

SHRIMPOREE 84

REPORT

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## SHRIMPOREE 84

Generous donors, a large and friendly crowd of customers, dedicated Rotarians and wives, volunteer friends, new park facilities, a most helpful group of county employees, and favorable weather were key factors in the most successful Shrimporee ever for the Space Center Rotary Club.

September 8 was selected for Shrimporee 84 because it was Saturday, most of the population were home from vacation, weather is usually favorable (if no hurricanes are nearby), and major events such as college football have not gotten into full swing. September 15 was selected as rain day.

Planning began with doubt on completion of new facilities at Clear Lake Park by September 8. The new facilities were completed in time, named in honor of C.D. Landolt, and were used for Shrimporee 84.

Those Rotarians who participated are commended for an achievement netting such a large profit to be given to worthwhile causes. Special thanks and appreciation go to Harris County Commissioner Jim Fonteno and his staff for the excellent park facilities and tremendous help throughout the Shrimporee planning, preparation, operation, and cleanup. Jack Rodriguez, of the Commissioner's staff, was highly effective in coordinating matters and filling the requirements of Shrimporee. The Rotary Club is forever grateful to Jack. Commissioner Fonteno was very generous to donate his time and talent to Shrimporee and work a long day as auctioneer, a major factor in the success of the auction.

The Space Center Rotary Club is grateful to the individuals and businesses who donated many items for the auction. Special thanks go to Chuck Miller Ford Company, Norman Frede Chevrolet Company, and Chuck Jacobson for the gifts of automobiles.

Rotarian Billy Smith is to be commended for his most effective and helpful legal advice to the Shrimporee Board. In particular, Billy delved into the subject of raffles, discussed it with the District Attorney's Office personnel, and reported that raffles are illegal. Also, his information and legal advice were instrumental in the decision to purchase sufficient insurance to cover all Shrimporee liabilities. It is recommended that Billy be selected as the legal adviser on Shrimporee 85 Board.

Shrimporee 84 would not have been as successful without the leadership of Alan Wylie. A dedicated and tireless individual, Alan devoted thorough planning, hard work and long hours to fill the logistics requirements for all functions. In addition, he took the responsibility for the storage of equipment and supplies, which he has organized for future Shrimporees.

Certainly, most gratitude is for those Rotary Anns who supported the Rotarians throughout the year, and helped to the very end of Shrimporee 84. Their tremendous contribution and understanding were major factors in the success.

Recognition and thanks go to those individuals, secretaries to Rotarians in most cases, who did much work behind the scenes and unknown to most club members. We are grateful to the bosses who allowed Rotarians to devote so much time to the Rotary Club and in some cases allow the use of their business space in support of the Shrimporee.

A new concept in entertainment gave the Shrimporee a fresh, wholesome, All-American image. This concept included colorful dancers, a concert band in the park, and a clown for the kids. It is recommended that much emphasis be placed on this concept, to properly prepare for it publicity-wise and space-wise, and to enrich it through the years as appropriate. It is recommended that the responsibility for decorations (banners, flags, etc to go with the All-American image) be given to the Site Preparation Committee, the Sign Committee, or be given separate committee status. The Star Spangled Banner by the concert band would be an appropriate start to each Shrimporee. D

Don Robison served as the Shrimporee 84 Chairman. Jim Kennedy was the Vice Chairman and will be the Chairman for Shrimporee 85.

The following annexes to this report pertain to the major functions of Shrimporee 84.

Don Robison, Chairman  
Shrimporee 84

## SHRIMPOREE 84

### COMMITTEES AND CHAIRMEN

|                               |                 |
|-------------------------------|-----------------|
| SPACE CENTER ROTARY PRESIDENT | CHARLES HARTMAN |
| SHRIMPOREE 84 CHAIRMAN        | DON ROBISON     |
| SHRIMPOREE 84 VICE CHAIRMAN   | JIM KEENEDY     |
| TREASURER                     | ROBBYE WALDRON  |
| LEGAL ADVISER                 | BILLY SMITH     |

#### COMMITTEE

PERSONNEL  
PUBLICITY  
TICKETS  
LOGISTICS  
BEVERAGES  
SHRIMP COOKING  
FISH FRYING  
SHIRTS AND CAPS  
BEANS  
DESSERTS  
PARKING  
AUCTION  
COLESLAW  
SITE PREPARATION  
ENTERTAINMENT  
FISH PROCUREMENT  
SHRIMP PROCUREMENT  
FOOD SERVICE  
RED SAUCE  
SIGNS  
FUN RUN

#### CHAIRMAN

AL LIGRANI  
LONNIE CLEMENT  
MAURY FITCH  
ALAN WYLIE  
JIM SHOWS  
BOB MONTGOMERY  
AL JOWID  
JOHN GERMAIN  
BOB WREN  
DIXIE ROBISON  
DAVE OWEN  
DON KIRK  
BILL BENNETT  
BILLY BURT  
PETE GIST  
JIM KING  
JIM MCNATT  
JOHN WATSON  
GEORGE HALL  
LARRY ROWE  
NORMAN COOPER

## SHRIMPOREE 84

### TREASURY

Having an experienced Treasurer proved valuable. Robbye Waldron, Shriporee 83 Treasurer, prepared well as Shrimporee 84 Treasurer. Previous experience allowed him to anticipate requirements and problems, which he coordinated with committees.

\$10,000 was borrowed from a local bank to get started on Shrimporee Day and to provide change to those functions involved in sales. Throughout the day, the Treasurer collected funds from those functions and made several trips to make deposits in the bank. ~~See~~

See SHRIMPOREE RESULTS, next page, for financial information and comparisons with previous years. Also, review other committees reports for detail expense information, especially Logistics, Annex D, which reflects some figures different from the Treasurers report on results. For such examples, the following is provided:

|                 | <u>Treasurer<br/>Report</u> | <u>Logistics<br/>Report</u> | <u>Tickets<br/>Report</u> |
|-----------------|-----------------------------|-----------------------------|---------------------------|
| Beans Committee | \$310.00                    | \$349.15                    |                           |
| Desserts        | 0.00                        | 50.30                       |                           |
| Tickets         | 325.00                      |                             | 390.00                    |

The Treasurer's records are used for the end result: Gross Income \$61,584.00, Expenses \$26,716.00, for a Net Profit of \$34,868.00.

Because the Treasurer pays most of the bills for purchases, the subject of sales tax exemption is mentioned in this report, although the Rotarians making the purchases should submit the certificates at the time of purchase, as appropriate. Rotarians who may be making purchases should be informed by the Treasurer about the need and use of the Texas Sales and Use Tax Exemption Certificate. (See Appendix II to this report).

# APPENDIX I SHRIMPPORE RESULTS

|                             | 1979     | 1980     | 1981     | 1982     | 1983     | 1984                |
|-----------------------------|----------|----------|----------|----------|----------|---------------------|
| <u>EXPENSES</u>             |          |          |          |          |          |                     |
| PUBLICITY                   | \$ 2,225 | \$ 3,843 | \$ 3,064 | \$ 2,486 | \$ 2,725 | \$ 4,534            |
| TICKET SALES                | 704      | 455      | 630      | 291      | 335      | 325                 |
| AUCTION                     | 1,346    | 912      | 411      | 6,423    | 792      | 2,826               |
| SITE PREP.                  | 419      | 500      | 332      | 506      | 534      | 611                 |
| FISH & SHRIMP               | 17,215   | 15,976   | 9,992    | 14,065   | 12,562   | 10,832              |
| SHRIMP COOKING              | 93       | 189      | 106      | 89       | 250      | 838                 |
| BEAN PREP.                  | 534      | 557      | 452      | 257      | 280      | 310                 |
| COLE SLAW                   | 704      | 1,984    | 1,103    | 544      | 369      | 417                 |
| FISH FRYING                 | 426      | 590      | 524      | 757      | 575      | 631                 |
| RED SAUCE                   | 700      | 969      | 643      | 428      | 482      | 304                 |
| ENTERTAINMENT               | 100      | 200      | 400      | 200      | 200      | 100                 |
| FOOD SERVING                | 435      | 739      | 1,017    | 525      | 675      | 525                 |
| BEVERAGES                   | 2,258    | 1,937    | 985      | 1,346    | 1,436    | 1,495               |
| DESSERT                     | 50       | 92       | 151      | 137      | -0-      | -0-                 |
| STORAGE                     | -0-      | -0-      | -0-      | 150      | 150      | -0-                 |
| INSURANCE                   | -0-      | -0-      | -0-      | 192      | -0-      | 1,100               |
| LOGISTICS                   | 3        | -0-      | -0-      | -0-      | 452      | 136                 |
| FISH FRYERS                 | -0-      | -0-      | -0-      | 750      | 565      | -0-                 |
| MISCELLANEOUS               | 100      | 46       | -0-      | -0-      | 4,560    | 720 (Caps & Shirts) |
| TOTAL                       | \$27,298 | \$28,989 | \$19,810 | \$23,366 | 26,942   | \$26,716            |
| <u>INCOME</u>               |          |          |          |          |          |                     |
| TICKETS                     | \$26,005 | \$20,351 | \$15,529 | \$20,288 | \$20,130 | \$25,779            |
| AUCTION (LESS CONSIGNMENTS) | 14,680   | 12,555   | 14,518   | 15,610   | 22,180   | 28,188              |
| BEVERAGES                   | 4,612    | 4,039    | 2,081    | 4,216    | 3,020    | 4,552               |
| DESSERTS                    | 492      | 671      | 680      | 670      | 690      | 857                 |
| SURPLUS SALES               | 870      | 1,264    | -0-      | -0-      | -0-      | -0-                 |
| CASH GIFTS                  | 2,375    | 2,305    | 380      | 670      | 300      | -0-                 |
| CAPS & SHIRTS               |          |          |          |          | 2,000    | 698                 |
| RUN                         |          |          |          |          |          | 1,510               |
| TOTAL                       | \$49,037 | \$41,185 | \$33,188 | \$41,454 | \$48,320 | \$61,584            |
|                             | 21,739   | 12,196   | 13,378   | 18,088   | 21,378   | 34,868              |

(some mathematical errors made in 1979 on this page)

Robbye R. Walston 2-27-85

SHRIMPOREE SONG

by

CARLOS VILLAGOMEZ

The Rotary has a Shrimporee. E.I.E.I.O.  
And at the fair it is not free. E.I.E.I.O.

(Chorus) With a hush puppy here -  
And a fried fish there -  
Here a slaw - there a bean -  
And an auction in between.  
The Rotary has a Shrimporee. E.I.E.I.O.

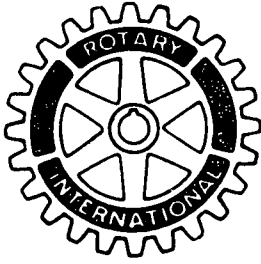
Eight bucks a plate is not so bad. E.I.E.I.O.  
If you think about the time you'll have. E.I.E.I.O.  
(Chorus)

Commissioner Jim, he did us right. E.I.E.I.O.  
He built the park that is dynamite E.I.E.I.O.  
(Chorus)

You won't have to sweat in the long hot sun. E.I.E.I.O.  
There will be lots of friends and lots more fun. E.I.E.I.O.  
(Chorus)

You'll know for sure if you come and see. E.I.E.I.O.  
So come and join us at the Shrimporee. E.I.E.I.O.  
(Chorus)





# SEE YOU AT ➡

HARRIS COUNTY  
CLEAR LAKE PARK  
NORTH SIDE OF  
NASA ROAD ONE

## Rotary's 11th Annual SHRIMPOREE & CHARITY AUCTION

PRIME BENEFICIARY —  
"CLEAR LAKE SENIOR CITIZEN'S OLYMPICS" —  
PLUS many other worthy charities in the Bay Area

### BOILED SHRIMP & FRIED FISH

**SATURDAY,  
SEPTEMBER 8, 1984**

HARRIS COUNTY CLEAR LAKE PARK  
North Side of  
NASA Road One

1:00 P.M. - 6:00 P.M. — FOOD SERVING  
2:00 P.M. - 6:00 P.M. — AUCTION

#### FOOD TICKETS:

(Same prices as last year)

ADVANCE PURCHASE FROM ROTARIANS  
AND LOCAL AREA BANKS:

|                 |                                     |
|-----------------|-------------------------------------|
| ADULTS — \$7.00 | CHILDREN — \$4.00<br>(12 and under) |
|-----------------|-------------------------------------|

#### COST AT GATE:

|                 |                                     |
|-----------------|-------------------------------------|
| ADULTS — \$8.00 | CHILDREN — \$5.00<br>(12 and under) |
|-----------------|-------------------------------------|

(beverages extra)



Sponsored by  
**SPACE CENTER ROTARY CLUB**

ANNEX A  
PERSONNEL

Personnel planning began with identifying each major function necessary for Shrimporee preparation and operation. Each function was given committee status and a chairman. (See page 3). Some members with experience as chairmen agreed to serve again, and some new chairmen were selected as necessary. It is recommended that some members who have not been chairmen in the past be selected in the future.

For the first time, a Personnel Committee was formed. Al Ligrani was selected as Chairman and, as Personnel Coordinator, quickly began the assignment process.

A work preference sheet was given to members. (See Appendix A-I). Personnel assignments to fill the committees were made considering the requirements of each committee, committee chairman requests, work preference sheets, and availability of members. (See Appendix A-II).

Some committees had requirements for volunteer personnel (non Rotarians). As in the past, a Volunteer Personnel Committee was formed and Chuck Jacobson was selected as Chairman. Chuck moved from the state and was replaced by Bill Hayes who became responsible for coordinating the assignments of volunteer personnel to the requesting committees. Coordination was made directly with the Shrimporee Chairman. Volunteers came primarily from local senior citizens groups.

It is recommended that in the future the Personnel Committee be formed with the responsibilities of assigning both the Rotarians and volunteers, and have a Chairman and one additional member to be Volunteer Coordinator. The Chairman will coordinate the assignments of Rotarians with each committee chairman and Rotarians. The Volunteer Coordinator will coordinate assignments of volunteers with each committee chairman, the volunteers, and the Personnel Committee Chairman. When a Rotarian is assigned to a committee, that committee chairman should inform the Rotarian of the assignment. When a volunteer is assigned to a committee, the Volunteer Coordinator should inform the volunteer of the assignment. The Personnel Committee Chairman would have responsibility for all personnel assignments.

One exception to the above recommendation pertains to the Dessert Committee whose chairman should coordinate the personnel assignments directly with the Rotary Anns. The Personnel Committee Chairman should select one Rotarian (with a strong back) to work (carry ice, etc) on the Dessert Committee.

APPENDIX A-I  
WORK PREFERENCE SHEET  
SHRIMPOREE 1984

LISTED BELOW ARE THE COMMITTEES AND CHAIRMEN FOR THE 1984 SHRIMPOREE TO BE HELD SEPTEMBER 8. AT THE BOTTOM OF THIS SHEET ARE THREE LINES ON WHICH EACH MEMBER IS REQUESTED TO ENTER THE COMMITTEES HE PREFERS TO WORK ON FOR THE SHRIMPOREE. NOTE: A MEMBER MAY WORK ON MORE THAN ONE COMMITTEE AND IN MANY CASES IT MAY BE NECESSARY. EACH MEMBER IS ENCOURAGED TO SPEND THE WHOLE DAY WORKING AT THE SHRIMPOREE TO AVOID HEAVY WORKLOADS ON A FEW MEMBERS AS HAS HAPPENED IN THE PAST. SIGN UP AND SHARE THE LOAD.

COMMITTEE

PUBLICITY  
TICKETS  
AUCTION  
SITE PREPARATION  
LOGISTICS/TRANSPORTATION  
SHRIMP PROCUREMENT  
FISH PROCUREMENT  
SHRIMP COOKING  
FISH FRYING  
BEAN PREPARATION  
COLE SLAW PREPARATION  
RED SAUCE  
BEVERAGES  
FOOD SERVICE  
SIGNS  
CAPS & T-SHIRTS SALES  
PARKING  
ENTERTAINMENT  
CASH CONTRIBUTIONS  
VOLUNTEER RECRUITING

CHAIRMAN

LONNIE CLEMENTS  
MAURY FITCH  
DON KIRK  
BILLY BURT  
ALAN WYLIE  
JIM MCNATT  
JIM KING  
BOB MONTGOMERY  
AL JOWID  
BOB WREN  
BILL BENNETT  
GEORGE HALL  
JIM SHOWS  
JOHN WATSON  
LARRY ROWE  
JOHN GERMAIN  
JACK FRYDAY  
PETE GIST  
AARON SCHEIN  
CHUCK JACOBSON

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

LEAVE YOUR FILLED-IN SHEET ON THE TABLE AT WHICH YOU ARE SITTING OR IN YOUR CHAIR.

YOUR NAME \_\_\_\_\_

Telephone number \_\_\_\_\_

1984 SHRIMPOREE ASSIGNMENTSAUCTION

● DON KIRK  
JIM HARGROVE  
\* PAUL BEAL  
PAUL DAVIS  
RAY HOOKER  
\* AL LIGRANI  
ROGER LYONS  
JERRY PENNINGTON  
ROY PEZOLDT  
JERRY SMITH  
\* TIM RAINEY  
DON HOLICK  
RALPH SCHIMMEL  
● RICK BATY  
\* LARRY ROWE  
\* CARL DYESS  
BAILEY CHANEY  
RAY PAWLIKOWSKI  
\* AARON SCHEIN

BEAN PREPARATION

BOB WREN  
LAMAR BOWLES  
JACK LISTER  
BILL SHAVER  
GREGORY BESS  
DICK GASS  
STEPHEN WALDNER  
TOM WIER  
GERRY ALLEN  
DAVID TAYLOR  
\* DUAL ASSIGNMENT

BEVERAGES

JIM SHOWS  
RAYMOND KHOURY  
JIM McDONALD  
HAL NEELY  
A. B. OLSEN  
CARLOS VILLAROMEZ  
GEORGE WELLER  
WALT NICKER  
\* PETE GIST  
BILL WEBB  
FRANK MORGAN  
CHARLES WHYNOT  
ALTON AINSLIE  
JIM BAROTT  
LIONEL GARCIA  
\* JOHN LEE  
\* OWEN MORRIS  
VOLUNTEERS (42)

CAPS/T-SHIRT SALES

JOHN GERMAIN  
FLOYD BOZE  
AL DUPONT  
CAP LANDOLT

CASH CONTRIBUTIONS

\* AARON SCHEIN  
\* PAUL BEAL

COLE SLAW

BILL BENNETT  
CHARLES HARDWICK  
FRED JOY  
BILL SHALLBERG  
JAY BANKS  
DON CALLAGHAN

ENTERTAINMENT

\* PETE GIST  
\* RICK BATY  
\* MERV HUGHES

FISH FRYING

AL JOWID  
WAYNE CLARK  
JERRY CLAUSE  
WALTER ELLIS  
JOE HENKEL  
CHARLES PERRY  
BILLY SMITH  
JIM WYATT (SETH)  
BILL GRESKO  
JOHN NESHEIM  
RON ROSENTHAL  
AL BRADY

## FISH PROCUREMENT

● JIM KING  
JACK DENIKE  
BOB LINDGREN

## FOOD SERVICE

JOHN WATSON  
JEAN-PIERRE BLEGER  
\* JACK EGGLESTON  
JERRY HAMMACK  
JOSEPH HANG  
\* TERRY HESSON  
BERT KRAFT  
● WOODY WILLIAMS  
GEORGE HALL  
CHARLES HARTMAN  
\* JOHN LEE  
\* GENE LINDQUIST  
CHENG HOOI  
\* OWEN MORRIS  
\* DON REHMEYER  
BILL RITTENHOUSE  
DAVID ROSS  
WAYNE YOUNG  
VOLUNTEERS (26)

## LOGISTICS/TRANSPORTATION

ALAN WYLIE  
RANDY CORNISH  
JIM MAAS  
OTTO WIGHTMAN  
\* JACK EGGLESTON  
ALLAN HALL  
JOE SHIRLEY  
TOM THOMPSON  
TED WENGLINSKI

## PARKING

DAVE OWEN  
RON NIRSICH  
J. B. ANDERSON  
BOB SCHLACK

## PUBLICITY

LONNIE CLEMENTS  
\* CARL DYESS  
DAVE KING  
\* TIM RAINEY  
\* MERV HUGHES  
\* GENE LINDQUIST

## RED SAUCE

GEORGE HALL  
BOB CHUORE  
WILL OWEN  
BEV STEADMAN  
VOLUNTEERS (12-18)

## SHRIMP COOKING

BOB MONTGOMERY  
SAM CALANNI  
KEN GURRY  
\* BILL HAYES  
GRAYDON STRICKLAND  
LEON MEURER  
HERB McELVEEN  
BOB STEPHENS  
JACK WINTERS  
ROLLIN GARDNER  
VETT HANSSSEN  
CHARLES SCHUMACHER

## SHRIMP PROCUREMENT

JIM MCNATT  
JOHN FRANCIS  
GREG NASSAR

## SIGNS

LARRY ROWE  
LLOYD GARLAND  
\* ED HARRIS  
\* JAY WELCH

## DESSERTS

JOHN GAY

## \* DUAL ASSIGNMENT

### SITE PREPARATION

- BILLY BURT
- \* ED HARRIS
- GEORGE HULPIAU
- BILL WESEMAN
- \* JAY WELCH
- BILL HILL
- MARVIN MATTHEWS
- \* DON REHMEYER
- ~~GRAYDON STRICKLAND~~ LEON MEUER
- BILL WEAVER

1984 CHAIRMAN  
DON ROBISON

VICE-CHAIRMAN  
JIM KENNEDY

TREASURER  
RUBBY WALDRON

### TICKETS

- MAURY FITCH
- DAVE SINCOX
- \* JIM WYATT
- \* TERRY HESSON
- BILL TUITE
- \* AL BRADY
- BOB MITCHELL
- \* GENE LINDQUIST

### VOLUNTEER RECRUITING

- \* BILL HAYES

### PERSONNEL COORDINATOR

- \* AL LIGRANI

ANNEX B  
PUBLICITY

Because of the move to Clear Lake Park, early announcement to the public of the annual event was deemed necessary for Shrimporee 84.

It is recommended that once the Shrimporee dates have been determined, the information be given to the Club membership immediately by publishing them in the Blastoff and at the weekly meetings, for the benefit of personal planning for each member.

Also, it is recommended that newspaper announcements to the public begin with, as a minimum, the first announcement in May stating the date, times, location, tickets information, and a description of Shrimporee 85; the second announcement in June; the third and fourth in July (in addition to the Shrimporee auction publicity in July); the fifth and sixth in August (in addition to the Shrimporee auction publicity in August); and the seventh in September during the week prior to Shrimporee date. (See Appendix B-I).

Four Rotarians would be sufficient to work on the Publicity Committee, until the day of the Shrimporee. Then each should be assigned to work on another committee on Shrimporee day. This policy should apply to each Rotarian whose committee work ends before Shrimporee day.

The big signs should be erected at the entrance to the park at least two weeks prior to Shrimporee day. Mobile trailer signs should be used extensively throughout the surrounding communities. Use business outside advertising boards where and when allowed by owners. Signs for donated automobiles are in the storage and need to be updated. Advertising posters and flyers to be left in businesses should be continued. (See Appendix B-II). Shrimporee 85 information should be sent to nearby Rotary clubs.

There is no Publicity Committee report. It is unknown how many newspaper articles were published but there was an increase in publicity expenses from the year before. Increased advertising was probably necessary because of the new location and had a lot to do with attracting a large crowd to the Shrimporee.



*SPACE CENTER ROTARIANS are planning the 11th annual Shrimporee to be held Saturday, September 8. The Shrimporee will take place at the new Clear Lake Park pavilion with dinner and auction proceeds going to a local charity.*

# Rotary to hold Shrimporee 11

Space Center Rotarians are gearing up for their 11th annual Shrimporee on Saturday, Sept. 8th. The Shrimporee will be held at the new Clear Lake Park pavilion from 1 p.m. to 6 p.m.

"The new facility at Clear Lake Park is expected to give a fresh approach to a bigger and better Shrimporee," says Don Robinson, Shrimporee chairman.

Donating the proceeds to local charitable organizations, Rotarians will boil shrimp, fry fish and serve beans and slaw along with beverages. Prior to September 8, meal tickets are \$7 for adults and \$4 for children. On Shrimporee day, tickets will cost \$8 for adults and \$5 for children.

In the past, charitable organizations received up to \$20,000 from the event. Organizations interested in becoming beneficiaries of funds raised by Rotarians should submit an application letter to: Space Center Rotary Club; P.O. 58862, Nassau Bay, Texas 77258. Deadline for entries is July 13.

Robinson says that the auction has always been popular with item donations from businesses ranging from small ashtrays to automobiles. Rotarians are in the process of soliciting auction donations. The auction is slated for 2 p.m. to 6 p.m.; although, last year it lasted until 9 p.m.

Beginning this year, in conjunction with the Shrimporee, the Rotarians are sponsoring a five kilometer funrun at 8 a.m. The funrun is charted to extend from Clear Lake Park through El Lago and back to the park. Trophies will be provided for first, second and third-place winners, and t-shirts will be available for runners who enter before August 24.

Entry blanks can be obtained at Pasadena Sporting Goods on NASA Road One or by calling Norman Cook at 338-6676 or 482-7625. The funrun entry fee is \$6.

Although a band has not yet been announced, Robinson says that entertainment will be provided at the Shrimporee.



## ANNEX C

### TICKETS

The Ticket Committee consisted of eight Rotarians and was chaired by Maury Fitch whose dedication and experience added a great deal to the success of Shrimporee 84. The committee was responsible for institutional, bank, and membership sales.

Total ticket sales amounted to \$25,779.00 and expenses were \$325.00. Figures in Appendix C-I were as of December 10; additional funds were received after that date.

It is recommended that planning and sales commence early in the year and bank sales not be attempted unless someplaces much emphasis on it with some good ideas. (See Appendicies I to Treasury Report and C-I par 6 & 7).

Total accountability of tickets has not been required in the past and is recommended for the future to:

1. Provide information for more accurate planning, especially for purchasing and preparing food.
2. Allow a valid comparison of adult tickets sold and given away versus the number of meals served to adult ticket holders.
3. Allow a valid comparison of children tickets sold and given away versus the number of meals served to children ticket holders.
4. Provide more accurate information to determine the number of tickets to print.
5. Allow sound control of tickets and funds from ticket sales.

See Appendix C-I for the Ticket Committee Report.

APPENDIC C-I

December 10, 1984

To: Don Robison, Chairman 1984 Shimporee

From: Maury Fitch, Chairman Ticket Committee

Final Report

Ticket Committee -

|               |                     |
|---------------|---------------------|
| Maury Fitch   | Chairman            |
| Dave Sincox   | Vice Chairman       |
| Jim Wyatt     | Institutional Sales |
| Gene Linqvist | Bank Sales          |
| Bob Mitchell  | Membership          |
| Al Brady      | Membership          |
| Terry Hesson  | Membership          |
| Bill Tuite    | Membership          |

1. As a reflection of the most profitable Shrimporee to-date our Gross Sales this year was \$24,404.00 with Total Expenses of \$390.00 leaving a net of \$24,014.00. This exceeded last year by \$4315.00.
2. The top membership Salesman this year was:

|                  |                  |
|------------------|------------------|
| 1. Gene Linqvist | \$2665.00        |
| 2. Ray Hooker    | \$1371.00        |
| 3. Eddie Harris  | <u>\$ 717.00</u> |
|                  | \$4753.00        |

The top three sold 20% of the Total Out-Standing.

3. Again this year 8000 Adult tickets (yellow) were printed and 3000 Children (orange) and were priced \$8.00 and \$5.00 with a dollar discount for advance sales. The tickets were printed the same as previous years ----- no numbering, no stubs, no refills.
4. The distribution to the members followed previous pratice - each member received, initially, 30 adult and 10 children. The distribution was made by the 4 membership committeeman and received a signed receipt. This was done at a Rotary Meeting starting 6 weeks prior to the Shrimporee. Absent members were contacted by phone and arrqngements made to provide them with tickets. This year we had 100% membership involvement.

Page 2 - Ticket Sales Final Report

5. Collections were handled as in past years with a significant amount turned in at the Shrimporee and this practice should be continued. Gate receipts were much better than last year which is a reflection on location and weather. Collections were made at Rotary Meetings before and after the Shrimporee with 98% being collected just 3 weeks after the Shrimporee. Personnel contacts were made with the 2% delinquent in order to make the final collection. The last was collected on December 3rd - approx. 3 months after the Shrimporee.
6. Institutional Sales again turned out to be negative. In my opinion, I think this was because we started too late without adequate planning. I feel that it is still a viable ticket activity based on tickets sold by some of the members who turned in checks from the companies that employ them. I suggest that contacts and Institutional Ticket selling be made in the Spring so that we can be considered in Company budgets, employee and charity activities. At least the club should consider this type of approach.
7. Bank sales were a "bust". A number of the of the banks refused to even consider it -- Sales or stuffers. With computerized statements etc. the confusion factor for them is significant. I recommend we "low-Key" this in the future.

This was a great year and I want to thank each of my Committee for an outstanding job. I was proud to have been a part of the total effort and your Ticket Chairman.

Thank you,

*Maury*  
Maury



**SPACE CENTER ROTARY CLUB**

**11th BENEFIT AUCTION**

**Auction 2:00 - 6:00 PM**

**Food Service: Shrimp Boil - Fish**

**1:00 - 6:00 PM**

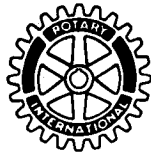
**SATURDAY, SEPTEMBER 8th, 1984**

**RAIN DATE: SEPTEMBER 15th, 1984**

**CLEAR LAKE PARK**

**NORTH SIDE - NASA RD. 1**

**DONATION: ADULTS \$8.00**



**SPACE CENTER ROTARY CLUB**

**11th BENEFIT AUCTION**

**Auction 2:00 - 6:00 PM**

**Food Service: Shrimp Boil - Fish**

**1:00 - 6:00 PM**

**SATURDAY, SEPTEMBER 8th, 1984**

**RAIN DATE: SEPTEMBER 15th, 1984**

**CLEAR LAKE PARK**

**NORTH SIDE - NASA RD. 1**

**DONATION: CHILDREN 12 & UNDER \$5.00**

ANNEX D  
LOGISTICS

The Logistics Committee filled requirements of the other committees in an outstanding manner by sound planning, hard work, and the leadership of Alan Wylie, Chairman.

A major factor in Logistics was the early and careful planning by the committee. Alan Wylie's experience, knowledge, drive, and dedication to Rotary led his dedicated and ambitious committee members to high performance, surpassing those of previous years.

Storage for Shrimporee equipment and supplies is located at Bosone's Storage, conveniently nearby, and is in orderly condition. Appropriate committee chairmen should inspect the inventory of equipment and/or supplies pertinent to their functions.

Because members of the Logistics Committee make some purchases, the Treasurer should inform them of the tax exempt feature and provide to them sufficient copies of the Texas Sales And Use Tax Exemption Certificate. See the Treasury Report for further details.

It is recommended that there be early planning again to insure filling new as well as old requirements, i.e., provide shrimp dippers with  $\frac{1}{2}$  inch mesh to Shrimp Cooking Committee. (See Annex F, Appendix F-I, Para VII).

Alan Wylie's thoroughness is reflected in the excellent report, Appendix F-I.

## APPENDIX D-I

### Logistics Committee Report

This report includes

- .Summary of logistics tasks
- .Summary of expenses
- .Summary of items delivered to each committee and returned back to storage, including projection numbers for 1985
- .Comments and ancillary material

The logistics committee work went smoothly all morning. Planned tasks were accomplished without problem, and there was plenty of time and manpower to run the additional errands that come up each year. However, after 5PM our workload peaked, and our work was not as well organized. More thought is needed on how to organize the end of the day better.

Two tasks came up at the end of the day which were not planned. One was delivering the fish fryers to Fred Joy's business for cleaning. One task member plus Joe Shirley's pick-em-up truck can accomplish this without too much problem. (Fred carried half of the fryers in his van.) The other task was a trip to Ronnie's grocery in Seabrook to buy more catsup. We should be able to avoid this problem next year.

One item which would help is to have a large truck available from 4PM on to load the materials which need to be returned to our storage shed. We were using Otto Wightman's van to store items to be returned to J & L Enterprises, and this left us short of vehicles. The park has such a truck, and Jack Rodriguez mentioned one time that they would be willing to help us in this area.

This year we provided platforms to each of the committees to keep their supplies off the floor. However, since the shrimp cooker was outside the shed, water-on-the-floor was not a problem. I anticipate the platforms will not be necessary in future years.

For the first time we used our own trays and tray racks for the fish fry committee. Mr. Marks of Metal Goods, Inc. donated over \$200.00 worth of aluminum strips so that we could increase the number of trays on the racks from 24 to 48. The trays were washed twice before the Shrimporee--once to remove the heavy grime which had collected over several years and a second time using the cafeteria dishwasher at UHCLC. The cole slaw committee washed the trays at UHCLC and said they would be willing to do it again next year.

This year we used a different supplier, J & L Enterprises in League City. They delivered Saturday at 8AM; we returned the surplus items, which we did not want to store, back to J & L on Monday. They charged a restocking fee of \$34.00 (10%). SYSCO had always treated us very well in the past, but the logistics problems of delivery and billing using Clear Lake Hospital as an

intermediary were avoided by using J & L. This company proved to be very reliable and cooperative, and I recommend that we use them again next year.

The storage shed again is totally disorganized. However, we took inventory prior to storing the items in the shed which gives us a head start for next year. Shelves need to be built in the shed before next year.

Each of the other committee's orders to logistics is included in my report. Included are items, amount requested, amount returned, where returned, and projection for amount in 1985 as estimated by the respective committee chairmen. It is suggested that these forms be handed out to the committee chairmen at the first meeting next year so that the committee chairmen can simply redline in their new numbers.

Also include in this report is a breakdown of expenses by committee for items supplied by logistics.

PS--Bill Tuite's son was very helpful at the end of the day. If he is available and willing next year, logistics would like to have him on the committee for the evening activities.

## Logistics Task Summary

### BEFORE SHRIMPOREE DAY

1. Collect orders from other committee chairmen
2. Deliver order to J & L Enterprises
3. Pick up firewood
4. Purchase miscellaneous items
5. Coordinate with Bosone's Storage on getting into storage area after hours
6. Deliver and pick up trays UHCLC (cleaning)
7. Arrange with park on time to open up

### ON SHRIMPOREE DAY

1. 6AM                      Meet at Clear Lake Park
  - .Unload firewood
  - .Unload purchase items
  - .Unload trays
2. 6:15AM                  Leave for storage shed
3. 6:15-7AM                Transfer items from storage shed to park
4. 8AM                      Receive delivery from J & L.
5. 8-9AM                   Confirm and organize deliveries to each committee. Fill out forms.
6. 9:30 AM                  Pick up
  - . Three large fans from Rent It
  - . 100 loaves of bread from Ms. Baird's
  - . Additional fish fryer from BARESCO
7. 4PM                      Pick up second bread order
8. 5PM                      Purchase additional catsup (Ronnie's grocery)
6. 5:30PM                  . Load surplus J & L goods back into Otto's van
  - . Transfer fish fryers to Fred Joy's business
7. 6-9 PM                   Return supplies to storage shed

### AFTER SHRIMPOREE DAY

1. Return surplus to J & L
2. Return bread racks to Ms. Baird's
3. Return fans to Rent It
4. Arrange payment to J & L <sup>from</sup>
5. Retrieve lock and chain ~~to~~ <sup>from</sup> Bosone's
6. Transfer cleaned fish fryers to HL&P



# Logistics Expense Summary Divided into Committees

|                       | J & L<br>Thurs | J & L<br>Saturday                     | Purchases/<br>Rental | Totals        |
|-----------------------|----------------|---------------------------------------|----------------------|---------------|
| 1. Auction            |                |                                       | 86.25                | 86.25         |
| 2. Beans              |                | 333.15                                | 16.00                | 349.15        |
| 3. Cole Slaw          | 149.70         | <sup>43.30</sup><br><del>149.70</del> |                      | 193.00        |
| 4. Condiment          |                | 750.35                                | 101.00               | 851.35        |
| 5. Dessert            |                | 8.30                                  | 42.00                | 50.30         |
| 6. Fish Fry           |                | 546.55                                | 66.00                | 612.55        |
| 7. Food Service       |                | —                                     | —                    | —             |
| 8. Shrimp Cooking     |                | 43.30                                 |                      | 43.30         |
| 9. Shrimp Procurement |                |                                       | 1.50                 | 1.50          |
| 10. Miscellaneous     |                |                                       | 46.00                | 46.00         |
|                       |                |                                       |                      | <hr/> 2233.40 |

43-381 50 SHEETS 5 SQUARE  
 43-382 100 SHEETS 5 SQUARE  
 43-383 200 SHEETS 5 SQUARE  
 NATIONAL

# Purchases

## Condiment

|        |               |       |        |
|--------|---------------|-------|--------|
| Bread  | <del>64</del> | 64.00 |        |
| Catsup |               | 36.75 | 100.75 |

## Fish Fry

|                     |       |       |
|---------------------|-------|-------|
| Troy Rock materials | 16.00 |       |
| Elec. Supplies      | 11.00 | 66.00 |
| Trash cans          | 26.00 |       |
| Gloves              | 13.00 |       |

## General

|                     |                        |       |
|---------------------|------------------------|-------|
| Brushes for cleanup | 18.00                  |       |
| Lock & chain        | 7.00                   |       |
| Whet Tape           | <del>15.00</del> 16.00 | 46.00 |
| Dishwash Deter      | 4.00                   |       |
| Trash Bags          | 1.00                   |       |

## Dessert

|                         |       |       |
|-------------------------|-------|-------|
| Coffee, creamer, filter | 34.00 |       |
| Baggies, Saran wrap     | 7.00  | 42.00 |
| Handwipes               | 1.00  |       |

## Shrimp Proc.

|                   |      |      |
|-------------------|------|------|
| Water Hose Nozzle | 1.50 | 1.50 |
|-------------------|------|------|

## Beans

|                     |       |       |
|---------------------|-------|-------|
| Pot holders, gloves | 16.00 | 16.00 |
|---------------------|-------|-------|

## Auction

|                   |                        |                        |
|-------------------|------------------------|------------------------|
| Rental 3-42" fans | <del>87.00</del> 86.25 | <del>86.00</del> 86.25 |
|-------------------|------------------------|------------------------|

J & L ORDER FOR  
SATURDAY PICKUP  
(SEPTEMBER 8, 1984)

| ITEM  | ORDER                    | RETURN            | UNIT COST | TOTAL COST | COMMENTS                                      |
|---|--------------------------|-------------------|-----------|------------|---|
| J & L ORDER FOR<br>SATURDAY PICKUP<br>(SEPTEMBER 8, 1984) |                          |                   |           |            |   |
| ITEM  | ORDER                    | RETURN            | UNIT COST | TOTAL COST | COMMENTS / Committee                          |
| 1. BEANS, #10 1 GAL CANS                                  | 102 CANS<br>(17 CASES)   |                   | 17.05     | 289.85     | Beans <del>Beans</del>                        |
| 2. ALUMINUM THROW-AWAY TRAYS                              | 150 TRAYS<br>(3 BOXES)   |                   | 57.73     | 173.19     | Fish Fry, Shrimp Cooking,<br>Cole Slaw, Beans |
| 3. CATSUP, #10 1 GAL CANS                                 | 66 CANS<br>(11 CASES)    |                   | 21.50     | 236.50     | Condiment                                     |
| 4. CHILI SAUCE, #10 1 GAL CANS                            | 18 CANS<br>(3 CASES)     |                   | 23.00     | 69.00      | Condiment                                     |
| 5. HORSE RADISH, 1 QT. CONTAINERS                         | 36 QTS.<br>(6 CASES)     |                   | 17.00     | 102.00     | Condiment                                     |
| 6. WORCESTERSHIRE SAUCE, 1 GAL JUGS                       | 3 GAL                    |                   | 2.90      | 8.70       | Condiment                                     |
| 7. LEMON JUICE, 1 QT BOTTLES                              | 3 GAL<br>(1 CASE)        |                   | 19.00     | 19.00      | Condiment                                     |
| 8. TOBACCO SAUCE, 2 OZ. BOTTLES                           | 148 BOTTLES<br>(2 CASES) |                   | 17.70     | 35.40      | Condiment                                     |
| 9. NAPKINS, DINNER SIZE                                   | 5000<br>(1 BOX)          |                   | 39.50     | 39.50      | Condiment                                     |
| 10. PAPER CUPS, 2 OZ.                                     | 10,000<br>(2 CASES)      |                   | 39.90     | 79.80      | Condiment                                     |
| 11. LARGE PLASTIC FORKS                                   | 3000<br>(3 BOXES)        |                   | 13.95     | 41.85      | Condiment                                     |
| 12. SALT PACKETS  | 2000<br>(2 BOXES)        |                   | 2.20      | 4.40       | Condiment                                     |
| 13. PEPPER PACKETS  | 2000<br>(2 BOXES)        |                   | 3.20      | 6.40       | Condiment                                     |
| 14. YELLOW CORN MEAL, 25# SACKS                           | 12 SACKS<br>(300#)       | 5 SACKS<br>(125#) | 5.20      | 36.40      | RESTOCKING CHARGE -- 2.60 Fish Fry            |
| FLOUR, 25# SACKS  | 12 SACKS<br>(300#)       | 3 SACKS<br>(75#)  | 4.10      | 20.50      | RESTOCKING CHARGE -- 1.23 Fish Fry            |

J & L ORDER FOR  
SATURDAY PICKUP  
(SEPTEMBER 8, 1984)

| ITEM   | ORDER                 | RETURN              | UNIT COST | TOTAL COST | COMMENTS                            |
|--|-----------------------|---------------------|-----------|------------|-------------------------------------|
| 15A. FLOUR, 50# SACKS                                    | 2 SACKS<br>(100#)     | 1 SACK<br>(50#)     | 8.00      | 8.00       | RESTOCKING CHARGE -- .80 Fish Fry   |
| 16. SALT, 26 OZ. BOXES                                   | 1 CASE<br>(24 BOXES)  |                     | 8.86      | 8.86       | Fish Fry                            |
| 17. PEPPER, 5# CONTAINERS                                | 10#                   |                     | 13.50     | 27.00      | Fish Fry                            |
| 18. LOU ANA PEANUT OIL, 2.5 GAL CANS<br>(2 CANS PER BOX) | 20 BOXES<br>(100 GAL) | 9 BOXES<br>(45 GAL) | 33.50     | 368.50     | RESTOCKING CHARGE -- 30.15 Fish Fry |
| 19. SWEET 'N LOW   | 1000 PCKG<br>1 BOX)   |                     | 6.50      | 6.50       | Dessert                             |
| 20. ALUMINUM FOIL, 18" HEAVY DUTY                        | 2000 FT<br>(4 ROLLS)  |                     | 26.95     | 107.80     | Condiment                           |
| 21. STYROFOAM CUPS, 6 OZ.<br>(PACKAGE OF 100)            | 150                   |                     | 1.25      | 1.80       | Dessert                             |
|  |                       |                     |           | 1690.95    | TOTAL RESTOCKING CHARGE -- 34.00    |
|  |                       |                     |           |            | THURSDAY ORDER ----- 149.70         |
|  |                       |                     |           |            | SATURDAY ORDER (NET) ----- 1690.95  |
|  |                       |                     |           |            | SATURDAY RESTOCKING CHARGE -- 34.00 |
|  |                       |                     |           |            | TOTAL BILL J & L ----- 1874.65      |

*Committee Totals*

*Committee Totals*

|                |        |
|----------------|--------|
| Beans          | 333.15 |
| Cole Slaw      | 193.00 |
| Condiment      | 750.35 |
| Dessert        | 8.30   |
| Fish Fry       | 546.55 |
| Food Service   | 0.00   |
| Shrimp Cooking | 43.20  |

J & L ORDER FOR  
THURSDAY PICKUP  
(SEPTEMBER 6, 1984)

| ITEM                                 | ORDER            | RETURN | UNIT COST | TOTAL COST | COMMENTS                        |
|--------------------------------------|------------------|--------|-----------|------------|---------------------------------|
| 1. WHITE VINEGAR, 1 GAL CONTAINERS   | 16 GAL           |        | 1.75      | 28.00      |                                 |
| 2. SUGAR, 5# PACKAGES                | 17 PCKG<br>(85#) |        |           | 34.85      |                                 |
| 3. LOU ANA CORN OIL, 1 GAL CONTAINER | 12 GAL           |        |           | 81.00      |                                 |
| 4. SALT, 26 OZ. BOXES                | 4 BOXES          |        |           | -          | COST INCLUDED IN SATURDAY ORDER |
| 5. LEMON PEPPER, 1#                  | 1#               |        | 1.95      | 5.85       |                                 |
|                                      |                  |        |           | -----      |                                 |
|                                      |                  |        |           | 149.70     |                                 |

Committee Total  
Cote Slaw \$ 149.70

COMMITTEE--AUCTION '84

| ITEM                       | : AMOUNT    | : AMT IN  | : AMT TO | : SOURCE  | : AMOUNT  | : AMOUNT   | : WHERE    | : PROJECTION |
|----------------------------|-------------|-----------|----------|-----------|-----------|------------|------------|--------------|
|                            | : REQUESTED | : STORAGE | : OBTAIN |           | : DELIV'D | : RETURNED | : RETURNED | : 1985       |
| 1. LARGE FANS (42" BLADES) | : 3         | : 0       | : 3      | : RENT IT | : 3       | : 3        | : RENT IT  | : ?          |

## COMMITTEE--BEANS-1984

| ITEM                         | AMOUNT<br>REQUESTED    | AMT IN<br>STORAGE | AMT TO<br>OBTAIN       | SOURCE     | AMOUNT<br>DELIV'D      | AMOUNT<br>RETURNED | WHERE<br>RETURNED | PROJECTION<br>1985     |
|------------------------------|------------------------|-------------------|------------------------|------------|------------------------|--------------------|-------------------|------------------------|
| 1. BEANS--#10, RANCH STYLE   | 102 CANS<br>(17 CASES) | 0                 | 102 CANS<br>(17 CASES) | J & L      | 102 CANS<br>(17 CASES) | 4 CANS             | BOYS HOME         | 108 CANS<br>(18 CASES) |
| 2. SLOTTED SPOONS, 18" LONG  | 2                      | 2                 | 0                      | STORAGE    | 2                      | 7?                 | STORAGE           | 7?                     |
| 3. CAN OPENER, HEAVY DUTY    | 1                      | 0                 | 1                      | BOB WREN   | 1                      | 1                  | STORAGE           | 1                      |
| 4. DISH TOWELS               | 8                      | 0                 | -                      | BILL TUITE | -                      | -                  | -                 | -                      |
| 5. POT HOLDER GLOVES         | 6                      | 3                 | 3                      | PURCHASE   | 6                      | 11?                | STORAGE           | 11?                    |
| 6. ALUMINUM THROW-AWAY TRAYS | 50                     | 29                | 21                     | J & L      | 29                     | 9                  | STORAGE           | 25                     |
| 7. APRONS                    | 10                     | 0                 | -                      | BILL TUITE | -                      | -                  | -                 | -                      |
| 8. FIREWOOD                  | TRUCK LOAD             | 0                 | TRUCK LOAD             | EGGLESTON  | TRUCK LOAD             | -                  | -                 | TRUCK LOAD             |
| 9. WORK TABLE                | 1                      | 0                 | -                      | SITE PREP  | -                      | -                  | -                 | -                      |
| 10. PROPANE TORCH            | 1                      | 0                 | 1                      | BOB WREN   | -                      | 1                  | BOB WREN          | 1                      |

COMMITTEE--COLE SLAW 84

| ITEM                              | AMOUNT<br>REQUESTED | AMT IN<br>STORAGE | AMT TO<br>OBTAIN | SOURCE     | AMOUNT<br>DELIV'D | AMOUNT<br>RETURNED | WHERE<br>RETURNED | PROJECTION<br>1985 |
|-----------------------------------|---------------------|-------------------|------------------|------------|-------------------|--------------------|-------------------|--------------------|
| 1. WHITE VINEGAR 16AL CONTAINERS: | 16 GAL              | 0                 | 16 GAL           | J & L      | 16 GAL            | 0                  | -                 | ?                  |
| 2. SUGAR 5# PCKGS                 | 17 PCKG<br>(85#)    | 0                 | 17 PCKG<br>(85#) | J & L      | 17 PCKG<br>(85#)  | 0                  | -                 | ?                  |
| 3. LOU ANA CORN OIL, 16AL CANS    | 12 GAL              | 0                 | 12 GAL           | J & L      | 12 GAL            | 0                  | -                 | ?                  |
| 4. SALT 26 OZ. BOXES              | 4                   | 0                 | 4                | J & L      | 4                 | 0                  | -                 | ?                  |
| 5. LEMON PEPPER                   | 1#                  | 0                 | 1#               | J & L      | 1#                | 0                  | -                 | ?                  |
| 6. HD CLEAR PLASTIC BAGS, 33GAL   | 12                  | 0                 | 12               | S. CALLANI | 15                | 0                  | -                 | ?                  |



## COMMITTEE--CONDIMENTS '84

| ITEM                                   | AMOUNT<br>REQUESTED     | AMT IN<br>STORAGE | AMT TO<br>OBTAIN          | SOURCE           | AMOUNT<br>DELIV'D      | AMOUNT<br>RETURNED     | WHERE<br>RETURNED | PROJECTION<br>1985      |
|--|-------------------------|-------------------|---------------------------|------------------|------------------------|------------------------|-------------------|-------------------------|
| 1. CATSUP 1 GAL CANS                   | 66 CANS<br>(11 CASES)   | 0                 | 66 CANS<br>(11 CASES)     | J & L            | 78 CANS<br>(13 CASES)  | 2 CASES<br>(ASSORTED)  | STORAGE           | 78 CANS<br>(13 CASES)   |
| 2. CHILI SAUCE 1 GAL CANS              | 18 CANS<br>(3 CASES)    | 0                 | 18 CANS<br>(3 CASES)      | J & L            | 18 CANS<br>(3 CASES)   | 6 CANS<br>(1 CASE)     | STORAGE           | 18 CANS<br>(3 CASES)    |
| 3. HORSE RADISH 1 QT CONTAINERS        | 36 QTS<br>(6 CASES)     | 0                 | 36 QTS<br>(6 CASES)       | J & L            | 36 QTS<br>(6 CASES)    | 5 QTS                  | BOYS HOME         | 36 QTS<br>(6 CASES)     |
| 4. WORCESTERSHIRE SAUCE 16AL JUG       | 3 GAL                   | 0                 | 3 GAL                     | J & L            | 3 GAL                  | 1 GAL                  | STORAGE           | 3 GAL                   |
| 5. LEMON JUICE                         | 3 GAL                   | 0                 | 3 GAL                     | J & L            | 13 QTS<br>(1 CASE+1)   | 3 QTS                  | STORAGE           | 10 QTS                  |
| 6. TOBACCO 2 OZ. BOTTLES               | 72 BOTTLES<br>(3 CASES) | 18 BOTTLES        | 48 BOTTLES<br>(2 CASES)   | J & L<br>STORAGE | 66 BOTTLES<br>(1 CASE) | 24 BOTTLES<br>(1 CASE) | STORAGE           | 72 BOTTLES<br>(3 CASES) |
| 7. BREAD                               | 120 LOAVES              | 0                 | 160 LOAVES<br>(1ST ORDER) | MS. BAIRDS       | 128 LOAVES             | ?                      | -                 | 100 LOAVES              |
| 8. NAPKINS                             | 7750                    | 5750              | 5000<br>(1 BOX)           | J & L<br>STORAGE | 10750                  | 2500?                  | STORAGE           | 5000?                   |
| 9. 2 OZ. PAPER CUPS                    | 8750                    | 2750              | 10,000<br>(2 BOXES)       | J & L<br>STORAGE | 12500                  | 7000                   | STORAGE           | 6000                    |
| 10. LARGE PLASTIC FORKS                | 4200                    | 2200              | 3000<br>(3 BOXES)         | J & L<br>STORAGE | 5200                   | 3000                   | STORAGE           | 3000                    |
| 11. SALT PACKETS                       | 3000                    | 1000              | 2000                      | J & L<br>STORAGE | 1200?                  | 500?                   | STORAGE           | 3000?                   |
| 12. PEPPER PACKETS                     | 3000                    | 1000              | 2000                      | J & L<br>STORAGE | 700?                   | 3000?                  | STORAGE           | 3000                    |
| 13. PLASTIC VINYL 4 MIL                |                         | 1 ROLL<br>6 MIL   | 0                         | STORAGE          | 1 ROLL<br>(6 MIL)      | ?                      | STORAGE           | 1 ROLL                  |
| 14. SIGNS                              | 3                       | 3                 | 0                         | STORAGE          | 3                      | 3                      | STORAGE           | 3                       |
| 15. SILVER DUCT TAPE                   | 1 ROLL                  | 0                 | 1 ROLL                    | PURCHASE         | 3 ROLLS                | ?                      | STORAGE           | 2 ROLLS                 |
| 16. PLASTIC 6 GAL BUCKETS<br>WITH LIDS | 6                       | 6                 | 0                         | STORAGE          | 6                      | 6                      | STORAGE           | 6                       |
| 17. PLATFORMS                          | -                       | -                 | 2                         | WYLIE            | 2                      | 0                      | -                 | 2?                      |
| CAN OPENER, HEAVY DUTY                 | -                       | -                 | -                         | -                | -                      | 1                      | STORAGE           | 1                       |
| 19. ALUMINUM FOIL???                   |                         |                   |                           |                  |                        |                        |                   | ?                       |

COMMITTEE--DESERT '84

| ITEM  | AMOUNT<br>REQUESTED | AMT IN<br>STORAGE     | AMT TO<br>OBTAIN    | SOURCE                | AMOUNT<br>DELIV'D     | AMOUNT<br>RETURNED | WHERE<br>RETURNED | PROJECTION<br>1985       |
|---|---------------------|-----------------------|---------------------|-----------------------|-----------------------|--------------------|-------------------|--------------------------|
| 1. ICE CHEST  | 1                   | 0                     | -                   | DES. COMM.            | -                     | -                  | -                 | -                        |
| 2. EXTENSION CORDS                                  | 4 ELEC.<br>PLUGS    | 0                     | -                   | DES. COMM.            | -                     | -                  | -                 | -                        |
| 3. TABLES   | 5-7                 | 0                     | -                   | SITE PREP             | -                     | -                  | -                 | -                        |
| 4. CARPENTER APRONS FOR CHANGE                      | 6                   | 6                     | 0                   | STORAGE               | 6                     | 6                  | storage           | 6                        |
| 5. CANOPY   | 1                   | 0                     | -                   | SITE PREP             | -                     | -                  | -                 | -                        |
| 6. ALUMINUM THROW-AWAY TRAYS                        | 3                   | 0                     | 3                   | J & L                 | 3                     | 0                  | -                 | 3                        |
| 7. TABLE CLOTHS                                     | 5-7                 | 0                     | -                   | BILL TUITE            | -                     | -                  | -                 | -                        |
| 8. COFFEE MAKER                                     | 1                   | 1                     | 0                   | D. ROBISON            | 1                     | 1                  | STORAGE           | 1                        |
| 9. SUGAR PCKG                                       | -                   | 1/2 TRASH<br>BAG FULL | 0                   | STORAGE               | 1/2 TRASH<br>BAG FULL | LOTS               | STORAGE           | *                        |
| 10. SWEET 'N LOW                                    | 500 PCKG            | 0                     | 1000 PCKG           | J & L                 | 1000                  | 900                | STORAGE           | 100                      |
| COFFEE CREAMER                                      | 2 LARGE<br>JARS     | 0                     | 2 LARGE<br>JARS     | PURCHASE              | 2                     | 2                  | STORAGE           | *                        |
| 12. COFFEE IN 1# CONTAINERS                         | 11#                 | 1#                    | 10#                 | PURCHASE              | 11#                   | 5#                 | STORAGE           | *                        |
| 13. TEA BAGS, RESTAURANT SIZE                       | 500 TO<br>1000 CUPS | 0                     | 500 TO<br>1000 CUPS | PURCHASE<br>(B. JOY)  | ?                     | 0                  | -                 | ASK B. JOY               |
| 14. SARAN WRAP                                      | 2 NEW<br>ROLLS      | 6 OLD<br>ROLLS        | 2 NEW<br>ROLLS      | PURCHASE              | 6                     | 5                  | STORAGE           | *                        |
| 15. BAGGIES   | 200                 | HALF BOX              | 200                 | PURCHASE<br>STORAGE   | 225<br>(TOO BIG)      | 100                | STORAGE           | 100 SANDWICH<br>BAG SIZE |
| 16. HANDIWIPE                                       | PCKG OF 8           | 0                     | PCKG OF 8           | PURCHASE              | 8                     | 5                  | STORAGE           | *                        |
| 17. PAPER TOWELS                                    | 2 ROLLS             | 2 ROLLS               | 0                   | STORAGE               | 5(BAD)                | 0                  | -                 | 2 NEW ROLLS              |
| 18. ICE   | -                   | -                     | -                   | BEVERAGE<br>COMMITTEE | -                     | -                  | -                 | -                        |
| 19. COFFEE FILTERS                                  | 100 NEW             | 50 OLD                | 100 NEW             | PURCHASE<br>STORAGE   | 100                   | 100                | STORAGE           | *                        |
| 20. FORKS (SEE CONDIMENT<br>COMMITTEE FOR EXTRAS)   | 300                 | 300                   | 0                   | STORAGE               | 1000                  | 800                | STORAGE           | *                        |
| 21. NAPKINS (SEE CONDIMENT<br>COMMITTEE FOR EXTRAS) | 500                 | 500                   | 0                   | STORAGE               | COND. COMM            | COND. COMM         | COND. COMM        | *                        |

## COMMITTEE--DESERT '84

[illegible]

## COMMITTEE--FISH FRY '84

| ITEM   | AMOUNT<br>REQUESTED | AMT IN<br>STORAGE | AMT TO<br>OBTAIN | SOURCE     | AMOUNT<br>DELIV'D | AMOUNT<br>RETURNED | WHERE<br>RETURNED | PROJECTION<br>1985 |
|--|---------------------|-------------------|------------------|------------|-------------------|--------------------|-------------------|--------------------|
| 1. RACKS FOR TRAYS   | -                   | 2                 | 0                | STORAGE    | 2                 | 2                  | STORAGE           | 2                  |
| 2. TRAYS   | 68                  | >100              | 0                | STORAGE    | 48                | 48                 | STORAGE           | 48                 |
| 3. SHARP HEAVY KNIVES                                      | 6                   | 6                 | 0                | STORAGE    | 6                 | 6                  | STORAGE           | 6                  |
| 4. KNIFE SHARPENER   | 1                   | 1                 | 0                | STORAGE    | 1                 | 1                  | STORAGE           | 1                  |
| 5. CUTTING BOARDS  | 4                   | 4                 | 0                | STORAGE    | 4                 | 4                  | STORAGE           | 4                  |
| 6. MIXING PADDLES  | 2                   | 2                 | 0                | STORAGE    | 2                 | 2                  | STORAGE           | 2                  |
| 7. PAIR OF LONG TONGS                                      | 1                   | 1                 | 0                | STORAGE    | 1                 | 1                  | STORAGE           | 1                  |
| 8. STRAINERS, 4"   | 2                   | 2                 | 0                | STORAGE    | 2                 | 2                  | STORAGE           | 2                  |
| 9. LARGE DIPPER  | 1                   | 1                 | 0                | STORAGE    | 1                 | 1                  | STORAGE           | 1                  |
| 10. LARGE BOWL STRAINER                                    | 1                   | 1                 | 0                | STORAGE    | 1                 | 1                  | STORAGE           | 1                  |
| 11. FUNNEL, 10"  | 1                   | 1                 | 0                | STORAGE    | 1                 | 1                  | STORAGE           | 1                  |
| NEW PLASTIC GARBAGE CANS,<br>30 GAL                        | 2                   | 0                 | 2                | PURCHASE   | 2                 | 2                  | STORAGE           | 2                  |
| 13. GALVANIZED GARBAGE CANS WITH<br>LIDS AND LID TIE DOWNS | 2                   | 2                 | 0                | STORAGE    | 2                 | 2                  | STORAGE           | 2                  |
| 14. COTTON GLOVES  | 5 PAIR              | 5 PAIR            | 0                | STORAGE    | 5 PAIR            | ?                  | ?                 | ?                  |
| 15. BETTER QUALITY PAPER TOWELS                            | 4 ROLLS             | 4 ROLLS           | 0                | STORAGE    | 3                 | 3                  | STORAGE           | ?                  |
| 16. MASKING TAPE, 1" WIDE                                  | 1                   | 1                 | 0                | STORAGE    | 1                 | ?                  | ?                 | ?                  |
| 17. WOOD FOR SMOKERS (JOINT<br>REQUEST WITH BEANS COMM.)   | TRUCKLOAD           | 0                 | TRUCKLOAD        | EGGLESTON  | TRUCKLOAD         | -                  | -                 | TRUCKLOAD          |
| 18. APRONS   | 30                  | 0                 | -                | BILL TUITE | -                 | -                  | -                 | -                  |
| 19. TOWELS   | 96                  | 0                 | -                | BILL TUITE | -                 | -                  | -                 | -                  |
| 20. PLASTIC FILM, 4 MIL                                    | 50-75'              | 1 ROLL,<br>6 MIL  | 0                | STORAGE    | 1 ROLL,<br>6 MIL  | ?                  | ?                 | ?                  |
| 21. BUTCHER PAPER  | -                   | 1 ROLL            | 0                | STORAGE    | 1 ROLL            | 1 ROLL             | STORAGE           | 1 ROLL             |
| 22. STAPLE GUN   | 1                   | 0                 | 1                | WYLIE      | 0                 | 0                  | -                 | ?                  |
| BOX FANS, 20 INCH  | 2                   | 0                 | 2                | WYLIE      | 2                 | 2                  | WYLIE             | ?                  |
| 24. EXTENSION CORDS  | 2                   | 0                 | 2                | WYLIE      | 0                 | -                  | -                 | 0                  |

COMMITTEE--FISH FRY '84

| ITEM   | AMOUNT<br>REQUESTED   | AMT IN<br>STORAGE | AMT TO<br>OBTAIN      | SOURCE  | AMOUNT<br>DELIV'D     | AMOUNT<br>RETURNED  | WHERE<br>RETURNED | PROJECTION<br>1985   |
|--|-----------------------|-------------------|-----------------------|---------|-----------------------|---------------------|-------------------|----------------------|
| 25. YELLOW CORN MEAL, 25# SACKS                  | 12 SACKS<br>(300#)    | 0                 | 12 SACKS<br>(300#)    | J & L   | 12 SACKS<br>(300#)    | 5 SACKS<br>(125#)   | J & L             | 10 SACKS<br>(250#)   |
| 26. FLOUR, 25# SACKS                             | 12 SACKS<br>(300#)    | 0                 | 12 SACKS<br>(300#)    | J & L   | 12 SACKS<br>(300#)    | 5 SACKS<br>(125#)   | J & L             | 10 SACKS<br>(250#)   |
| 27. SALT, 26 OZ. CONTAINERS                      | 20                    | 0                 | 20                    | J & L   | 20                    | 10                  | DUMPED            | 20                   |
| 28. PEPPER, LARGE BOXES                          | 10#                   | 0                 | 10#                   | J & L   | 10#                   | 2#                  | DUMPED            | 10#                  |
| 29. PEANUT OIL, 2.5 GAL CANS<br>(2 CANS PER BOX) | 20 BOXES<br>(100 GAL) | 0                 | 20 BOXES<br>(100 GAL) | J & L   | 20 BOXES<br>(100 GAL) | 6 BOXES<br>(30 GAL) | J & L             | 15 BOXES<br>(75 GAL) |
| 30. ALUMINUM THROW-AWAY TRAYS                    | 80                    | 0                 | 80                    | J & L   | 80                    | 0                   | -                 | 80                   |
| 31. DISPOSABLE PLASTIC GLOVES                    | -                     | 200               | 0                     | STORAGE | 200                   | 200                 | STORAGE           | 0                    |
| 32. PLATFORMS                                    | -                     | -                 | -                     | -       | 2                     | 0                   | -                 | ?                    |

## COMMITTEE--FOOD SERVING

| ITEM                          | AMOUNT<br>REQUESTED | AMT IN<br>STORAGE | AMT TO<br>OBTAIN | SOURCE    | AMOUNT<br>DELIV'D | AMOUNT<br>RETURNED | WHERE<br>RETURNED | PROJECTION<br>1985         |
|-------------------------------|---------------------|-------------------|------------------|-----------|-------------------|--------------------|-------------------|----------------------------|
| 1. ALUMINUM THROW-AWAY TRAYS  | 40                  | 0                 | 40               | J & L     | 50                | 0                  | -                 | 0 **                       |
| 2. PLATES                     | 5000                | 6200              | 0                | STORAGE   | 6525              | 3550               | STORAGE           | 4000                       |
| 3. ALUMINUM FOIL, HD 18" WIDE | 2000 FT.            | 0                 | 2000 FT.         | J & L     | 2000 FT.          | ?                  | ?                 | ?                          |
| 4. PLASTIC DISPOSABLE GLOVES  | -                   | 500               | 0                | STORAGE   | 300               | 300                | STORAGE           | 0                          |
| 5. BUTCHER PAPER, 30" WIDE    | 1 ROLL              | 1 ROLL            | 0                | STORAGE   |                   |                    |                   | 0                          |
| 6. BUTCHER PAPER, 15" WIDE    | 1 ROLL              | 1 ROLL            | 0                | STORAGE   |                   |                    |                   | 0                          |
| 7. GARBAGE CANS, 32 GAL.      | 2                   | 2                 | 0                | STORAGE   | 2                 | 2                  | STORAGE           | 0                          |
| 8. PLASTIC GARBAGE BAGS       | 10                  | 0                 | 10               | PURCHASE  | 10                | 0                  | -                 | 10                         |
| 9. PAPER TOWELS               | 2 ROLLS             | 2 ROLLS           | 0                | STORAGE   | 7                 | 6                  | STORAGE           | 1                          |
| 10. HAND SOAP                 | 4 BARS              | 4 BARS            | 0                | STORAGE   | 4                 | 4                  | STORAGE           | 4                          |
| 11. LIQUID DETERGENT          | 1                   | 0                 | 1                | PURCHASE  | 2                 | 2                  | STORAGE           | 2                          |
| 12. GARDEN HOSES              | 2                   | 2                 | 0                | STORAGE   | 0                 | -                  | STORAGE           | 0                          |
| 13. SERVING SPOONS            | 30                  | 30                | 0                | STORAGE   | 30                | 23                 | STORAGE           | 130 (BEANS<br>HAS EXTRA 7) |
| 14. MEASURING CUPS            | 8                   | 8                 | 0                | STORAGE   | 7                 | 3                  | STORAGE           | 8                          |
| 15. SIGNS                     | 7                   | 0                 | -                | FOOD SERV | -                 | -                  | -                 | -                          |
| 16. PLASTIC FILM, CLEAR       | -                   | 1 ROLL            | 0                | STORAGE   | SHARED            | ?                  | STORAGE           | ?                          |
| 17. PLASTIC FILM, BLACK       | -                   | 1 ROLL            | 0                | STORAGE   |                   |                    |                   | 0                          |
| 18. PLATFORMS                 | -                   | -                 | -                | -         | 2                 | 0                  | -                 | ?                          |
| 19. TABLE CLOTH PAPER         | -                   | -                 | -                | -         | 1 ROLL            | ?                  | STORAGE           | 1 ROLL                     |

COMMITTEE--SHRIMP PROCUREMENT '84

| ITEM  | AMOUNT<br>REQUESTED | AMT IN<br>STORAGE | AMT TO<br>OBTAIN | SOURCE   | AMOUNT<br>DELIV'D | AMOUNT<br>RETURNED | WHERE<br>RETURNED | PROJECTION<br>1985           |
|---|---------------------|-------------------|------------------|----------|-------------------|--------------------|-------------------|------------------------------|
| 1. TRASH CANS, 32 GAL.                                  | 8                   | 8                 | 0                | STORAGE  | 8                 | 8 **               | STORAGE           | 8                            |
| 2. GARDEN HOSE  | 1                   | 1                 | 0                | STORAGE  | 1                 | 1                  | STORAGE           | 1                            |
| 3. LARGE LEATHER GLOVES (FOR<br>HANDLING FOOZEN SHRIMP) | 3 PAIR              | 0                 | 3 PAIR           | PURCHASE | 3 PAIR            | 2 PAIR             | STORAGE           | ?                            |
| 4. GARDEN HOSE ATTACHMENT                               | 1                   | 0                 | 1                | PURCHASE | 1                 | 1                  | STORAGE           | 1                            |
|   |                     |                   |                  |          |                   |                    |                   | ** 4 HAVE HOLES<br>IN BOTTOM |

AUGUST 24, 1984

MR. MALCOLM MARKS  
METAL GOODS, INC.  
SOUTH LOOP 610  
HOUSTON, TEXAS

MR. MARKS,

THE SPACE CENTER ROTARY CLUB IS MOST APPRECIATIVE OF YOUR FIRM'S DONATION OF THE ALUMINUM METAL STRIPS. WE WILL BE USING THESE MATERIALS IN CONSTRUCTING ITEMS NECESSARY FOR OUR ANNUAL SHRIMPOREE PROJECT--OUR PRIME MONEY MAKING PROJECT EACH YEAR. YOUR DONATION WILL ALLOW US TO PUT THAT MUCH MORE MONEY BACK INTO THE MANY WORTHWHILE CHARITY PROGRAMS IN OUR AREA.

SINCERELY,

*Alan D. Wyle*



Logistics Committee  
Members

1. Alan Wylie
2. Tod Wenglinski
3. Jack Eggleston
4. Joe Shirley
5. Randy Cornish
6. Tom Thompson
7. Jim Maas
8. Otto Wightman
9. Bill Tuite's son

## Logistics Contacts

J & L Enterprise

Larry Nesline

332-1119

Ms. Bards

332-7908

Metal Goods Serv. Center

Malcolm Marks

747-1110

Bosone's

Rent IT

338-1479

42-381 50 SHEETS 5 SQUARE  
42-382 100 SHEETS 5 SQUARE  
42-389 200 SHEETS 5 SQUARE



## ANNEX E

### BEVERAGES

Certainly an important ingredient on a warm day, the sales of beverages was highly successful due to the weather, thorough planning, preparation, and operation by the Beverage Committee, chaired by the sales-talented Jim Shows. See the Treasury Report for financial information on sales.

As location is an important factor, it is recommended that beverage sales be given high priority for space considering, among other things, convenience and space available.

The liquor license application should be submitted 60-70 days prior to the desired date. See the letter to Jack Fryday, Appendix E-II.

It is recommended that emphasis be placed on the assignment of personnel to this committee to insure there are enough members to sell drinks.

Personnel serving beverages should be briefed on the procedure of drink tickets for the scouts and volunteers. A number of tickets should be given to the scoutmaster for his control and giving to the scouts as he deems necessary. Beverage servers should honor the tickets and retain them for a count at the end.

The Beverage Committee Chairman Report is Appendix E-I.

## APPENDIX E-I

### 1984 BEVERAGE COMMITTEE REPORT

#### SECTION I - BEER

CHAIRMAN: CARLOS VILLAGOMEZ

PROCUREMENT. The beer concession was negotiated with Wismer Distributing (Budweiser). The representative was Ms. Ann Wismer, telephone number: 713-427-7345.

Four individual Rotarians contributed a keg of beer (all Budweiser to standardize the prices) for the working Rotarians. A special beer chiller/dispenser was set up in the cooking building to control "freebees." This seemed to work well. The beer was sold in one size only (12 oz.) in plastic cups donated by Budweiser. The ice for soft drinks, iced tea, and wine coolers was purchased from the Pasadena Ice Company.

ACTIVITY. The Budweiser team arrived at the park early Saturday and set up the beer booths and beer chillers. The team manager was Mr. Gary Kilpatrick. The team remained all day, insuring a continuous supply of cold beer. At approximately 8:00 p.m. the team closed the booth, removed all equipment, and again left the facility in a nice, clean condition. Rotarians and volunteers had only to sell the beer.

RESULTS. A total of 25 kegs of beer were sold (21 kegs to the public and 4 to the Rotarians).

#### SECTION II - SOFT DRINKS

CHAIRMAN: WALT WILKER

PROCUREMENT. The soft drink concessions were provided by Dr. Pepper of Houston, Ms. Jennifer Powell, telephone number 799-1024. Dr. Pepper was awarded the concession without competition. The prices were \$10 per tank with a minimum of five tanks. Each tank provided approximately 100 12 ounce drinks with ice and sold for 50¢ each. The cups were also purchased. Two mobile trailers were provided by Dr. Pepper. They were set up by the company on Friday afternoon and worked perfectly.

### SECTION III - WINE COOLERS

PROCUREMENT. The Bottle Barn provided the wine coolers, both supplies and services. A wine cooler consists of 1/2 part wine and 1/2 part soda (Chablis/club soda - Rose'/sweet soda) poured over ice. Each case will supply approximately one hundred 12 ounce drinks, sold at \$1 each. Rotary Ann's were the primary volunteers for the wine cooler booth.

### SECTION IV - OTHER DATA

LICENSE. The liquor license was obtained and donated by Jack Fryday. Because of the park fence, only a single liquor license was required.

\$ CURRENCY. The change projected for each of the three concessions was estimated and provided by the Shrimporee Treasurer on Saturday and worked out well. The change aprons (actually nail pouches) were provided in 1982 by Alan Wylie and more were obtained this year.

SPECIAL ITEM. We recommend better trays and more members on the beverage committee to serve drinks.

FINANCIAL RESULTS. The expenses and income from the Beverage Committee are reported in the treasurer's report.

Jim Shows  
Beverage Committee Chairman

APPENDIX E-II

August 29, 1984

To: Jack Fryday  
18134 Bal Harbour  
Houston, TX 77058

Subject: Sales of Alcoholic Beverages

Dear Jack,

As you know, the Space Center Rotary Club's annual Shrimporee will be held at Clear Lake Park in Harris County, Texas, this year. In addition to other fine features, a beverage sales concession is planned.

Please make the necessary arrangements to obtain required documents and authority for the Space Center Rotary Club to sell beer and wine on the grounds of Clear Lake Park, specifically in the immediate vicinity of the fenced-in new pavillion, on September 8, 1984, commencing at 12:00PM and ending at 9:00PM.

As a nonprofit organization, the Space Center Rotary Club will donate proceeds for the Shrimporee to the Clear Lake Senior Citizens Olympics which is the primary beneficiary, and to other programs on an annual basis.

Thank you.

Donald Robison  
Shrimporee Chairman

## ANNEX F

### SHRIMP COOKING

The excellent taste of the cooked shrimp, as attested to by satisfied diners, was the result of the outstanding performance of the Shrimp Cooking Committee. This is where Chairman Bob Montgomery's talent, experience, dedication, and determination to serve only the best seafood cuisine, led a brilliant team of culinary artists to the peak of perfection.

Because the taste of food served at one Shrimporee is important to the image and success of future Shrimporees, shrimp cooking has to be the best effort the club can muster. Therefore, it is recommended that Bob Montgomery chair the Shrimporee for the next Shrimporee, and the next, and the next ...

See the Shrimp Cooking Committee Chairman's report in Appendix F-I.

## APPENDIX F-I

### SPACE CENTER ROTARY CLUB

#### 1983 SHRIMP COOKING COMMITTEE REPORT September 1984

CHAIRMAN: BOB MONTGOMERY

VICE CHAIRMAN: BOB STEVENS

MEMBERS: ROLLIN GARDNER  
KEN GURRY  
SAM CALANI  
VIET HANSSEN

HERB MCELVEEN  
BILL HAYES  
GRAYDON STRICKLAND  
JOHN BLEDDER

VOLUNTEERS: JOHN STEVENS  
PAUL MONTGOMERY  
ROB MONTGOMERY

I. THIS YEAR WE WORKED ON A TWO SHIFT OPERATION RATHER THAN THREE WITH THE SHIFTS BREAKING AT NOON. THIS SEEMS TO WORK BETTER AND GIVES US A BIGGER CREW SIZE ON EACH SHIFT. WE MANAGED O. K. AND PLAN TO MAKE THIS A PERMANENT SCHEDULE MODE. THE MIDDLE SHIFT (MIDDAY) IN PREVIOUS YEARS OFTEN HAD VERY LITTLE TO DO BECAUSE THE HEAVY STARTUP EFFORT IS OVER AND THE HEAVY SHUTDOWN AND CLEANUP EFFORT HAS NOT YET STARTED. IN FACT IT IS OFTEN THE CASE THAT THE COOKING IS IN A STANDBY CONDITION AWAITING AN APPRAISAL OF THE CROWD SIZE BEFORE COOKING ADDITIONAL SHRIMP. AS A RESULT I RECOMMEND WE CONTINUE A TWO SHIFT SCHEDULE, 7:30 TO 12:00 AND 12:00 UNTIL COMPLETION OF SHUTDOWN. MANY OF OUR MEMBERS WORKED MORE THAN THE HOURS SCHEDULED WHICH IS TYPICAL OF THE ENTHUSIASM OF THE SHRIMP COOKING COMMITTEE.

#### II. SUPPLIES LEFTOVER FOR 1984

2 CUPS OF CRAB/SHRIMP BOIL  
2 CUPS OF SALT

(THE ABOVE ARE STORED AT BOSONE'S)

#### III. 1984 EXPENSES

|                                     |       |               |
|-------------------------------------|-------|---------------|
| 10 LBS. FLAKED ONION                | 23.25 | CUZ-N-LAWS    |
| 25 LBS. SALT                        | 2.75  | CUZ-N-LAWS    |
| 2 GALLONS CRAB/SHRIMP BOIL          | 38.00 | CUZ-N-LAWS    |
| 51 LBS LEMMONS                      | 50.86 | EAGLE MARKET  |
| 3 TANKS PROPANE (VIA HERB MCELVEEN) | 54.00 | EAGLE GAS     |
| 6 FT OF FENCE WIRE FOR DRAIN        | 8.71  | KANES HRDWARE |
| PVC PIPE AND FITTINGS FOR DRAIN     | 19.50 | KILGORE LBR   |

TOTAL = \$197.07



IV(A) EQUIPMENT OWNED AND STORAGE LOCATION

|                                     |          |
|-------------------------------------|----------|
| BOILER                              | BOSONE/S |
| 2 DIPPERS                           | BOSONE/S |
| 1 WOOD STIRRING PADDLE              | BOSONE/S |
| 2 PROPANE BURNERS                   | BOSONE/S |
| 3 PROPANE GAS LINES                 | BOSONE/S |
| 2 PROPANE PRESSURE REGULATORS       | BOSONE/S |
| 3 PROPANE TANKS (APROX HALF FULL)   | BOSONE/S |
| 1 DRAIN VALVE ASSEMBLY              | BOSONE/S |
| 1 WIRE BRUSH                        | BOSONE/S |
| 1 LEFTOVER SUPPLIES LISTED IN ABOVE | BOSONE/S |
| 1 ASBESTOS HEAT SHIELD              | BOSONE/S |

IV(B). EQUIPEMENT NEEDED AND BORROWED FROM COMMITTEE MEMBERS

2 EIGHT CUP MEASURING BOWLS  
2 LARGE (4" JAW) PIPE WRENCHS  
2 MEDIUM SIZE CRESCENT WRENCHS  
1 100 FOOT GARDEN HOSE AND SHUTOFF NOZZLE  
2 FANS WITH EXTENSION CORDS, GRD. ADAPTERS, AND 2-WAY PLUG  
1 CAN SCOURING POWDER  
2 FIVE GALLON BUCKETS FOR CHOPPED LEMMONS  
1 ROLL TAPE (PROPANE FITTING DUST PROTECTION)  
1 BOX SMALL PLASTIC BAGS FOR QUALITY CONTROL SAMPLING

IV(C). EQUIPMENT NEEDED AND PROVIDED BY LOGISTICS COMMITTEE

200 TOWELS  
12 CHEFS CAPS  
12 APRONS

IV(D) SUPPLIES REQUIRED AT START OF DAY FOR 3000 LBS. OF SHRIMP.

ONION FLAKES-72 CUPS = 4 1/2 CARTONS OF 2 1/5 LBS EACH  
EQUALS 11.25 LBS OF DEHYDRATED  
WHICH IS EQUIVALENT TO 90 LBS OF  
FRESH ONIONS.

CHOPPED LEMMONS - 108 CUPS = 6.75 GALLONS WHICH EQUALS  
51 LBS OF LEMMONS.

SALT 48 CUPS = APPROXIMATELY 35 LBS.

SHRIMP/CRAB BOIL 45 CUPS = 2.8 GALLONS

THE COOKING RECIPE ORIGINALLY PROVIDED BY BREEZY MARTIN OF  
THE BRAZOSPORT ROTARY CLUB HAS BEEN ADAPTED TO THE SPACE CENTER  
ROTARY CLUB NEEDS VIA AN EXTENSIVE RESEARH PROGRAM DURING 1981

AND 1982 AFTER WHICH IT HAS BEEN DETERMINED THAT THE FOLLOWING RECIPE PROVIDES FOR OUR NEEDS.

WATER - FILL TO 4-5 INCHES OF TOP OF BOILER - 100 GALS.  
ONION FLAKES - - - - 24 CUPS  
CHOPPED LEMMON - - - 36 CUPS  
SALT - - - - - - - 16 CUPS  
SHRIMP BOIL- - - - - 15 CUPS

IT IS NOT NECESSARY OR DESIRABLE TO ADD INGREDIENTS BETWEEN BATCHS EXCEPT FOR ONE ITEM - ADD 4 CUPS OF SHRIMP BOIL AFTER SECOND BATCH BEFORE PUTTING THE THIRD BATCH IN. IT IS, OF COURSE OKAY TO ADD A PROPORTIONATE AMOUNT OF INGREDIENTS IN THE EVENT THAT THE ICE CONDITION OF THE SHRIMP CAUSES A SIGNIFICANT AMOUNT OF WATER TO BE DRAINED OFF BETWEEN BATCHES. THIS WILL NOT BE NECESSARY FOR 1,000 LBS. AT 200 LBS/BATCH IF THE SHRIMP HAS BEEN PROPERLY THAWED AND THE ICE ON TOP (IF ANY) HAS BEEN REMOVED.

#### VI. OPERATING PROCEDURE

##### \*EARLY\*

DETERMINE WITH GENERAL CHAIRMAN HOW MUCH SHRIMP WE SHOUD PLAN ON. (3000 LBS IS A GOOD NUMBER FOR PLANNING PURPOSES) ASSEMBLE COMMITTEE TO: A) ESTABLISH SHIFTS, B) OBTAIN VOLUNTEERS TO BRING SUPPLY ITEMS IN PARA. IV(B) ABOVE, C) GET TWO OR THREE VOLUNTEERS FOR LEMMON CHOPPING, D) VOLUNTEERS TO PURCHASE VARIOUS ITEMS, E) INSPECT BOILER, DETERMINE IF SANDBLASTING/PAINTING IS IN ORDER AND ACT ACCORDINGLY.

##### \*DAY BEFORE SHRIMPOREE\*

PREPARE THE LEMMONS. THIS ACTIVITY IS ACCOMPLISHED AT THE UHCLC USING THEIR COMMERCIAL EQUIPMENT AND IS COORDINATED AS TO TIME WITH THE COLE SLAW COMMITTEE SO THAT WE ONLY USE THE UHCLC KITCHEN EQUIPMENT DURING ONE SPAN OF TIME. THIS NORMALLY WILL OCCUR ABOUT 3:30 P.M. ON FRIDAY BEFORE THE SHRIMPOREE AN REQUIRES ABOUT AN HOUR OF TIME FOR TWO OR THREE MEN.

##### \*SHRIMPOREE DAY\*

7:30 A.M. 1ST SHIFT MEET AT PARK, CLEAN AREA AND PROCEED TO STORAGE WAREHOUSE TO PICK UP EQUIPMENT AND SUPPLIES, CLEAN THE COOKER, HOOK UP PROPANE, FILL COOKER AND FIRE UP BY ABOUT 9:00 A.M.

COOK 200-250 LBS. PER BATCH, WATER BOILING BEFORE ADDING SHRIMP. LIMIT THE ICE GOING INTO THE BOILER AS MUCH AS POSSIBLE.

REMOVE SHRIMP QUICKLY WHEN SHELLS LOOSEN (THEY FLOAT) "DON'T DELAY" OR THEY WILL BE OVERCOOKED BEFORE YOU CAN GET THEM ALL OUT.

CHANGE THE WATER AFTER EACH 1000 LBS. PLAN ON AN HOUR TO DRAIN, REFILL AND BRING WATER BACK TO A BOIL. THIS COULD BE STRETCHED TO 1500 LBS. OR SO IN AN EMERGENCY BUT QUALITY MAY BEGIN TO DEGRADE. DON'T OVEREXTEND THE SOUP UNLESS IT IS A REAL EMERGENCY TO MEET DEMANDS FROM THE SERVING LINES.

STAY IN TOUCH WITH GENERAL CHAIRMAN ON WHEN AND HOW MUCH TO COOK. IT IS USUALLY SAFE TO COOK CLOSE TO 2000LBS. INITIALLY. THEN CHANGE WATER AND STANDBY UNTIL THE CHAIRMAN CAN ASSESS THE CROWD.

WHEN COOKING IS FINISHED, CLEAN UP, RETURN ITEMS TO STORAGE WAREHOUSE AND PREPARE A LIST OF THE LEFTOVER SUPPLIES TO INCLUDE IN THE REPORT AND PROVIDE INFORMATION FOR NEXT YEARS PROCUREMENT.

#### VII. 1984 PROBLEMS AND RECOMMENDATIONS

WE RECEIVED ALL OF THE SHRIMP IN 50 LB PACKAGES THIS YEAR AND JIM MCNATT AND HIS COMMITTEE DID AN OUTSTANDING JOB. THE SHRIMP WAS INDIVIDUALLY FROZEN SO THAT NONE WERE STUCK TOGETHER WITH ICE AND THIS IS THE IDEAL SITUATION FOR US.

ALTHOUGH IT APPEARS NOT TO BE A SERIOUS PROBLEM IT IS A CONCERN THAT THE SHRIMP MAY CONTINUE COOKING WHEN REMOVED FROM THE BOILER AND PLACED IN LARGE PLASTIC CONTAINERS. THIS YEAR WE CUT HOLES IN SOME OF THE CONTAINERS AND USED THEM TO HOLD SHRIMP WHILE WE RAN WATER ON THEM TO COOL THEM DOWN. WE ALSO PLACED THE SHRIMP IN THE SMALL SERVING PANS DIRECT FROM THE LARGE CONTAINERS THUS AT LEAST PARTIALLY SOLVING THE COOLING PROBLEM WHILE ELIMINATING ONE HANDLING OPERATION FOR THE FOOD SERVING COMMITTEE. THIS REQUIRES MORE SPACE AND OF COURSE THE NEW FACILITIES HAVE ABUNDANT SPACE FORTUNATELY.

THE MESH ON OUR DIPPERS IS A SHADE TOO SMALL AND TENDS TO CARRY OFF A LOT OF THE ONION AND LEMON PARTICLES. WE RECOMMEND CHANGING THE MESH TO ABOUT 1/2 INCH RATHER THAN THE CURRENT 1/4 INCH BEFORE NEXT YEAR. NOT A REAL SERIOUS PROBLEM.

IT WOULD BE AN IMPROVEMENT TO FRAME THE HEAT SHIELD IN METAL TO ATTEMPT TO SUPPORT IT AND PREVENT THE WARP, NOT A SERIOUS PROBLEM BUT ONE WHICH WE NEED TO DO EVENTUALLY.

ALL IN ALL THINGS WENT SMOOTHLY AND THE SHRIMP WAS REALLY EXCELLENT AND BETTER QUALITY THAN WE HAVE HAD IN RECENT MEMORY.

A TOTAL OF 2400 POUNDS WERE COOKED AND SOLD. THIS IS A LESSER AMOUNT THAN IN OTHER YEARS BUT A 600 LB INCREASE OVER LAST YEAR.

WE MAY WANT TO MAKE SOME CHANGES NEXT YEAR. I THINK WE WILL CONSIDER BUILDING A LARGE DRAIN TABLE WITH HIGH SIDES TO PLACE OVER THE DRAIN IN THE MIDDLE OF THE ROOM. WE WOULD UNLOAD THE

BOILER DIRECTLY ONTO THIS TABLE, SPRAY THE SHRIMP TO STOP THE COOKING PROCESS, AND THEN LOAD THE SERVING PANS DIRECTLY WITH NO NEED FOR INTERMEDIATE HANDLING. THIS TABLE WOULD ALSO PROVIDE A LARGE ACCUMULATION SPOT FOR STORING SHRIMP AWAITING THE SERVING PEOPLE. WE HAD A PROBLEM OF LIMITED STORAGE THIS YEAR AS A RESULT OF THE SHRIMP NOT BEING DELIVERED IN WOODEN CRATES BUT IN CARDBOARD BOXES NOT SUITABLE FOR HOLDING COOKED SHRIMP. THE DRAIN ABLE WOULD SOLVE THIS PROBLEM NICELY.

BOB STEPHENS AND HIS SON JOHN DESERVE HIGH PRAISE FOR BUILDING A NEW PERMANENT PIPE DRAIN EXTENSION ON THE SPOT SATURDAY. WE HAD COME PREPARED WITH A FIRE HOSE TO EXTEND OUR DRAIN BUT SOON FOUND OUT THAT A FIRE HOSE KINKS AND RESTRICTS THE FLOW. BOB & JOHN RESPONDED AND BOUGHT AND BUILT A PVC, TWO INCH DIAMETER DRAIN EXTENSION BEFORE WE WERE READY FOR THE FIRST BOILER DRAIN. MANY THANKS TO THEM FOR A SPECIAL EFFORT.

*Bob Montgomery*  
BOB MONTGOMERY

## ANNEX G

### FISH FRYING

Quality, quantity, and taste of the cooked fish was excellent due to the sound planning and expertise of Al Jowid, Chairman, and the Fish Frying Committee. The quantity of cooked fish met the requirement very closely because Al closely monitored the food service demands as well as the fish preparation and frying operation. Close attention to details insured freshly fried fish was served and a minimum of excess fish was fried.

Al Jowid is recommended for the chairman of the Shrimporee 85 Fish Frying Committee which should include some members who are thoroughly familiar with the frying process, as some were this year.

The fish frying area floor should be covered with plastic or heavy cardboard sheets to prevent spilled batter from coating and sticking to the floor surface, as happened last time, causing a major cleanup problem.

Early cleaning and checking of the fish frying equipment is needed in case repairs or new purchases is required.

See Appendix G-I for the Fish Frying Committee Report.

## APPENDIX G-I

### 1984 ROTARY CLUB SHRIMPOREE FISH FRYING COMMITTEE

.Chairman- Al Jowid  
.Co-Chairman- Bill Smith

#### Summary:

The Fish Frying Committee performed in an outstanding manner this year due to the yeoman's effort by the members/volunteer's even though some members didn't show and we were in a new facility. Also, we used 1350 lbs. of fish this year.

We were able to produce a good product throughout the day, serve it hot, have little waste, and clean up without distressing the committee members too much. Only 4 pans of fish remained at the end. Also, the use of Fred Joy's Cleaning Service for the fryers and the soaking of the pans in water at the end proved to be a good way to go again.

#### Schedule:

Prior to the Shrimporee itself, this committee's primary function is to recruit Rotarians to cut, bread, and fry (see attached list of committee) and to work with logistics for required equipment, tools, and food products (see attached list of requirements).

#### Day of Shrimporee:

- 7:00 am - Begin thawing fish- about 500 lbs.
- 9:00 - Fryers arrive and hooked up.
  - Mix batter for breading fish; begin cutting and breading.
- 11:00 - Start cooking for noon serving. Begin cooking about 1 hr. before serving.
  - Build up to 12 pans of fried fish in warmer.
  - Maintain cooking schedule to keep 10-12 pans ahead at all times.
- 11-12:00 - Pull out 500lbs. of fish for thawing. Use only full cases so you can return unused cases.
- 4:00 pm - Watch serving line so you can judge when to reduce no. of pans in warmer.
- 5:30 - Stop cooking, but leave two fryers on for last minute cooking. Let others cool down to clean.
- 6:00 - Shut down completely and start cleaning
  - Turn everything back to logistics committee

Fish Preparation (Top Secret, Copywritten, Patent Pending, and too simple for words):

Breading Recipe:

25 pounds of flour  
25 pounds of cornmeal  
Salt and Pepper

In a 32 gallon garbage can (new, please!), combine flour and cornmeal, add lots of salt, add pepper and mix until color is grey.

Cut up fish while partially frozen  
Bread fish in flat cookie sheets and stack in racks  
When frying, rotate breading trays, using first ones first

MOST IMPORTANT:

Put trays of fried fish in warmer and utilize earliest cooked fish first. Rotate, rotate, rotate!!! Otherwise, you'll start serving smokey rubber.  
Oil should be changed in fryers when they start smoking.  
Do 2 at a time so you can keep frying the rest.

PERSONNEL:

7:00 am to 12:30 pm

cutting - 4  
breading/  
stacking - 4  
cooking - 3

-----  
11 people

12:30 pm to 6:00 pm

cutting - 3  
breading/  
stacking - 3  
cooking - 3

-----  
9 people

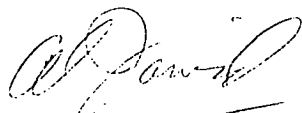
CLEANUP:

- . Utensils - Start washing as soon as finished using.
- . Trays - Soak in barrels full of water.
- . Fryers - Fred Joy Cleaning Service - only Rotarian help was to carry fryers to Fred's truck.
- . Fish holding pans - Throw away.
- . Floor and area - AFS folks and Boy Scouts are a great help.

POST SUMMARY REFLECTION:

Our committee had an excellent, easier job this year, mainly because many of our members returned to the committee and the new facility was really great to work in. Also, unexpected help from people like Bill Pollard, who worked most of the day, was most appreciated. The new facility dictated some procedural changes and a new flow pattern from thawing to serving. However, everything ran very smoothly. Next year should be easier yet. The only thing we may anticipate is an increase in the amount of fish fried.

Respectfully submitted,



Al Jowid  
Fish Frying Chairman, 1984.

Attachments:

Logistics Requirements  
Fish Frying Committee Members



1984 SHRIMPOREE  
FISH FRYING COMMITTEE

Al Jowid, Chairman  
Bill Smith, Co-Chairman

7:00 a.m. to 12:30 p.m.

|                |          |
|----------------|----------|
| Al Jowid       | 483-4501 |
| Bill Smith     | 486-9461 |
| Wayne Clark    | 488-1200 |
| Roy Pezoldt    | 486-2837 |
| Ron Rosenhagen | 486-5800 |
| John Nesheim   | 488-8841 |
| Bill Gresco    | 338-3110 |
| Don Hutson     |          |
| Joe Henkel     | 474-2501 |
| Walter Ellis   | 332-5553 |

12:30 p.m. to 6:00 p.m.

|              |          |
|--------------|----------|
| Al Jowid     |          |
| Bill Smith   |          |
| Jerry Clause | 488-5660 |
| Vic Maria    | 474-7914 |
| Clay Fulcher | 280-7694 |
| David Cantu  |          |

| Item  | Amount Requested | Amount in Storage | Amount to Obtain | Source of Goods | Amount Delivered | Amount Returned | Where Returned |
|---|------------------|-------------------|------------------|-----------------|------------------|-----------------|----------------|
| 1. Sharp heavy knives<br>12" stainless steel -- <del>1</del> <sup>4</sup> | 6                | 0                 | 6                | BARESCO         |                  |                 |                |
| 2. Knife Sharpener --<br>diamond dust -- ?                                | 1                | 0                 | 1                | Storage         |                  |                 |                |
| 3. Cutting Boards -- 15" x 20" <sup>1 1/2</sup>                           | 4                | 0                 | 4                | BARESCO         |                  |                 |                |
| 4. Mixing Paddles -- 48" wooden   | 2                | 0                 | 2                | "               |                  |                 |                |
| 5. Pair of Long Tongs<br>16" -- <del>1</del>                              | 1                | 0                 | 1                | "               |                  |                 |                |
| 6. 4 1/2" strainers -- <del>1</del>                                       | 2                | 0                 | 2                | "               |                  |                 |                |
| 7. 1 qt. dipper   | 1                | 0                 | 1                | BARESCO         |                  |                 |                |
| 34. Aluminum trays  | 80               | 0                 | 80               | STSCC           |                  |                 |                |

| Item  | Amount Requested   | Amount in Storage | Amount to obtain   | Source of Goods | Amount Delivered | Amount Returned | Where Returned |
|---|--------------------|-------------------|--------------------|-----------------|------------------|-----------------|----------------|
| 9. 25# sacks yellow corn meal                                 | 12 sacks (300#)    | 0                 | 12                 | SYSCO           |                  |                 |                |
| 10. 50# sacks flour   | 6 sacks (300#)     | 0                 | 6                  | "               |                  |                 |                |
| 11. 1# containers salt  | 25#                | 0                 | 25#                | SYSCO           |                  |                 |                |
| 12. Large boxes pepper  | 10#                | 0                 | 10#                | SYSCO           |                  |                 |                |
| 13. <del>Aluminum trays</del>                                 | <del>83</del>      | <del>0</del>      | <del>83</del>      | <del>"</del>    | <del></del>      | <del></del>     | <del></del>    |
| 14. <del>Parma vegetable cooking oil in 5 gal container</del> | <del>110 gal</del> | <del>0</del>      | <del>110 gal</del> | <del>"</del>    | <del></del>      | <del></del>     | <del></del>    |
| 14. Parant oil in 5 gal container                             | 110 gal            | 0                 | 110 gal            | "               |                  |                 |                |
| 15. 2 large racks + 68 trays                                  | 2 racks 68 trays   | 0                 | 2 68               | CCISD           |                  |                 |                |

| Item                                    | Amount Requested | Amount in storage | Amount to obtain | Source of Goods | Amount Delivered | Amount Returned | When Returned |
|---|------------------|-------------------|------------------|-----------------|------------------|-----------------|---------------|
| 16. 10" funnel                          | 1                | 1                 | 0                | storage         |                  |                 |               |
| 17. Galvanized garbage cans             | 2                | 2                 | 0                | storage         |                  |                 |               |
| 18. Butcher Paper                       | 1 roll           | 1                 | 0                | storage         |                  |                 |               |
| 19. Roll of plastic - 4 mil, 6' wide    | 50-75'           | 0                 | 50-75'           | purchase        |                  |                 |               |
| 20. 1" wide masking tape                | 1                | 0                 | 1                | purchase        |                  |                 |               |
| 21. Cotton Gloves                       | 5 pr             | 0                 | 5 pr             | purchase        |                  |                 |               |
| 22. Paper towels                        | 4 rolls          | 0                 | 4                | purchase        |                  |                 |               |
| 23. New 30 gal. plastic garbage cans HD | 2                | 0                 | 2                | purchase        |                  |                 |               |
| 24. Wood for smokers                    | ?                | 0                 | ?                | Jack E.         |                  |                 |               |
| 25. Aprons                              | 30               | 0                 | 30               | Bill Tuite      |                  |                 |               |
| 26. Towels                              | 96               | 0                 | 96               | Bill Tuite      |                  |                 |               |

| Item                     | Amount Requested | Amount in Storage | Amount to obtain | Source of Goods | Amount Delivered | Amount Returned | Where Returned |
|--------------------------|------------------|-------------------|------------------|-----------------|------------------|-----------------|----------------|
| 27. Staple Gun & Staples | 1                | 0                 | 1                | Wylie           |                  |                 |                |
| 28. Large Fans           | 2                | 0                 | 2                | Wylie           |                  |                 |                |
| 29. Extension Cords      | 2                | 0                 | 2                | Wylie           |                  |                 |                |
| 30.                      |                  |                   |                  |                 |                  |                 |                |

ANNEX H  
SHIRTS AND CAPS

Although expenses were greater than sales income, the inventory on hand and the fact that most Rotarians had bought shirts and caps in 1983 should be considered when evaluating this committee function of 1984. Due to lack of planning and timely action, shirts and caps were not sold at the general membership meetings. It is recommended that sales be made at the four consecutive meetings prior to Shrimporee day.

An inventory count of shirts and caps may be determined from the committee report. It is recommended that an actual count of the inventory in the storage be made in May, in case more need to be ordered. Orders should be submitted in early June to insure delivery in time to start selling weeks before Shrimporee day.

See Appendix H-I for Shirts and Caps Committee Report.

# APPENDIX H-I

## SHRMPOREE 84 SHIRTS AND CAPS COMMITTEE REPORT

| <u>SHIRTS</u>     | <u>Inventory 83</u> | <u>Ordered 84</u> | <u>Total</u> | <u>Invent 84</u> | <u>Shirts sold</u> |
|-------------------|---------------------|-------------------|--------------|------------------|--------------------|
| Youth small       | 25                  | 0                 | 25           | 14               | 11                 |
| Youth med         | 27                  | 0                 | 27           | 24               | 3                  |
| Youth lg          | 27                  | 0                 | 27           | 20               | 7                  |
| Adult small       | 10                  | 20                | 30           | 22               | 8                  |
| Adult med         | 23                  | 50                | 73           | 56               | 17                 |
| Adult lg          | 25                  | 50                | 75           | 57               | 18                 |
| Adult Xlg         | 6                   | 40                | 46           | 22               | 24                 |
| Total shirts sold |                     |                   |              |                  | 88                 |

| <u>CAPS</u> | <u>Inventory 83</u> | <u>Ordered 84</u> | <u>Total</u> | <u>Invent 84</u> | <u>Caps sold</u> |
|-------------|---------------------|-------------------|--------------|------------------|------------------|
|             | 156                 | 0                 | 156          | 52               | 104              |

Comments: Most Rotarians already had shirts (1983 was first year shirts and caps were sold so the demand from Rotarians was higher in 83 than 84). Shirts were not sold at club meetings this year which probably hurt sales some. Most shirts were bought by Rotarians or volunteer workers.

Hats were purchased by Rotarians and the public. Alot easier to buy and wear.

### Suggestions for 1985:

Few shirts, if any, need to be ordered. It might be good to use up the shirts this coming year so we can change shirts the following year.

A good location near the stage would help sales - or - someone walking around, "Get your shirts here".

Shirts were sold from 10:00 AM. to about 6:00 PM with most sold between 10 and 1.

John Germain

**BRANCH COPY..**





THE YOUNG MEN'S CHRISTIAN ASSOCIATION OF THE GREATER HOUSTON AREA

Metropolitan Area Offices  
1600 Louisiana  
Houston, Texas 77002

(713) 659-5566



I N V O I C E

Bay Area YMCA  
c/o John Germain  
14650 Hwy. 3  
Webster, Tx.

Quantity

Description

Total

160 x 4.50

Shirts&Prints  
Shrimporee Space Center  
Rotary Club

\$ 720.00

## ANNEX I

### BEANS

The beans prepared by Chairman Bob Wren and committee members were tasty and most compatible with the other food served.

The purchase and preparation of beans were monitored closely to avoid excessive use. Bob Wren's planning was sound as proven by the few cans of beans remaining after Shrimporee 84. The beans in storage should be checked for condition before deciding to use them in 1985.

The Beans Committee and Food Serving Committee reports should be considered for future purchases of beans, as well as for preparation.

See Appendix I-I for the Beans Committee Report.

Rev. A

APPENDIX I-I  
1984 SHRIMPOREE  
BEANS COMMITTEE REPORT  
SEPTEMBER 8, 1984

Supplies

The supplies required are shown in enclosure 1. The beans were procured. The propane torch, the can opener and the spoons came from storage. Twenty-nine of the soft aluminum throwaway pans and the glove hot pads were purchased. The balance of the trays came from storage. The dish towels and aprons were provided by Bill Tuite. All these items were supplied by Alan Wylie and his Logistics Committee.

Last year 180 cans of beans were purchased and 86 were consumed. Unused beans were returned. This year we again ordered 180 cans, six cans per case with 102 cans delivered to the site and 78 in reserve. No cases were returned. Four cans from an opened case and two trays (four cans) were given to the Boys Home. This year's consumption of  $102 - 4 - 4 = 94$  cans is up 25% from last year. A recap of consumption, including statistics for prior years, follows:

Beans Committee  
Historical Recap

|      | <u>Beans Ordered,<br/>Cans</u> | <u>Beans Consumed,<br/>Cans</u> | <u>Change from<br/>Previous Year</u> |
|------|--------------------------------|---------------------------------|--------------------------------------|
| 1976 | *                              | *                               | -                                    |
| 1977 | 225                            | 200                             | -                                    |
| 1978 | 204                            | 172                             | - 14%                                |
| 1979 | 237                            | 229                             | + 33%                                |
| 1980 | 265                            | 191                             | - 16%                                |
| 1981 | 270                            | 130                             | - 32%                                |
| 1982 | 270                            | 86                              | - 34%                                |
| 1983 | 180                            | 75                              | - 12%                                |
| 1984 | 180                            | 94                              | + 25%                                |

\* Made from scratch

The above figures are also plotted for convenience of interpretation, see enclosure 2.

Procedures:

The work tasks, shifts, and workers are shown in enclosure 3. 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 3 to 4 hours before serving starts
- o Heat the beans in opened cans in north end of pit
- o Transfer to trays and send directly to serving areas or maintain heat by placing trays in south end of pit

Comments:

This was the first year at Clear Lake Park and the new Landolt Pavilion made all tasks much easier and more efficient. All rotarians assigned to the Beans Committee, see enclosure 3, made it on Shrimporee day and worked hard. The fire was started by the Boy Scouts, and they did an excellent job.

There were two big fans in the cookhouse at the start of the day. Later, they had to be moved to the auction area. Next year we should order more of the big fans so that there are at least two in the cookhouse all day.

We appreciate the help of all the committee members and look forward to an even bigger and more successful Shrimporee next year.

*Bob Wren*

---

Bob Wren, Chairman

4  
198~~3~~ Beans Committee

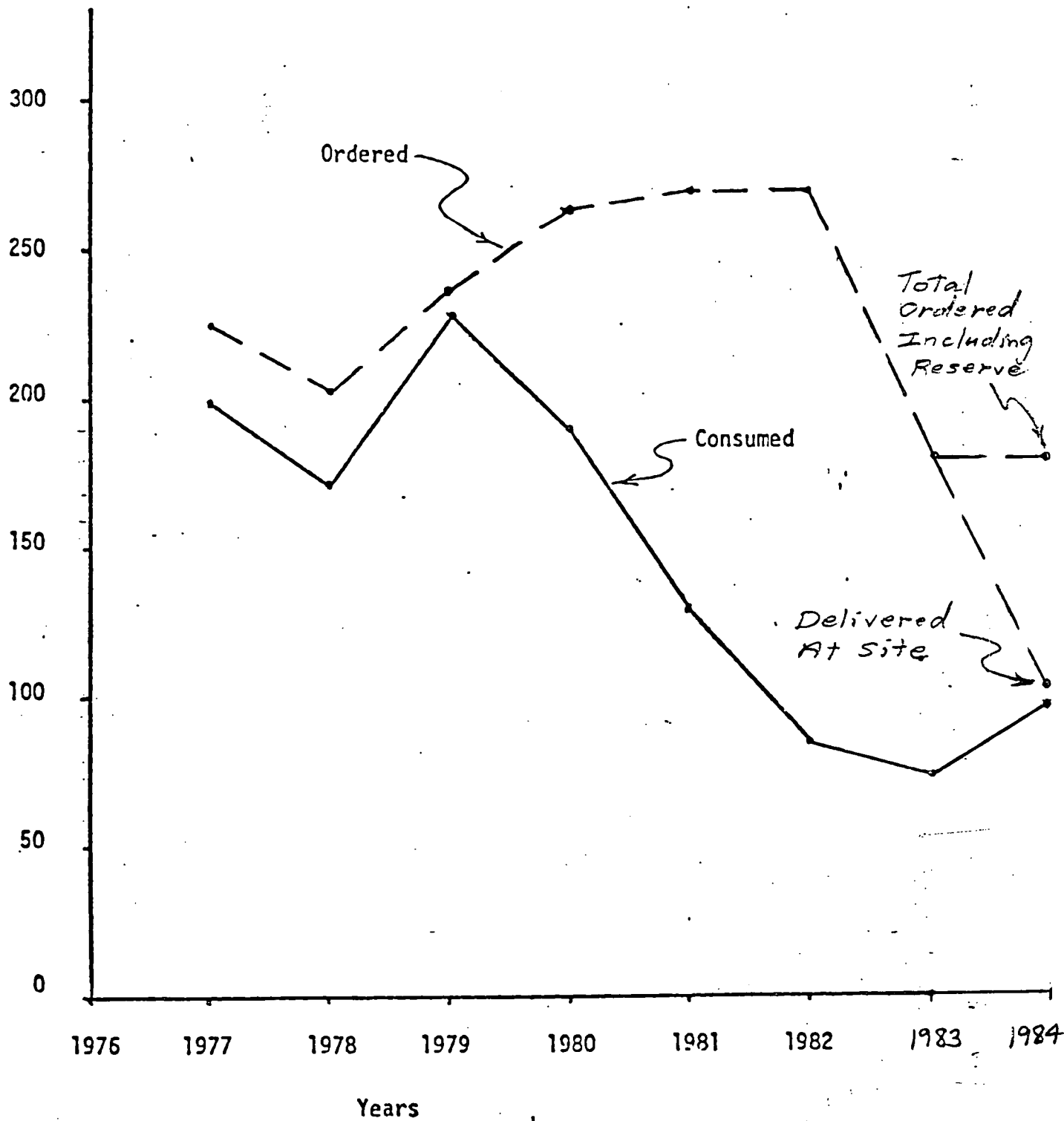
## Supplies Required:

| <u>Quantity</u> | <u>Item</u>                            |
|-----------------|--|
| 180             | #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 by 15" x 18"     |
| 10              | Aprons                                 |
| Stack           | Firewood                               |
| 1               | Work Table                             |
| 1               | Propane Torch (for starting wood fire) |

4  
3  
1982 Shrimporee  
Beans Committee  
Historical Recap

Enclosure 2

Rev. A



July 2, 1984

TO: Beans Committee Members, '84 Shrimporee  
FROM: Committee Chairman  
SUBJECT: Work Schedule and Instructions for Shrimporee, Saturday,  
September 8, 1984

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

8:30 a.m.

Bob Wren and Bill Shaver, Assistant Chairman - Start wood fire in warming oven

11:00 - 2:15 p.m.

- David Taylor*  
*Randy Cornish*
- \* Bob Wren, Bill Shaver, Greg Bess and ~~Randy Cornish~~
  - \* Set up heat facility for beans
  - \* See that supplies, utensils, etc., are ready
  - \* Begin heating beans at 11:30 a.m.

2:00 - 5:00 p.m.

- \* Jack Lister, Tom Wier and Steve Waldner
- \* Heat beans as required
- \* Maintain fire in warming oven

4:45 - 7:45 p.m.

- Gerry Allen*
- \* Lamar Bowles, ~~Bert Benson~~ and Dick Gass
  - \* Heat beans as required
  - \* Maintain fire in warming oven
  - \* Clean up utensils and return all items (including can opener (1), clamps (2), pans (12), spoons (2), pot holders (6), and surplus beans) to Alan Wylie, Logistics Committee. (We must load items on van) and clean up area (sweep, mop, etc.).

After the Shrimporee, please call me (483-6370 or 996-0909) to forward any comments or suggestions which should be incorporated in the report.

Thanks,

*Bob*

Bob Wren

## ANNEX J

### DESSERTS

The Rotary Anns who participated in the Shrimporee 84 Desserts Committee are to be commended for their outstanding contribution to the success of the Shrimporee.

Dixie Robison was the chairman of the committee and received help from several Rotary Anns who provided the cakes, candy, and cookies and helped serve at the booth.

This committee needs help in the preparation of the booth and throughout the day. It is recommended that one Rotarian be assigned to the committee to assist in the planning, preparation, and operation.

Early coordination with the Logistics Committee is necessary in order to fill requirements prior to the Shrimporee day. The booth should be located under the roof of the pavillion, and in a position convenient to the customers and near an electrical outlet.

It is interesting to note that the Shrimporee 84 Desserts Committee set a new record in sales this year with minimum expenses. (See the Treasury Report).



## ANNEX K

### PARKING

Dave Owens was the Parking Committee Chairman and had begun planning for Shrimporee 84 but had to leave town suddenly. Other members of the committee managed the parking which was not as big a problem as anticipated, although the park was filled with vehicles.

Although parking in the Clear Lake Park for Shrimporee was not as expected, there may be overwhelming problems in case of multiple major functions in the park at the same time and proper planning is not done. Additional prepared parking space has been completed and there may be more in the future. It is recommended that planning be done considering the worst situation, multiple major functions at the same time.

Planning should be started early in order to determine and fill requirements such as personnel, signs, and equipment needed.

It is recommended that spaces closest to the pavillion be designated as senior citizens and handicapped parking and would require reserved parking permits. The parking permits should be given to the Volunteer Coordinator who would give them to those senior citizen volunteers. Parking permits for handicapped individuals would be given at the gate to those qualifying. (See Appendix K-I).

In the event that parking within the Park is exhausted, streets adjacent to Clear Lake Park could be identified for overflow parking, as was done for Shrimporee 84 but was not needed.

PARKING  
PERMIT  
ROTARY SHRIMPOREE  
1984

## ANNEX L

### AUCTION

Shrimporee 84 Auction was the most successful of all those in the past. Commendation goes to Don Kirk and committee members for an outstanding auction. Special thanks go to the ladies who worked with the auction committee, and accomplished the paperwork to the very end.

Special recognition goes to Jim Fonteno, Jack Rodriguez, and Steve Phelps for their major contributions of work to the success of the auction.

Each year, emphasis should be placed on getting the maximum benefit from the auction, and assigning dedicated personnel to the committee should have high priority. The assigned personnel should be prepared for the lengthy auction day, or be numerous enough to allow optimum manned shifts to the very end.

Considering the problems of the silent auction (See Appendix L-I Para 3), it is recommended that one Rotarian be responsible for each table, to include preparation of the table, collection of money as the table is closed (as appropriate), and cleanup. After closing his table, the Rotarian could go to another table ready for closing.

New procedures, techniques, and emphasis are needed to get each Rotarian to bring in items to be auctioned. It may be worthwhile to consider fourteen committees in the Rotary club, each with approximately ten members and a chairman to assign each member to a number of businesses/individuals (in coordination with the auction committee listing), and closely coordinate with each member to insure each business/individual is contacted and asked to contribute an item for the auction. Each committee could be tasked to provide a predetermined number of items. Emphasis should be placed on the need for quality items only.

The auction accounted for most (72%) of the net income of Shrimporee 84, as it does each year.

APPENDIX L-I

MEMORANDUM

TO: Don Robison  
Shrimporee Chairman

FROM: H. Don Kirk  
Auction Chairman

DATE: October 15, 1984

SUBJECT: Shrimporee Auction 1984

The auction this year was by far the club's most successful. We had gross income of \$28,901.29 with expenses of \$1,862.75 for the artists and \$321.00 for the blue ribbons for the buyers. This gave us a net profit of \$26,717.54.

Most of our problems were historical. Of our club's 145 members, 66 Rotarians did not bring in a single gift. Some have excuses, but most have alibis. Some Committee members either did not show up or did not stay for the entire auction. Too many gifts were not quality gifts and were hard to sell and took too much time to sell. We need to emphasize this point more strongly next year.

The most serious problem we had this year was the operation of the silent auction. We were not prepared for the amount of time it took to set up and the confusion at the time each table was closed. Our Committee can overcome our operational problems, but we must have two totally dedicated women to handle the collection of money as the tables are closed. Maclyn, Henry Ellen *Clark* and Adele cannot handle it as the auction is still going on. They had help for a while but looked around and their help was gone. The silent auction was a success for it did save time. It does, however, need refining.

Last year I recommended that the auction committee have first choice of personnel but it did not come about. I again make the same request for 1985.

Jim Fonteno, Jack Rodriguez and Steve Phelps are a great part of our success. They have the ability and experience to get the most out of every item and we must do everything we can to keep them coming back every year.

The new pavilion is perfect for the auction and the new location is a big improvement.

1984 was a good year.

# APPENDIX L-II

1984

## VOCAL AUCTION ITEMS SPACE CENTER ROTARY CLUB

### GIFT

\$50.00 check  
 One pair of car speakers  
 Atari 2600/3 tapes  
 Two chicken fried steak dinners  
 12" BW part TV  
 Cultured pearls  
 Gold bracelet  
 Lamp  
 Red Adair cap  
 Red Adair belt buckle  
 Sunday brunch/2  
 Dental check up  
 \$50.00 check  
 \$25.00 check  
 \$25.00 check  
 Party costume  
 One set (4) HD shock absorbers, installed  
 \$25.00 check  
 Printing  
 G.E. AM/FM digital clock radio  
 AM/FM radio cassette recorder  
 12 speed Raleigh racing bike  
 12 speed Raleigh racing bike  
 Trivial Pursuit  
 \$200.00 check  
 \$25.00 check  
 Halon fire extinguisher 5BC  
 Halon fire extinguisher 2BC  
 One month membership  
 Houston to New York/Los Angeles/Miami or Mexico City  
 9x12 Carpet  
 Ruby & diamond ring  
 Rod, reel & line  
 Fog & driving lights  
 Model of Grumman's X29  
 Martin Shanendoah Guitar  
 Bottle of Lemanier Liqueur  
 \$25.00 check  
 \$50.00 cash  
 Two round trip tickets to L.A.  
 Hoover help mate vacuum  
 12 gauge Winchester shot gun  
 \$30.00 dinner for 2  
 \$15.00 for lunch  
 50% discount British Virgin Island Charter  
 \$15.00 check  
 Framed picture  
 Chinese Oil Painting  
 Orbit model  
 Space shuttle cap

### DONATOR

James Aber Agency  
 Circle Pawn Shop  
 Circle Pawn Shop  
 Spiffy's Restaurant  
 K-Mart  
 Self Jewelers  
 Self Jewelers  
 Interior Farms Inc.  
 Red Adair Company  
 Red Adair Company  
 Hobby Airport Houston  
 Dr. L. J. Radney  
 White, Petrov and Mc Hone  
 Brown Animal Clinic  
 Lionel G. Garcia  
 Herbert's Fun Shop  
 Meineke  
 Animal Emergency Clinic  
 Fitch's Kwik Kopy  
 The Boeing Company  
 American National Insurance  
 Webster Bicycle Supply  
 InterFirst Nassau Bay  
 Toy Connection  
 Brinkman Roofing  
 TV Tech  
 Carpetjoy  
 Carpetjoy  
 Stone's Gym  
 World Airways  
 Floor Ever Carpet Inc.  
 Diamond & Gold Custom Jewelers  
 Baybrook Gun & Tackle  
 Webster Auto Supply  
 Grumman's  
 Rocking Robin Shop  
 The Delivery  
 Dr. Vance Murphy  
 Eppler Gurian & Turner  
 International Tours  
 Bay Area Serving & Vacuum  
 Weco Electric  
 Happy Buddha  
 Mallorca's  
 Cruising Center Charter  
 Fantastic Decor  
 Heidi  
 The Centaur Store  
 Rockwell  
 Rockwell

GIFT

Space shuttle cap  
Three round trip passes to Houston Intercontinental  
409 weed eater  
Framed poster  
Lunch for 2  
Brass & crystal lamp  
Boating tube  
Tote bag  
Sports bag  
One keg beer  
\$25.00 in hair styling  
Dinner for 4 (limit \$100)  
4x5 oil painting  
Coal cat cooler  
Foul weather suit  
4-16 oz. lobsters  
Cabbage patch kid  
Cordless phone  
3x5 Texas flag and pole  
3x5 United States flag and pole  
Music System  
\$25.00 check  
\$20.00 check  
Tennis racquet  
AM headphone radio  
One chocolate cake  
New go cart  
Exercise cycle  
Used 14" speed liner with 35 hp. evinrude engine  
Residential appraisal in Clear Lake Area  
\$25.00 cash contribution  
Auto tune up  
1978 Ford Thunderbird  
1975 Ford Elite  
Bradley Automobile  
Cabbage patch kid  
Chain saw  
\$50.00 marine & tackle  
\$25.00 check  
\$50.00 check  
Travel bag  
Mini puller  
\$20.00 gift certificate  
Fire place tools  
Fire place tools  
Honda vest  
Eureka vacuum  
Free service call  
Christian Dior Blazer  
One navy stripe suit  
One bowling ball  
Alpha Bowl jacket  
Soft ball glove  
Navelty phone  
Five days at Le Club Caynan  
Money Bay assorted bills and cains  
A/C manifold gauger

DONATOR

Rockwell  
Metro Airlines  
Kanes Hardware  
Nicodemus Galleries  
Steak & Ale  
L.C. Bank & Trust  
Travis Leach Marine  
Needle Loft of Texas  
Needle Loft of Texas  
The Beer Garden  
Carlos of Nasa  
Das Mas Mexican Restaurant  
Space City Realty  
Gulf Coast Sailing Center  
Maudlin & Son Manufacturing  
Bay Area Meat Market  
Robbye Waldron-Attorney  
Space City Jewelry  
Ad Company of Clear Lake  
Ad Company of Clear Lake  
A.W.C. Incorporation  
Pennington-Chen Real Estate  
Paradigm Systems Inc.  
Bay Area Racquet Club  
Radio Shack  
Frenchy's  
Bob Hall  
Ken Gurry Corp.  
John Case  
Clear Lake Realty  
General Motors  
Dan Boone Chevrolet  
Chuck Miller Ford  
Norman Frede Chevrolet  
Chuck Jacobson  
Target  
Furrow  
Hall's Insurance  
Mary Nugent & Assoc.  
American Haechst corp.  
Swim Shop of Texas  
Hi Lo #11  
Gallaghers  
The Brass Shop  
The Brass Shop  
Space Center Honda  
Air Con Appliance  
Specialized Appliance Service  
Dyess Dodrill  
Dyess Dodrill  
Alpha Bowl  
Alpha Bowl  
Pasadena Sporting Goods  
Campudio  
Louie's Le Club  
Bay Area Bank & Trust  
Thermal Supply

GIFT

1 year rent safe/deposit box  
Tenor recorder  
Video game  
Star Castle video game  
2 complimentary cocktails Friday & Saturday  
2 prime rib dinners 2 Sunday noon buffett  
Alerta Marine signal kit  
Fire Extinguisher  
Winnebago life jacket  
Life preserver cushion  
Silver plate chafing dish  
Vertical mirror stand  
4 tires (size exchangeable)  
Hogan golf bag  
Golf umbrella  
1 pair golf shoes (any size)  
1 dozen golf balls  
1 dozen golf balls  
1 set of wonds  
1 set irons-3 wedge  
1 man and 1 ladies haircut  
4 bottles champagne  
Box filet mignons  
TI calculator  
Drill  
12" B/W TV  
13" x 12" x 15'5" carpet  
\$50.00 check  
Submarine Sandwich & Beer for 2  
10' x 6' carpet (beige plush)  
1979 Honda xl100  
Assorted Liquors  
Portable Phone  
Flower arrangement  
Samsonite card table and 4 chairs  
Ice chest  
Gas Grill  
40 piece tool kit  
Mirror  
Touchtone G.E. Telephone  
Royal Copenhagen x-mas plate  
Royal Copenhagen x-mas plate  
Thermostat  
1 purse  
\$15 Meal  
Parker pen set  
Stapler & staples  
OP shirt (men's)  
Men's shirt  
Framed picture (crystal bowl)  
One large pizza of your choice  
One large pizza of your choice  
One large pizza of your choice  
Weed eater  
Dinner for 2  
4 dinners  
\$100 check

DONATOR

Ameriway Savings  
H & H Music  
Putt Putt Golf  
Putt Putt Golf  
Sheraton Kings Inn  
Delhomme Marine  
Delhomme Marine  
Delhomme Marine  
Delhomme Marine  
Baybrook National Bank  
Astro Resources  
Clear Lake Firestone  
Friendswood Development Company  
Friendswood Development Company  
Clear Lake Golf Club  
Clear Lake Golf Club  
Clear Lake Golf Club  
Friendswood Development Company  
Friendswood Development Company  
  
Bottle Barn  
Bay Area Meat & Deli  
David King PC  
Clear Lake Refrigerator & Appliances  
Jack Rowe Funeral Home  
S & R Carpet  
John Gibson PC  
Dockside Deli  
S & R Carpeting  
David Sincox  
Hill's Discount Liquor  
City Savings Association  
  
Elton Porter Ins.  
Wiesmer Distributing  
Allied Seabrook Bank  
Standard Auto Parts  
Benswanger Glass  
Clear Lake Walgreens  
Holder Topsoe  
Holder Topsoe  
Wrays A/C  
Penn's Department Store  
Old Log Inn  
Thomasan's Keepsake  
Copy Stop  
Penn's Department Store  
Penn's Department Store  
Lake Publishing Co.  
Mr. Gattis  
Mr. Gattis  
Mr. Gattis  
Dorothy Stall Realtors  
Collosseum Italian Restaurant  
Casa Ole  
Bay Electric Supply

## GIFTS

Camera bag  
Horse back trail ride for 6  
Wooden ice chest  
Coleman cooler  
Decorative Ship Bells  
Hand Print on Linen  
\$100 gift certificate  
Set (3) golfer plaques  
Set (3) fisherman plaques  
Towel bar & tissue holder  
Towel bar  
Towel bar & tissue holder  
Sunglasses  
\$50.00 painting  
\$20 plant or flower  
\$50 Savings Account  
Stained glass window ornament  
Vitamins  
21" self propelled lawnmower  
4 Houston Oiler tickets  
Ficus plant  
Silver Queen Plant  
IBM P.C. Jr.  
Silk flower arrangement  
L.P. Gas Grill  
Folding table & 4 chairs  
Cordless Telephone  
2 marine signals  
Bicycle  
Bicycle built for 2  
Fire place screen

## DONATOR

Skylark Camera  
Camp Manison  
A friend of Rotary  
Barrios Technology  
Miramar Hardware  
Brass Shop  
Graham's  
Brass Shop  
Brass Shop  
Brass Shop  
Brass Shop  
Brass Shop  
TSO  
Ink Images  
Clear Lake Flower & Gifts  
University Savings  
Glass Art Shop  
City Pharmacy  
Armand Center True Value Hardware  
Baumann & Associates  
Gill's Garden Center  
Gill's Garden Center  
Computerland  
Wanda Newton Design  
Allied Seabrook Bank  
Elton Porter Insurance  
City Savings  
Meeks Marine  
Bay Area Schivinn  
Selman Neumann  
Dee Scott Insurance



## ANNEX M

### COLESLAW

The Coleslaw Committee, chaired by Bill Bennett, conducted a smooth operation and produced a tasty product. The Committee was comprised of experienced members who are dedicated to Rotary.

Special thanks go to the University of Houston at Clear Lake for allowing Rotary to use its kitchen facilities for the preparation of the Coleslaw.

The Committee provided an excellent report (Appendix M-I) which should be reviewed closely, especially the comments and recommendations.

## APPENDIX M-I

TO: Don Robison, General Chairman, Shrimporee  
FROM: Bill Bennett, Committee Chairman, Cole Slaw Committee  
SUBJECT: Cole Slaw Committee Report -- 1984 Shrimporee

### 1. MEMBERS:

The Cole Slaw Committee was composed of the following individuals:

Bill Bennett, Chairman  
H. Jay Banks  
Don Callaghan  
Charles Hardwick  
Fred Joy  
Earl Maudlin  
Bill Shallberg

### 2. DUTIES:

Duties for individual members of the committee were assigned as follows:

- a. Procurement -- Charles Hardwick
- b. Preparation -- All Committee Members
- c. Transportation -- Bill Bennett  
H. Jay Banks  
Fred Joy
- d. Serving -- All Committee Members

### 3. PLANNING AND PROCUREMENT:

- a. Once again, the Brazosport recipe was used. It is a safe, simple recipe that continues to be popular among Shrimporee attendees, and it is unanimously recommended by the Committee that this recipe be used next year.
- b. One member of the Committee, Charles Hardwick, is associated with the University of Houston - Clear Lake. This reduces communication and liaison problems with the University staff, and helps in the cole slaw preparation and storage process as the University kitchen has facilities particularly suited for our Committee's special requirements. While it is not absolutely essential that one Committee member be associated with UH-CL, we recommend that this personnel assignment be continued if possible.
- c. Vegetables required for slaw preparation were purchased by Peggy Pennington, UH-CL Cafeteria Staff, and delivered to the Cafeteria on Thursday preceding the Shrimporee and stored until Friday. Once

again, the vegetables were purchased in chopped form, significantly reducing the time required for preparation and improving the quality control. The committee is unanimous in recommending -- and urging -- that vegetables continue to be purchased in chopped form.

NOTE: The individual purchasing the vegetables should be given two weeks notice in order to notify the supplier as to the quantity required and that chopped form is needed.

- d. Marinade ingredients were ordered through the Logistics and Transportation Committees approximately two weeks prior to Shrimporee. The ingredients were delivered to the University cafeteria on Friday by Bill Bennett.
- e. One week prior to the Shrimporee, a memo was delivered to Nancy C. Lee, Director of University Police, requesting access to the loading dock, freight elevator and cafeteria at approximately 11:30 AM on Saturday so that the slaw, which is stored in the Cafeteria food lockers, could be transported to the Shrimporee site.

4. PREPARATION:

The committee met in the University cafeteria at approximately 3:30 PM on Friday afternoon. The vegetables were removed from the refrigerated locker. While several committee members insured that the proper quantities were present, two committee members mixed the vegetables, one batch at a time, in a large mixing container. Other committee members present mixed the marinade ingredients, one batch at a time, in a large vat. (Recipes for one batch of marinade and one batch of slaw are attached to this report.)

Each of ten (10) plastic barrels was lined with a plastic bag and filled with one batch of mixed vegetables. As each batch was finished, one batch of marinade was poured over the vegetables, the plastic liner tied at the top, and the barrel removed to the refrigerated locker for overnight storage.

Preparation time, including cleanup, was approximately one hour and forty-five minutes.

5. TRANSPORTATION:

On Shrimporee Day, Bill Bennett, Jay Banks and Fred Joy met Charles Hardwick at the University approximately 11:30 AM. Barrels of slaw were loaded into vans provided by Fred Joy and Bill Bennett and transported to the C.D. "Cap" Landolt Pavillion. The Campus police provided access to the University cafeteria, freight elevator and loading dock.

6. SERVING:

Upon arrival at the Shrimporee site, each barrel of slaw was removed and stored in a rear room of the pavillion (where the shrimp was prepared). Approximately 15 minutes before the serving line opened, several barrels were moved to the preparation area, wherein the slaw was drained and each tray on the serving line filled. As each barrel was emptied, it was rinsed,

placed in the van, the plastic bag was discarded and another barrel moved into place in the preparation area. Two committee members are sufficient to handle the preparation duties. The marinade remaining in each barrel is poured over slaw in each succeeding barrel as required.

Jay Banks provided all committee members with a schedule (two members per shift) of their serving hours on Friday during the preparation of the slaw. All members honored their commitments.

7. COMMENTS AND RECOMMENDATIONS:

- a. The University cafeteria is an ideal place for slaw preparation. The equipment is excellent and cooperation from University personnel outstanding. In this regard, the cafeteria manager, Peggy Pennington, and the security department each received two adult complimentary tickets. This is a small price to pay for use of the University facilities, and the committee unanimously recommends that this practice continue.
- b. Continuity on the cole slaw committee is extremely important. In this regard, we recommend that an existing member of the committee be named as Chairman next year, and that as many members of the 1984 committee who desire to do so be retained for the 1985 committee.
- c. The Shrimporee Cole Slaw barrels are steam cleaned by Fred Joy and remain stored with him until next year.
- d. The Committee Report was prepared by H. Jay Banks.

Respectfully submitted,



BILL BENNETT, CHAIRMAN  
COLE SLAW COMMITTEE

## 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.

## ANNEX N

### SITE PREPARATION

A smooth start for Shrimporee is possible only with effective preparation of the area for all functions on Shrimporee Day. Having dedicated personnel on the Site Preparation Committee is necessary. The Committee members should be prepared to start early in the morning and stay late, or have enough members assigned to allow two working shifts.

Billy Burt and committee members did an excellent job considering that there were too few members assigned. Special emphasis should be placed on assigning a sufficient number of personnel who will do the work without a burden on a few.

Each committee chairman desiring space and help in preparing for his function should coordinate closely with the Site Preparation Committee at the earliest practical time. It is important that the committee requesting help from the Site Prep Committee have its members available to work with them.

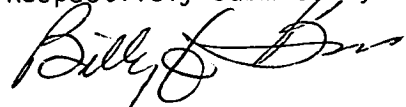
See Appendix N-I for the Site Preparation report.

~~APPENDIX~~ N-I

SITE PREPARATION

1. COOKERS - Jim Wyatt did an outstanding job in this regard. He delivered, hooked up and cleaned the cookers. There has been some discussion as to who should clean the cookers after fish frying. My suggestion is that a committee of approximately 5 people be responsible for this one job.
2. LIGHTING AND ELECTRICAL - Some electrical work was required for the cookers. Jim Wyatt and Bill Weseman did this very well.
3. BOY SCOUTS - Again they did a fantastic job in handling parking and clean up.
4. DUMPSTERS - Were furnished by the park.
5. TABLE AND CHAIRS - A total of 48 tables were rented from United Rent All. They were delivered on time and picked up on time.
6. CLEAN UP - This area was handled more efficiently by the three members of my committee. This area should be broken out of site preparation and a whole new committee be established to help handle these chores.
7. STAFFING - The manpower was assigned in only two shifts, due to the amount of assigned members available. This year was the lowest response I have had.
8. A new system for serving food was set up this year thanks to Rex Whaley of United Rent All in the use of his 30 X 30 free standing tent. He donated this \$380.00 item to our use. Suggest we continue to use it.
9. With the exeption of not having a full committee, this years Shrimporee was much easier to handle at the new facility.
10. APPRECIATION - Thank you letters should be sent to each scout who contrib-  
to helping us this year, (who knows what a letter like this would do for  
these kids.) Special thanks for Ron Niksick; H.T. Chris Christman for  
handling of the scouts, and Rex Whaley of United Rent All.

Respectively submitted,



Billy J. Burt  
Chairman, Site Preparation

## ANNEX O

### ENTERTAINMENT

Fine entertainment added an enjoyable dimension to Shrimporee 84. The two entertaining groups, Clear Lake Cloggers and the Pasadena Municipal Band, should be requested to return for Shrimporee 85. Considering the crowd of kids he entertained throughout the afternoon, the Clown was certainly worth the \$100 fee, and it is recommended that he be asked to return.

It is recommended that the Shrimporee publicity and tickets show the starting time as that time the first entertainment commences, to draw the crowd early.

Requests for members to donate food tickets for entertainers should be made earlier than was done last year.

Coordination is needed to make space on the pavillion floor for the entertainers' performances and to get the area in the dining configuration of tables and chairs quickly when the entertainment is ended.

See Appendix O-I for the Entertainment Report.



APPENDIX O-I

REPORT

TO: Mr. Don Robinson  
General Chairman  
1984 Shrimporee

FROM: Pete Gist  
Chairman  
Entertainment Committee

SUBJECT: 1984 Rotary Shrimporee Report -  
Entertainment Committee

October 18, 1984

For a number of years prior to the 1984 Shrimporee, pre-auction entertainment was provided by a Country & Western Band. It was found that in the early years of the Shrimporee, with no pre-auction entertainment, the auction had to start with a very small audience. Very often 30 to 45 minutes of the auction would elapse before a reasonable crowd would assemble. The Country & Western entertainment helped considerably in drawing a crowd prior to the start of the auction.

It has become increasingly difficult to obtain free services of a C & W band, and of course it is desirable that the pre-auction entertainment be free so that our net profits are maximized.

This year we were very fortunate to get two different groups of entertainers that provided excellent pre-auction entertainment without cost. The Clear Lake Cloggers started performing at about 12:15 P.M. and put on a great show that lasted until about 12:50. After about 10 to 15 minutes of break while the Cloggers cleared the area and the Pasadena Munciple Band (PMB) set up their equipment; the PMB provided great entertainment for about 40 minutes. Although the crowd was relatively small (approximately 40 people) when the Cloggers started, a great crowd (probably 300-400) was assembled by the time the PMB finished playing.

There was no charge for the entertainment but meal tickets were provided to all the entertainers by members of the Rotary Club.

Although not considered exactly as "entertainment" we were also fortunate to get four members of the Houston Gamblers (USFL) High Rollers to assist Don Kirk & Company in the auction.

It is recommended that we attempt to get the same people back next year. Principal contacts are as shown below:

The Clear Lake Cloggers  
Marion Hackney  
Work Phone: 483-4991  
Home Phone: 482-7091

The Pasadena Municipal Band  
Robert Zwick  
Home/Work Phone: 996-1853

The Houston Gamblers High Rollers  
Lea Gieslin or Terry Kairn  
Phone: 660-6000

Respectfully submitted,

*Pete Gist*

Pete Gist

## ANNEX P

### FISH PROCUREMENT

Jim King did an excellent job of purchasing fine quality fish at a good price. (See Appendicies P-I and P-II). He made arrangements for delivery, storage, and return of unused fish.

It is recommended that the Fish Procurement and the Shrimp Procurement committees be combined as one committee with two members (in case one is absent) and with responsibilities to include, but not limited to:

- Purchase fish and shrimp.

- Arrange for delivery and storage of fish and shrimp.

- Coordinating with appropriate committees to determine the need, if any, for additional fish & shrimp.

APPENDIX P-I

TO: Mr. Don Robison

SUBJECT: Final Report - Fish Procurement Committee  
1984 Space Center Rotary Shrimporee

Arrangements were made again this year with Mr. Don Genitempo of Magnolia Seafood (Phone 224-7505) to supply us with the Icelandic brand Jumbo Cod Filets for a price of \$2.10 per pound, a slight reduction from last year. This particular fish comes in 50 lb. cases of 10 lb. cartons with each filet individually wrapped. Experience has shown that this is a superior fish for cooking under our circumstances and the comments from the public that were heard again this year continues to bear this out.

Through the efforts of Mr. Jim McNatt, the problem of storage and maintenance of the frozen fish during the day was simplified through Mr. Larry Percy and Gulf Wholesale in Seabrook. Magnolia did their usual excellent job of delivery and pick up and there were no problems in this regard.

An order was placed for 2000 lbs. of which 1300 lbs. were used and 700 lbs. remained frozen and were returned for credit. The net cost to the club was \$2730.00. A small amount that was thawed and not utilized was sold to members at cost.

As a recommendation for the future, the Fish Procurement Committee need have no more than two Rotarians assigned, one as chairman and one backup. Arrangements should be made for the fish no later than June 15 in order to secure the best price and assure delivery. Our new facilities did point up a small problem on the actual day of the event in that the area for thawing is smaller and requires more manpower to unwrap and spread the fish for thawing. I would recommend that no less than three members be assigned this responsibility to ensure that the cooking crew can maintain a fresh supply while at the same time minimizing the waste.

It was a good day.



J. F. King

APPENDIX P-I

June 22, 1984

Mr. Don Robison  
15802 Larkfield  
Houston, Texas 77059

Re: 1984 Shrimporee  
Fish Procurement Committee Report

Dear Don:

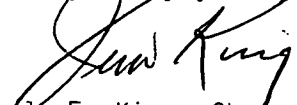
I have been in contact with Magnolia Seafood (224-7505) and Don Genitempo has agreed to furnish us the Icelandic Jumbo Cod Filets in 10 pound packages for \$2.10 per pound. This is ~~the~~ \$.02 per pound reduction from last year's price and is the best I can negotiate.

I have tentatively arranged for 2,000 pounds to be available on September 7th but have not placed a firm order.

In addition, he quoted the following prices on shrimp:  
21-25 count - \$6.94 per pound; 26-30 count \$6.09; 31-35 count \$5.79.

As I mentioned in our phone conversation, I am transferring to our branch in the Gulfgate area which will necessitate my resignation from the club. My new phone number will be 641-7821 and I see no reason at this time why I should not complete my commitment to the Shrimporee. I plan to attend next week's organizational meeting if possible.

Very truly yours,

  
J. F. King, Chairman  
Fish Procurement Committee

JFK/bl

# APPENDIX P-I



SEAFOOD CO., INC.  
ESTABLISHED 1907

## STATEMENT

| DATE    | ACCT. NO. | SLM. |
|---------|-----------|------|
| 17SEP84 | SC12192   | 12   |

SPACE CITY ROTARY  
P O BOX 58862

HOUSTON TX 77258

PAGE 1 TERMS: NET 7 DAYS

| DATE         | TYPE | REF. NO.   | STORE NO. | CHARGES    | CREDITS | BALANCE |
|--------------|------|------------|-----------|------------|---------|---------|
| 07SEP84      | 6    | 09093      |           | 4200.00    |         | 4200.00 |
| 14SEP84      | 1    | 90490      |           |            | 1470.00 | 2730.00 |
| OVER 90 DAYS |      | 60-90 DAYS |           | 30-60 DAYS | CURRENT | FUTURE  |
|              |      |            |           |            |         |         |

PAY THIS  
AMOUNT

2730.00

### \* TYPE CODES

- |                        |                      |
|------------------------|----------------------|
| 1 - Credit Memo        | 6 - Invoice          |
| 2 - Credit Adjustment  | 7 - Debit Adjustment |
| 4 - Payment on Account | 8 - Service Charge   |
| 5 - Residual Cash      | 9 - Transfer         |

MAGNOLIA SEAFOOD CO., INC.  
1901 PRESTON AVE.  
HOUSTON, TX 77002  
(713) 224-7505

## ANNEX Q

### SHRIMP PROCUREMENT

Jim McNatt was highly effective and conscientious in procuring shrimp of fine quality at a good price. In addition, he made arrangements to have the fish as well as the shrimp delivered to the park.

See the recommendation in the Fish Procurement Annex pertaining to combining committees. (See Appendix Q-I).

## APPENDIX Q-I

### 1984 SHRIMPOREE SHRIMP PROCUREMENT REPORT

Larry and Ki Pearcy of Gulf Wholesale, phone # 474 5577, in Seabrook supplied all of our shrimp this year. They were the 42-50 size and individually quick frozen (IQF). We paid \$3.50 per pound and used basically 2400 pounds. Larry accepted payment in full the Monday following the Shrimporee.

Gulf Wholesale also accepted delivery of the fish we ordered from Magnolia and supplied us with a freezer truck on site the day of the Shrimporee.

The use of IQF shrimp was new to us this year and was very easy to handle. No preliminary thawing was necessary and I recommend using the same thing again.

We enjoyed a very high quality of service and product from Gulf Wholesale. My personal thanks and further recommendations go to both Larry and Ki in their help.

Jim McNatt

CHAIRMAN - SHRIMP PROCUREMENT  
COMMITTEE



## ANNEX R

### FOOD SERVING

John Watson chaired the Food Serving Committee which was comprised of congenial as well as highly effective members. The smooth flowing lines of satisfied customers were a result of the excellent work by the committee members.

The new facilities helped make food serving better than in previous years. The counting of meals served (as was done) is significant information for several committees to use in planning for future Shrimporees.

There are sound suggestions in the Food Serving Committee Report (Appendix R-I) and it is recommended that the report be reviewed closely for Shrimporee 85 planning and operation.

Also, the following procedures are recommended:

Separate and count meal tickets received as follows:

|               |              |                     |
|---------------|--------------|---------------------|
| BOY SCOUTS    | (marked BSA) | complimentary       |
| ENTERTAINERS  | (marked E)   | complimentary       |
| COMPLIMENTARY | (marked C)   | other than BSA or E |
| ADULTS        |              | not complimentary   |
| CHILDREN      |              | not complimentary   |

Emphasis should be placed on the personnel problem by notifying the Rotary members and volunteers that we are depending on them, in order to avoid no-shows as was the case.

## APPENDIX R-I

September 10, 1984

TO: Don Robison

SUBJECT: Food Serving Committee Report

CHAIRMAN: John Watson

CO-CHAIRMEN: Bert Kraft and Owen Morris

The method of food serving used for 1984 was self service and it worked very well.

1. In the new location at the Cap Landolt Pavillion, a canopy was put up over the area just north of the pavillion itself. This was a 30'x30' canopy provided by the equipment rental people through Billy Burt. It was ready to go in place early Saturday morning.
2. Beneath the canopy, three serving tables were set up; with a line on each side, 6 serving lines could be active simultaneously.
3. At the cook shack, the county park people removed one of the window screens facing the serving area to provide access for passing food trays for replenishment. Supplies were stored in the southwest corner of the cook shack. A table next to the window was used as a holding point for shrimp and fish. Beans were delivered directly from the bean area to the tables, due to the hot trays.
4. Food serving was divided into three 2 hour shifts. The chairman and 2 co-chairmen were each responsible for one shift. The first and second shifts each scheduled a shift leader, seven Rotarians and eight volunteers. The last shift scheduled a shift leader, seven Rotarians and 10 volunteers. For the first two shifts, two able bodied(AFS students or the like) volunteers were requested; four were requested for the last shift.
5. A clean up crew consisting of the able bodied volunteers was antipated to be able to finish clean up almost simultaneously with closing. These volunteers did not show, so the clean up was delayed.
6. The shrimp serving process using two one cup(measuring cup) servings of shrimp which was established last year was continued with success. Even with this measure, it was reported that there was considerable wastage observed in the eating area; a lot of shrimp remained on plates. A variation on this method of dispensing shrimp may be considered for next year.
7. Logistics support both prior to the Shrimporee date, at close down and throughout the day was outstanding.

## SUMMARY OF 1984

- \* Total meals served(ticket count) - 2943(Children - 476;Adult - 2467);included in this count are 171 paid, complimentary tickets: Children - 28;Adult - 143)
- \* The use of self service worked very well, again. Three tables were set up, with a total of six serving lines in action during peak periods.
- \* No refill policy presented no problems.
- \* Although the use of the 2 cup serving size kept the use of shrimp consistent with 1983, it was observed and reported that there was considerable waste.
- \* Approximately 35 Rotarians and volunteers worked on Food Service during the Shrimporee. This was less than expected because several Rotarians and volunteers failed to show up.
- \* Disposable aluminum trays simplified serving and clean up.
- \* Scheduling of fish frying and shrimp preparation seemed to work reasonably well, although the uncertainty of the final hour's requirements resulted in a few more trays of shrimp being prepared than were used.

## SUGGESTIONS FOR 1985

1. Continue to use the 30' X 30' canopy provided by the equipment rental people, with three serving lines set up as illustrated.

2. Removal of the screen in the end of the cook shack should be removed to allow more efficient food replacement.

3. A more efficient use of personnel available for Food Service would be as follows:

11:00-12:30: 3 people for initial preparation: inventory check, wash spoons and cups, cover tables with paper table clothes and clear plastic, and lay out equipment.

12:30-2:30: Shift 1. This is the period with the heaviest traffic. Schedule a shift leader, seven Rotarians, and eight volunteers.

2:30-4:30: Shift 2. Traffic can be expected to be steady during this period. Schedule a shift leader, seven Rotarians, and eight volunteers.

4:30-6:30: Shift 3. Traffic begins to tail off during this period, and serving lines can be closed one at a time, starting about 5:30, with the final line being held open 15 minutes after the scheduled closing time of 6:00. Clean up should commence with the closing of the first line; serving utensils can be cleaned; inventory started; tables cleared and taken down. This process should allow the completion of all serving requirements within the final Shift period. Schedule a shift leader, seven Rotarians, and ten volunteers.

6:00-7:30: Clean up: Two people to assist in the final cleanup of the cook shack, with logistics and cook shack helpers.

4. Provide a box at each table for the ticket takers to deposit the tickets. It should be about a cubic foot in volume.

5. To keep a progressive count on the tickets, they should be collected at the end of each shift and counted. Count by adult and child; it is possible that the Shrimporee Chairman may also want the "complimentary" tickets (Boy Scouts and entertainers) identified and counted, also.

6. The method of dispensing shrimp should be reconsidered due to the reported waste. One scoop should be the standard, with additional shrimp being available, possibly from a separate "refill" location. This could be for both fish and shrimp.

## ANNEX S

### RED SAUCE

Certainly an important ingredient to the Shrimporee is the sauce, of which the Red Sauce Committee provided a tasty variety fit for any shrimp. Close coordination and consideration of sauce used last year are recommended to allow preparation of a sufficient amount but not an excess of sauce.

There is no Red Sauce Report.

## ANNEX T

### SIGNS

With the old and new signs, there was adequate advertisement and directions. The requirements for new signs should be determined early in order to have them completed prior to the time they are needed. Some old signs may need updating and some may need to be painted again.

The large Shrimporee advertisement signs for the front entrance to the park should be updated and placed in position at least two weeks prior to Shrimporee Day.

Some signs are in the Shrimporee storage.

ANNEX U

FUN RUN

Norman Cooper planned and managed the Five Kilometer Fun Run in connection with the Shrimporee 84. The run was conducted in the morning of Shrimporee Day and netted \$498.00 which was donated to Shrimporee.

This was the first year for the run and it is recommended for each future Shrimporee if there is someone in the Rotary Club qualified and willing to plan and manage it.

See Appendicies U-I and U-II.

# Sports

## 1st annual Space Center Rotary 5K Sept. 8

CLEAR LAKE — In conjunction with their annual Shrimporee and auction, the Space Center Rotary this year will be hosting also a 5 kilometer fun run open to all comers.

The run will be directed by the Bay Area Running Club and the 3.1 mile course will begin and end at Clear Lake Park. T-shirts will be given out to all who enter before August 24. All entries are also available for numerous door prizes.

Trophies will be presented to the first, second and third place winners in seven different age categories. To run in the Rotary 5K the cost will be \$4 for those who enter before August 24 and who do not want a T-shirt. A \$6 fee is needed for those who enter before August 24 and do desire a T-shirt.

For more information call Norman Cooper at 338-6676 or Robert Cooper at 338-6676.





First Annual  
SPACE CENTER ROTARY 5K  
September 8, 1984  
8:00 a.m.



and auction  
available  
that afternoon  
for anyone who would like to stay



- EVENT:** A 5 kilometer (3.1 miles) fun run open to all comers with net proceeds benefitting Local Charities (entry fee is tax-deductible). Run directed by the Bay Area Running Club and hosted by Space Center Rotary Club.
- WHERE:** Clear Lake Park, Houston, TX, about 1 mile East of NASA on NASA Rd. 1 (Clear Lake Area).
- COURSE:** A 5 kilometer flat road course starting and finishing at Clear Lake Park. Accurate course measured by calibrated wheel. Mile 1 and 2 splits will be called. Run through beautiful SHADED Taylor Lake Village.
- T-SHIRTS:** To all who register before Aug. 24th.
- DOOR PRIZES:** All entries eligible for door prizes (must be present to win).
- AWARDS:** Trophies to 1st, 2nd and 3rd male and female in the following age groups: 0 - 14, 15 - 19, 20 - 29, 30 - 39, 40 - 49, 50 - 59, 60 - over.
- ENTRIES:** Early entries received by Friday, Aug. 24th: \$4.00 (if no T-Shirt is desired).  
Early entries received by Friday, Aug. 24th: \$6.00 (includes T-Shirt).  
Late entries accepted up to 7:45 a.m. on race day: \$5.00 (no T-Shirt).  
No Refunds.
- SCHEDULE:**
- |                      |                 |                        |
|----------------------|-----------------|------------------------|
| Saturday, Sept. 8    | 6:30 a.m.       | Check in opens         |
| (at Clear Lake Park) | 7:45 a.m.       | Late entries close     |
|                      | 8:00 a.m. SHARP | 5 Kilometer run starts |
|                      | 9:00 a.m.       | Awards and door prizes |
- REFRESHMENTS:** Soft drinks and fruit after run.
- INFORMATION:** Bay Area Running Club - Norman Cooper 338-6676(work), 482-7625(evenings)  
Robert Cooper 338-6676(work), 482-5283(evenings)
- TO ENTER:** DETACH AND RETURN FORM BELOW WITH YOUR ENTRY FEE TO:  
SPACE CENTER ROTARY CLUB c/o Norman Cooper  
5202 Abercreek, Friendswood, Texas 77546

Space Center Rotary 5K

ENTRY FORM  
(Please Print)

Space Center Rotary 5K

Entry Fee: \$6 (shirt) \$4 (no shirt) \$5  
(after 8/24)

Last Name First Name Initial

Street Address

City

State

Zip

T-Shirt Size(circle): S M L X-L

Area Code - Number

Age on 7/21/84 Sex

In Consideration of acceptance of this entry, I waive and release any and all claims for myself, my heirs, executors and administrators against the Space Center Rotary Club and Agents, Bay Area Running Club, race officials, and any and all other sponsors and their representatives, successors, and assigns of the run for any injury or illness which may directly or indirectly result from my participation in this 5 kilometer race... I further state that I have trained for this race, and am in proper physical condition to participate in this race. This entry is invalid unless signed by entrant. If entrant is under 18 years of age, parent or guardian must sign entry.

Signature

57

Parent/Guardian sign if under 18

date