

When I agreed to chair the tournament I was given a copy of tournament chairmen guidelines. These guidelines were apparently written by Fred Lay a couple of years ago. I read them twice before the tournament and reviewed them during the tournament. I found them to be helpful, well written and reasonably comprehensive. They do need to be amended to reflect our lower table counts and the loss of some vendors. The guidelines should also be amended to reflect our decision to hire kitchen help. That worker (Monique-975-2224) is not cheap but she earns every cent we pay her. She does a lot of the kitchen work formerly done by the chairmen. The qualifications for chairmen should include the ability to plan and organize, a strong work ethic, a small ego, and lots of friends to whom work can be delegated.

My first chore was to get into our kitchen storeroom to take inventory. I wanted to determine what we had so I would not make unnecessary purchases. I was not prepared for what I found. There were food products that expired as far back as 2007. Some of the cans were bulging and one was actually leaking. I pitched everything that was expired and cleaned up the mess. That storeroom is not air conditioned and food products will not last as long as they do in our pantries at home.

Prior to the tournament Idell and I went to Sam's, Costco's, Rouses, and Restaurant Depot to determine where we could get the best values. Since it's summer I decided to go very heavy on fruit. I took charge of that and made sure we had fruit and/or fruit salad at every meal and every hospitality break. Most of the time there were two or three choices of fruit. We used two watermelons, two huge cantaloupes, four pounds of strawberries, a large container of pineapple, nine pounds of grapes and a gallon of blueberries. We also bought six two pound containers of sliced

apples, twelve pounds of bananas and four fruit trays from Sam's. It all went. Also used were donations of fruit salad and figs by players. There was little wastage.

I wish I could say the same about the sandwiches I bought for Thursday. I followed the guidelines and estimated 180-200 players and bought 1000 finger sandwiches with the crusts on. Seven hundred would probably have been enough. The sandwiches were \$40 a hundred at Rouses. The quality was fair but not great. I learned too late from Eileen Bagnetto that when she was chairman she picked up a hundred sandwiches from Canseco's and they delivered the rest at lunch time. The tray she picked up was for the beginners game. The sandwiches from Canseco's are \$49 dollars a hundred but I think they would be better and made fresh. Plus, they deliver. I was happy with the deviled eggs we got from Rouses. They were good and at \$35 dollars a hundred they were cheap. Thursday's lunch menu was sandwiches, deviled eggs, green salad and fruit salad.

I'm going to discuss our lunch menus but before I do that I am going to make a blanket statement that our breakfasts included lots of fruit, lots of pastries and orange juice. Three gallons of juice was enough for the tournament. Hospitality breaks included fruit, lots of cheese with a choice of crackers, cream cheese with jezebel sauce, nuts, olives, homemade snacks and much else. One note of interest is that the cheese cubes were less than \$3 a pound at Restaurant depot. Sam's was \$5.50 a pound. I quit checking the pricing after I went to Restaurant Depot. I bought 15 pounds so the savings were significant. Most of the breaks included both fruit trays and veggie trays from Sam's. The veggie trays were not as popular as the fruit trays.

Friday's lunch was chicken fingers from Chaps Chicken, a large

quantity of cole slaw contributed by Jackie Madden, baked beans and potato salad. The chicken fingers cost a dollar each compared to 60 cents at Rouses but they are much better. Two fingers per person is adequate. I got the potato salad from Sam's. It is less than \$6 for a five pound tub and it is pretty good. We doctored it up with some good mayonnaise, a little salt and pepper, some boiled egg slices and some sliced olives for color and it was even better. Twenty five pounds was to much but at these prices -who cares?

Saturdays menu was pizza from Mo's Pizza, a green salad, and a marinated vegetable salad. We also had a lot of contributions of salads and potato salads and food left over from Thursday and Friday.

The pizza was the best I have eaten this side of Chicago. In fact, it was better than Chicago pizza. We kept on hand at all times several bags of salad greens from Sam's. With these and cherry tomatoes and croutons we could put together extra salad in minutes.

Sunday featured a catered meal by Jo Ann Silverblatt-443-2629.

She provided a complete meal of spaghetti casserole, a vegetable, a salad, rolls and dessert for six dollars a person.

Many of the players preferred the chicken casserole she provided for the last tournament.

I can't say enough good things about my co-chair Idell Adams. I did the fruit and some of the grunt work but she did everything that required any skill or talent. She did the oyster crackers, and the jezebel sauce and she baked two dozen, made from scratch, blueberry pecan muffins every morning. She did that wonderful marinated vegetable salad. She also baked and iced four cakes. I know she did more but at some point I crashed on

the sofa because I couldn't keep up.

I hesitate to mention names because I don't know or remember everyone who contributed but I have to mention a few.

Sherri Goodman a huge salad on Thursday. I think she will do it again in the future.

Jackie Madden picked up the sugar free desserts and pastries. She promised to do it in the future. She also provided the cole slaw.

Eileen Bagnetto picked up three dozen hot donuts every morning and all thirty six made it to the bridge club intact. If I picked them up the club would have been lucky to get thirty four. She will pick them up for future tournaments.

I volunteer to go to Restaurant Depot for cheese cubes for future tournaments.

Theresa made the coffee, picked up the chicken and was a whirlwind as usual. Theresa requests-NO MORE TAFFY, EVER-it gets on the cards and gums up the dealing machine.

Steve Plotkin brought a homemade cake every morning. As chairman I felt responsible for quality control checks and I can certify that they were outstanding.

Paul Rosenblum, Drew Casen and Jake Karno made significant cash contributions.

In conclusion, I want to get back to the storeroom inventory issue. We now have available for special events or our next

tournament the following:

Many boxes of crackers

Many containers of yellow mustard

Many bags of croutons

One quart Blue Plate Mayonnaise

Two quarts ketchup

One large can chili

Two large cans beans

One jar pickles