

Rosenblum Sectional- January 9-11, 2025

Very good turnout:

51 and 53 tables respectively on Thursday and Friday (28 tables in the AM each day)

19 Swiss Teams on Saturday

Gross profit from ACBL of \$4,691 less food expenses (\$1,400) and Theresa's paid support (\$450) means a net profit of approx. \$2,800 unless we factor in the making of the boards or any other expenses of which I am not aware.

Tremendous support from club member donations. Sing up sheets for donations are useless. Specifically ask members to bring certain items. No one refuses.

Jim Thornton brought ice all three days. Jim Kessler also brings ice sometimes but Jim agreed to do all three days for this tournament. Drinks (which were solicited through male members) came from David Williams, John Hurley, and Mike Hollis. Carol Jambon also solicited drinks or money for drinks from the limited point side and purchased those. We wound up with too many with my last-minute solicitations (Mary Belcher, Elizabeth Sewell, Tony Pastor among others) as we were going to be short for the third day—particularly with diet coke which is most popular (need at least 15 2 liters of diet coke over the 3 days).

Among the volunteers (but not a complete list): Two dozen donuts were donated on each of Thursday and Friday (Margaret Shirer and Nancy Gates). John Federico made a double batch of coleslaw for Thursday. Sherrie Goodman donated salad materials for salads all three days. Margie Christian brought in a salad for Saturday. Wanda Hogan made white chocolate bread pudding-double batch- and a pound cake. Theresa Federico made a cake. Toni Talbott brought in an apple cobbler; Vicki Willis brought brownies. A number of other people brought desserts. Suzanne Bayer bought two trays of cookies, two packages of brownies, a tray of cupcakes, and two cakes from Sams—all of which she donated as supplemental desserts where needed. It is impossible to determine who will bring in desserts so at least some back up desserts are required—probably not as many as we had for this tournament.

Thursday: 112 players in AM plus two day chairs, Director Kevin and Theresa.

Chicken tenders from Zuppardos- ordered 200; Actually used approx. 150 so 175 would have been sufficient. Since you don't put everything out at once, the early players in line tend to hold back from taking too much. Remaining tenders were reheated and put out on Saturday.

Went through 2 large batches of Sherrie's salad; roughly 2/3 of John's double coleslaw batch, and close to two gallons of potato salad. Served rolls which were unnecessary. Again, put out in stages as needed, not all at once.

Friday: 112 players in AM plus two day chairs, Director Kevin and Theresa.

Lasagna from Hobnobbers- ordered 3 ½ trays and could have used four large trays. All used.

Three large salad batches (Sherrie's materials); sliced french bread with butter.

Saturday: 76 players plus day chairs, Director Kevin and Theresa

300 finger sandwiches from Canseco's (I have had better ones from them in the past). If finger sandwiches are purchased, request mixed breads (white and wheat), separate meats from salads (roughly half each). Meats should include ham, turkey, roast beef; salads should include chicken salad and egg salad (VERY popular), with tuna salad optional.

1 ½ to to 2 gallons of potato salad

Three large green salads

Fruit salad (ingredients from Costco put together, etc.) A large bowl.

Tons of leftover desserts plus Mary LeBlanc had bought a king cake. Another donated king cake was served as part of breakfast foods.

Hospitality breaks and breakfast foods all came from Costco; supplemental desserts were purchased from Sam's. Included the following for the 3 days which was more than ample: one package of frozen mini quiches, one package of hard-boiled eggs (already boiled to be cut up), two trays of cheese slices, crackers, three types of nuts (cashews, praline pecans, mixed nuts), 3 loaves of Kirkland blueberry lemon loaf, 3 packages of mandarins/cuties, bananas (NOT popular). Moose popcorn was donated and devoured. We had potato chips because we have a lot of packages in the cabinet—not recommended as they get grease on the cards.

Submitted by
Keenan Romig

January 15, 2025