

ALMADEN VALLEY ROTARY CLUB

December 15, 2006 Seniors Luncheon Notes

South Valley Community Center

1. AVRC provided tenderloin steaks for the luncheon. The steaks were purchased by the Almaden Country Club and butchered by the staff of the Club. The specifications of the meat were such that cutting the center eye filets in half was not necessary. The purchase was arranged by Michael Gardner. **AVRC to pay U. S. Foodservice \$1,305.25.**
2. Ray Lester once again provided the barbecue and fuel therefore. **AVRC to reimburse Ray for \$47.35.**
3. Michael Gardner purchased four \$25.00 gift certificates from Safeway. Paul Uenaka purchased five poinsettia for raffle prizes. Tiedeman Nurseries also donated five poinsettias. The raffle was handled by Brian Enos of the South Valley Community Center with help from Paul. Candy canes were passed out to each lunch attendee and the children of the Simonds School Choir. **AVRC to reimburse Michael in the amount of \$100.00 and Paul in the amount of \$34.00.**
4. Entertainment for the event included a program by a group called "The Happy Singers." This group was new to the program this year and well received. Next was a brass group arranged by Ed Lacina to play while the luncheon was being served. Finally, Terry Bermudes of Simonds School once again provided a children's choir from Simonds School. It is noteworthy that the event took place on the last day of school before the Holiday break and that Ms. Bermudes must arrange for the children to be transported to the SVCC:
5. A donation of \$200.00 was made to Simonds Music and Technology Foundation and forwarded to Ms. Terry Bermudes with thanks by President Mel for the performance.
6. The staff of the SVCC were challenged to produce this event. Barbara, the senior kitchen staff member present, was working without her supervisor who was on medical leave. The facility and supplies at the SVCC are very tight. Absolutely to the last minute there was a scramble to find the necessary disposable bowls, plates and food for the event. The effort to produce the luncheon from two production lines was successful, although general coordination of this effort can be fine-tuned, specifically seeing that the supply of food is balanced between the two plating lines.
7. Thank you notes are to be sent to Terry Bermudes for arranging the childrens choir, Chef A.J. Szenda for procuring and butchering the steaks, Ed Lacina for arranging the brass quartet, Brian Enos and Barbara of the SVCC for their cooperation during the event.
8. This report as well as the requisition, timeline and contact information spreadsheets will be shared *electronically* so as to avoid repetitive efforts in the future.

Trouble Spots

1. The barbecue was too hot. John had a pretty rough time not incinerating the steaks.
2. The guest count for the event got mixed-up. We had a number of 215 from the AVCC. Michael had 200 steaks. Brian from the AVCC went out to purchase additional steaks, yet in the end there were approximately 30 steaks leftover, after AVRC members ate and "snacked" during the barbecue. This is approximately 11 pounds of tenderloin at \$11+ per pound, therefore a costly mistake. Perhaps the Happy Singers were included twice in the count?
3. We were informed that we were to feed the Happy Singers as they finished their performance. This was not arranged or communicated in advance. This was a problem as we had not "fired" the steaks yet. The Happy Singers were served in a separate building. Several of the AVRC members saw to the service of this group.
4. The Happy Singers ran past their scheduled program time. This caused the schedule to be pushed back about 10 minutes.
5. A yield analysis of the tenderloin would beg the question, "How can it cost more to do the same thing we did last week if our per pound price was less?" The yield on the meat for this event was pretty much what we would expect- in the restaurant business. The filets for this luncheon were professionally butchered-trimmed, cut precisely to weight. Doing this may not be necessary, although the likelihood that a *butchered* four or five ounce filet would be sufficient should be considered for future luncheons. A quick calculation tells us that if we had gone with a five-ounce filet our cost would have been \$922.19.

As usual, thanks are in order for many people that made things happen. John Baker once again came through as the barbecue manager. Ray is always helpful with providing the barbecue. Paul Uenaka was great to work with and helped make sure the details were handled well in advance. Every Rotarian present just did what needed to get done when the time to produce was at hand.

Should you have any questions or comments, please feel free to contact me.

Michael Gardner, Event Chair

Almaden Valley Rotary Club

Seniors' Luncheon
South Valley Community Center
Friday, December 15, 2006

COST SUMMARY

200 6 ounce filet Mignon- U. S. Foodservice	\$1,305.25
Charcoal/Fuel etc (for barbecue)- Lester	47.35
5 each- Poinsettias- Uenaka	34.00
4 each- Safeway Gift Cards at \$25.00 each- Gardner	100.00
Donation for Children's Choir (Simonds Music and Technology Foundation)	200.00
TOTAL COST	<hr/> \$1,686.60