

LESSONS LEARNED COMMENTS AND SHRIMP COOKING REPORT

Written comments received

1) Two food lines worked great as always,

Then everyone got bogged down at condiments table, long line.

Volunteer kids just sat instead of assisted people collecting condiments.

2) I intended to create PPT of larger auction items, so all bidders could see “what’s the deal”.

Similar to what I did for Springoree Totally forgot. (not sure how will show during daylight)

3) T-shirt distribution was poor, off to the side, end of pavilion

Last year kids everywhere had t-shirts, we ran out early. (Distributed at gate as they entered)

This year, t-shirts were still available late in the day.

Not sure they distributed them all.

Liked very much the control over volunteer tickets for hot dogs and drinks. This eliminated much of the hassle with folks coming to the stand for hot dogs and drinks and we having no way to verify that they were volunteers. Some in the past came repeatedly for free drinks and hot dogs. Did not have this issue this year.

Need to remove the statement from the sign in front that apparently said “Free Drinks” with dinner plate (or whatever it said). Folks were confused about this. I think it meant that for families with small children they could get a free hot dog or drink. While this intention may have been good, several folks without small children asked for their free drink or hot dog. The food line was providing a special ticket for families with small children, but this overall was confusing. Also since this is a fundraiser, another dollar goes to a good cause.

Ran out of Dr. Pepper and Sprite and had a large supply of Cokes & Diet Cokes left over. Dr. Pepper was very popular with the young folks and need more Dr. Pepper and Sprite next year.

Supplies of just about everything was very well estimated. We had only about 40 wieners left over out of the four boxes (4 X 80 = 320 total at start). My report sheet named only about three items that had left over supplies. The two small trays of chili was about right.

Volunteer suggested that we use six rather than three large ice chests for drinks. The logistics of keeping warm from cold will be more easily handled with six ice chests. Volunteers indicated they could bring some in addition to mine next year.

We had plenty cash for change throughout the day.

- No. 1 -- Don't schedule the Shrimporee the day of the Texas-Oklahoma game.
- No. 2 -- Don't schedule the Shrimporee the day of the South Shore Dockside Wine & Food Festival.
- No. 3 -- Tell publicity chairman some of the outstanding plums in the auction so it can be put in a story for the press
before the Shrimporee and might draw additional folks to the Shrimporee.
- No. 4 -- Start now on next year's Shrimporee so we can be lining up auction items and sponsors. Set teams now. And
order tickets as soon as possible so we have more time to sell them.
- No. 5 -- Suggest to Rotary Women that they keep track of who's cooking what so they don't end up with too much.
- No. 6 -- Stop giving away so many free meal tickets. That's giving away our profits.

Be certain that paper napkins or paper towels are provided for the eating tables. The napkin in the package with utensils was not adequate. Some napkins were brought out later in the day. Just a very small suggestion for such a large undertaking

I was on the food serving line for ticket taking. The two tier tickets for the student volunteers was confusing for them and us, I feel it needs to be re-evaluated. It was my understanding that high school volunteers got hot dog tickets and college students got a shrimp dinner. How can you tell the difference between an high school senior and a college freshman? Plus it was hard to explain to a high school volunteer on the food service line why he couldn't have a dinner!! They may not be so eager to help next year if we continue this policy. If cost is an issue, maybe we can limit the number of volunteers so we can treat them all equally. Everyone seemed to like the food cartons rather than paper plates we used last year.

Verbal comments received:

Skimpy with serving size of brisket about 2:30

Equity in acknowledging sponsors

Use pumps rather than small plastic cups for shrimp cocktail sauce and Roumalade

Have lids for plastic containers for carry out cocktail sauce and Roumalade

Close off 2 parking spots around main entrance to make entry more visible

Close all gates except main gate so everyone will come in one way and to see informational

signs like raffle, schedule of events, recyclable program, etc

Identify recyclable collection barrels better

Better inform guests that recyclable barrels are available

Ran out of red sauce

Shrimp Cooking Notes (2009)

- Shut-off valve had to be removed to get boiler through the concrete block openings. Opening in middle of rear wall was wide enough but would have required running boiler over dirt. Used both pipe wrenches to remove and replace valve without turning nipple.
- Filled boiler (~ 4 in. below top of basket) on Friday. Started burners at 7:50 AM Sat. and it started boiling 2 hrs. later.
- Used hose to fill boiler since male connector was missing on fill pipe.
- Although table height was too tall for a drop in the boiler top when open, crew chose to empty shrimp to level boiler top and scoop onto table. Aluminum pans were bent around gap on boiler top runners to minimize shrimp dropping to floor.
- Because the boiler top spanned the distance between boiler and table, it was awkward in lifting a cooler full of shrimp to one end of boiler and passing to person on the other side for a two person dump of the shrimp. This also minimized the amount of shrimp we cooked at one time because of the weight factor in this awkward procedure. I estimate that we probably cooked ~ 50 # or less at each load. This was based on amount of shrimp spread out on the table compared to the 100# loads we boiled last year.
- We had 10 (?) jars of shrimp boil. These were considerably larger than the boxes (17) we had last year, however, on the whole, the shrimp came out much spicier last year. This could be due to 1) a difference in shrimp boil brands, 2) amount of water in old vs. new boiler, 3) need to overload shrimp boil at the beginning, or 4) rust in old boiler helped with the flavoring.
- However, there may be no need for a spicier product. Comment?

- I did not use 25# of chopped up lemons or the dried onions that we previously used with the old boiler because of concern in the clean-up with the new boiler basket and the possible difficulty in scooping out rind and onion prior to the shrimp boiling. We did pour in 5 gallons of lemon juice over the course of the boiling. Probably could use more.
- Need to glue PVC elbow to the drain pipe to prevent it from falling into the drain at the park.
- Boiler and boiler basket were hosed and brushed down fairly well but no soap was used. The table was scrubbed with dish washer soap.
- I went over the above with Earl M. when he returned from his trip. He immediately suggested that we put wheels on the table legs and roll it against the boiler with the top completely down and dump the basket onto the table. This will require the removal of the boiler top runners so that the table can be flush against the side of the boiler.
- Having the capability to roll the table away from the boiler will also solve the loading awkwardness mentioned above. With the top still hanging down and the table pulled away, 2 men can carry a load of shrimp across in front of the boiler, lift and dump.
- We can possibly dump a heavier load with this arrangement. If we choose to stay with smaller loads, I would suggest we fill the boiler with less water.

Bill and Ken

I concur with your comments. Some added comments:

1. We used the same scoop to load raw shrimp into the “dump” container as was used to gather the shrimp into the aluminum trays. This may violate a whole list of food handling regulations. We need a better way of getting the shrimp from the coolers into the “dump” containers.
2. I estimate we cooked 40# batches of shrimp and that it took just over three hours. The smaller batches were due to limits on loading the shrimp into the cooker. We need a

better method than a cooler for the "dump" container for putting shrimp into the cooker, perhaps using multiple buckets rather than a single cooler.

3. I noticed there were not many Rotarian volunteers willing to lift 40# of shrimp up and into the cooker. I suggest that the shrimp cooking team go into a training mode six months in advance of the next Shrimporee so that those shrimp-cooking muscles are in better shape for next year. Alternatively, we can incorporate (younger, more agile) high school volunteers into the shrimp cooking process.

The shrimp was different this year because it was local shrimp, rather than shrimp imported from Asia. I would caution against too many changes in the recipe until we know the provenance of next year's shrimp. Also, the cooker worked great. Thanks, Earl!

Geoff

From: Ken Gurry [mailto:kengurry@gurrymechanical.com]

Sent: Tuesday, November 10, 2009 9:38 AM

To: Michael Porterfield; Walt Huff; Atwater, Geoffrey P (GEOFF); Johnny White; Travis Vermeer; Bob Taggart; Earl Maudlin; Bill Geissler

Cc: Jerrold Dewease; John Wilson; Michael Dennard

Subject: Re: Shrimp Cooking Notes

Bill,

1. I would also add that we talked about cutting 4" off of the table legs so that the shrimp would flow "downhill" from the boiler onto the table. (If wheels are added to the table, the legs would have to be cut even more to allow the drop mentioned above).
2. It was found that the shrimp that was cooked five(5) minutes came out a lot better than the first batches that were cooked seven(7) minutes. Even though ice is put on the shrimp as it comes out of the boiler, there is still heat in the shrimp that is in the aluminum pans, causing the shrimp to be overcooked when served 1.5-2 hrs later. Therefore, I recommend the 5 minute boiling time.
3. I talked to Earl and told him of the problem with the shrimp falling on the floor as we dumped the shrimp onto the table. He said he would be able to fix that by adding deflector plates to the basket that would keep the shrimp from falling through the space(about 4") between the basket and the lid.

Everyone that I talked to said that the shrimp was very good this year.

Ken

-----Original Message-----

From: [Bill Geissler](#)

Date: 11/09/09 16:44:46

To: [Michael Porterfield](#); [Ken Gurry](#); [Walt Huff](#); [Geoff Atwater](#); [Johnny White](#); [Travis Vermeer](#); [Bob Taggart](#); [Earl Maudlin](#)

Cc: [Jerrold Dewease](#); [John Wilson](#); [Michael Dennard](#)

Subject: Shrimp Cooking Notes

The attached conveys my observations and lessons learned from our shrimp cooking task. If you have any additions or corrections please let me know. All in all, we did well with our new boiler which will be a lasting addition to the SCR Shrimporee. A big, big thanks to Earl.

YIR,
Bill G.

Bill,

We may want to consider the heat that comes out from the boiler, maybe there is a way to stop it other than using the sheet rock.

Everyone loved the shrimp this year including myself.

GOOD JOB

MICHAEL L. PORTERFIELD, A I A
PRINCIPAL
RANDALL-PORTERFIELD ARCHITECTS