

JANUARY 5-8, 2017 TOURNAMENT

Co-Chairpersons: Carolyn DuBois and Sharon Henry

Partnership Chair: Diana Powell

Remember that voting for new Board Members takes place before each Game of this tournament. Keep that in mind when setting up your Partnership area, candy bowl, and floral arrangement.

Deciding what foods to serve and where to get them is the biggest job in being Tournament Co-Chair. Carolyn DuBois picked up menus from many groceries, restaurants and fast-food places. We looked at the prices and decided that it would be nice to provide hot lunches each day. An old friend of mine caters pig roasts, crawfish boils, etc. at parties for LSU fraternities and sororities. He agreed to come down and cook on-site for us. I think attendees enjoyed the aromas of the Jambalaya on Thursday and their cooking Red Beans on Friday in the rain; as well as their serving out of that gigantic old iron pot. Carolyn managed to get a great 10% discount on Saturday for chicken, biscuits, and Dirty Rice from Popeyes. I placed an estimate of 200 people on Thursday and Friday, 160 on Saturday and 70 on Sunday based on studying the annual attendance at this tournament since 2010. Those estimates were too high, except Sunday was right on the nose. We had way too much food each day except Sunday, but that is understandable, because I had asked Audrey Cerise to make her incomparable Chicken/Sausage Gumbo. Through Jackie Madden's efforts, we were able to donate all the excess food to the Lantern Light Homeless Shelter. That included 2 large aluminum pans of Jambalaya, 2 large aluminum pans of dirty rice, more than 100 Popeye's biscuits, and more than 100 pieces of Popeye's chicken.

Diana Powell handled the Membership desk and engaged Myra Groome to do it on Saturday. No one was needed on Sunday.

Prior to the tourney, I inventoried the pantry to make sure we had enough plates, napkins and cutlery. I did purchase 80 bowls and 80 soup spoons for Audrey's Gumbo. Carolyn called the Vending Machine people to let them know there would be more demand during the tourney. She asked Wayne Weisler to make sure we had sufficient tea and coffee products on hand. We decided to use our ready supply of linen tablecloths rather than purchase plastic rolls. I did not ascertain that we had enough Ziplocks or Aluminum pans with lids for leftovers; so make sure you look into that.

We made trips to Costco and Restaurant Depot. Larry Federico volunteered to get the cole slaw, sugar-free breakfast pastries and desserts, sugar-free Iced Tea Mix, large cartons of sliced apples, bananas and other items from Sams. Eileen Baggetto picked up the donuts from Sweet Things each morning. Lloyd Armstrong picked up 50 liters of various Cokes and Sprites. Jim Thornton brought in 2-3 bags of ice each morning. We did not buy pre-made dips or veggie trays, but cut up our own veggies each day, and Carolyn DuBois added a large container of

Hidden Valley Ranch Mix (Costo) to a huge container of sour cream (Restaurant Depot, jazzed it up a bit, and that lasted the whole tournament.

We asked people to help with set-up each morning. Once Monique arrived, she usually shooed everyone out of the kitchen. At the end of each day, many people just jumped in and helped with the clean-up. We then arranged as much as we could for the next day.

I arrived at least 1 ½-2 hours before the tournament began each day. Monique, our "Kitchen Manager" arrived at 9:00.

On Sunday, Maureen Richoux came at 11 and stayed until 3. We were very fortunate to have Gene Tate, as a full-time volunteer throughout. He was my houseguest who wanted to use up his annual leave, and when I told him I would be busy throughout the time he wanted to stay, he said he would volunteer. He served, ran out to pick up whatever, cleaned, lifted heavy items, and made himself useful. There were a lot more "incidentals" than we could prepare for. I would recommend always having someone extra there to do these tasks.

Although the signup sheet for donations was posted, only a few people signed up, and only a few items were donated throughout the tournament. Plan on getting everything yourself.

Sherrie Goodman made the entire salad for Thursday. She purchased 9 containers of washed organic mixed greens, made the dressing, and chopped all the other items at home. She is usually willing to do this one day during the tournament and donates this. I think it would be better to ask for three other people to do the same thing, and reimburse them for the purchases, rather than relying on others to volunteer to bring salads. I noticed 1# containers of washed, organic, mixed greens at Costco after the tournament for \$3.99. Smaller containers cost \$4.89 at the groceries.

We ordered sheet cakes from Costco for Thurs-Sat. They were \$20/each. It was cheaper than buying several small cakes. People preferred the white cake. On the first day, we had them write, "Thanks Rosenblums" since the tourney was named for them. We also got one large tray of their cookies. (You need to pick them up the night before, or have a runner who can go get them after 10:00 AM the day of wanting to serve them.)

The evening before the tourney began, we set up the serving tables in the main room. It was too cold to have people go to the back room and exit through the door and return through the other door. (This is also precarious for a good many of our players.) We had everything done we could do in advance; including setting up the soft drink table. We used under the 50 bottle suggestion, and people appreciated having beverages available throughout the day.

BREAKFAST We decided early on that we needed to have more healthy items available because most of us have some dietary restrictions. Each night, I boiled and peeled 3 dozen eggs. At the Club in the morning, I halved these and placed on platters. Every day, every egg was eaten. I also bought a 3# bag of raw walnuts at Costco (\$12) and these ran out on Day 2.

(Cans and jars of salted mixed nuts cost much more, and few of us need the added salt.) I also bought three 4# bags of frozen, cubed pineapple (\$6/each) and two 3#bags of frozen cherries(\$6/each). I can't begin to count how many people told me throughout the tournament, and since then, how much they appreciated these items.

DAYS 1,2,3

3 dozen glazed donuts from Sweet Things (Cut in half) **(\$.90/donut) (\$.45/half donut)**

3 dozen hard-boiled eggs,halved

1 ½ # raw walnuts

1# mixed salted nuts in little serving cups

2# pineapple cubes

2# cherries

Bananas

Cheese cubes

1 Gallon OJ

1-2 containers of small sweetrolls, (40 items/container)

DAY 4

3 dozen hard-boiled eggs,halved

1-2 containers of small sweetrolls, (40 items/container)

3 boxes breakfast bars from Big Lots, 10/box **(\$.20/bar)**

1# mixed salted nuts in little serving cups

2# pineapple cubes

Bananas

Cheese cubes

1 tray of 4 varieties sliced cheese

1 Gallon OJ

½ Gallon Milk

LUNCH

DAY 1 (38.5 tables AM and 25 tables PM)

Chicken/Sausage Jambalaya for 200 by Gaithian Fertitta

(Lots left over)

Sherrie Goodman's tossed green salad (9 cartons of greens plus veggies)

Sharon Henry's green beans (10 #,Needed 20#)

Miscellaneous donated salads and vegetable dishes

Cheese cubes

Veggie tray and dip

Fruit

Crackers/Pretzels

Costco sheetcake (chocolate)

DAY 2 (45.5 tables AM and 28.5PM)

Red Beans and Sausage over Rice for 200 by Gaithian Fertitta

(Two big bowls left over)

Tossed Green Salad
Carolyn DuBois' Green Bean artichoke casserole (10#, needed 20#)
Cheese cubes
Potato Salad
Fruit
Veggie tray and dip
Crackers/Pretzels
Costco sheetcake (white)
King Cake

DAY 3 (33 tables AM and 22 tables PM)

POPEYE'S FRIED CHICKEN, BISCUITS AND DIRTY RICE FOR 160

Cole Slaw (many bags from Sam's)
4 bottles Kraft Cole Slaw dressing
Extra large pan of Lasagna from Mosca's restaurant donated by Denise Nagim
Costco sheetcake (white)
Costco tray of cookies
King Cake

DAY 4 (15 tables)

Audrey Cerise's Chicken/Sausage Gumbo w/Rice (for 70)

Tossed Green Salad
Vegetables with Dip
Hummus and veggies.
Crackers
Leftover Costco Cake

MORNING AND AFTERNOON SNACKS

Hummus and Pita bread and veggies
Dip and veggies
Crackers
Cheese cubes
Cheese tray
Mixed nuts
Fruit

VOLUNTEERS

Cindy Lewis, Margaret Shirer, Nelson Daigle, Gail Fayard, Cathy Alford
Eileen Bagnetto-Donut pickup
Tablecloths laundering-Ben McKoeun
Larry Federico-Sam's purchases

Jim Thornton-ice

Lloyd Armstrong-50 soft drinks

Maureen Richoux- Sunday Kitchen Manager

Gene Tate- Backup man