURFREWAY

HOUSTON, 77058 AT NASA 1

HOME

OFFICE

LARRY ROWE

HOME

OFFICE

JACK ROWE FUNERAL HOME

1600 E. MAIN

LEAGUE CITY, TX., 7757

KILGORE LUMBER & HDWR.

1637 E. MAIN

LEAGUE CITY, TX., 77575

AUTOMATIC GAS

623 SECOND

LEAGUE CITY, TX. 775

AUCTION COMMITTEE

TEAM

9

CAPT.

DON KIRK

3/1

AREA

HOME 488-9681 : OFFICE 333-2191

CLAY FULCHER 1/3

HOME 333-2434

OFFICE 488-5045

BARON'S JEWELRY
951 NASA RD. 1

HOUSTON, TX. 77058

FOUR SEASONS

1033 NASA RD. 1

HOUSTON, TX., 77058

MEADOR BRADY PERSONNEL
17040 EL CAMINO REAL
HOUSTON, TX., 77058

BOB MITCHELL 1/3

HOME 333-2881

OFFICE 488-5660-EXT. 212

KINNEY'S SHOE STORE

16744 EL CAMINO REAL

HOUSTON, TX., 77062

MINIATURES + COLLECTIBLES

16510 SEALARK

HOUSTON, TX., 77062

PARK PLAZA PHARMACY

1345 HWY. 3

HOUSTON, TX. 77598

CHUCK JACOBSON 1/3

HOME 333-3967

OFFICE 488-5660

BENSON'S WHEEL ALLIGATOR
980 SO. HWY 3

WEBSTER, TX., 7759

SWIM SHOP OF TEXAS -
CLEAR LAKE

1303 NASA RD. 1

HOUSTON, TX., 770

KELLY SERVICES

17625 EL CAMINO REAL

HOUSTON, TX., 77058

HARRY PONISI 1/3

HOME 333-3471

OFFICE 474-4481

HERCULES, INC.

12001 BAY AREA BLV.

HOUSTON, TX.

SPACE CITY SHOE SERVICE

1023 NASA RD. 1

HOUSTON, TX. 77058

VIC'S OFFICE SUPPLY

18026 UPPER BAY RD.

HOUSTON, TX. 77058

AUCTION COMMITTEE

TEAM

9

CAPT. DON KIRK

3/1

AREA

HOME 488-9681

OFFICE 333-2191

DICK BROWN 1/3

HOME 333-2429

OFFICE 488-9005

CONTINENTAL TELEPHONE
18102 POINT LOOKOUT
HOUSTON, TX., 77058

NASA STANDARD AUTO PARTS
902 NASA RD. 1
HOUSTON, TX., 77058

PLANT-TATION NURSERY
16532 SEALARK
HOUSTON, TX., 77062

SAM CALANNI 1/1

HOME 333-2979

OFFICE 483-4781

PAN AMERICAN WORLD
AIRWAYS
BOX 58938, JSC BLDG. 325
HOUSTON, TX., 77058

TEXAS BRANDING IRON
RESTAURANT
100 NASA RD. #99
WEBSTER, TX., 77598

TEXAS STATE OPTICAL
100 E. NASA RD. 1
HOUSTON, TX., 77058

BILLY BURT 1/2

HOME 333-4312

OFFICE 474-5133

BUILDERS & CONTRACTOR'S
SUPPLY
2124 HWY 146
SEA BROOK, TX., 77586

KEMAH HARDWARE
1027 HWY. 146
KEMAH, TX., 77565

NAPKO PAINT
1002 MEYER
SEA BROOK, TX., 77586

DICK CHANDLER 1/1

HOME 333-2396

OFFICE 333-6111

NORTHERN PETROCHEMICAL
1730 NASA ONE
HOUSTON, TX., 77058

T.V. TRAVEL
1100 NASA RD. 1, #105
HOUSTON, TX., 77058

SOUTHWESTERN BELL
PHONE CENTER
1194 BAYBROOK MALL

AUCTION COMMITTEE

TEAM

CAPT. DON KIRK

3/1

AREA

9

HOME 488-4281

OFFICE 333-2191

DON KIRK

DON KIRK

HOME

HOME

OFFICE

OFFICE

ANNE FIELDS
800 NASA RD. #53
WEBSTER, TX., 77578

LOUIS DEL HOMME MARINI
2332 NASA RD. 1
HOUSTON, TX., 7705

NASSAU BAY NATL BANK
2200 NASA ROAD

HOUSTON, TX., 77058

OUT BACK
1210 NASA RD. 1
HOUSTON, TX., 77058

DON KIRK

HOME

OFFICE

HOME

OFFICE

SAKOWITZ II
1400 NASA RD. ONE
HOUSTON, TX., 77058

WEBSTER BICYCLE SHOP
408 NASA RD. 1
WEBSTER, TX., 77578

LEAGUE CITY NATL. BANK
171 GULF FREEWAY SO.

AUCTION COMMITTEE

TEAM

10

CAPT. BILL SINGLETARY 5/6

AREA

HOME 486-9840 : OFFICE 481-9410

LARRY LASATER 4/6

HOME 482-6102

OFFICE

GENERAL CINEMA

1134 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

R. J. FOWLES GALLERY

1174 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

THOM Mc AN

1164 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

BOB STEPHENS 2/3

HOME - 334-1652

OFFICE - 488-5660

CORRIGAN'S JEWELERS

1214 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

DOCKTOR PET CENTER

1202 BAYBROOK MALL
FRIENDSWOOD, TEX., 77546

KNIFE SHOP

1176 BAYBROOK MALL

BOB WREN 6/1

HOME - 482-4545

OFFICE - 483-2626

SPORTSPECTRUM

1114 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

SWEENEY'S JEWELERS

1070 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

THOMASON'S KEEPSAKE DIAMOND
CENTER

1204 BAYBROOK MALL
FRIENDSWOOD, TEX., 77546

DON REHMEYER 1/4

HOME 481-0801

OFFICE 488-8551

McCoy's BUILDING SUPPLY
CENTER

HWY 3 SOUTH
WEBSTER, TX., 77598

BAY AREA AUTOMOTIVE

15530 HWY. 3
WEBSTER, TX., 77598

PICKWICKIAN SCHOOLS

17400 EL CAMINO REAL #10

AUCTION COMMITTEE

TEAM

10

CAPT. BILL SINGLETARY 7/6

AREA

HOME - 486-9840 : OFFICE - 486-9410

BOB SOLTYS 6/4
HOME 482-9096
OFFICE 488-2900

SPACE CENTER HONDA
501 EL DORADO
WEBSTER, TX., 77598

WEBSTER AUTO SUPPLY
402 NASA RD. 1
WEBSTER, TX., 77578

METRO AIRLINES
P.O. Box 58608
HOUSTON, TX., 77058

BILL GRESKO 3/4
HOME - 333-4315
OFFICE 332-2511-EXT. 231

A+T MEDICAL SUPPLY
1337 Hwy 3
WEBSTER, TX., 77598

GALILEAN BOOKSTORE
1008 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

RECORD TOWN
1128 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

KEN GURRY 4/4
HOME 332-5026
OFFICE 332-4044

KEN GURRY CORP.
813 MEDICAL CENTER BLVD
WEBSTER, TX., 77598

A+O LAMP Co.
1550 N. HWY 3
WEBSTER, TX., 77598

WEBSTER FLORIST
241 E. NASA RD. 1
WEBSTER, TX., 77578

ROBBYE WALDRON 2/4
HOME - 474-2782
OFFICE - 332-5521

BAY AREA BANK & TRUST
DRAWER A, NASA BLVD.
WEBSTER, TX., 77598

PLANT-IT-EARTH FLORIS
508 NASA RD. 1
WEBSTER, TX., 77598

LEAGUE CITY OFFICE SUPPLY
815 W. MAIN
LEAGUE CITY, TX., 77573

TEAM AUCTION COMMITTEE
10 CAPT. BILL SINGLETARY AREA

HOME 486-8840 : OFFICE 486-9410

BILL SINGLETARY

BILL SINGLETARY

MONTGOMERY-WARD
100 BAYBROOK MALL
FRIENDSWOOD, TX, 77546

JOSKE'S
200 BAYBROOK MALL
FRIENDSWOOD, TX, 77546

SEARS
300 BAYBROOK MALL
FRIENDSWOOD, TX, 77546

BAYBROOK MANAGEMENT
OFFICE
500 BAYBROOK MALL
FRIENDSWOOD, TX, 77546

CRAIG'S
1220 BAYBROOK MALL
FRIENDSWOOD, TX, 77546

JOHN WATSON
HOME - 488-6843
OFFICE - 483-4546

TOYS BY ROY
1102 BAYBROOK MALL
FRIENDSWOOD, TX, 77546

WALDEN BOOKS
1104 BAYBROOK MALL
FRIENDSWOOD, TX, 77546

WORLD OF COOKERY
1148 BAYBROOK MALL

AUCTION COMMITTEE

TEAM
11

CAPT. KEITH SHERMAN 5/4

AREA

HOME - 471-4076

OFFICE - 488-5994

JACK FRYDAY 1/2
HOME 333 - 2990
OFFICE 474 - 4417

FRYDAY'S ALTERATION +
CLEANING
1847 EL DORADO
HOUSTON, TX., 77062

ENERGY IMPROVEMENT
CENTER
1025 NASA RD. 1
HOUSTON, TX., 77058

KASHMIR ARTS
18043 POINT LOOKOUT
HOUSTON, TX., 77058

BILL POWELL 1/4
HOME 334 - 1151
OFFICE 332 - 3531

LACK'S PHARMACY
4444 NASA RD. 1
SEABROOK, TX., 77586

MIRAMAR PHARMACY
2004 BAYPORT
SEABROOK, TX., 77586

PINE KNOT PHARMACY
2622 NASA RD. 1
HOUSTON, TX., 77586

AL LOWID 1/3
HOME - 488-6009
OFFICE 483-4501

CLEAR LAKE LIQUORS
121 BAY AREA BLVD
WEBSTER, TX., 77598

FISCHER AUTO PARTS
381 W. BAY AREA BLVD.
WEBSTER, TX., 77598

J. J'S SANDWICH SHOP
1419 NASA RD. 1
HOUSTON, TX., 77058

DON ROBISON 5/3
HOME - 488-1496
OFFICE - 488-1496

CULLEN SAVINGS ASSN
16802 EL CAMINO REAL
HOUSTON, TX., 77058

ALPHA CAMERA CO
937 NASA RD. 1
HOUSTON, TX., 77058

J. RIGGINGS
1166 BAYBROOK MALL
HOUSTON, TX., 77054

AUCTION COMMITTEE

TEAM

11

CAPT. KEITH SHERMAN 5/4

HOME

OFFICE

GRAYDON STRICKLAND 1/4

HOME - 332-3190

OFFICE - 332-3416

HALL'S INSURANCE AGENCY
BOX 57291
WEBSTER, TX., 77598

BAY AREA LUMBER

MIKE BRINKMAN
14700 HWY. 3
WEBSTER, TX., 77598

BAYNE'S T.V. + APPLIANCE

225 NASA RD. 1
WEBSTER, TX., 77598

JACK DENIKE 2/8

HOME - 334-3454

OFFICE - 869-9251

LAKE SIDE MARINE, INC.

2511 NASA RD. 1
SEABROOK, TX., 77586

BAY AREA PLUMBING

RICHARD CHUOKE
1301 4TH ST
SEABROOK, TX., 77586

SHOWBOAT MARINE SUPPLIES

4323 NASA RD. 1
WEBSTER, TX., 77598

ALAN WYLIE 2/1

HOME - 334-4175

OFFICE - 483-4457

BAY AREA BEAUTY SCHOOL
2024 MIRAMAR
SEABROOK, TX., 77586

BAYSHORE SAVINGS + LOAN

1902 BAYPORT BLVD.
SEABROOK, TEX., 77586

SHIP'S WHEEL

4626 NASA RD. 1
SEABROOK, TX., 77586

RON NEIGHBORS 6/6

HOME 482-5738

OFFICE 486-1105

CLEAR LAKE PHOTOGRAPH

125 W. BAY AREA
WEBSTER, TX., 77598

FOUR SEASONS CEILING FAN

1568 HWY. 3 N
WEBSTER, TX., 77598

GALLAGHERS

20033 GULF FREEWAY
WEBSTER, TX., 77598

AUCTION COMMITTEE

TEAM

CAPT. KEITH SHERMAN #4

AREA

//

HOME 471-4006 : OFFICE 488-8983

GEORGE HALL 6/3

HOME 482-1777

OFFICE 488-0070

GIACONA'S OFFICE
EQUIPMENT

1560 N. HWY. 3
WEBSTER, TX., 77598

BAY AREA PRINTING

JOSEPH HANE
17305 EL CAMINO REAL
HOUSTON, TX., 77058

EAGLE STORES

1033 BAY AREA BLVD
HOUSTON, TEX., 77062

HOME

OFFICE

HOME

OFFICE

KEITH SHERMAN

HOME

OFFICE

THE JALAPENO TREE

316 NASA RD. 1

WEBSTER, TX., 77598

AUCTION COMMITTEE

TEAM

12

CAPT.

JERRY PENNINGTON 7/3 AREA

HOME 488-0670 : OFFICE 486-9770

GEORGE DEMPSEY 1/3

HOME 333-4375

OFFICE 486-8093

CLEAR LAKE FLOWERS
16536 EL CAMINO REAL
HOUSTON, TX., 77058

GALAXY HALLMARK SHOP
925 NASA RD. 1
HOUSTON, TX., 77058

STRETCH & SEW
16436 EL CAMINO REAL
HOUSTON, TX., 77058

ROY PEZOLDT 5/3

HOME - 488-0643

OFFICE 486-2837

COLONIAL SAVINGS
2424 BAY AREA BLVD.
HOUSTON, TX. 77058

COURT SPORT
2402-C BAY AREA BLVD
HOUSTON, TX., 77058

FRIENDSWOOD DEV. Co.
17625 EL CAMINO REAL
SUITE 200

PAUL McDONALD 2/3

HOME 474-3926

OFFICE 480-1550

CLEAR LAKE MODELS
117 CAMINO SOUTH
SHOPPING CENTER
HOUSTON, TX., 77062

CLEAR CREEK INN
604 SECOND ST.
KEMAH, TEX., 77565

LEOPOLD PRICE + ROLLE
1066 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

CHARLES SCHUMACHER 5/

HOME 488-1957

OFFICE 332-5571

J & J ARCHERY
12722 HWY. 3, SUITE 6
WEBSTER, TX., 77598

PACIFIC STEREO
19050 GULF FREEWAY
FRIENDSWOOD, TX., 77546

R & B FURNITURE
18980 GULF FREEWAY

AUCTION COMMITTEE

TEAM

12

CAPT.

JERRY PENNINGTON 7/3

AREA

HOME 488-0620 : OFFICE 486-9770

JOE SHIRLEY 1/3

HOME 333-4709

OFFICE 488-5206

SHERATON KING'S INN
1301 NASA BLVD.
HOUSTON, TX., 77058

ECKERD DRUG #326
18091 UPPER BAY RD.
HOUSTON, TX., 77058

CLEAR LAKE FRAMING SHOP
997 NASA RD. 1
HOUSTON, TX., 77058

JOHN GERMAIN 7/4
HOME - 332-3817
OFFICE - 480-2605

FOOT LOCKER
1076 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

PURPLE THUMB NURSERY
1431 HWY. 528
WEBSTER, TX., 77598

BAYBROOK AUTO PARTS
497 EL DORADO
HOUSTON, TX., 77058

STEVE TURNER 2/3

HOME - 538-1203

OFFICE - 488-7364

HALDOR, TOPSOE, INC.
ATTN. ERIC VONTR
17629 EL CAMINO REAL
HOUSTON, TEX., 77058

CLEAR LAKE AUTO SUPPLY
16636 SEALARK
HOUSTON, TX., 77062

OBIES RECORD + SMOKE SH.
435 EL DORADO #12
WEBSTER, TX., 77598

JIM TWINING 3/3
HOME - 486-4271
OFFICE - 488-6347

ECKERD DRUG
2400 BAY AREA BLVD.
HOUSTON, 77062

BUFFALO SAVINGS
991 NASA RD. 1
HOUSTON, TX. 77058

CLEAR LAKE PHARMACY
16424 EL CAMINO REAL
HOUSTON, TX. 77058

TEAM 12 AUCTION COMMITTEE
CAPT. JERRY PENNINGTON

AREA

HOME 488-0670 : OFFICE 486-9770

BOB CHOUKE

Home - 488-7316

OFFICE - 488-3111

JERRY PENNINGTON

CLEAR LAKE REALTY
1303 NASA BLVD.
HOUSTON, TX., 77058

BAY AREA RACKET CLUB
17901 KINGSPARK
HOUSTON, TX., 77058

GULF BAY FLOORS
1503 EL DORADO
HOUSTON, TX., 77058

BAY AREA TRAVEL
ATTN. AMINO CISCO
1558 HWY. 3
WEBSTER, TX., 77598

WESTERN JUNCTION
1002 BAYBROOK MALL
FRIENDSWOOD, TX., 77546

November 4, 1981

MEMORANDUM TO: Mr. Frank Morgan
Chairman, 1981 Rotary Shrimporee Committee

FROM: Robert E. Driver
Chairman, Site Preparation and Cleanup Committee

Attached is the committee report from the Site Preparation and Cleanup Committee. I have attempted to organize it so as to facilitate the planning by next year's Committee Chairman.

Robert E. Driver

Enclosure

SITE PREPARATION AND CLEANUP COMMITTEE

1. COOKERS - Jim Wyatt took care of everything including delivery, hookup, and placement in Jack Eggleston's barn. Since everyone was fatigued following a long Saturday, it was agreed to wait until the following Saturday or Sunday to clean the cookers. It is suggested that next year's chairman arrange with Jim Wyatt for whatever assistance he may desire in cleaning the cookers. As I am sure is apparent to everyone including Jim himself, he represents a single point failure.
2. LIGHTING AND ELECTRICAL - Again, Billy Weseman took care of everything. He also arranged to have loaded the Rotary chairs which he had stored all year in his warehouse. At the conclusion of the Shrimporee, the Scouts loaded the Rotary chairs back on Billy's trailer and he returned them to his warehouse. Billy also very graciously agreed to arrange for unloading the chairs.
3. BOY SCOUTS - Ron Niksich, the Director of the Harris County Youth Village, made available approximately 20 Boy Scouts to assist in parking, table and chair setup, and overall site cleanup. Their effectiveness was immeasurably enhanced by the presence and participation of Scoutmaster Chris Christman. Given the productivity of the Scouts with Chris' participation, he also represents a single point failure. The Harris County Youth Village made available six Scouts on Friday afternoon to load tables and chairs from the Ed White Youth Center onto Jack Fryday's flatbed truck and also made available six Scouts to unload the tables and set up some of the chairs at the Ed White Youth Center early Sunday morning. Jack Fryday was a lifesaver by making available his flatbed truck.
4. HARRIS COUNTY PATROLMEN - Gene Lindquist arranged for the services of two Harris County patrolmen, viz, R. Gonzales and M. Greenburg, to be available from noon to 7 p.m. at the Shrimporee. Basically, one patrolman remained in the primary parking area to insure order and conformance and the other patrolman stayed in the general proximity of the ticket table. The patrolmen were paid \$12 per hour, or \$72 each. They were paid by check prepared by Treasurer Bob Mitchell.
5. DUMPSTERS - DISPOSE-ALL - Four 8-yard dumpsters were furnished gratuitously by Ed Rosinski, President of Dispose-All. The person whom I worked with was Kim Carlsen, who was most cooperative. I arranged to meet the driver who delivered the four dumpsters at the park at 3 p.m. to suggest where they should be located.
6. TABLES AND CHAIRS - Arrangements were made through Ms. Betty Beason of Seabrook Methodist Church to borrow 30 tables and 200 chairs. The chairs were picked up at 4:30 p.m., Friday (the Methodist Church folks would have preferred an earlier pickup, but this was the earliest we could arrange for the Troop T950 Scouts) and returned at approximately 7:15 a.m. Sunday morning in time to be available for the morning worship activities. This was supplemented by the Rotary chairs which Billy Weseman stored, loaded, and delivered. It was necessary for the Methodist Church to keep the custodian beyond his normal shift, and I gave him \$10.

7. PORT-A-CANS - At one of the planning meetings, Dick Chandler suggested that port-a-cans be made available to enhance the adequacy of the toilet facilities. My secretary obtained a quote of \$64 per unit for the port-a-cans. Jay Welch, a committee member who had to be out of town, shopped around and advertised the benevolent nature of the Shrimporee and was able to get a quote of \$50 per can; thus, four port-a-cans could have been provided at a cost of \$200. The decision was made by yourself not to make available port-a-cans unless they were free. I am directable; so naturally did not pursue this matter any further; however, I suggest it be reconsidered for future Shrimporee's in that the port-a-cans would seem to go with a first-class operation.

8. PA SYSTEM - Pete Guist, who furnished the music, agreed to leave his speakers for the Auction Committee.

9. FLATBED FOR AUCTION COMMITTEE - Don Kirk took care of this. I would suggest that next year's chairman merely touch base with Don to make sure he plans to provide it next year. The same can be said for the support from Jim Wyatt and Billy Weseman.

10. STAFFING - The number of people assigned to the Committee would have been very adequate had they all been available. In fact, it would have been adequate had most of them been available. Unfortunately they were not. The majority had legitimate reasons for their absences.

Terry Hesson agreed to be responsible for the parking aspects of the Committee's responsibilities. He was assisted primarily by George Hall, Bob McGlashan, and myself. Also Lionel Garcia was available as necessary. I would recommend that next year's Chairman again designate someone to be responsible for the parking and that that individual establish two teams of two individuals each (including himself on one team) to rotate one to two-hour shifts. This will enable the members of this group to also enjoy and participate in the Shrimporee. The parking duties consisted primarily of policing the reserved parking area. The public parking was primarily accomplished by Scoutmaster Chris Christman, the Troop T950 Scouts, and one of the two Harris County patrolmen.

Jim Wyatt has the rope to cordon the reserve parking areas. I would suggest that the rope be picked up prior to the Shrimporee so as to be available very early.

Terry Hesson has the decals, badges, etc., related to the reserved parking areas. The four areas are (a) along side the pavilion, (b) along side the food serving building, (c) beyond (a) and (b) going into the park, and (d) the area next to where the cakes and pies are served. I attempted to assign (a) and (b) to those with responsibilities related to logistics and food preparation and assign (c) to other Rotarians with parking requirements, and (d) to the elderly, invalid, VIPs, etc. Terry Hesson has all the literature, maps, etc., related to reserved parking.

11. CLEANUP - The Food Preparation and Service Committees did an excellent job cleaning up after the activities in the food building. This was most fortunate. In fact, I would urge next year's Committee Chairman to insure that this cleanup planning is accomplished in advance.

The Boy Scouts set up the tables and chairs and picked them up at the end of the day. I recommend that one or two sponges be made available to clean off the tables and chairs prior to loading on the truck. Also, it would be desirable to have available a couple of flashlights since it was getting dark and was difficult to inspect the cleanliness of the tables and chairs.

The Boy Scouts also picked up loose trash utilizing trash bags which need to be furnished. Chris Christmas requested that 200 bags be made available. I would say that 200 turned out to be a pretty good number. There were only a couple boxes left over and I gave them to Chris to give to the Harris County Youth Village. To hedge the bet, I would recommend that 300 bags be made available next year as this is a small investment for a lot of security.

The main beer table and surrounding area were left in disarray, necessitating that I come out the next day and clean it up. This could be done on Saturday night and, if so, the Committee would probably want to have another flashlight or two as well as a screwdriver and pair of pliers to remove the staples which held the white paper on the tables.

12. TRASH CAN, DISINFECTANT, AND MOSQUITO SPRAY - Maury Fitch, Rotarian and Amway distributor, brought a couple cans of disinfectant to spray the garbage cans and a couple cans of insect spray. Since the weather was very mild, this was not needed; however, I would suggest that next year he be asked to bring them again just in case.

13. EXPENSES -

Target - Bob Driver	80 Trash Bags	\$13
Weco - Billy Weseman	Electrical Materials	\$25
	and Lights	
County Deputies (2)	Parking Control and Guard	\$144
	Services	
	TOTAL	\$182

14. RECOMMENDATIONS - I would recommend that next year's Site Committee Chairman divide the work force into two distinct groups of parking and cleanup. Those individuals assigned to the parking should be through by 5:30 p.m. The individuals assigned to cleanup should plan on starting at about 5:30 p.m. and continuing until 8:30 or 9 p.m.

15. THANK-YOU LETTERS - Frank, attached are copies of thank-you letters which I have sent. It is recommended that you personally send than-you letters to the following:

-Ron Niksich, Director, Harris County Youth Village
H. T. "Chris" Christman, Troop T950 Scoutmaster - for the help of the Boy Scouts and in furnishing their own vehicles to take the Scouts to the Ed White Youth Center twice and for several trips to Galveston County Park.

-Ed Rosinski and Kim Carlsen - Dispose-All - for the four dumpsters, including delivery and pickup at no charge.

-Betty Beason, Seabrook Methodist Church - for the use of their tables and chairs. Also for the help of their custodian (Bud).

In addition, a word of appreciation to the following Rotarians for extra effort

related to the Site Preparation and Cleanup Committee:

- Jim Wyatt - cooks
- Billy Weseman = light, electrical, and chairs
- Jack Fryday and Brothers = flatbed truck, loading, and driving assistance
- Jack Eggleston - a very complete set of notes from the previous year and a ton of valuable advice and council
- Gene Lindquist - providing for Harris County deputies and rounding up tickets for the Boy Scouts' dinners
- Joe Skelly and Alan Wylie - a ton of logistics support
- Bob McGlashan, an inactive member, who nonetheless volunteered and worked on the Parking Committee
- Jay Welch - who was out of town, but did a good deal of work getting the price of port-a-cans down to \$50 each
- Dave Sincox - who in addition to working the ticket booth, assisted in the parking of cars
- Lionel Garcia - who was available as necessary

and finally, two new Rotarians, Terry Hesson and George Hall - who really got with it on the parking. I would recommend both Terry and George for Committee Chairman positions next year. They both were very willing and worked hard.

As a final recommendation, inasmuch as the site preparation, cleanup, and parking responsibilities do not have quite the glamor or exposure to fellow Rotarians as do some of the other committees, e.g., auction and food preparation, I recommend that a new set of committee members be appointed each year.

KEY CONTACTS

<u>NAME</u>	<u>AREA</u>
Jim Wyatt	Cookers
Billy Weseman	Electrical and Rotary chairs
Jack Fryday	Flatbed truck
Don Kirr	Auction flatbed
Billy Burt	Action flatbed stairs
Billy Burt	Firewood - Beans
Ron Nicksich (334-2521)	Harris County Youth Village Troop T950 Scouts
H. T. "Chris" Christman	Scoutmaster
Gene Lindquist (334-4282)	Tickets for Scouts' meals
Gene Lindquist	Arrangements for two Harris County Deputies
Ed Rosinski (654-9756)	General Manager, Dispose-All Company
Kim Carlsen (654-9756)	Representative, Dispose-All Company
Betty Beason (474-2853)	Seabrook Methodist Church - Ed White Youth Center - 30 tables/200 chairs
Port-a-Can (869-6661)	

H. T. Christman
223 Driftwood Drive
Houston, TX 77021

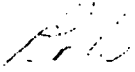
Dear Chris,

Thank you again for your marvelous contribution to the success of the Rotary Shrimporee on October 24th. You made order and smoothness out of what could have been a chaotic situation. The contributions of parking, loading, setup, and loading again of tables and chairs and finally overall cleanup were invaluable contributions. We sincerely appreciate it.

Chris, you must be proud of the impact which your leadership and example are having on the Troop T-950 scouts at the Harris County Youth Village. They will certainly become better men and citizens because of your involvement.

Chris, thank you again.

Sincerely,


Robert E. Driver

Ron Niksich
Director, Harris
County Youth Village
210 J. W. Mills
Seabrook, TX 77586

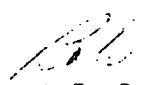
Dear Ron,

Thank you again for the tremendous support which you and your staff and the Troop T-950 scouts furnished for the Rotary Shrimporee. They, along with Chris Christman, did a simply outstanding job loading, setting up, and loading again the tables and chairs and providing an orderly parking system. They made order and efficiency out of something that would surely have been chaotic without them.

Ron, I am looking forward to sponsoring you for Rotary Membership and know it will be mutually beneficial to you and to the Club.

Ron, thank you again.

Sincerely,


Robert E. Driver

November 4, 1981


Ms. Kim Carlsen
Dispose-All Company
POB 3308
Galveston, TX 77552

Dear Kim:

Thank you again for your helpfulness and generosity in providing the dumpsters for the Space Center Rotary Shrimporee, Saturday, October 24. Cold weather, coupled with the threat of rain in the morning and early afternoon, resulted in a smaller crowd than we had hoped for; however, the weather improved considerably from approximately 3 to 6 p.m. As a result, when the final figures are in, I'm sure the Shrimporee will be judged a success and the Crime Stoppers Program and other benevolent organizations in the Clear Lake Area will benefit from the Shrimporee.

Kim, on behalf of all the Rotarians, we sincerely appreciate what you and Ed Rosinski have done. If I can ever return the favor with a tour of NASA or, for that matter, anything else, please let me know.

Sincerely,



Robert E. Driver
Chairman, Site Preparation
and Cleanup Committee

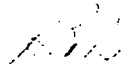
November 4, 1981

Dr. Robert McGlashan
16307 Brook Forest Drive
Houston, TX 77059

Dear Bob:

Thank you again for your helpfulness with the parking activities at the Shrimporee. You are a class guy, and it is most appreciated.

Sincerely,


Robert E. Driver
Chairman, Site Preparation
and Cleanup Committee

November 4, 1981

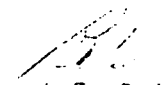
Mr. Ed Rosinski
Manager, Dispose-All Company
POB 3308
Galveston, TX 77552

Dear Ed:

Thank you so much for your kindness in making available the dumpsters for the Space Center Rotary Shrimporee on October 24. After giving us a scare in the morning and early afternoon, the weather turned very nice and sunny for the latter part of Saturday afternoon, and I am sure the Shrimporee will be judged a success when the final tally is in.

Ed, as I mentioned to Kim Carlsen, the primary beneficiary from the proceeds from the Shrimporee will be the Bay Area Crime Stoppers. In addition, other civic and youth organizations will be supported to a lesser degree with the proceeds from the Shrimporee. I cannot overstate my appreciation to you and to Kim Carlsen for your helpfulness and generosity.

Sincerely,



Robert E. Driver
Chairman, Site Preparation
and Cleanup Committee

November 4, 1981

Dr. George Hall
17034 El Camino Real
Houston, TX 77058

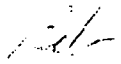
Dear George:

Thank you again for the willingness and enthusiasm which you demonstrated on the Site Preparation and Cleanup Committee. It was most appreciated.

George, as soon as the odds get low enough, we'll get all bets down and have a tennis match. Let's do it soon.

Thank you again.

Sincerely,


Robert E. Driver
Chairman, Site Preparation
and Cleanup Committee

November 4, 1981

Mr. Jay N. Welch
Texas Council on Economic Education
2700 Bay Area Boulevard
Houston, TX 77058

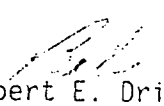
Dear Jay:

Thank you again for your helpfulness and cooperation in tracking down the best deal on port-a-cans for the Rotary Shrimporee. Had I been in charge of the entire operation, I am sure I would have been inclined to take advantage of that good deal--which probably explains why I was not in charge!

Seriously, George, I do appreciate your efforts and have recommended as a part of my Committee report that the provision for port-a-cans be seriously considered next year. I think it would make for a more first-class operation.

Thank you again for everything.

Sincerely,


Robert E. Driver
Chairman, Site Preparation
and Cleanup Committee

November 4, 1981

Mr. Terry Hesson
2416-C Bay Area Boulevard
Houston, TX 77058

Dear Terry:

Thank you again for so willingly accepting the responsibilities as head of the parking activities at the Shrimporee. While it was not the most glamorous job, given the temperature on Shrimporee day, you certainly did it magnificently.

Let's crank up a game of racket ball soon.

Sincerely,


Robert E. Driver
Chairman, Site Preparation
and Cleanup Committee

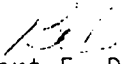
November 4, 1981

Dr. Lionel Garcia
619 Kirby Road
Seabrook, TX 77586

Dear Lionel:

Thank you again for your cooperation and willingness to help the Site Preparation and Cleanup Committee at the Shrimporee. Lionel, you are a class guy, and it is appreciated.

Sincerely,


Robert E. Driver
Chairman, Site Preparation
and Cleanup Committee

November 4, 1981

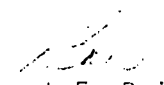
Mr. E. R. Bolen
POB 42
League City, TX 77573

Dear Mr. Bolen:

Thank you again for your helpfulness and cooperation before, during, and after the Rotary Shrimporee on October 24. Everything went smoothly thanks to your invaluable help.

Enclosed is the key which you made available for our early entry on Shrimporee morning. Thank you again for everything.

Sincerely,


Robert E. Driver
Chairman, Site Preparation
and Cleanup Committee

TO: Frank Morgan
FROM: Joe Skelly
SUBJECT: Logistics Committee Report

1. Members of the Committee:

Alen Wyle and Don Rehmyer - Food procurement, transport from warehouse
Bill Gresco - Food Receipt and transportation
Billy Burt - Firewood, Auction Items, and Transport
Joe Skelly and Alen Wyle - Pickup and return cooking utensils from schools

2. Organization

Briefly the work went like this:

- a. Skelly asked for lists of requests from other committees (see attached sheets)
- b. It was decided to buy as much food as possible from SYSCO since they could deliver at one time and change one bill.
- c. Items not sold by SYSCO were bought by Skelly at local stores.
- d. Arrangements were made with Geo Carlisle at Clear Creek School Administrator for loan of school equipment. Carlisle referred the whole project to Mrs. Beller at 332-5461 who arranged with the two high schools for the pick up and returns. Mrs. Beller also arranged for the hire at overtime rates for three people at Clear Creek to wash up on Sunday. Four tickets were given to the four people at Clear Creek at the time of pick up.
- e. A list of materials was provided to Mrs. Beller who arranged for us to pick up some of the items at Clear Lake and the rest at Clear Creek. Pickups had to be made by 1:30 PM on Friday since that was the quitting time for the kitchens.
- f. Bread was ordered from Mrs. Baird's Thrift Store on HWY 3 & Bay Area Blvd. Price: \$.30 per loaf. We had to pick up the bread. They will not deliver from that store location for that price. Bread can be picked up the Sat. of the Shrimporee. It is best to let them know at 332-5545 a week in advance how much bread will be needed.
- g. Skelly and Wyle (with truck) picked up the utensils at each school on Friday afternoon and returned them all on Sunday, about 9 AM to Clear Creek. The check for the dishwashers was delivered on Wednesday after a call to Mrs. Beller to get the names and amounts.
- h. Bill Gresco received all the SYSCO food delivery at the Clear Lake Hospital on the Wed. before the Saturday Shrimporee. All food was charged to Mrs. Hicks' (dietician at Hospital) account. We gave Mrs. Hicks a check made out to SYSCO when she received her invoice.
- i. Bill Tuite (although not a part of the committee) was a big help in supplying the aprons, towels, etc. Bill brought more than enough for everyone. Bill was anxious to get all his materials back since its loss comes out of his pocket. Our members and workers should be reminded of this. We owe a pat on the back and a big thanks to Bill for his help.
- j. The cole slaw committee picked up their things at the Hospital on Friday before the Shrimporee.
- k. All food left in cartons that were unbroken was taken back by SYSCO and we were given credit.

SCHEDULE ON SHRIMPOREE SATURDAY

1. On Sat. morning, about 6 AM all the supplies from the schools and delivered to the park.
2. At 7 AM we picked up supplies at warehouse.
3. Around 8 AM we picked up food at Clear Lake Hospital Warehouse.
4. At 9 AM tables and chairs were picked up at Ed White Youth Center by Alen Wyle and Bob Driver and Boy Scouts with a truck from Jack Fryday. Jack's assistance is greatly appreciated.
5. Billy Burt brought a load of firewood about 9:30 AM
6. 10 AM we picked up bread at the Mrs. Baird's Thrift Shop on HWY 3.
7. 6 PM - all items were returned to the warehouse.
8. 7 PM - all items from the school were loaded into vans and returned to the school at 10 AM Sunday morning.
9. 8 AM Sunday - tables and chairs were returned to Ed White Youth Center in Seabrook.

IMPORTANT PEOPLE TO AID LOGISTICS AND TRANSPORTATION

HIGH SCHOOLS - Geo Carlisle ---- 332 - 4561
Mrs. Bellar ---- 332 - 4561

GYSCO - Doug Godschalk -- 672 -8080

HOSPITAL - Bill Gresco -- 332 - 2511
- Mrs. Hicks -- 332 - 2511

BREAD - Mrs. Baird's Thrift Shop 332 - 7908

TOWELS - Bill Tuite ---- 488 - 1142

PROBLEMS AND RECOMMENDATIONS

A. Problems

1. This committee needs to know ahead of time (at least a week) from the school if they are going to be short of pots and pans.
2. The same persons keep getting elected to this committee.

B. Recommendations

1. The Site Preparation should see to getting the chairs and tables as they did in the years past.
2. The Logistics Committee desperately needs more manpower. New blood is recommended.
3. Alen Wyle would make an excellant chairman for this committee next year.

Memo: Don Rehmyer was not able to help the day of the Shrimporee because of out of town commitment.

CLEAR CREEK INDEPENDENT SCHOOL DISTRICT

FOOD SERVICE DEPARTMENT
P. O. Box 799 - League City, Texas 77573

ELEANOR BELLER
Director of Food Service

8968

Joe Skelly
16524 Sealark
Houston, Texas 77062

Dear Sir:

Listed below are the pieces of equipment that were not returned:

6	Pot Holders @	@ \$ 7.25 per 1/2 doz
1	Pair Long Tongs @	2.10 Ea
2	4" Strainers (skimmers) with long handle	@ 4.16 Ea
1	Long handle flat strainer	@ 5.60 Ea
3	Damaged steam table pans	@ <u>15.91 Ea</u>

Check made to Clear Creek Cafeteria \$71.00 Total

Please send labor checks directly to our Central Office to workers listed below:

5 hours		
Carol Roush @	10.00 per hr.	50.00
Mary Johnson @	7.90 per hr.	39.50
Wanda Honnell@	7.90 per hr.	<u>39.50</u>
		\$129.00 Total

Ronita Word returning equipment
to correct cafeterias @.20 mile 4.40 Total

Thank you for your prompt attention in this matter. The above costing does not include all labor required by the Food Service Department.

Sincerely,

Eleanor Beller

Eleanor Beller, R.D.
Director Food Service

EB:rw

1981 Shrimporee Requirements
from Clear Lake High School

Sat Oct. 24th

Joe Skelly

488-7421

ITEMS REQUIRED:

QUANTITY	DESCRIPTION
12	Serving pans 24"x 18" (6" - 8" deep)
16	Serving spoons, large (drain)
7	Ice Cream Scoops - large
2	Electric Can Opener (Heavy duty)
6	Large Mixing Pans
2	Spoons, slotted, 18" long
12	Serving pans, 6: deep x 15" x 18"
6	Pot holders
2	Large Racks with Trays
24	6" Deep Hotel Pans
26	4" Deep Hotel Pans
6	Sharp Knives
6	Cutting Boards
1	Knife Sharpener
2	Mixing Paddles
1	Pair Long Tongs
1	10" funnel
2	4" Strainers (skimmers) with long handle
1	Dipper (for hot oil, large)
1	Strainer, large (for fish batter)

1981 Shrimporee Requirements
from Clear Lake Hospital

Sat. Oct. 24th

Joe Skelly

4FF-7421

ITEMS REQUIRED:

QUANTITY	DESCRIPTION
20 Cases	#10 - 1 Gallon cans of catsup (total 120 gallons)
5 Cases	#10 - 1 Gallon Cans chili sauce (total 30 gallons)
5 Cases	1 Quart jars of horse radish (total 15 gallons)
5	1 Gallon plastic jugs of Worcestershire Sauce
5	1 Gallon plastic jugs of Lemon Concentrate Juice
4	Boxes 2 oz. bottles of Tabasco sauce (total 96 bottles)
10,000	2 oz. paper cups
10,000 each	Salt/Pepper packets
500	Dessert Plates, 5 inch diameter
500	Forks, dessert size
1,000	6 or 7 oz. styrofoam cups
2,000	Packages sugar and Sweet 'n Low
270	#10 Cans, Ranch Style Beans
15	5 gal. Cans Peanut Oil
200 lbs	Cornmeal
200 lbs.	Flour
5 lbs.	Pepper
15 lbs.	Salt
27 gal.	White Vinegar
130	Sugar - 5 lbs packages
14 gal.	Mazola Oil - 1 gallon cans
6	Salt - 1 lb. boxes
5	Black Pepper
30	Heavy Duty Container Liners - 20 gallon - clear plastic
5,000	10 $\frac{1}{4}$ " 3 - compartment plates (Chinet Natural #21307)

1981 Shrimporee Requirements

Committee FOOD SERVING

Requestor DICK CHANDLER
333-1440

Quantity	Description	Status
	See attached - use Quantity needed column.	

Sent to:
Joe Skelley - 488-7421

Address: Bay Area Office
16504 Sealark Supply
Houston, 77062

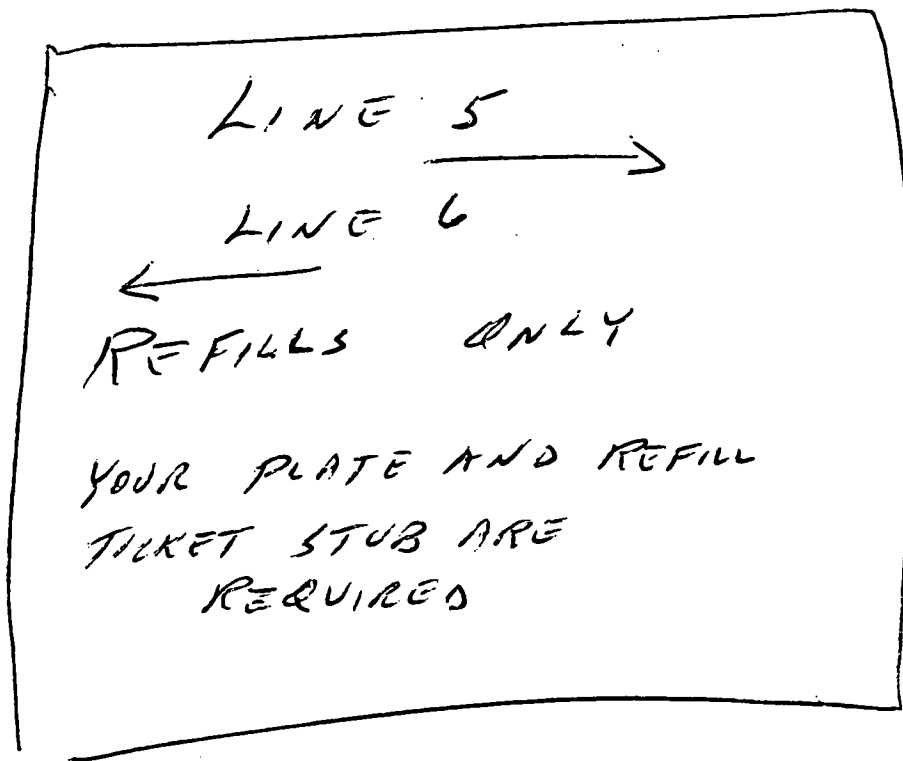
9/17/80

1980 FOOD SERVING COMMITTEE REQUIREMENTS

~~ADDITONAL~~

QUANTITY <u>NEEDED</u>	DESCRIPTION	IN STORAGE
150	Aprons, disposable - <i>w</i>	-
0	Plastic gloves, disposable (#DG-601) <i>w</i>	300 1000
5,000	10 1/4" 3-compartment plates (Chinet Natural #21307) <i>H</i>	750 3000
2,000 0	9" 3-compartment plates (Chinet Natural #21305) <i>H</i>	2500
15 6	10" dia. ticket stub containers (ICE CREAM CARTON)	-
12	Serving pans 24"x18" (6"-8" deep) - <i>S</i>	-
16	Serving spoons, large (drain) - <i>S</i>	-
4	Serving tables 6'x2 1/2'	-
0 10 rolls	Aluminum foil 18"x50' - <i>w</i>	7 ROLLS
20	Cat tray absorbent, 25 lb. bag - <i>w</i>	2
- 0	8" dia. roll white butcher paper 48" wide - <i>w</i>	2
20	Brooms, regular - <i>w</i>	46
- 0	Brooms, push - <i>w</i>	40
20	Brooms, push, heavy duty - <i>w</i>	3
2	Dust pans, 12" plastic - <i>Bag</i>	-
40	Garbage containers, 30 gal. plastic - <i>w</i>	4
24	Rags/towels 2'x2'	-
2 box	Cleaning powder (soap) for tables/floors - <i>Bag</i>	-
2 bars	Hand soap for washup - <i>Bag</i>	-
4	Towels, large, for washup	-
6 rolls	Paper towels, regular rolls - <i>Bag</i>	-
0	75' 1/2" dia. hose - <i>w</i>	2
25	Plastic bags, heavy duty, 38 gal. - <i>Bag</i>	-
1	Dolly 2'x4' (for carrying shrimp)	-
7 - 0	HOSES FOR ICE CREAM SCOOPS - LARGE	20
1	STAPLER, HEAVY DUTY	Requested by: Dick Chandler
1	STAPLES, BOX	333-6111
1	SIGN FOR REFILLS (SEE ATTACHED)	1440

REFILL SIGN



Make same sign as
present sign for LINE 7

1981 SHRIMPOREE REQUIREMENTS

COMMITTEE: BEANS PREPARATION

CHAIRMAN: BOB WREN

ITEMS REQUIRED:

QUANTITY	DESCRIPTION
270	#10 Cans, Ranch Style Beans - 14
2	Spoons, slotted, 18" long S
1	Can opener, Heavy duty S
8	Dish Towels
6	Pot holders S
12	Serving pans, 6: deep x 15"x18" S
10	Aprons OK
Stack	Firewood - OK
1	Work table - OK
1	Propane Torch (for starting wood fire) Request

School

1981 SHRIMPOREE REQUIREMENTS

COMMITTEE: RED SAUCE COMMITTEE

CHAIRMAN: DON CHEATHAM

ITEMS REQUIRED:

QUANTITY	DESCRIPTION
20 Cases	#10 - 1 Gallon cans of catsup (total 120 gallons) ✓
5 Cases	#10 - 1 Gallon cans chili sauce (total 30 gallons)
5 Cases	1 Quart jars of horse radish (total 15 gallons)
5	1 Gallon plastic jugs of Worcestire Sauce
5	1 Gallon plastic jugs of Lemon Concentrate Juice
4	Boxes 2 oz. bottles of Tabasco sauce (total 96 bottles)
175	Loaves thin sliced sandwich bread
10,000	Plastic forks
20,000	Napkins
10,000	2 Oz. paper cups
10,000 each	Sale/Pepper packets
25	Aprons
2	Plastic Sheets (4 Mil - 10'x25' roll)
1	Electric Can Opener (Heavy duty)
12	Towels
2	Boxes Handi-Wipes or paper towels
1	Roll Tape-Conduit
6	Folding Tables

1981 SHRIMPOREE REQUIREMENTS

COMMITTEE: BEANS PREPARATION

CHAIRMAN: BOB WREN

ITEMS REQUIRED:

QUANTITY	DESCRIPTION
270	#10 Cans, Ranch Style Beans
2	Spoons, slotted, 18" long
1	Can opener, Heavy duty
8	Dish Towels
6	Pot holders
12	Serving pans, 6: deep x 15"x18"
10	Aprons
Stack	Firewood
1	Work table
1	Propane Torch (for starting wood fire)

1981 SHRIMPOREE REQUIREMENTS

COMMITTEE: SHRIMP COOKING

CHAIRMAN: BOB MONTGOMERY

ITEMS REQUIRED:

<u>QUANTITY</u>	<u>DESCRIPTION</u>
200	Cloth tea towels
6	Aprons
6	Cooks hats

1981 SHRIMPOREE REQUIREMENTS

COMMITTEE: DESSERTS

CHAIRMAN: JEAN WREN

ITEMS REQUIRED:

QUANTITY	DESCRIPTION
500	Dessert Plates, 5 inch diameter
5	Boxes Baggies (minimum 6 inch openings)
500	Forks, dessert size
7	Rolls Saran-wrap
5	Packs, Handi-wipes or wet towels from Bill Tuite
1	Roll, disposable plastic gloves
9	Carpenter aprons
2	Rolls aluminum foil
8	Checkered table clothes (see Bill Tuite for Source)
1,000	6 or 7 oz styrofoam cups
2,000	Packages sugar and Sweet 'n Low
?	Jars coffee creamer

1981 SHRIMPOREE REQUIREMENTS

COMMITTEE: BEVERAGES

CHAIRMAN: CARLOS VILLAZOMEZ

ITEMS REQUIRED:

<u>QUANTITY</u>	<u>DESCRIPTION</u>
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1981 SHRIMPOREE REQUIREMENTS

COMMITTEE: FISH FRYING

CHAIRMAN: RON NEIGHBORS

ITEMS REQUIRED:

<u>QUANTITY</u>	<u>DESCRIPTION</u>
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1981 SHRIMPOREE REQUIREMENTS

COMMITTEE: COLE SLAW PREPARATION

CHAIRMAN: CLAY FULCHER

ITEMS REQUIRED:

QUANTITY

DESCRIPTION

1981 SHRIMPOREE REQUIREMENTS

COMMITTEE: DESSERTS

CHAIRMAN: JEAN WREN

ITEMS REQUIRED:

QUANTITY	DESCRIPTION
500	Dessert Plates, 5 inch diameter <i>H.</i>
5	Boxes Baggies (minimum 6 inch openings) - <i>Buy</i>
500	Forks, dessert size <i>H.</i>
7	Rolls Saran-wrap <i>Buy</i>
5	Packs, Handi-wipes or wet towels from Bill Tuite <i>✓</i>
1	Roll, disposable plastic gloves <i>W</i>
9	Carpenter aprons - <i>OK</i>
2	Rolls aluminum foil <i>W</i>
8	Checkered table clothes (see Bill Tuite for Source) <i>W</i>
1,000	6 or 7 oz styrofoam cups <i>H.</i>
2,000	Packages sugar and Sweet 'n Low <i>H.</i>
?	Jars coffee creamer - <i>OK</i>

1980 SHEIMPOEE REQUIREMENTS

COMMITTEE CONDIMENT

REQUESTOR STEADMAN

ITEMS REQUIRED

QUANTITY	DESCRIPTION	STATUS *
<u>MISCELLANEOUS</u>		
<u>XXXXX</u>		
2 --	Rolls, heavy vinyl, 4 mil 10' x 25' ✓	maybe
1 --	Heavy duty electric can opener for exclusive use of <u>condiment committee</u> ✓	-0-
20 --	Aprons, serving ladies	?
1 --	Roll, air condition conduct wrapping, tape ✓	-0-
5 --	Large plastic buckets, 6 gal plus capacity, with handles <i>Schuel</i>	-0-

~~SEAF0~~

~~JOE SEAF0~~

332-1571

~~16524 Seafark~~

Houston TX 77062

US.

~~1/2~~

1981 ShrimpoREE Requirements

Committee FISH/SHRIMP PURCH

Esquestor LIGRANI

Quantity	Description	Status
1 EA	SCALE (TO WEIGH UP TO 25#)	
1 EA	SCALE (TO WEIGH UP TO 150#)	
100	PLASTIC BAGS (TO HOLD UP TO 25#)	

Sent to:
Joe Skelley - 488-7421

Address: Bay Area Office
16524 Sealark Supply
Houston. 77062

81
1980 Beans Committee

Joe Skelly

Supplies Required:

<u>Quantity</u>	<u>Item</u>
270 265	#10 Cans, Ranch Style Beans
2	Spoons, Slotted, 18" Long
1	Can Opener, Heavy Duty
8	Dish Towels
6	Pot Holders
12	Serving Pans, 6" Deep x 15" x 18"
10	Aprons
Stack	Firewood
1	Work Table
1 5	Propane Torch (for starting wood fire)

~~* Required for next year~~

Joe Skelly

FROM Ron Neighbors

SUBJECT Request for Fish Frying Equipment

1 Electric Deep Fryers - W.

1 Large Racks with Trays 2 - S

24 6" Deep Hotel Pans 24 - S

24 4" Deep Hotel Pans 24 - S

1 Sharp Knives 6 - S

1 Cutting Boards 6 - S

1 Knife Sharpener - S

1 Electric Fans - S

1 Extension Cords - W.

1 Clean Garbage Can (Plastic) - W.

2 Mixing Paddles - S

6 Dozen Towels

18 Aprons

1 Pair Cotton Gloves ✓

1 Rolls Paper Towels - B

1 Roll Butcher Paper ✓

1 Staple Gun - W.

1 Pair Long Tongs - S

15 5 gal. Cans - Peanut Oil - H. l

200 lbs. Cornmeal X - H.

200 lbs. Flour X - H

5 lbs. Pepper X - H

15 lbs. Salt | - H

Firewood 100

Kindling for Firewood ✓

2 4" Strainers (skimmers) with Long Handle - S

1 10" funnel - S

1 Dipper (for hot oil, large) - S

1 Large Strainer (for fish batter) - S

2500 lbs. Icelandic Cod (prefer 5 lb. boxes)

250 lbs. Pre-breaded Fish

Large Hose for Cleaning Floor (Bigger than 3/4")

1981 SHRIMPOREE REQUIREMENTS

COMMITTEE: RED SAUCE COMMITTEE

CHAIRMAN: DON CHEATHAM

ITEMS REQUIRED:

QUANTITY	DESCRIPTION
20 Cases	#10 - 1 Gallon cans of catsup (total 120 gallons) - H
5 Cases	#10 - 1 Gallon cans chili sauce (total 30 gallons) - H
5 Cases	1 Quart jars of horse radish (total 15 gallons) - H
5	1 Gallon plastic jugs of Worcestershire Sauce - H
5	1 Gallon plastic jugs of Lemon Concentrate Juice - H
4	Boxes 2 oz. bottles of Tabasco sauce (total 96 bottles) - H
175	Loaves thin sliced sandwich bread - <i>per box 75</i>
5 M 10,000	Plastic forks -
20,000	Napkins - <i>cc</i>
10,000	2 Oz. paper cups - H
10,000 each	Salt/Pepper packets - H
25	Aprons
2	Plastic Sheets (4 Mil - 10'x25' roll) - H
1	Electric Can Opener (Heavy duty) - <i>white</i>
12	Towels - <i>cc</i>
2	Boxes Handi-Wipes or paper towels - <i>Original</i>
1	Roll Tape-Conduit - <i>Blue</i>
6	Folding Tables - <i>cc</i>

(A) Long Maryanne P... - \$

1981 ShrimpoREE Requirements

Committee Cole SLAW

REquestor Bill Bennett

Quantity	Description	Status
2.7 Gallons	White Vinegar - H	
130#	SUGAR - 5# PKGS. - H	
14 gallons	MAZOTA OIL - 1 GALLON CANS - H	
6#	SALT - 1# BOXES. - H	
5#	BLACK Pepper - H	
(30)	HEAVY DUTY CONTAINER LINERS ^H 20 GAL. <u>CLEAR PLASTIC</u> by - 1	

Sent to:

Joe Skelley - 488-7421

Address: Bay Area Office
16524 Sealark Supply
Houston, 77062

SHRIMP/FISH PROCUREMENT REPORT

SHRIMPOREE 1981

Attached are copies of the reports from the chairmen of the Shrimp and Fish Procurement Committees.

At the onset, I would personally like to recognize Jim McNatt and Keith Sherman for the outstanding job they did in executing the duties of their respective committees. Their reports, along with the 1980 report, can be used as a guide for next year's chairman.

This year several things happened which may influence the way we purchase shrimp and/or fish in the future. First, we found that we could use frozen shrimp instead of fresh. The problem of thawing the shrimp was solved for us by Henry Hults. As for thawing fish we may have to unpack and soak (in water) the fillets as we did in prior years.

Much has been said about the timing of purchasing, the timing of appointing committees, the timing of planning the shrimporee, etc. and I do agree that all these functions should be accomplished as early as possible but that they shouldn't be performed in such a manner to antagonize our suppliers or donors. Regarding our shrimp suppliers, I believe that we are limited to doing business with two suppliers in our area and they are Henry Hults and Emery Waite (and I'm not sure that we haven't lost Emery as a supplier). My reasons for this statement are (1) only they can commit to the quantities needed in our time frame, (2) only they will commit to deliver additional shrimp within a one hour notice and (3) they will take back any unused shrimp. This year, we could have purchased approximately 2,000# in advance if we had a place in which to store the shrimp. Only after the fact did we learn that Henry could have stored any shrimp we bought in advance, but this is assuming that we purchase the original order of shrimp from him or agree on a storage fee with the proviso that we buy additional shrimp needed from him. It was suggested that we could purchase shrimp and/or fish early (2-3 months prior) and rent a freezer truck for storage but I believe the problems associated with a rented freezer truck that early are too many to consider this as a viable alternative.

It was suggested that we ~~use~~ the same supplier for shrimp and fish and I agree with this provided we don't antagonize our local suppliers. Unless we use Canadian Cod, it will be impossible to use a local supplier for both purchases.

I would like to address the subject of donations and suggest that we go back to our original policy and say "no freebies". Certainly, all Rotarians should buy tickets for themselves, their families and/or guests. If the Chairman needs some complimentary tickets (and I believe there is a need for some) he should ask Rotarians to donate them (similar to what we do for Harris County Youth Village). As to donating shrimp or fish (we donated 135# of fish costing \$262.00), I don't believe we ought to use the donation of fish or shrimp as a means of compensation.

Overall recommendations:

1. Establish a budget for shrimp and fish procurement early in the year (prior to June) based on \$3.50/lb for 43/50 white tails...shrimp and \$1.94/lb for Icelandic Cod.

2. Make arrangements with local supplier (Henry's or Emery's) to store any fish or shrimp purchased prior to shrimporee (assume September date).

3. Between June - August, if price of shrimp goes below a certain price (\$2.50/lb. for instance), purchase up to 2,000# and store it locally. Establish procedures same for Icelandic Cod.

4. Early September, negotiate for final purchases, if necessary.

5. For next year's chairmen, I recommend Keith Sherman and Jim McNatt.

Respectfully submitted,

Al Ligrani

A. LIGRANI

1981 Shrimporee

Shrimp Procurement Subcommittee Report

submitted by Jim McNatt

I. Procurement

As I read past reports of rotary involvement in supplying shrimp for the shrimporee I realized this job has historically been no small task. We have always attempted to obtain fresh shrimp at a price quoted for two weeks to a month prior to the event. However, I've found no shrimp dealer can promise either volume or price comfortably that far in advance.

First, fresh shrimp can only be stored for two days maximum before they have to be either cooked or frozen. It is very hard for a shrimp supplier to even know he can come up with the volume we need in only two days fishing. The quality of that catch is also unstable as to the size of shrimp produced. So, in order to supply the volume guaranteed to us, the supplier has to rely on a back up system of his own from Louisiana or south Texas ports.

This then complicates the second problem, the price. The shrimp market operates on a supply and demand basis which radically changes from mid-season to late season when we have the shrimporee. At this time the price is going up generally because the fishing is less productive in September and October. The supplier can't predict his cost on fresh shrimp one month or even two weeks in advance accurately enough for him to quote a price for us. And if he has to truck in more from out of town his cost goes up even more.

So, when we ask a supplier to not only supply us with

a large volume of fresh shrimp, but also quote his price as well two or three weeks in advance, we can expect several things. First, as it finally happened this year, I encountered a very uncomfortable past supplier (Emery Waite) who didn't want to go through the stress again. Second, I experienced a high quoted price from a supplier (Henry Hults) who knows what problems can arise in not being able to predict in advance either his market price or volume of fresh shrimp.

The decision was then finally made this year to deal with frozen machine graded shrimp of the 43-50 per pound size. This immediately solved both problems of volume and price, not to mention uniform quality. I found suppliers store frozen shrimp year round and have little trouble coming up with large volumes. At the same time the market price for frozen shrimp is more stable and quotable. When I mentioned the change to frozen machine graded shrimp to Arthur Hults, Henry's son, he immediately quoted a price 44¢ per pound less than for fresh shrimp.

In retrospect of the actual procurement phase I have several suggestions for future consideration. Many of these I learned from Emery Waite as he was telling me this year how little he enjoyed dealing with the shrimporee. First, buy only frozen five pound boxes of machine graded shrimp. They are much more easily supplied in high volume and also have a more uniformly acceptable quality. This years 43-50's were very nice in my opinion in size, uniformity, and quality. Second, talk to the supplier more than a month in advance. This gives him even more time to insure the volume that we want on his own without having to think about secondary suppliers.

Another interesting suggestion by Emery was to go ahead buy shrimp at the height of the season in June or July when prices are as much as \$1.50 per pound lower.

Then store them ourselves at a substantial savings than buying them at the market price at the time of the event. That way we not only have our insured volume but also a very good price. The extra it would cost to rent a freezer truck of our own if necessary to handle this shrimp would be very small compared to the amount saved. My own suggestion would be to buy shrimp in this manner in the minimum of our anticipated volume requirement. This minimum has generally been somewhere between 2,000 and 3,000 pounds. Then let this same supplier provide a back up guarantee of any volume over that.

The only problem we have in dealing with frozen instead of fresh shrimp is that the frozen are much more difficult to cook. The cookers really prefer fresh or thawed shrimp. This problem was solved very well by the supplier we used this year, Henry Hults. This gets into the second phase of the event.

II. Delivery

The problem was how to get a large volume of frozen shrimp thawed and delivered to the site. At this point I have to say that I met Henry Hults after the event only briefly and dealt primarily with one of his sons, Arthur. Without his help and suggestions we may not have had shrimp this year. It was his idea to let him thaw the frozen shrimp for us at the Hults plant and truck iced crates over as needed. I thought this to be a monumental task and difficult to accomplish on short notice, but with his reassurance we tried it this year and it worked nicely.

The delivery was done in two phases. First, I talked with the general chairman Frank Morgan and Bob Montgomery, the shrimp cooker to get an idea of how many shrimp minimum to cook for sure. This was based on ticket sales and weather predictions I assume from Frank, on what we

have done previously, and especially on how fast Bob could cook. We decided then to pre-thaw 2,000 pounds of shrimp the night before to be delivered on site the next morning in 100 pound iced crates. Arthur got this volume information at no later than 4:00 P.M. Friday, the day before the event.

The second phase of thawing simply involved calling the plant and ordering what more we needed. My doubts as to how quickly and efficiently Arthur could do this were unnecessary. I ordered another 1,000 pounds at 11:15 A.M. the day of the event, and at 12:15 P.M. 500 pounds arrived followed closely by another 500 pounds. This was much quicker than Bob can cook if we simply anticipate the need a little.

As it turned out this year we didn't need that extra 1,000 pounds, and to Arthur's credit again he agreed to take back even this thawed shrimp. I had thought he would take back only frozen shrimp which we ordered delivered in the truck as back up.

My critique of the delivery phase this year is nothing but praise for Arthur Hults in how simple he made it for us, and all without a signed contract, only a verbal agreement. As a result, neither rotarian back-up orders were necessary nor frozen packages on the truck, plus we had available at our despende thawed quality shrimp. The only hitch in the whole process occurred when Arthur called me the Monday following the event to tell me the 1,000 pounds of thawed shrimp we returned was 25 pounds short on reboxing and reweighing. For all the help he provided, I thought this was a very insignificant amount to question compared to past experiences and gladly paid for it. He also mentioned he would be glad to store any frozen shrimp we might buy early in the season prior to the event next year, and I would suggest looking into this for both the price

savings and delivery simplilicity. This means talking about shrimp procurement and getting organized as early as May or June when the shrimp season turns on.

The final talley on shrimp cooked this year was only 2,000 pounds, significantly less than the two previous years. I personally think the cold weather combined with rain caused this and would also suggest moving the shrimporee date back to mid-September when the weather is at least more predictable as far as temperature is concerned. The miminal cooked shrimp we had left over was given to the best of my knowledge to the elderly group who helped us. This amount varies every year and presents different problems if a lot is left. We were prepared to sell this cooked shrimp on a first come basis if necessary.

The only other suggestion I have for future consideration is to try to retain the same supplier for both shrimp and fish. It would make the delivery phase much simpler. Getting started early in procurement would facilitate this because our favorite fish, the Icelandic Cod, sometimes has to be ordered from the east coast well in advance.

In conclusion, it has been a lot of work but still a lot of fun getting this job done. I believe the many deviations from past procedures occured in a very positive direction this year. Next year can be even easier. I will be glad to provide all the assistance I can based on this year's new developments.

(HENRY'S)

SEABROOK CHITLING & CYSTER CO., INC.

P. O. BOX 337 • SEABROOK, TEXAS 77586

PHONES: (713) 474-2333 • 474-2341

Rotary Club

INVOICE

No. 0000

INVOICE DATE
October 26, 1981

OUR ORDER NO.

YOUR ORDER NO.

TERMS FOB.

SALESMAN
Arthur

SHIPPED VIA

QUANTITY		DESCRIPTION		PRICE	AMOUNT
2025 lb.		43/50 white tails...shrimp		33.50	67057.50
		ALL FROZEN PRE-THAWED DELIVERED IN 100 # INCREMENTS			
		pel ck # 120			
		(Jim McNATT)			

SHRIMPOREE 1981

FISH PROCUREMENT REPORT

To: Al Ligrani, Chairman
Fish and Shrimp Procurement

From: Keith Sherman
Fish Procurement

Before detailing this year's Fish Committee Report, certain background information that surfaced this year should be addressed. In the past few years, the Shrimporee Program has grown considerably in size and scope and this growth has had an impact on many areas of the Shrimporee, including the acquisition of the fish and shrimp. The standard order for shrimp can be in the neighborhood of 6000 lbs. of headed shrimp, which represents some 9000 lbs. of whole shrimp. The fish consumption has stabilized at around 2000 lbs. per year. However, the growth anticipated will move this figure even higher as the years pass. These quantities of products are such that it is no longer possible to go to local suppliers and place an order within the last two weeks prior to the Shrimporee.

The fish that we use has been specified as medium fillet Cod, individually wrapped in cellophane, and packed in 5-lb. packets with 10 packets to a fifty-pound case. Last year we had Canadian Cod, while this year we had Icelandic Cod. The problem with procuring this fish, especially in this quantity, is that the local fish houses generally do not carry this as a stock item. Therefore, it is imperative that we look at least three months in advance to begin placing a list of specifications with suppliers and allowing them time to secure the quantity of fish if they choose to bid.

The fish, being a frozen product, probably has a fairly predictable price throughout the year. If it makes sense to purchase, from the standpoint of price, in July or August, we may want to place the order and pay storage on it until the date of the Shrimporee. As detailed later in this report, the timing of the purchase was critical this year and caused the price to be about 30¢ per pound more this year than last. Additionally, we were very fortunate to find a supplier in Houston with the type and quantity of fish needed.

Last year, the supplier of both the shrimp and fish was Emery's Seafood of Seabrook. As outlined in last year's report by Bob DeLuca, there was a discrepancy on the final tally of fish and shrimp used by the Rotary Club. As noted in DeLuca's report, the controversy caused Emery to become somewhat upset. In trying to reconstruct what happened, it is believed that the discrepancy arose from the fact that we had a postponement due to rain and no accurate count was made at the end of the first morning, and some product had been used. This seems to be the most logical explanation of the discrepancy and certainly should be considered more the Club's fault than Emery's.

Jim McNatt and I approached Jeff Waite, Emery's son, during the week of October 10th to discuss the purchase of both the fish and the shrimp (Jim will report on the shrimp). Jeff was most accomodating, explaining that he did not foresee any problems, and quoted us prices, the fish at \$1.63/lb.. This was on a Friday. The following Monday, Emery called Jim and told him that he did not want to have anything to do with the Rotary Shrimporee this year. He talked quite extensively with Jim but did say that if we had anything that he could help us with, he would be happy to do so.

As a result of that conversation on Monday, I talked to Arthur Hultz with Henry's Seafood on Tuesday. Jim had already arranged to purchase the shrimp from Henry's through Arthur. After giving the specifications to Arthur on the fish, he told me that he had some black drum on hand, a product used by many resaurants in the area, but the packaging was not the same and we did not want to change the product this close to the Shrimporee without testing it. Arthur called me back later and said he could get the Cod out of New York for around \$1.83/lb. and, although the normal shipping time was two weeks, he could get it expedited. At this point, we were within 10 days of the Shrimporee. I told Arthur that I would do some more checking to see if I could locate the fish in that quantity through a Houston supplier.

The following day, I called Magnolia Seafood in Houston and talked to "Mr. Joe". He quoted me \$1.94/lb. for medium fillet Icelandic Brand Cod, individually wrapped in cellophane. He said that he had 2500 lbs. on hand, would deliver it to us, and take back what we did not use.

I called Arthur back and asked if I could have fish delivered there from another supplier and would he be kind enough to store it for us and deliver it to the site with the shrimp. He agreed. I then called Jeff Waite, who had earlier quoted \$1.63/lb. for Canadian Cod. This

was now Thursday morning. I asked Jeff if we could purchase 2500 lbs. (he had in stock in Pasadena) and have it delivered to Henry's Seafood. He asked me if Henry's was supplying the shrimp. I said yes and he asked if Henry's was also supplying the freezer truck. When I told him that that was the case, Jeff said that Henry's did not have a freezer truck.

The final comment from Jeff in that conversation was that he would check with his father to see whether they wanted to fool with it or not. I asked him to please get back with me that afternoon. After calling him several times the following day, he finally called the next day and informed me that his father wanted nothing more to do with the Shrimporee.

I called Magnolia Seafood back and informed them that we wanted to purchase 2500 lbs. of fish at \$1.94/ lb..

The reason that this information is related in such detail in this report is to indicate that for future years, conversations should be held with all possible suppliers well in advance. I believe that if we sit down early enough with them and inform them of our needs, sending out a written request for bid also well in advance, the response will be a lot better than this year.

The problem with Emery's developed because of a lack of understanding. A good deal of the blame, if not all of it, rests with the Rotary Club. Each year, a different chairman is used in procuring the fish and shrimp and each year things get a little more confused. We should sit down with these suppliers, get their recommendations, and work out a program for avoiding this situation in future years.

To summarize this year, we ordered from Magnolia Seafood 2500 lbs. of Icelandic Brand Cod at \$1.94/lb.. This fish was delivered to Henry's Seafood on Wednesday, October 21st. The driver was given a check for the full amount of \$4850. The fish was delivered to the Galveston County Park at around 6:20AM on Saturday morning. The truck remained all day to maintain the frozen products. A note should be made here of the outstanding job done by Arthur Hultz of Henry's in maintaining constant contact with us throughout the day. We returned some 700 lbs of fish to Magnolia the following week.

A note should also be made of the extreme problem the fish cooking committee had this year in thawing the fish in the cold weather. A plan for avoiding this next year should be studied and this discussed also with the suppliers to gather their suggestions.

The following is the disposition of the fish:

AMOUNT ORDERED:	2500 lbs	@\$1.94/lb.	\$4850
AMOUNT DONATED:	135 lbs	@\$1.94/lb.	\$ 262
SOLD TO ROTARIANS:	285 lbs	@\$2.00/lb	-\$ 570
RETURNED TO MAGNOLIA:	700 lbs	@\$1.94/lb	-\$1358
	<hr/>		<hr/>
TOTAL USED:	1380 lbs	TOTAL COST:	\$2922

This concludes this report. I hope that it will help to make next year a more efficient and productive Shrimporee and am looking forward to being of any assistance I can in the future.

Respectfully,



Keith Sherman, Fish Procurement

1981 SHRIMPOREE
BEANS COMMITTEE REPORT
October 24, 1981

Supplies:

The supplies required are shown in enclosure 1. The beans and propane torch were procured. The spoons, can opener, and pans were borrowed from Clear Creek Independent School District. The dish towels and aprons were provided by Bill Tuite. All items were supplied by Joe Skelly and his Logistics Committee.

Last year 265 cans of beans were purchased and 191 were consumed. Unused beans were returned. This year we ordered 270 cans, which reflected a projected 41% increase in consumption. They are procured by the case, 6 per case. Light rain and cold weather kept the crowds down. The total consumption for 1981 was 130 cans. Of the difference 136 cans were returned and 4 (already opened and in 1 tray) were donated to the Boys Home. This year's consumption was down 32% from last year.

Procedures:

The work tasks, shifts, and workers are shown in enclosure 2. The preparation procedures were essentially the same as the last several years:

- o Use preseasoned Ranch Style beans.
- o Use the large barbeque pit.
- o Start fires in the pit approximately 2 hours before serving starts.
- o Heat the beans in opened cans in West end of pit.
- o Transfer to trays and send directly to serving areas or maintain heat by placing trays in East end of pit.

Comments:

All rotarians assigned to the Beans Committee, see enclosure 2, showed up and worked hard. This year we used a propane torch to start the wood fires in the warming ovens. It worked great.

We appreciate the help of all the committee members.

1981 Beans Committee

Supplies Required:

<u>Quantity</u>	<u>Item</u>
270	#10 Cans, Ranch Style Beans
2	Spoons, Slotted, 18" Long
1	Can Opener, Heavy Duty
8	Dish Towels
6	Pot Holders
12	Serving Pans, 6" Deep x 15"x18"
10	Aprons
Stack	Firewood
1	Work Table
1	Propane Torch (for starting wood fire)

September 14, 1981

TO: Beans Committee Members, '81 Shrimporee
FROM: Committee Chairman
SUBJECT: Work Schedule and Instructions for Shrimporee,
Saturday, October 24, 1981

Listed below are the work schedules and the responsibilities for each shift:

11:00 - 2:15

- * Bob Wren, Bob Soltys and Warren Smith
- * Set up heat facility for beans
- * See that supplies, utensils, etc., are ready
- * Begin heating beans at 11:30 p.m.
- * Start wood fire for keeping beans and other food warm

2:00 - 5:00

- * Rollin Gardner, Jim Twining and Jerry Connors
- * Heat beans as required
- * Maintain fire in warming oven

4:45 - 7:45

- * Ray Hooker, Bruce Pendergrass and John Ward
- * Heat beans as required
- * Maintain fire in warming oven
- * Clean up utensils and return all items (including pans (12), spoons (2), pot holders (6), and surplus beans) to Joe Skelly (Logistics Committee)

After the Shrimporee, please call me (483-2626 or 482-4545) to forward any comments or suggestions which should be incorporated in the report.

Thanks,

Bob

Bob Wren

TO: Frank Morgan, General Chairman, Shrimporee.
SUBJECT: 1981 Shrimporee - Cole Slaw Committee Report
FROM: Bill Bennett, Committee Chairman, Cole Slaw Committee

1. Members

Bill Bennett, Chairman
Don Callaghan
Fred Joy
Bill Shallberg
Cheng Huie

2. Duties

- a. Procurement - Don Callaghan
- b. Preparation - Bill Bennett
Cheng Huie
Don Callaghan
Fred Joy
Kent Tibbetts (Special Assistant)
Bill Shallberg
Barbara Joy (Special Assistant)
Helen Mendiola (Special Assistant)
- c. Transportation - Kent Tibbetts (Special Assistant)
Helen Mendiola (Special Assistant)
Fred Joy
- d. Serving - Bill Bennett
Don Callaghan
Fred Joy
Bill Shallberg

3. Planning and procurement

- a. The Brazosport recipe was used once again. It is a safe, simple recipe. The ingredients in the marinade are especially appropriate if the slaw is kept in a non-refrigerated van during the Shrimporee, as was the case this year. It is recommended that we continue to use this recipe.
- b. One member of the committee is associated with UH/CLC. This is helpful since the University cafeteria kitchen is an excellent place for storage and preparation of the slaw. It is not absolutely necessary that we continue to have committee members who are with the University, but it reduces communications problems. It is recommended we continue to have some University personnel on this committee.

c. Vegetables for the slaw were purchased by Peggy Pennington in the University cafeteria and were delivered directly to the cafeteria on the Thursday prior to the Shrimporee. They were stored there prior to preparation on Friday. The vegetables were purchased again in chopped form. This reduces significantly the time spent in preparation and results in much better quality slaw. It is strongly recommended the vegetables should be purchased in chopped form again. Whoever is to purchase the vegetables should be given about two weeks notice so that the supplier will be certain to have them in place and ready for preparation the day preceding the Shrimporee.

d. Marinade ingredients were ordered through the Logistics/Transportation Committee about two weeks before the Shrimporee. They were delivered to the University cafeteria by Bill Bennett, prior to preparation of the slaw.

e. One week prior to the Shrimporee, a memo was written to Nancy C. Lee, Director of University Police, requesting access to the loading dock, freight elevator, and cafeteria about noon on Shrimporee day so that the slaw could be transported to the park.

f. Six additional plastic barrels were purchased this year. We will need some plastic bags (heavy duty, clear plastic, 36" X 54").

4. Preparation

The committee met in the University cafeteria at 3:30 p.m. on the day prior to the Shrimporee. The vegetables were removed from the refrigerator and two committee members mixed them, one batch at a time, in a large vat. The other committee members present mixed the marinade ingredients, one batch at a time, in a large bowl. The recipes for a batch of slaw and a batch of marinade are attached at the end of this report.

Each of the 25 plastic barrels was lined with a plastic bag and filled with a batch of the mixed vegetables. As each batch of marinade was finished, it was poured over the vegetables in one of the 20 gallon barrels, the plastic liner was tied at the top and the barrel was placed in the refrigerator.

Preparation time, including cleanup, was about 2½ hours.

5. Transportation

On Shrimporee day, Bill Bennett, Helen Mendiola, Don Callaghan, Kent Tibbetts, Bill Shallberg, and Fred Joy met at the University at 12:30 p.m., loaded the barrels into Fred Joy's van and Kent Tibbetts pick-up and transported them to the Shrimporee. A large strainer was borrowed from the cafeteria to use in draining the slaw prior to serving. Security Police operated the freight elevator and provided us access to the cafeteria. The slaw remained in Fred's van during the day since no refrigerated truck was available.

6. Serving

About 15 minutes before the serving line opened, the first barrel of slaw was removed from the van. The slaw was drained and each tray on the serving line was filled. As each barrel was emptied, it was rinsed, placed in the van, the plastic bag was discarded and another barrel was opened. Two committee members are sufficient at any time to do this. The marinade remaining in each barrel is poured over the slaw in each succeeding barrel as necessary.

7. Comments and Recommendations

a. The University cafeteria is an ideal place for slaw preparation. The equipment is excellent and cooperation from the manager was outstanding. These facilities should be used again if possible. Two adult tickets were given University Personnel.

b. Bill Shallberg should be appointed chairman for next year. He has had two years experience on the committee and is thoroughly familiar with all operations. The barrels are stored with Fred Joy until next year. Barrels steam cleaned by Fred Joy.

c. It is recommended that 18 to 20 barrels of slaw be prepared for the 1982 Shrimporee. This should eliminate the need to prepare additional slaw during the event and allow larger portions to be served if the shrimp and fish go too fast. This should also take care of the larger crowd which may be expected next year. The safe approach would be to make 18 to 20 barrels and thus probably avoid running out even with large portions.

1979 Shrimporee - Cole Slaw Recipe

One batch - (serves about 300)

a. Cole Slaw

Mix:

Cabbage, shredded	40 pounds
Onions, white, chopped	10 pounds
Peppers, green, chopped	3.3 pounds

b. Marinade

Mix:

White vinegar	1 gallon
Water	$\frac{1}{2}$ gallon
Sugar	5 pounds

Then add:

Mazola oil	$\frac{1}{2}$ gallon
Salt	5 tablespoons
Black Pepper	1 tablespoon

Mix thoroughly and pour marinade over vegetables. Close plastic bag and place in refrigerator.

Comments From October 24th Shrimporee Regarding Fish Frying
Ron Neighbors, Chairman

Arrived at the Park at 5:30 a.m., which is earlier than necessary, but I do not like to be late. The place was dark and locked, but it did not take but a few minutes to get in, and get some coffee started. By 6:00 a.m. a couple of volunteers arrived. Fish and supplies were requested for 6:00 a.m. Fish delivery was on time.

The fish arrival was very necessary at this hour because of the low temperature. We had to get busy and wait because supplies were not available. They were not very late, but they arrived in different loads, and it seemed there was always something you needed. As soon as possible, we put 600 pounds of fish out on tables. We had to clean tables and areas where fish was to be thawed. This year we covered tables with plastic for a cleaner surface, and to handle the moisture better. We recommend a small roll of plastic for this purpose. We cut plastic garbage bags which worked well.

Thawing fish was the biggest problem we had. We have not experienced such a difficult problem in prior years. We were lucky to get fish thawed enough to cut. Until late in the afternoon, all fish that was cut was considerably frozen. We tried to thaw the fish after cutting in the flat pans in racks with little success. We had to batter and fry fish. We tried taking large flat trays of cut fish to the smokers to thaw. We had a few problems with this, but were able to alleviate the problem. The problem was leaving the fish too long, having it get too hot and then falling in pieces.

We would rather cut the fish before it is completely thawed. We can handle thawing the fish in smokers much better than we thought possible.

Another problem we encountered was battering fish ahead of need. The batter got soggy, messy and stuck together. A must is to have a battering operation geared

to the fryers so that the fish has a minimum of time after being battered then to the fryer.

A rather slow day because of the weather. I must add that the reliability of the fryers is such that I would hate to have a big day like in 1979. We lost one fryer completely, and had considerable trouble with others in blowing fuses. While we received good service from Jim Wyatt and Billy Weseman, the loss in time and loss of temperature would be critical on a good day.

The fryers are getting old. Some baskets are getting worn out, and not last much longer. Condition, life and number of fryers certainly is of concern and should be studied, as it will affect our ability in future years.

Fish quality was the best we have had in years. Prior to this year, my opinion, was that the brand did not make much difference. I am now convinced that the added cost of "Icelandic Cod" is worth it, a must and we should accept no other. The fish was so good that a fish dinner without shrimp, in case shrimp is not available or too expensive, would sell well.

The best fish is as it comes out of the fryers. My opinion is that the smokers are necessary storage because of the volume, but we lose quality the minute the fish goes into them. Should we ever desire to have a Fish Without Shrimp Dinner, we would have to get the fish to the customer quicker.

We have to gauge the amount of fish cooked 2½ to 3 hours prior to serving time that will be necessary. It is a tough problem all day long trying to judge the size of the crowd. We started with 600 pounds and then around Noon committed to 600 pounds more. This was discussed with the Chairman and Vice-Chairman. Later, in the afternoon we discussed the possible need for more, and pulled 600 pounds and placed on the floor. We later found that we had too much fish out. We were able to put approximately 420 pounds back in the truck. This allocation of fish

was not thawed, but the strap was broken, which meant that it could not be returned. It could, however, be sold. The balance had to be fried even if it was not needed.

Early in the afternoon when we realized that we were committed for more fish than we needed, I told the servers to serve our fish rather than the fish in the smokers. We felt it was better to waste bad fish than our good fish.

We ran out of batter. This was a surprise, and I am not sure why. Because of trying to batter frozen fish, we may have had to waste more batter. We should increase the materials for batter. Another problem is that we need the flour and cornmeal in the same size container. Flour and cornmeal should be procured in 25 pound sacks.

Peanut oil was delivered this year in plastic containers. The problem is that we have to empty hot oil back into the empty containers. This is not possible with plastic. We had to get a barrel and put the oil in the barrel to cool and then empty that oil into the plastic containers. The barrel was a problem--dangerous also. People kept putting trash into it because it was not covered. Hot oil has to be emptied and poses a problem in a crowd. The metal containers are not very suitable either, because it takes forever to get the oil, which is full of fried batter, through a funnel into the can. Hopefully, there is a better way.

Quantity of oil is critical. We got by with what we had. However, if it had been a big day, we would have had to make a full second change. It takes a full 30 gallons for each use -- $3 \times 30 = 90$ needed next year.

By the time the serving lines were closed, we were a tired bunch. A lot of work has to be done in loading up supplies, cleaning up fryers and dumping hot oil. The clean up crew followed after we had removed all of our materials, and

assisted us in loading the materials.

Final clean up of fryers was scheduled for the next weekend. It rained which caused problems. We found a much better place and method of cleaning the fryers. The new location is to be coordinated with Jim Wyatt.

Fish Frying Committee

The effort starts several weeks prior to the Big Day. First effort is to obtain a good list of approximately 16-18 Rotarians for the Fish Frying Committee (FFC). Try to select those who will work. Second effort is to line up about three or four volunteers who you can depend on, preferably employees. Third submit request to Volunteer Manpower Committee for 10-12 volunteers. This may sound like a lot of people, but on the Big Day it will take this group of people, if the weather is good and the crowd is large.

There is not any need for meetings with these people prior to the Shrimporee Day. However, it is very necessary that contact be made with each Rotarian, and a definite schedule made. The other requirement for the Chairman is to furnish the proper Committees a list of materials and supplies that should be ordered. See attached list and comments.

The manpower schedule is suggested to be divided somewhat as follows:

6:00 A.M. - 7:00 P.M. Chairman and minimum of 3 helpers

9:00 A.M. - 12:30 P.M. $\frac{1}{2}$ Rotarians and $\frac{1}{2}$ Volunteers

12:30 P.M. - 6:00 P.M. $\frac{1}{2}$ Rotarians and $\frac{1}{2}$ Volunteers

Chairman and early crew are to get set up and begin thawing fish. Fish should be delivered by 6:00 A.M. Fryers should be delivered and hooked up by 8:30 A.M.

Cutting and battering fish needs 7 people each shift. One of these should be responsible for making batter. The balance (6) can be used; 3 cutting and 3 battering, however, normally it is more practical to have 4 cutting and 2 battering.

Frying fish can be done with a minimum of 4 people, however, it much better to have 5 or 6. In real busy times, you can use 7. One of these people needs to take

care of moving fried fish to the smokers.

The Volunteers can be scheduled into 3 shifts if necessary, however, it is not wise to put the entire operation on a 3 shift basis. It takes too many people and time is lost in the switch of people.

The Chairman must turn in an order for supplies. A suggested list is attached. Insist that delivery be made at 6:00 A.M. Invariably, the late arrival of supplies delays the operation.

Attend meetings as requested and get the feel of with whom you are working. Give and accept suggestions.

Organize a clean up crew for the next day or whenever it is workable to clean up the fryers. Coordinate with Jim Wyatt.

Comments regarding the October 24, 1981 Shrimporee are attached. Also attached is the batter mix formula, and the list of equipment and supplies.

1981 FISH FRYING COMMITTEE

Ron Neighbors - Chairman
Bob Bergbower
Dick Brown
Jerry Clause
Jack Fryday
Bill Gresco
Jerry Hammack
Chuck Jacobson
Larry Lasater
John Lee
Paul McDonald
Marv Matthews
Ron Rosenhagen
Steve Turner
Robbye Waldron
Walter Wicker
Wayne Young

VOLUNTEERS

Jim DeBerry
Forrest Guess
Robert Thompson
Bill Landrum

Several others furnished by Committee

FISH FRYING EQUIPMENT & SUPPLIES

- 6 Electric Deep Fryers - Jim Wyatt
- 2500 lbs. Icelandic Cod in 5 lb. Boxes - Fish & Shrimp Procurement Committee
- 2 Large Racks with Trays
- 24 6" Deep Hotel Pans
- 24 4" Deep Hotel Pans
 - 48 6" are acceptable - Shallow pans are not good
- 6 Sharp Knives - Need good heavy Knives
- 4 Cutting Boards
- 1 Diamond Knife Sharpener
- 2 Large Electric Fans
- 2 Extension Cords
- 2 Clean (New) Plastic Garbage Cans - Heavy Duty Large
- 2 Mixing Paddles
- 1 Pair Long Tongs
- 2 4" Strainers
- 1 10" Funnel
- 1 Dipper - Large for Hot Oil
- 1 Large Strainer - for Fish Batter
- 36 Aprons
- 8 Dozen Towels
- 4 Pair Cotton Gloves
- 4 Rolls Paper Towels
- 4 6 ft. Folding Tables
 - roll of Plastic to cover tables
- 1 Roll Butcher Paper (only need part)
- 1 Staple Gun - (need for short time a.m.)
- 300 lbs. Yellow Cornmeal - 25 lb. Sacks
- 300 lbs. Flour - 25 lb. Sacks
 - (Be sure that flour and cornmeal come in same size container).
- 25 lbs. Salt
- 10 lbs. Pepper
- 20 5 gal. cans Peanut Oil - If oil comes in plastic containers, furnish method of handling hot oil for changing fryers.

BATTER MIX FORMULA

25 lbs. Corn Meal - Yellow
25 lbs. Flour
1-1/2 lbs. Salt
Black Pepper Until Light Gray

Mix the above in a large clean garbage can(plastic) with a paddle. It is most important to get the batter completely mixed up even though it is rather difficult. Taste the batter for correctness of salt and pepper.

INFORMAL MEMO

28 October 1981

SUBJECT: FINAL REPORT

To: Frank Morgan,
Chairman 1981 Shrimporee

From: Don Cheatham,
Chairman Condiment Committee

The Red Sauce Committee operation for the 1981 Shrimporee was smooth and without any significant problems. This was primarily due to the following:

- 1) Previous years Chairman, Bev Steadman establishing and documenting in detail, all the steps to be taken.
- 2) The support provided by the Logistics Committee headed by Joe Skelly and assisted by Alan Wylie.
- 3) The full time support and initiative of the Co-Chairman, Will Owens and the Past Chairman and present Advisor, Bev Steadman.
- 4) The Rotary Ann recruitment performed by Frances Cheatham with assistance from Maree Garland and Janice Ray.
- 5) The Volunteer Workers solicited by Chuck Jacobson.
- 6) The serving support by the Volunteer Workers as listed in Enclosure 1.

We prepared and served approximately 60 gallons of Red Sauce and also served about 8 gallons of Ketchup only. This is less than half of the quantities that were ordered. The exact count is somewhat in doubt because the clean up process was so swift I did not get a chance to inventory. The count is based upon the use of 30 bottles of Tabasco and I feel it is probably accurate.

OPERATIONS LAYOUT: We set up the serving tables as recommended by the 1980 Final Report with the exception that only one table was used to serve bread, forks, napkins, salt & pepper. The layout was as shown in the attached diagram, Enclosure 2. I strongly recommend that it be used in future Shrimporees because the flow of traffic was very smooth with no waiting. We could have served twice as many with no strain.

I believe the flow of traffic was aided by the use of a Red Sauce sign in front of the two tables of Red Sauce, and another sign in front of the bread, napkins and forks table, as indicated on the diagram. The signs were placed at the top of an 8 foot 2x4, attached to a firm base of 3 ft. 2x4's.

SERVING: We were always well staffed at the receiving tables and possibly could manage with a total of 4 per shift vs. 6 per shift that we had available. We used the 2 oz. serving cups exclusively and that allowed the servers to fill enough cups in advance so that there was never a wait to be served. We served Ketchup - only 2 oz. cups at one end of one table, and that seemed to be sufficient. This could possibly be improved by the use of an improved "Ketchup Only" sign vs. the hastily prepared sign on a piece of cardboard that was used.

We did not have a planned sale of jars of Red Sauce and the supply that was prepared almost exactly met the demand and the remainder, about 5 quarts, was given away.

The previous years report detailed the plans and operation so well that I am attaching part of it as Enclosure 3, to this report, rather than rewrite it. This report supplemented by the information in the previous paragraphs of this report provide a more than adequate planning guide. We only had three Rotarians (Owens, Steadman, and Cheatham) working, but that was sufficient since they worked the entire day.

EXPENDITURES: The Logistics Committee procured all of the consumeables and therefore, my incidental expenses were very small. I have already been reimbursed \$6.39 by Bob Mitchell for expenses for stamps, lumber, poster board, glue, etc.

RECOMMENDATIONS:

1. That Will Owens be the Condiments Committee Chairman for 1982.
2. That the Red Sauce Operations layout for 1981, as shown on the diagram, be used in future Shrimporees.
3. That the quantities of raw materials ordered be significantly reduced. For a 1981 - Shrimporee-type crowd, plus a 15-20% margin, I recommend the following quantities:

Catsup	10 Cases of 6 - 1 Gallon Cans	60 Gal.
Chili Sauce	2 Cases " " " " "	12 Gal.
Horse Radish	2 Cases of 12 - 1 Quart Jars	6 Gal.
Worcestershire		
Sauce	2 1 - Gallon Jugs	2 Gal.
Lemon Concentrate	2 1 - Gallon Jugs	2 Gal.
Tabasco	2 Boxes of 24 - 2 oz. Bottles	
Bread	90 Loaves	
2 oz. Paper Cups	6,000	
Napkins	10,000	

OTHER THOUGHTS:

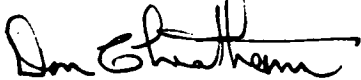
- 1) The Shrimporee should be held much earlier in the year.
- 2) The ticket price should revert back to \$6.00 for adults and \$4 for children for advanced sales.
- 3) We should curb the practice that was evident where many people had all they could eat there and then took a plate home for someone else.

Our success in raising money for charity is being eroded by people who are gouging on the "free" shrimp. Maybe a sign that reminds them that we pay \$3.50 a pound for that "doggie bags", in effect take money from charity, would be effective in reducing the abuse.

FINAL NOTE: The only equipment that I retained that belongs to Rotary is as follows:

- 1) Magic Mixer (Stainless Steel Shaft and 1/4" Mixer Blades Attached)
- 2) 4 Plastic Buckets (2 or 3 gallon capacity)
- 3) 5 Ice Cream Scoops for putting sauce into 2 oz. paper cups.

The Logistics Committee provided the large (6 gallon) mixing buckets, duct tape, other plastic buckets, can opener, towels, and aprons. I provided all the other tools on the check list included in Enclosure 3.



Donald C. Cheatham
Chairman, Condiment Committee

DCC:cdg

22/1

CONDIMENT COMMITTEE

Chairman: Don Cheatham
Co-Chairman: Will Owen

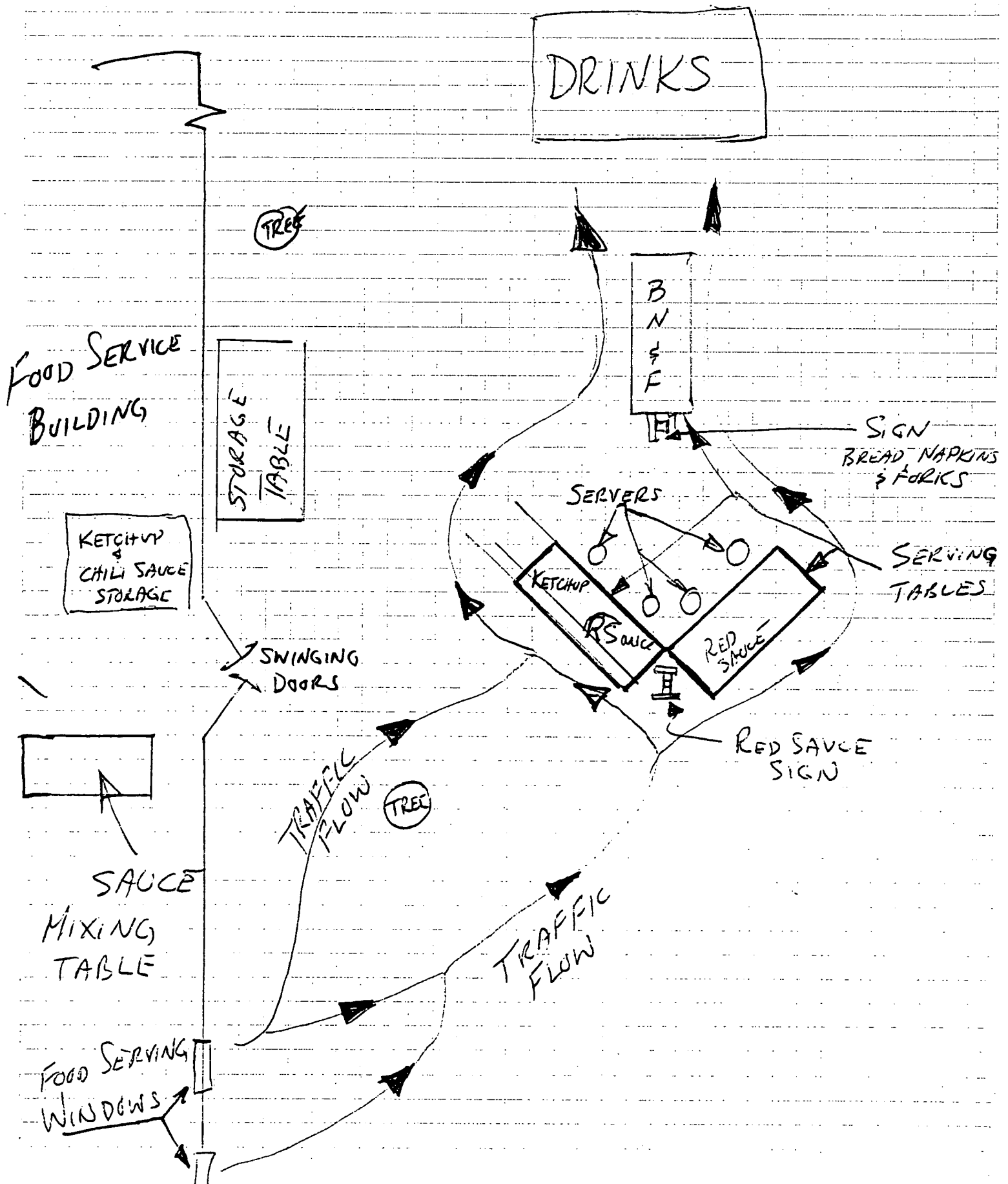
SHIFT	TIME	SERVERS			
(1)	12:30 - 2:00	<i>Mrs. Robinson</i> ✓ Marilyn Cavalier Arlene Griffith	Nick Nelms ✓ Marianne Nelms ✓	Marie Chandler ✓	
(2)	2:00 - 3:30	Frances Cheatham ✓ Rosemary Ream	George Hanks ✓ Scott Hanny ✓	Bill Moseley ✓ Rosemary Moseley ✓	
(3)	3:30 - 5:30	Betty Steadman ✓ <i>Phyllis Eggleston</i> ✓	Lew Beason ✓ Bettye Beason ✓	Rod Kelley ✓	

ROTARIAN SCHEDULE:

CHEATHAM	9:00 - Close	Mix condiments and prepare site
OWEN	10:15 - Close	" " "
STEADMAN	12:00 - 2:30	Outside Support

1981 RED SAUCE LAYOUT

encl 2



OPERATING INSTRUCTIONS
EXCERPTED FROM

SHRIMPOREE 1980
FINAL
REPORT

FOR
1981 FINAL REPORT

CONDIMENT COMMITTEE

3. General Checklist of Items (Steadman and Cheatham)

a. Clean and sterilize scoops and large and small plastic buckets stored from last year. (currently in Steadman keeping). Need to buy 4 more serving buckets (Steadman to do).

b. Items to Bring

- ✓ • Scoops
- ✓ • ~~4~~ 2-gal. serving buckets, spare 6-gal. serving buckets with lids.
- ~~✓ • 2 large foil broiler size pans for forks (1 for each table)~~
- ✓ • Pan for the red sauce in food building for the workers to dip red sauce, need lid
- ✓ • Pair of pliers
- ✓ • Large size hand-operated can opener (backup to the electric can opener to be provided by Logistics.
- ✓ • Hatchet in event neither can opener works (to open gallon cans)
- • Bring extra Handiwipes for serving tables
- ✓ • Electric hand drill and chuck key
- ✓ • Working extension cord, at least 12 feet long
- ✓ • Super Duper sauce mixer
- ✓ • Hammer and nails
- • Strong, effective kitchen scrubber
- • Spare roll of 4-mil vinyl for covering tables (Logistics supposed to provide, but bring a spare. Will need for rain plan possibility).
- • Roll of air-conduit tape for holding down vinyl cover
- Copies of:
 - Table locating diagram
 - Supplies ordered for us by Logistics
 - Formula sheet
 - Serving table layouts and instructions
 - Rain plan

- Serving ladle, kitchen size
 - Spatula or long blade scraper
 - ~~• Plastic bags~~
 - ~~• Large size rubber bands~~
 - Large measuring cup (4-cup size)
 - ~~• Ice chests, large and medium size, for storing and refrigerating horseradish)~~
 - Band-aids (handling cans will result in cuts)
 - Clean shirt
 - Camera, film and flash bulbs
 - Other TBD
- c. Immediately on arriving, check that all supplies ordered are on hand. Report any shortages immediately to Logistics.
- d. Set aside sufficient aprons for serving ladies and our guys.
- e. Set aside for our exclusive use at the preparation table at least 12 towels from the main supply.

4. Setup Functions (Steadman and Cheatham)

- a. Tables (see diagram)
- ~~- 3 parallel under the trees~~ *AS DIAGRAMED*
 - 1 against the food building for supplies and storage
 - 1 in food preparation building
- b. Cover and tape vinyl to both food serving tables and the red sauce preparation table
- c. In food preparation building, assemble cases of ketchup and chili sauce, horseradish, and other condiments under or as close as possible to the red sauce preparation table.
- d. Stack all other supplies on, under, or near the support table.
- e. Build up each serving table as indicated on the table diagram:
- Use empty bean/ketchup boxes for container for napkins, 1 per table
 - Use ~~the large foil pans~~ *CARD BOARD BOXES* to hold forks, 1 per table. (Empty bean box makes a good substitute).

- f. Pepper and salt packets. Last year there were some small compartmented boxes that would hold pepper and salt packets. If not available, use the box the Tabasco comes in. If neither available, use the foil pans.
- g. Bread. Set up the maximum number of unopened loaves on each table per the diagram. Stack as many racks of bread under each table as possible.
Remaining racks are stored at the supply table.
- h. Store under each serving table the maximum number of reserve napkins, salt and pepper, forks, 2-oz. serving cups. Use these first, then go to reserve stores table.

GENERAL CHAIRMAN

- i. Once the go-ahead has been given by ~~lord~~, prepare 4 batches of red sauce. Try to maintain this level at all times until the pace has slowed down as the day tapers off.
- j. Signs. There should be 2 signs left over from last year saying: TO THE CONDIMENT TABLES. ~~Steadman is to verify their availability or order 2 more.~~ Nail to trees for easy notice. ~~We need RED SAUCE FOR SALE signs. Steadman is to order. One is to be used at the dessert shed and the other(s) displayed near serving tables.~~ *TWO MORE SIGNS AS DESCRIBED IN THE REPORT.*
- k. Keep a bowl of red sauce available to food workers in the food building. We need a simple cover which Steadman will bring.
- l. Keep gallon cans of clean water on each serving table for use by the servers. Be sure the rims of these cans are crimped smooth to avoid cuts.

5. General Instructions for Preparation of Red Sauce (Steadman and Cheatham)

- a. Follow the formula sheet. Each batch (4 units) makes 376 2-oz. servings. The servers will ~~either~~ put the red sauce ~~directly on the plate or~~ in the 2-oz. cups, ~~depending on the whim of the hungry client.~~
- b. The 4-unit batch. We ordered enough supplies to make 24 mixes or slightly over 120 gallons. Add ingredients in this order:

4 gal.	Ketchup
1 gal.	Chili sauce
1/2 gal.	Horseradish
2-3/4 cups	Worcestershire
2 cups	Lemon concentrate
3 (2 oz.) bottles	Tabasco

Mix until all is blended. NOTE: Always put the ketchup and chili sauce in first. The mixer is designed to force the other ingredients down through the heavy red stuff.

- c. Fill serving buckets in food building (we have 9). The outside men will transport them to the serving tables and return empties.
- d. Clean serving buckets before refill and returning to tables. *(we did not clean buckets each time)*
- e. Remember, start with 4 full batches and try to keep that level until the pace definitely is slowing down.
- f. Remember, we will keep an open gallon can of ketchup at each table for those who do not want red sauce. Be certain each rim is smooth before releasing to tables.
- g. ~~The 16-oz. plastic containers with tops are for the sale of red sauce at dessert shed for \$2.00 each. If someone wants to buy from you at the preparation table, accommodate them but at \$2.00 each. If sales are going well at the dessert shed, keep the dessert committee supplied.~~
- h. Save the Tabasco bottles as we use the number of empties to help count the number of batches made.

6. General Operations

Basically, these instructions apply to the outside team, i.e., Chuoke, Owen, and Benson with backup by Cheatham or Steadman. The main requirement is to see that supplies of all categories on the serving tables are replenished on a timely basis. This means that the outside man of the schedule is there at all times. Use supplies stashed under the serving tables first and then go to the reserve stores. Red sauce is made up in the food building.

- Red Sauce. Per the diagram, 2 serving buckets are at each table. Backup serving buckets are on the ground at the serving positions ready for changeover.
- Bring empty buckets to food shed for cleanup and refill and return immediately to tables.
- Ketchup at tables. Open cans, replace as required.
- Bread. Loaves on table as per diagram. Open loaves for easy access. When down to heels or a few slices, people will not take them. Keep these cleared, discard to trash cans. Save good slices and add to loaves opened up.
- Knapkins, forks, salt and pepper. Replace from stores as required.
- Miscellaneous. Be responsive to serving ladies' needs at all times. Fill in on serving line as required.

7. Shutting Down and Closing Up

- Return unused supplies to food building.
- Remove table covers and clean tables. Fold and stack tables.
- Food preparation table. Same as above.
- Unused/unopened supplies to be assembled at collection point for return to suppliers by the Logistics Committee.
- Remainder of open cases of unused supplies (ketchup, chili sauce, horseradish, etc.) return to Joe Skelly for his distribution and disposition.
- Remaining unused red sauce:
 - Sell it!
 - Give it away!
 - Throw it away!

8. Rain Plan

No formal decision as yet on this year's Rain Plan. We will probably follow the one developed for last year. Until we hear to the contrary, see our Rain Plan for last year, copy attached.

9. The Unspoken Command - Hope for another beautiful day!

10. SLEEP WELL!

BEVERAGE COMMITTEE

CHAIRMAN: CARLOS VILLAGOMEZ

Beer should stay at \$1 for the small (14 oz) and \$2 for big (20 oz)

Wine coolers should also be served; there were several requests received.

This could be sold with the same liquor license.

The teams should be made up of one-half Rotarians and one-half volunteers; there were a lot of misunderstandings and most of the volunteers left early last Saturday.

Next year we should use a Rotarian's license (e.g. Keith Sherman has one) instead of using the League City Bar's.....that guy wants more and more free tickets each year; this year he asked for seven freebies.

They should shop around with other beer companies....Coors did a poor job this year.

Next year we should have a chairman for Cokes and a chairman for beer.

Six spigots worked just right.

Beer should be sold until the auction is really over.....people needed a drink after the auction and the beer stand was already closed up.

Total sales: 18 Barrels (including 3 barrels for Rotarians and volunteers)

Ponisi will report on "Cokes"

MEMORANDUM

TO: Frank Morgan

FROM: Jean Wren, Chair, Dessert Committee

Chairing the dessert committee proved to be one of the more unique experiences of my recent past. The response to every request was overwhelmingly positive. All Rotarians that I had the pleasure of interacting with were gentlemenly and encouraging. Their "ladies" contributed willingly of time, energy, and resources. Most everyone was cooperative and generous in nature.

Personally, I could not have struggled through the entire day Saturday by myself. Without Marge Jacobson and Barbara Stephens, the flow of activity would never have been so smooth. Such stamina!!! We had more than an adequate number of booth workers, even with the addition of coffee, which was a tremendous success due to the cool, damp weather.

The telephone tree was broken down to 4 to 6 people per caller--not overloading anyone. The callers were persistent and conscientious. They also baked and worked in the booth. With just a few exceptions, the current list of members was up-to-date and the phone numbers correct. That is apparently a tremendous improvement over years past--good work Chapman and Webb. Thank you for listening and responding to this request from the past chairpersons. One suggestion--perhaps six weeks before the Shrimporee a list could be sent around at one or two of the Rotary meetings for updates on addresses, phone numbers, and wives names.

Three or four people per shift are adequate. The 2 hour shift would be more workable on Shrimporee Saturday, but is harder to coordinate among the volunteers. Some only want to donate an hour.

One person in charge of the coffee for a couple of hours at a time, with the chairperson or someone else running for water, is necessary. Also, a holding pot of 30 or so cups would be better than juggling 3 Mr. Coffees. Thank goodness Marge Jacobson had some to loan us when the big pot would not heat. An extension cord with several sockets is necessary. Billy Weseman came to our rescue with an extra one that he had. The individual ones we brought were cumbersome.

A sign-in sheet at the dessert booth and the drop table (card table by the road) provided a fairly accurate account of the amount of goods donated. This year's new addition--candied apples--were a great success with the children.

It is necessary for the chair of this booth to be at the site early. Two extra tables are absolutely a must and have to be collected early!! Posters are to be made (beforehand) and hung up (4 for the booth, 1 for the drop table). The common commodities, i. e., pie plates, forks, spoons, cups, napkins, sweet-n-low, creamer, plastic gloves, baggies, plastic wrap, etc., have to be rounded up. The tables need to be covered (bring masking tape and scissors) with butcher paper. The pretty colored table cloths Mr. Tuite furnishes have to be spread.

Signs marking the prices of the various desserts have to be made and posted (need a felt-tip marker). The pies, cakes, cookies, cupcakes, etc. have to be organized. A card table to set up next to the road needs to be arranged and a poster put on it.

As the committee chair, I called all the wives of the men who were brand new or who would be Space Center Rotarians by the time the Shrimporee took place to fully explain the Shrimporee and the dessert booth. I felt this was important, though time consuming, because of the lack of background these new folks would have.

If Marge Jacobson and Barbara Stephens will co-chair and/or assist again, I'll be glad to serve this committee for the Shrimporee again next year in the same capacity. Being invited to the meetings with the other chairmen was extremely helpful!! Keep that up.

Thank you for letting me participate so fully in this fun and profitable adventure. I see why Bob enjoys Space Center Rotary so much. It's a group of great people.

Sincerely,


Jean Wren

Enclosures:

- Flier for Blastoff
- Advance cash notice (From last year's packet)
- Telephone Committee Sheets
- Shrimporee Requirements (From last year's packet)
- Sign-in sheet

SHRIMPOREE BENEFIT AUCTION

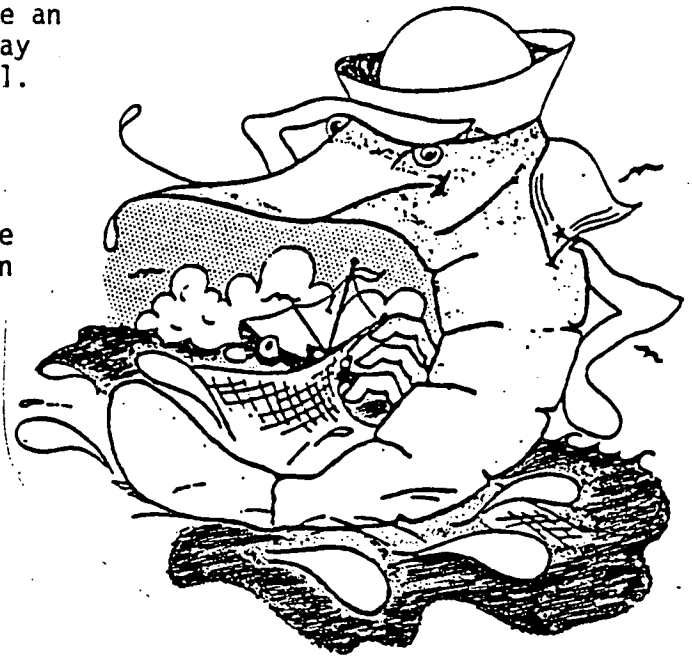
Each Rotarian has been assigned to, and will be an active member of, a special committee on the day of the SHRIMPOREE -- SATURDAY, OCTOBER 24, 1981.

Each Rotarian also has been asked to contact several places of business in order to receive donations for AUCTION items.

The above, together with selling tickets to the SHRIMPOREE, places an additional work load upon each Rotarian.

We, the ladies of these Rotarians, have been asked to add to our work load by taking care of the dessert booth for the SHRIMPOREE.

Some 5,000 people are expected to be served this year; therefore, we will each need to contribute dozens of "something" in order to have enough dessert for everyone. No one knows your busy schedule better than you. Looking over the following list will give you some time before one of the volunteer callers gets in touch with you. Many of these items can be baked and frozen until SHRIMPOREE Saturday.



- | | |
|-----------|---|
| 1 or 2 | CAKES |
| 1 or 2 | PIES (No Refrigerator pies, please) |
| 2 dozen | HOMEMADE DINNER ROLLS (Baked and wrapped in foil; ready to oven-warm) |
| 4 dozen | COOKIES--3 or 4/Baggie, depending on size and type |
| 4 dozen | CUPCAKES--2/Baggie |
| 4 dozen | BROWNIES--2/Baggie or, if small, 3/Baggie |
| 4 dozen | ICE CREAM CONE CAKES, 1/Baggie |
| 4 batches | CANDY--2 to 4/Baggie, depending on size and type |
| 2 dozen | BREAKFAST ROLLS |

The items will be sold for 50 to 75 cents, so use your own judgment when packaging.

Baked goods should be placed on sturdy, non-returnable cardboard and covered completely with plastic wrap or be in baggies. Do not cut the cakes or pies. The label below has been very popular to identify the items. We are asking that you detach this label or make your own and tape it securely to your baked goods before delivery to the SHRIMPOREE.

Dessert
(Kange Jacobson)

Advance Cash for Change

	<u>1978</u>	<u>1979</u>	<u>Recommendation</u>
Ticket Sales	\$ 40.00	\$100.00	\$300.00
Auction	200.00	220.00	220.00
Beverages	40.00	150.00	450.00
Dessert	20.00	40.00	120.00
	<u>\$300.00</u>	<u>\$540.00</u>	<u>\$1090.00</u>

In spite of ~~attaining~~ more change than 1978, we were considerably short this year. I believe ~~the~~ change in beer prices from 50¢ to 75¢ and change in ticket prices at the gate ~~from~~ \$5.50 to \$6.00, plus the increased numbers of people, made the situation ~~worse~~. We should plan to have more than enough in the future.

Here's my ~~suggestion~~ for allocation of change:

	<u>Total</u>	<u>25¢</u>	<u>\$1.00</u>	<u>\$5.00</u>	<u>\$10</u>
Ticket Sales	\$ 300	\$	\$300	\$	\$
Auction	220		50	70	100
Beverages	450	300	150		
Dessert	120	100	20		
	<u>\$1090</u>	<u>\$370</u>	<u>\$550</u>	<u>\$ 70</u>	<u>\$100</u>
		100	50		

This was OK - no problem with change.

Dick Brown.

cc:pros to
Chuck Jacobson
L. Toward

R. Brown
10/18/79

Hi,

Thank you for agreeing to make some calls for me. Your help is extremely important in breaking up a large job into manageable pieces. This information is also essential in planning a smooth operation for October 24--SHRIMPOREE SATURDAY!!

Our task is threefold: 1) find out what baked goods each lady wishes to contribute, 2) what hours each will work in the dessert booth, and/or 3) what hours each will work in the food service line. Normally, the work time is for 1 hour, but we'll be glad to get volunteers for longer periods.

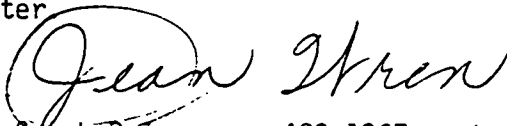
A suggestion on what to say to your "callees" (or make up whatever you want to): "You received a gold brochure-in the envelope with your Rotarian's last Blastoff, so you are aware of the Shrimporee on Saturday, October 24th, and the job the ladies have to do. I'm calling to see what you'll be willing to contribute in the way of baked goods and what times you'll be able to help work that Saturday. Our serving time is from 1 to 7 p.m. In terms of baked goods, we need

- 1 or 2 Cakes
- 1 or 2 Pies (No refrigerator pies, please)
- 2 dozen Homemade dinner rolls (Baked, wrapped in foil, ready to oven-warm)
- 4 dozen Cookies 3 or 4 per baggie
- 4 dozen cupcakes 2 per baggie
- 4 dozen Brownies 2 per baggie or, if small, 3 per baggie
- 4 dozen Ice Cream Cone Cakes 1 per baggie (a cupcake baked in a flat-bottom ice cream cone)
- 4 batches Candy 2-4 per baggie, depending on size and type
- 2 dozen Breakfast Rolls

If possible, please put cupcakes, cookies, etc. in serving size portions in baggies. We will sell most desserts for 50¢. Leave cakes or pies whole and we will cut them. Please, please, please bring desserts in THROW AWAY CONTAINERS. There will be a card table set up between 10 a.m. and noon for early morning deliveries. We can take desserts until 3 p.m. A simple label with your name and the name of the item are important."

Start your calling when you receive this paper. Call me with your report when you finish, but definitely by Sunday, October 18th. Last year I made time to call each one on my list the week before the Shrimporee to remind them of their commitments. Some had forgotten and were glad of the reminder call.

I cannot thank you enough for your help. I am looking forward to working with each of you and getting to know you better.



1100 Coward Creek Drive

482-1267 work-(Ask for Barbara if

ITEMS REQUIRED FOR THE DESSERT COMMITTEE

Dessert Plates, 5 inch diameter
Boxes of baggies--3 left over unopened
Shelving or butcher paper
Forks, dessert
Spoons
Rolls of plastic wrap--used 4 small boxes this year
Handi-wipes-1 box--did not need any because of Mr. Tuite's generous
donation of the wet hand towels
Plastic gloves--used less than one package
Carpenter aprons--since these disappear every year, I have kept 8 of these at
my house
Checkered or colored tablecloths--Used 12 to 14 of these
Creamer--1 large jar left over unopened--should be plenty
Sweet-N-Low---several packages left unopened--more than enough for next year
Sugar--Need a 2-3 pound sack
Cups--6 oz. size--should be enough for next year; may want to get a few more
if the group inside is going to "steal" them again
Filters--at least a box of 50 Mr. Coffee filters
A 30 or more cup coffee pot to hold the dripped coffee--could be a loaner

NOTE: One can of Folgers Flaked Coffee (39 oz.) makes approximately 225
cups of coffee.

DESSERT BOOTH WORK SCHEDULE

NAME

CANDY

BROWNIES

CUPCAKES

COOKIES

CAKE

PIE

11

12

1

2

3

4

5

7

11/9/81

TO: Frank Morgan, Chairman, 1981 Rotary Shrimporee

SUBJECT: 1981 Rotary Shrimporee
Food Serving Committee Report

The basic organization and operating plan was the same one used successfully since 1976, with only a change in shift assignment period for Rotarians. Key documents, plans, schedules, serving area layout, etc., used by the committee are attached to this report for reference.

Key members of the 1981 Food Serving Committee were:

Chairman - Dick Chandler

Co-Chairmen - Charles Hartman
John Watson

Shift Leaders - Dave Griffith, First Shift
Owen Morris, Second Shift
Joe Shirley, Third Shift
John Germain, Cleanup

In planning the food serving this year, the Chairman and Co-Chairmen met and reviewed the report for 1980. It was decided to continue with four shifts, and four shift leaders were recruited. We then met with the shift leaders, reviewed and revised the shift leader and team captain instructions, and assigned each Rotarian to a shift. The shift leader then called each Rotarian to confirm his assignment. It was decided that it would not be necessary to have a meeting with the team captains; however, each shift leader was encouraged to meet with the team captains (four per shift) separately and go over the food serving instructions. (See revised instructions dated October 5, 1981.)

Summary Comments:

- 3,308 total servings - 2,055 first servings and 1,253 (61%) refills.
- Chuck Jacobson and his secretary, Martha, recruited an excellent group of volunteers.
- PDAP volunteers did an outstanding job as runners for food.
- Two-part ticket worked well; no problem with refills.
- Ran short of aprons on third serving shift. Need to check total number supplied.
- Need to review ways to provide relief to Rotarian on window. Four hours without a break is too long.
- Need to control access to cooking and serving area, especially beer keg.

- Cleanup shift was short of personnel, possibly due to a misunderstanding of shift assignments.
- Twenty-six Rotarians and approximately 66 volunteers assisted in food serving.

On the basis of a count of plates and ticket stubs, approximately 2,250 people were served, with total food servings of 3,408, as tabulated below:

	<u>Adult</u>	<u>Child</u>	<u>Total</u>
Ticket Stubs			
First Serves	1,744	311	2,055
%	85%	15%	
Refill	1,100	153	1,253
%	63%	49%	
Total	2,844	464	3,308 *
%	86%	14%	
Plate Count			2,470

* Estimate 100 additional servings given without a ticket to volunteers and 100 plates used for refills.

The following supplies were placed in storage for next year:

- 1,700 9½" plates
- 11,250 10½" plates
- 7 Rolls paper towels
- 6 Rolls aluminum foil 18" x 500"
- 7 Large ice cream scoops
- 1 Large roll plastic waste bags
- 1 Roll 48" wide white paper
- 1 Roll 18" wide white paper

Also signs, brooms, hoses, and garbage containers. Suggest a complete detailed inventory be made prior to ordering supplies for 1982.

The following observations, comments, and recommendations are submitted for consideration in planning the 1982 Shrimporee:

1. Rotarian Shift Period. It has been the policy to have a Rotarian on the serving window, primarily for public relations. Counting the Chairman and Shift Leaders, this requires about ten Rotarians per shift for a total of 38-40, including cleanup duties. Since only about 25-26 were available for food serving, the Rotarians were divided into two four-hour shifts. This turned out to be too long a period to be at the serving window. It is recommended that a serving schedule be used that will put a Rotarian on the window for two hours and then on other duties, such as runner, or outside line control for the other two hours.
2. Cleanup. Cleanup continues to be a problem. Last year we assigned about six Rotarians specifically for cleanup duties and only about two showed up. This year, the cleanup shift became part of the third serving shift; however, all but two Rotarians left with the volunteers when the serving windows were closed about 6:15 p.m. This may have been due to a mixup in instructions, and the third shift Rotarians may not have known they were responsible for cleanup. The cleanup function needs to be clearly assigned and adequately staffed next year.
3. Volunteers and Serving Shift Schedules. The three two-hour shifts for volunteers are working well. Eighteen to 22 volunteers, including four runners, are needed for each shift. The volunteers should check in at the dance pavilion steps 15 minutes before the shift period to receive instructions and team assignments. (The first shift showed up at 11:45 instead of 12:15 this year.)
4. Runners. Four to six runners are needed for each shift. These should be either Rotarians or youth. This year about two boys and four girls from PDAP did a fine job. They really worked hard for the four hours they could stay. Recommend that four to six youth for each shift be recruited next year.
5. Refills. There was no problem with refills this year. The two-part ticket worked very well, and very few people came for a refill without the refill stub. A few people requested a clean plate for refill. Take home requests went smoothly. Due to the weather, quite a few requested foil to cover their refill plate. Based upon ticket stubs, 61% refills were served.

6. Access to Cooking And Serving Area. There appeared to be a lot of unnecessary traffic in the cook shack. This may be partly due to the weather. A considerable number of people came in for beer. Recommend controlling access to the cooking and serving areas, especially the beer keg. The beer was greatly appreciated by both volunteers and Rotarians.
7. Aprons. There was a shortage of aprons for the third food serving shift. Food Serving requested 150 aprons, so there should have been plenty. A check should be made on the number of aprons supplied and if the other committees requested aprons.
8. Window Arrangement. Due to the small crowd, it was only necessary to open six windows. Windows 1 and 2 were used primarily for refills. We were prepared to open 3 and 4 for refills but it was not necessary. However, signs are available to designate the refill lines. At peak periods, a few people were directed to other lines for refills. This caused some problems for one team.
9. Line Control. It is recommended that a Rotarian be assigned outside for public relations and line control. People tend to not read signs and need to be directed to the shorter lines, refill lines, and condiment tables.
10. Shift Change. During shift change, it is important that only one team be changed at a time. It takes about five to eight minutes to change out a team. Considerable congestion and confusion are created if more than one team is changing out at a time.
11. Serving Tables. Due to the layout and size of the serving area, two different size serving tables are required as noted below:
 - Two (2) 9' tables - for Windows 1-2 and 3-4
 - Two (2) 7' tables - for Windows 5-6 and 7The large (10') wooden table is needed for stacking supplies.
12. Shrimp Crate Platform. Four platforms the size of a shrimp crate are needed to bring the hot shrimp crate up to serving level. Recommend construction of these platforms, or an alternate would be to obtain four empty shrimp crates.

13. Dirty Linen. Suggest that two containers be set up for dirty towels and aprons. These could be located near the exit doors on each side of the cook shack.
14. Garbage Containers. Three or four large garbage containers with plastic bag liners should be set up around the cook shack so that the area can be kept clean during the serving period.
15. Child Plate. It is recommended that after we use up the current supply (1,700) of 9 $\frac{1}{4}$ " plates, we use only the 10 $\frac{1}{4}$ " plate for both adult and child servings. For a child plate the serving size would be slightly smaller. This can easily be controlled by the team captain or the Rotarian on the window.
16. Chuck Jacobson and his secretary, Martha, are to be commended for an excellent job in recruiting the volunteers. We could not do the job without the help of the volunteers.

Submitted by:

Dick
Dick Chandler, Chairman
1981 Food Serving Committee

Attachments - 4

cc: Charles Hartman
John Watson
Jack Eggleston

1981 SHRIMPOREE FOOD SERVING INSTRUCTIONS

SHIFT LEADER INSTRUCTIONS

RESPONSIBILITIES

- Recruit a team captain for each of 4 serving teams.
- Contact each Rotarian assigned to your shift and assign him to a team.
- Assign each volunteer to a team.
- Assign 2 or 3 Rotarians to act as runners for food and refreshments for servers.
- Instruct team captains in duties and procedures, and provide them with a list of personnel assigned - Rotarians and volunteers.
- Request first shift team captains to report at 11 a.m. to assist in setting up food serving area. (See Sketches 1 and 2 for layout of tables and food serving area).
- Provide an overview of all teams during serving shift. Reassign or shift duties of personnel as may be necessary. Report any problems to either Food Serving Chairman or Co-Chairman.
- Convert Windows 1 and 2 to refill lines as required. Change window sign. Add Windows 3 and 4 if necessary.
- Be alert to signs of fatigue or overheating of any team members, especially volunteers. Arrange for a break or relief if necessary.
- Deliver beer or soft drinks to servers as needed.

GENERAL INFORMATION

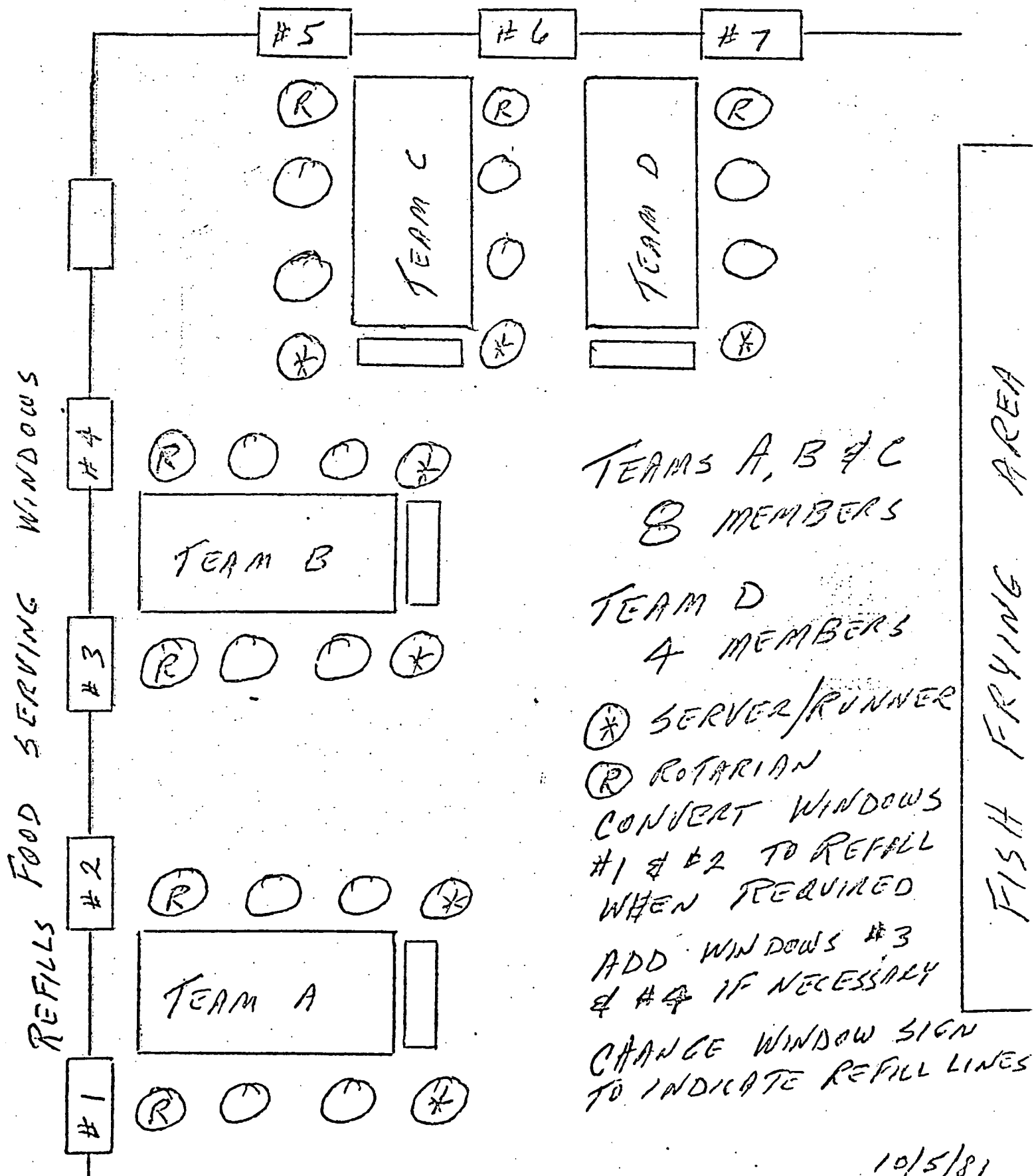
- Rotarians will be assigned to work 2 shifts: either 1st and 2nd or 3rd and cleanup.
- All food servers (Rotarians and volunteers) should assemble outside dance pavilion 15 minutes before start of shift period for final instructions, assignment to team, issuance of aprons, etc.
- Serving Shifts - Each serving shift will consist of 1 shift leader, 4 team captains, and 26 members (Rotarians and volunteers) divided into 3 (A,B,C) 8-member teams, one (D) 4-member team (Line 7) and 2 or 3 runners. (See Sketch 1).
- Cleanup Shift - Cleanup shift will consist of 1 shift leader and 10 Rotarians (3rd shift servers).

SHIFT SCHEDULES

1st	12:30 - 2:30
2nd	2:30 - 4:30
3rd	4:30 - 6:30
Cleanup	6:00 - 8:00

FOOD SERVING LAYOUT

SKETCH
#1



10/5/81

SERVING TABLE 6' x 2 1/2'

SKETCH
#2

SERVING
WINDOW

TICKET STOP
BOX

SERVING
WINDOW

COUNTER

SLAW

BEANS

FISH

PLATES

PLATES

BOILED SHRIMP

ARD

1981 SIIRIMPOREE FOOD SERVING COMMITTEE
TEAM CAPTAIN INSTRUCTIONS

RESPONSIBILITIES

- Provide overview of team function during serving shift.
- Maintain check on serving portions.
- Report any problems to shift leader immediately.
- Make team assignments and shift personnel to various positions as necessary.
- Be alert to signs of fatigue or overheating of all team members, especially volunteers. Provide a break or relief as necessary.
- Serving area - Try to keep serving area as clean as possible. Request help in cleaning up if food is spilled.
- Aprons and gloves - Request all servers to use aprons and disposable plastic gloves. Discard in trash container.
- Shift completion - Request all team members to leave the serving area upon being relieved at end of shift. No team member should leave position until released by team captain. This will help reduce the congestion in the cook shed and provide for orderly transition to next shift.
- Request beer or soft drinks for servers as needed.

GENERAL INFORMATION

- Rotarians will be assigned to work 2 shifts: either 1st and 2nd or 3rd and cleanup.
- All food servers (Rotarians and volunteers) should assemble outside of dance pavilion 15 minutes prior to start of shift period for final instructions, assignment to team, issuance of aprons, etc.
- Shift schedules

1st	12:30 - 2:30
2nd	2:30 - 4:30
3rd	4:30 - 6:30
Cleanup	6:00 - 8:00
- Shift assignments - Each food serving shift will consist of 1 shift leader, 4 team captains, and 26 members (Rotarians and volunteers) divided into 4 teams as shown on Sketch 1.

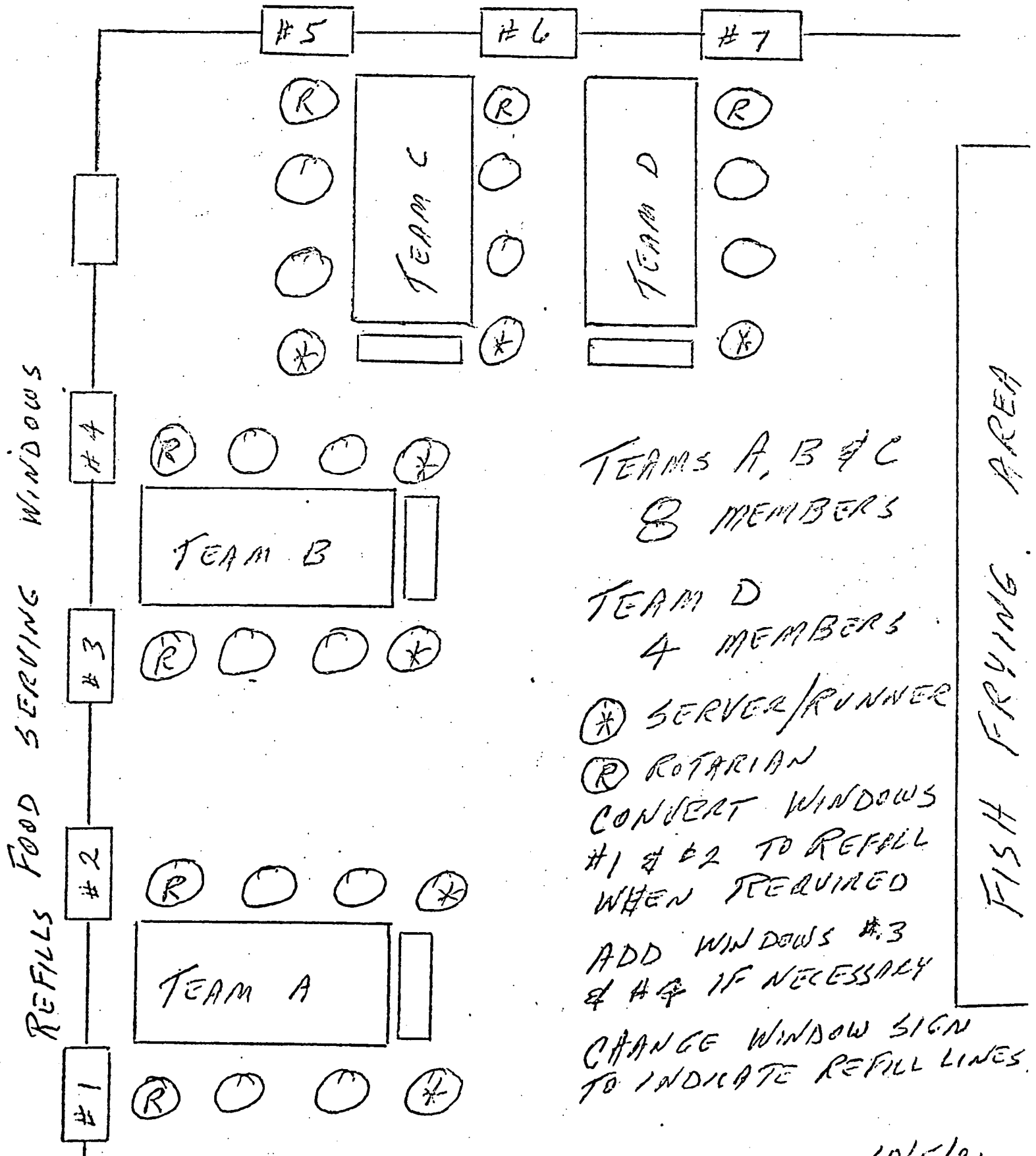
- Team assignments - Except for Team D, each serving team will consist of 8 members to staff the serving table illustrated in Sketch 1 with the following position functions:

<u>No.</u>	<u>Position</u>	<u>Function</u>
2	Window	Take order (adult or child). Take ticket, deposit stubs, serve plate, provide positive and cheerful public relations.
2	Server	Dish up slaw and beans.
2	Server	Dish up fish and shrimp.
2	Server/ Runner	Dish up shrimp and keep serving table supplied.

- Takeout orders - A takeout order should be the equivalent of 1 order plus a normal refill. Use 2 plates if necessary. Do not overfill if individual brings own container. Cover plate with aluminum foil. Refill plate may be covered with aluminum foil.
- Serving portions - Regular plate should consist of 1 handful of shrimp, 3 pieces of fish, and a generous amount of cole slaw and beans. No orders should be filled with just fish or shrimp only.
- Refill plate - Serve regular plate portions. Do not provide extra fish or shrimp in lieu of cole slaw or beans.
- Refill stub - Take refill stub and deposit in refill container when presented for refill. Resist politely but do not absolutely refuse refill without refill stub.

FOOD SERVING LAYOUT

SKETCH
#1



10/5/81

1981 SHRIMPOREE
FOOD SERVING COMMITTEE

Chairman: Dick Chandler
Co-Chairmen: Charles Hartman
John Watson

SHIFT LEADERS

1st - Dave Griffith
2nd - Owen Morris

3rd - Joe Shirley
4th - John Germain

SERVERS

SHIFT 1

12:30 - 2:30

Shift Leader:
Dave Griffith

ROTARIANS

Pete Gonzales
Dave Griffith
Jim King
Bert Kraft
Cap Landolt
Owen Morris
John Nesheim
Charles Perry
Don Robison
Ralph Schimmel
Woody Williams

Ruth Anderson
Violet Balch
Robert Balch
Anna Leng
William Leng
Barney Goodman
Helen Goodman
Florence Flora
Mateel Tovrea
Margaret Revis
Mary Strickland

Art Hanners
Lowell Strickland
Wanda Hanby
Carolyn Reynolds
Lucy Konvicka
Karen Smith
Janine Saad
Leon Wiscoki
Mary Sue Wiscoki

SHIFT 2

2:30 - 4:30

Shift Leader:
Owen Morris

Same as above.

Loretta Haven
Edna Hass
Mary Nichol
Mariam Wham
Betty Cramer
Melba Ware
Kitty Henner
Helen Sampson
Nina Wheeler
Virginia Wilhoit
Viola Steinkamp

Sammy Nelson
Merner Foster
Bess Ross
Gladys Clark
Guitha Lennon
Isabel Muths
Lois Benton
Mary Davenport
Stella Polasky
Margaret Sanchez

SHIFT 3

4:30 - 6:30

Shift Leader:
Joe Shirley

Aaron Schein
David Cisco
Denny Earles
John Germain
Mario Grabar
Harry Jennings
Vince Lipovsky
Carl Peterson
Bill Powell
Joe Shirley
Jim Shows
Charles Whynot

William Andrews
Anna Mechelay
Joe Mechelay
Grace Russell
Carl Russell
Irvin Hyde
Alice Bishop
M. L. Bishop
Jennie Rutherford
Albert Smith

John Schuessler
Cathy Schuessler
Doreen Farmillette
AFS
AFS
Jim Hale +1
Mildred Smith
Odessa Singletary
Barney Singletary

CLEANUP SHIFT

6:00 - 8:00

Shift Leader:
John Germain

1981 Shrimpoose Requirements

Committee

FOOD SERVING

~~Charles~~
9/11/81

Esquestor

DICK CHANDLER

Quantity

Description

Status

See attached - use
Quantity needed column.

Sent to:

Joe Skelley - 488-7421

Address: Bay Area Office
16524 Sealark
Houston, 77062

9/17/80

1980 FOOD SERVING COMMITTEE REQUIREMENTS

~~ADDITONAL~~

QUANTITY <u>NEEDED</u>	DESCRIPTION	IN STORAGE
150	Aprons, disposable	-
0	Plastic gloves, disposable (#DG-601)	300/1000
5,000	10 1/4" 3-compartment plates (Chinet Natural #21307)	750 3000
2,000 0	9" 3-compartment plates (Chinet Natural #21305)	2500
15 6	10" dia. ticket stub containers (ICE CREAM CARTONS)	-
12	Serving pans 24"x13" (6"-8" deep)	-
16	Serving spoons, large (drain)	-
4	Serving tables 6'x2 1/2'	-
0 10 rolls	Aluminum foil 18"x50'	7 ROLLS
20	Cat tray absorbent, 25 lb. bag	-2
20	8" dia. roll white butcher paper 48" wide	2
20	Brooms, regular	46
4-0	Brooms, push	40
20	Brooms, push, heavy duty	-3
2	Dust pans, 12" plastic	-
40	Garbage containers, 30 gal. plastic	4
24	Rags/towels 2'x2'	-
2 box	Cleaning powder (soap) for tables/floors	-
2 bars	Hand soap for washup	-
4	Towels, large, for washup	-
6 rolls	Paper towels, regular rolls	-
0	75' 1/2" dia. hose	2
25	Plastic bags, heavy duty, 38 gal.	-
1	Dolly 2'x4' (for carrying shrimp)	-
7-0	ICE CREAM SCOOPS - LARGE	RE
1	STAPLER, HEAVY DUTY	Requested by: Dick Chandler
1	STAPLES, Box	333-6111
1	SIGN FOR REFILLS (SEE ATTACHED)	1440

Frank -

Charles Hartman has
been Co-Chairman for
2 years. He would
be my first choice
as Food Processing Chairman
for 1982.

also John Watson
would be OK, one of
the shift leaders would
be a third choice.

D