

The following is from a discussion with Bob Montgomery, former Club member, on January 12, 2010. Bob worked for Pete Gist, Club President 1980-81, for many years so he is very familiar with Pete's role in the development of the Landolt pavilion. Bob stated that Pete sketched the kitchen and the pavilion out for the Commissioner Fonteno who was responsible for the construction of the pavilion and kitchen. Commissioner Fonteno was honorary chairman of the Shrimporee and the auctioneer for the Shrimporee. Pete designed the pavilion to accommodate the auction activities of the Shrimporee with a large stage, a center exit door in the back, and two steps in front on each side of the stage. The kitchen was customized for cooking fish, beans, and shrimp. The covered area behind the kitchen was initially for cooking shrimp. The concrete counter along the south wall of the kitchen was for cooking fish. Receptacles were installed above the concrete counters which were designed with the help of Jim Wyatt, who worked for Houston Light and Power and was Club President in 1977-78. These receptacles were for plugging in the small deep fryers for the cooking the fish. Several years later, the fish was cooked in a larger aluminum cooker in the covered area behind the kitchen. The first year, the shrimp was cooked in small pots over propane burners. Needless to say the supply could not keep up with the demands. The second year, Chuck Jacobson, the first shrimp chef and the President of the Club in 1982-83, had a steel cooker made (1985) which lasted until 2009 with the barrel being refurbished in about 1999. In 2009, the cooker was replaced with a stainless steel cooker provided by Club member Earl Maudlin. The two charcoal smokers at the rear of the kitchen were designed to warm the beans and to keep the cooked fish warm. The front of the kitchen area had large windows that opened which allowed food passage to the serving tables, which were on a concrete slab in the front of the kitchen.