

Annual BBQ Picnic Notes

Aug 30, 2018

The following are up-dated notes on the annual August COF picnic. The team that headed up the picnic this year consisted of Herb Blank, Charlie Schillinsky, Bill Raleigh, Richard Yates, Sue Coyle, Helen Guerrero Randall, John Howard, Renee Schindele, Jill Bazemore, Kathleen Schroeder, Dave Dunahay, Doc Ceden, Richard Yates, Lee Ann Ross and many others who helped to set up and clean up. This year we made an appeal for volunteers via an e-mail blast as well as distributed a clip board at the July meeting. We were a bit short of volunteers and had to call several stalwarts. I also sent out an e-mail to all volunteers listing duties.

Dates: The date of this year's picnic was Tuesday Aug 21. Next year's picnic is reserved for Tuesday. There was some confusion since this was the third Tuesday, whereas some expected the date to be the Tuesday before the third Wednesday. Next year we have Aspen Hall reserved for August 20 which is both the third Tuesday and the Tuesday before the third Wednesday form. The reservation form is in the file. I spoke to Chris who handles reservations for Aspen Hall – we won't be charged a deposit and the rate will remain the mid week non profit rate of \$195 for the time we reserve – 5:00 pm through 8:00 pm. We are also now being charged for the BBQ rental, which is \$50. By one month before the event the chairperson needs to reserve Aspen Hall for the next year (2020) and pay for this year's reservation a month prior to the event.

Organization: Planning for the picnic needs to start with the selection of a chairperson no later than the June Board meeting. The chairperson should form a core committee for planning and carrying out the event. The Chairperson should announce the picnic at general meetings and pass around a volunteer sign up sheet at the July meeting. The Chairperson should make sure at least two announcements are made in the newsletter and two announcements are made at general meetings. Newsletter announcements need to be to the newsletter editor by the 22nd of the month. In the past we have asked people to volunteer for the functions of set up, serving, cooking and clean up.

Attendance: This year's attendance was 75, which was below the previous three years which has been around 90. The smoky from forest fires may have contributed to the relatively low turnout. We set up 40 chairs and tables inside for those who preferred a less smoke environment.

We have asked members to bring side dishes, salads or desserts. The club has provided soft drinks, chips, coffee and plates and utensils. Aspen Hall allows us to bring in alcoholic beverages. This year we had a good selection of side dishes and desserts, we need to continue to push for people to bring these.

Meat: This year Charlie Schillinsky purchased tri tip roasts from Costco. These were more expensive but were a better quality and were well trimmed. He purchased around 25 pounds. Charlie rubbed the roasts and smoked them on his Traeger. Charlie brought the roasts to the picnic in a cooler to keep them warm and sliced them just before serving. The roasts were cooked to perfection. We ate all the roasts, one late arrival had to settle for a hamburger. Next year we should buy another several pounds of roasts.

We also provided hamburgers. About 30 burgers and were eaten. The remaining frozen burgers and other left overs (water, sodas, buns) were donated to Bethlehem Inn.

Supplies: The file contains a list of items which need to be brought to the site on the day of the picnic. Items are either available from the COF storage room, from home or purchased from COSTCO, United Grocers (now Smart Foodservice) or Safeway. The list includes recommended numbers and where items can be purchased. Prior to the picnic, a committee member should do an inventory at the storage room so that any needed items can be purchased. Also, we should turn over items in storage or replace certain items in low supply. It has taken us about two to three hours to pick up supplies from the storeroom and to buy needed items from COSTCO and elsewhere. We were at Aspen Hall by 4:30. In the past the Chairperson has paid for the items and been reimbursed by the Treasurer. The key is in a lock box at Aspen Hall and I receive an e-mail with the combo the day of the event.

Coffee: This year Richard Yates brought his professional coffee making machine again. This system worked well, we can serve coffee, decaf and hot water and brew more coffee as needed.

Serving: We aim to start serving at 6:30. This year we were on time with the roasts being pre-cooked. Dave did a great job of having burgers ready.

We start the line at the far end of the hall so that people pick up their meat last. This year carving was done in the kitchen and this worked out well. We have had separate tables for desserts and drinks. This year we set up some tables inside because of the smoke atmosphere.

Count: Make sure someone counts the attendees once serving is over.

Clean up: The Aspen Hall brochure (in the file) details what needs to be done to clean up. All table and chairs need to be put away. Any spills need to be mopped up. The kitchen needs to be clean. This year Herb and Lee Ann made sure the check list was met. All left over food including water and soda, needs to be allocated, either kept for future COF outings or given to a homeless shelter, etc. Check that all lights are out and doors locked. Return key to the lock box.

Budget: Expenses in 2016 were \$195 for the hall rental and \$188.97 for food and supplies not including meat. A detailed list of items purchased is included in the Picnic folder.

Sound System: This year we had a sound system courtesy of Herb's band. This worked out well.

Thank you: Put a thank you for volunteers who have helped out in the September newsletter. Update the notes for the next chairperson.

Herb Blank