

Tournament Chair Report-Wes Busby Sectional

July 2-4, 2025 (Wednesday thru Friday)

General

This tournament had Swiss Teams on Wednesday, the first day of the Tournament, and pairs on the second and third days. A 0-20 game was held on Thursday at 10:00 am. Don Davis was a new director for our sectional.

Mary LeBlanc was the Tournament Chair for all three days with assistants Susanne Baer (Wednesday), Keenan Romig and Nancy Marks (Thursday) and Susan Gibbens (Friday).

Attendance

Wednesday Swiss Teams- 20 teams total

Thursday Pair Games- 26 tables in AM (including 5.5 for 0-20); 16.5 tables in PM

Friday Pair Games- 28 tables in AM; 19 tables in PM (note that this was the actual 4th of July)

Food- Meals

Meals were primarily provided through a new caterer (LaBella's Catering 504-466-4675). The caterer was excellent and delivered the food in a timely manner. Portions are much larger than as stated on their website. Reasonably priced and highly recommended. Determine if ½ pans are available as well as large pans.

Wednesday meal- baked ziti from LaBella's. Basically fed close to 80 people from one large pan. Since attendance unknown, might recommend 1 ½ pans for a larger group. Sherrie donated salad,; garlic bread purchased. Few desserts were donated. Used cookies from Sam's to supplement.

Thursday meal- Shrimp pasta from LaBella's; two large pans would have sufficed for close to 100. Again, might recommend addition of one small pan if large crowd expected. Attendance was lower on Thursday than anticipated. Mary cooked broccoli which was very popular but hard to prepare in large quantities; Sherrie donated salad. Garlic bread served. Cake from Maurice's was primary dessert to celebrate Platinum Life Masters (donated by Sherrie). Also served ice cream with fruit and had two pies.

Friday meal- Hot dogs (150) and buns (96) with Mary's homemade chili. John Federico made cole slaw and potato salad came from LaBella's (ORDER ONE ONLY—huge). Many desserts donated on Friday.

Food- Hospitality

Ordered 200 deviled eggs from LaBella's (again very reasonably priced and extremely popular). Almost all devoured Wednesday AM. Donuts (donated) and fruit salad (Costco- added strawberries and blueberries) were served each morning; , mini quiches (Costco were also offered one day for breakfast/am snacks. Leftover desserts, nuts, candy, cheese and crackers set out for afternoon snacks. Also had snacks remaining from the April Regional which supplemented the hospitality offerings.

Drinks

Soft drinks were available all day. As usual diet cokes were roughly half the consumption. Drinks were donated by several people. Ice providers were Jim Thornton, Kevin Lakins, Mike Russell (one each day).

Recommendations for future tournaments

- Involve more of the intermediate players; have them work with an experienced chair and break up the job.
- Warming trays were used to keep hot food hot once delivered before lunch. Worked well. Also investigating the possible installation of an additional cabinet with two warming drawers.
- Paid kitchen help requested, both for putting food out and for clean-up.

Mary LeBlanc and Keenan Romig