

# THE LOUISIANA BRIDGE ASSOCIATION UNIT 134 METAIRIE

**The Spring 299'er Sectional April 19-21, 2018**

**Co-Chairs Margaret Shirer and Karen "Kitty" Klaus**

## FINAL REPORT

By: Karen "Kitty" Klaus

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### General Tournament Information:

**Thursday, April 19, 2018** at 9:00 am a special game for newbies, 0-20 mps, was held. The hope was to promote tournament excitement and play. The co-chairs set up their breakfast at 8:30 am and hospitality at 9:30 am for both groups (0-20 mps and 299'ers).

**There were 2 ½ tables headcount 10 players.** 0-20 mps finish playing around 12:30 pm.

**299'ers Thursday and Friday games** had two sessions each 10 am and 2:00 pm.

Breakfast, morning hospitality, lunch and afternoon hospitality were served. The Cane's Chicken Fingers on Thursday's lunch menu was a big hit. I received many compliments.

Thanks to Sherrie Goodman for the last minute get the forgotten lunch order and pick up. The potato salad was a big hit on Friday's lunch menu. Thanks to Ronald Omond for ordering and picking up the finger sandwiches and the delicious potato salad. Why it was the potato salad a big success you may ask? It did not have sweet relish. The club hired a kitchen manager for two days' from 9:00 am to 3:00 pm at a cost of \$150.00 a day. Monica Judice (975-2224) was hired. Wayne received an invoice to pay her \$300.00 on her last day. That was a tremendous help to the co-chairs. Thanks Bridge Club.

The first hiccup happened Thursday morning when the director (Wayne Weisler) came up to me and asked when was lunch coming. I said it should be in the kitchen already. There was a miscommunication between the co-chairs and Thursday's lunch was not handled. I asked Wayne if he could order 300 chicken fingers from Cane's and I would go pick it up. Lunch time was in 40 minutes. Lucky for me Sherry Goodman took care of it.

**Thursday 10:00 am game had 17 tables a total of 68 players.**

**Thursday 2:00 pm game had 14 ½ tables a total of 58 players.**

The second hiccup happened early Friday morning when people kept checking in to play in the tournament. Game time came and the director was on the phone trying to move our session to the other side because we had too many tables. We did move to the life master side of the room. Carolyn Dubois suggested we move the food to the back room because the food might cause some confusion as to who can eat it. We made a mad dash to set up table cloths and move the food because the tournament was starting. I just seem to sit down and breathe when Theresa Federico came up to me and said Carolyn wanted to move the drinks. I told her to leave the drinks and not to worry about it. She just has my back.

**Friday 10:00 am game had 19 ½ tables a total of 78 players.**

**Friday 2:00 pm game had 11 tables a total of 44 players.**

**299'ers Saturday game** had one session at 10:00 am. Breakfast and morning hospitality were set out on the tables for our members and guests. Everyone rallied to help again even more because there was no kitchen help that day.

**Saturday 10:00 am game had 8 ½ tables a total of 34 players.**

**The tournament had a grand total of 292 members and guests.**

### **Partnership Desk:**

The partnership desk was taken care of by Margaret Shirer and Carolyn Dubois for Thursday and Friday. Saturday Carolyn Dubois took care of it.

### **The Budget:**

The Guideline for Sectional Tournament email I received from Sharon Henry (Revised April, 2018) had a budget of \$1400.00. I went over the budget. ATTACHED is a Tournament Expense sheet.

### **Need to know information:**

1. I typed up a menu page for the kitchen manager (Monica) and the co-chairs for easy reference. It was kept on top of microwave. ATTACHED
2. I typed up a refrigerator page for members to clear out their food to prepare frig for tournament food the day before the tournament. ATTACHED
3. I typed up two kitchen flyers to please wear glove and tie hair back when preparing and handling food. ATTACHED
4. I typed a Sugar-Free Dessert page to be place by the sugar free desserts. ATTACHED

### **Summary:**

I was asked could I help with the tournament by Carolyn Dubois nine days before the tournament. I said yes. Seven days before the tournament on my normal Thursday play day the director announces the chairperson. Carolyn stood up and said there has been a change. The chairperson is Kitty Klaus. I would have loved to seen my facial expression. She nods at me and says okay? In front of 8 or 10 tables. I agreed. Then Carolyn said Margaret Shirer will help. I asked Margaret if she will co-chair with me. She kindly said yes. We met and divided the work and went on our way. It was a wild intense ride. The great news is that there was an army of members that came to help in every aspect of the tournament. It brought tears to my eyes every time I thought of it and saw the magic happening. I believe it was past tournament angels that realized what was involved because I had no clue.

### **GUIDELINES FOR SECTIONAL TOURNAMENT CO-CHAIRS** (Revised April 28, 2018)

This was the five page guidelines Sharon Henry sent me and it was extremely helpful to a new chairperson. I was asked by Sharon Henry to revised the guidelines and I did. If you need more information, see Sharon Henry.



## TOURNAMENT EXPENSES

Co-Chair KAREN "KITTY" KLAUS EXPENSES TOURNAMENT				
DATE	WHERE	ITEMS	WHO	AMOUNT
4/16/18	Sam's Club	Food	Kitty	247.39
4/16/18	Sam's Club	Food	Kitty	211.50
4/20/18	Zuppardo's	Food & 2 bags Ice	Kitty	22.40
4/15/18	Party City	Decoration	Kitty	25.15
4/24/18	Walgreens	3M Command 299'ers wall	Kitty	14.22
			<b>TOTAL</b>	<b>\$ 520.56</b>

Co-Chair MARGARET SCHIRER EXPENSES TOURNAMENT				
DATE	WHERE	ITEMS	WHO	AMOUNT
4/17/18	Rouses	Pasta Salad	Margaret	58.46
4/17/18	Dorignac's	Sugar Free Desserts	Margaret	29.61
			<b>TOTAL</b>	<b>88.07</b>

PHIL LUCHSINGER EXPENSES TOURNAMENT <span style="color: blue;">Thanks, Phil</span>				
DATE	WHERE	ITEMS	WHO	AMOUNT
4/17/18	Sam's	Drinks	Phil	21.92
4/18/18	Surepos Ace	Diet Sprite	Phil	3.91
			<b>TOTAL</b>	<b>25.83</b>

ORDERED & PICKED-UP FOOD <span style="color: blue;">Thanks, Ronald and Sherrie</span>				
DATE	WHERE	ITEMS	WHO	AMOUNT
4/20/18	A & W Catering Service 504.362.7597	400 Finger Sandwiches & Potato Salad	Ronald Ocmund	304.00
4/19/18	Raising Cane's Chicken	300 Chicken Fingers	Sherrie Goodman	311.66
			<b>TOTAL</b>	<b>615.66</b>

**\$40.00 CASH DONATION FROM DENISE TABOR Denise**



Thanks,

**KITTY BOUGHT SUPPLIES BELOW**

DATE	WHERE	ITEMS	WHO	AMOUNT
4/16/18	Walmart	Name Tags & Cork Boards	DONATION	11.83
4/16/18	Walgreens	2 Thick Black Sharpie	DONATION	2.73
4/16/18	Zuppardo's	Salas & 4 bags Ice	DONATION	25.25
			<b>TOTAL</b>	<b>39.81</b>

Kitchen Manager	300.00
	<b>CLUB TOTAL \$1550.12</b>
	<b>TOURNAMENT TOTAL \$1589.93</b>

MENU MONICA AND KITTY (ALWAYS GLOVES & PIN HAIR BACK)<sup>3</sup>

## THURSDAY, APRIL 19 0-20 AND 299'ers

<b>BREAKFAST 8:30 AM</b> CUPS JUICE & GRAPES TOOTH PICKS & SMALL PLATES CUT CHEESE CUBES IN HALF	ORANGE JUICE 1 CINAMMON ROLLS, 1 MINI MUFFINS, 1 DONUTS 1 GRAPES, CHEESE CUBES & CRACKERS 2 1/2 DOZ BOILED EGGS, TABASCO, SALT AND PEPPER
<b>HOSPITALITY BREAK 10:30 AM</b> 11:00 – 11:30 AM CUPS NUTS & SMALL PLATES	1 POTATO CHIPS, 1 DORITOS AND 2 DIPS BROCOLLI AND 1 HUMMUS 1 MIXED NUTS
<b>LUNCH 12:30 PM</b> 1:00 PM PLATES, NAPKING, FORKS	<b>300 CHICKEN TENDERS</b> POTATO SALAD, CHEESE TRAY, ITALIAN SALAD 1 CAKE AND SUGAR FREE DESSERTS

## FRIDAY, APRIL 20 299'ers

<b>BREAKFAST 9:00 AM</b> CUPS JUICE & GRAPES TOOTH PICKS & SMALL PLATES CUT CHEESE CUBES IN HALF	ORANGE JUICE 1 CINAMMON ROLLS, 1 MINI MUFFINS, 1 DONUTS 1 GRAPES, CHEESE CUBES & CRACKERS 2 1/2 DOZ BOILED EGGS, TABASCO, SALT AND PEPPER
<b>HOSPITALITY BREAK 10:30 AM</b> 11:00 – 11:30 AM	1 POTATO CHIPS, 1 DORITOS AND 2 DIPS BROCOLLI AND 1 HUMMUS 1 MIXED NUTS
<b>LUNCH 1:00 PM</b> PLATES, NAPKING, FORKS	<b>400 FINGER SANDWICHES</b> CAESAR SALAD, CHEESE TRAY, ITALIAN SALAD 1 CAKE, FRUIT TRAY AND SUGAR FREE DESSERTS

## SATURDAY, APRIL 21 299'ers

<b>BREAKFAST 8:30 AM</b> FOR 0-20 & 299'ER CUPS JUICE & GRAPES TOOTH PICKS SMALL PLATES CUT CHEESE CUBES IN HALF	ORANGE JUICE 1 CINAMMON ROLLS, 1 MINI MUFFINS, 1 DONUTS GRAPES, CHEESE CUBES & CRACKERS 2 1/2 DOZ BOILED EGGS, TABASCO, SALT AND PEPPER
11:00 – 11:30 AM HOSPITALITY BREAK 299'ER GAME 10 AM	<b>EVERYTHING LEFT OVERS FROM THURSDAY AND FRIDAY</b>

MENU MONICA AND KITTY (ALWAYS GLOVES & PIN HAIR BACK)

## SALADS

<b>CAESAR SALAD</b>	<b>ITALIAN SALAD</b>
<p><b>Ingredients:</b></p> <p>1 cup Caesar dressing</p> <p>2 bunches romaine, torn into bite-size pieces (20 cups)</p> <p>2 cups Caesar or garlic-flavored croutons</p> <p>2 ½ cups freshly grated Parmesan cheese</p> <p>Freshly ground pepper</p> <p><b>Steps:</b></p> <ol style="list-style-type: none"> <li>1. Pour dressing into large salad bowl.</li> <li>2. Add romaine; toss until coated with dressing.</li> <li>3. Sprinkle with croutons, cheese and pepper; toss.</li> </ol>	<p><b>Ingredients:</b></p> <p>1 head romaine lettuce, roughly chopped</p> <p>1 bag shredded iceberg lettuce</p> <p>1 can whole black olives</p> <p>1 whole red cherry tomatoes</p> <p>1/2 small red onion, very thinly sliced into circles</p> <p>1/3 cup grated Parmesan</p> <p>1 Italian salad</p> <p>1 pk carrots</p> <p>½ pk raw spinach</p> <p>½ pk raw broccoli</p> <p>1 1/2 cucumbers</p> <p>½ jar artichokes hearts</p> <p>½ cup olive oil</p> <p>¼ cup parmesan cheese</p> <p><b>ITALIAN DRESSING</b></p>
<p><b>4 (10 LBS) ICE</b></p>	