

Shrimporee 38 Planning Meeting Notes

The ninth and post Shrimporee lessons learned meeting was held at the Hilton Hotel in Nassau Bay on Tuesday October 25, 2011 from 5:30 pm to 6:30 pm. Those present were: Roger Donnelly, Micki Czarnik, Greg Smith, Kippy Caraway, John Branch, Darryl Smith, Rena Deitrich, Jerrold Dewease, Mike Duckworth, Bill Geissler, Brian Ellis, Bill Taylor, John Swartwout, Sheryl Berg, and Wayne Musial with Chair Marilyn Musial presiding. Appetizers were provided by the Musial's and the drinks were on Bill Taylor.

Overall the Shrimporee was a success with about \$5,000 more raised than last year and the auctions proceeds more than in the past 5 years. There were compliments about the brisket, sausage and shrimp. The auction area remainder full until closing with 109 live and 50 silent auction items offered. There was a good representation by District 5890 officials.

Suggestions for the raffle were as follows:

Have 2 tables, one at the serving line and one in the pavilion

Have a committee of 5, with 3 interfacing with the guests from 11am to the time of the drawing

Make announcement about every 30 minutes to announce the raffle prize

Have signs placed on the dealer show vehicles to eliminate confusion over what the raffle prize is

Band was too loud and too close to the bidder's sign in table. Suggest move to far side of pavilion

Signage went well. Sponsor signs were effective and placed at a convenient time (before the stage was set up with the auction items)

Need Boy Scouts in parking area to help persons such as handicapped, elderly, etc.

Need blower to blow off loose debris. Bill Taylor will bring one next year.

Overall clean up went well, but did lack some attention by the leaders. It is recommended that the money that was earmarked for the Boy Scouts be split \$500 to the Scouts and \$500 to the Boys Home adjacent to the pavilion who (boys and girls) also helped.

The silent auction went very well with the goal of \$8,000 raised and 50 items for auction. Kids are driving the items to be auctioned off such as Lego toys and electric phones and pads. Greg said that he would have to cut back and is grooming someone to replace him. He noted the following:

Rotary contribution of \$2000 was a good investment to vary the basket ideas and create excitement for kids and adults. Used approximately \$1300 of it

Don't use framed glass pictures due to breakage.

Good shut downs at 1, 2 and 3pm but fewer volunteers were available at the 2 and 3pm shut downs.

Reduce alcohol but continue to send in alcohol description for permit two weeks before Shrimporee.

Baskets came from individuals and very few from groups/teams, focus on individuals and donations

Vacations and/or trips should continue as silent auction items.

Shrimp was large this year and did not get hot enough to absorb the shrimp boil as much as it normally does. Many present noted that the shrimp had more of a shrimp taste rather than spicy taste. The spicy red sauce could be used to offset the lack of the spicy taste in the shrimp. About 40 bags of unused shrimp were sold for about \$1,000.

Advertising was very good and Kippy is working on building a relationship with the Houston Chronicle. An article on the Club is coming out this week.

Beer ran out. Additional keg will be ordered next year. It was suggested that the smaller cups be used to give away during the auction.

It was recommended by Kippy that the excess food be given to another organization. John Branch delivered the excess to the BATP this year.

The sweet table sold out and made \$920.

The seating under the pavilion was reduced from 560 chairs to 480 to allow for more room. All present thought the seating was good and the seating area appeared filled most of the time. 85 tables were rented.

Brian had the following comments:

Had a lot of sauce leftover. Suggest that cups be used rather than pumps. Pumps causes a slow down in the food line

Paper towels need to be placed on tables rather than being left in kitchen. It was suggested that someone(s) be responsible for cleaning off the tables and keeping the paper towels stocked on the tables

Drain holes in the shrimp pans need to be punched from the inside out to avoid tearing the latex serving gloves

Be sure sufficient carry out containers are available

White butcher paper of sufficient width is difficult to find and therefore the brown paper was used

Bill Taylor noted that he rented plastic covers for \$4.50 each for areas where food is served. He usually gets some for the serving lines and this year for the meat cutting area. If anyone needs some, he needs to know.