



POQUOSON LIONS OYSTER ROAST

OCT. 5th, 2006

COMMITTEE ASSIGNMENTS

JOB DESCRIPTION	LIONS RESPONSIBLE
1. Publicity- Invitations to Clubs & Guests	Dan Lange & All Poquoson Lions
2. Tickets – Printing Sales & Delivery	Sam Moore, Dan Lange, Ray Carmine & All Poquoson Lions
3. Site Selection & Preparation	Ray Carmines, Jamie Moore Has Volunteered to have site ready
4. Advance Work Party- To Transport Firewood, Set up Tables, Pick Up Oysters, Provide Lights, Etc., Etc. During Afternoon of Oct 5 th	Mike Ehrlich, Rob Ferrell, Bill Moore, Charles Elliott, Ray Carmines, Asa Forrest
5. Food Procurement (Account will be set up at Farm Fresh)	
a. Oysters, Clams, & Crabs	Ray Carmines, Felton Graham
b. Potatoes, Onions, Bacon	Flyod Moore, Jeff Mungo
c. Hot Dogs, Buns, Mustard, Catsup, & Relish	Mel Watkins, Ernie Crack
d. Beer, Soft Drinks, & Ice	Al Moore, Jerry Swank
e. Cocktail Sauce, Butter, Saltines, & Paper Towels	Pam Camblin, Susan DeKeersgieter
f. Chowder Cups, Beer Cups, & Spoons	Ann Borger, Ray Carmines
6. Road Signs – Using New Club Directions Signs	BT Smith, Vernon Krueger
7. Music	Jack White
8. Extra Lighting	Mel Watkins, Jack White
9. Raffle – Provide / Purchase Items of Raffle Provide / Sell Tickets & Conduct Raffle	Billy Martin, Bob Ferrell, Jeff Mungo, TJ Sullivan, Judy Sullivan, BT Smith
10. Parking – Two One Hour Shifts	
5:30 - 6:30	Bob Boddy Carey Freeman
6:30 - 7:30	Bob Wagner Asa Forrest
11. Greet Guest and Collect Tickets	Mark Moncure, Dan Lange, BT Smith, Judy Lange, Feith Feigh, Ray Yannello, Mike Ehrlich, Ann Borger
12. Preparing, Cooking & Serving Food	
a. Clam Chowder Meet at Browns Neck Pool Club at 9:00am Oct 5 th . Bring Knives, Cutting Boards, & Large Pots. Pick Up Cooking Vats, Grinder & Heater for keeping chowder warm while serving. * Designates Lions to serve chowder	Floyd Moor, Sam Moore, * Buster Butler, Bob Ferrell, Terry Kolett, Jeff Mungo, Ray Baker, *Asa Forrest, George Hunt, *Bill Moore, Mel Watkins, *Bob Wagner, Ernie Crack, Dan Phillips, Les Smith, *Felton Graham, Ray Carmines, *Gene Seiter
b. Roast Oysters Includes making fires, filling tubs with saltwater, Soaking grass bags, provide shovels, tubs, bags, & buckets, and serving oysters to tables	Ed Harper, Dave Moore, Ed Johnson, Charles Elliott, Noel Talcott, Steve Henderson, Harris Luscomb, Joe Griffith, Bill Emerick, Joe Reyes, Ray Carmines



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COMMITTEE ASSIGNMENTS CONTINUED

JOB DESCRIPTION	LIONS RESPONSIBLE
12. Preparing, Cooking & Serving Food Continued	
c. Hot Dogs Provide Gas Grills & cooking utensils	Ernie Crack, Dan Phillips, Mel Watkins, Barbara Seiter, Kathy Feigh, Jack White
d. Steamed Crabs	Felton Graham
e. Cocktail Sauce & Melted Butter. Distribute saltine crackers & Paper Towels to Tables	Pam Camblin, Fred Brown, Susan DeKeersgieter
f. Beer, Soft Drinks & Ice Provide Coolers for Soft Drinks, Return Beer Kegs, Pumps, & Tubs to Farm Fresh	Al Moore, Fred Lowak Jerry Swank Gene Seiter
13. Clean Up Crew	All Poquoson Lions
NOTES	
1. Club Members will Dine at 5:30pm – Bring Gloves & Oyster Knives. Nut Crackers are great for Crab Claws	
2. We need Dry Firewood, 8ftx4ft Pieces of Plywood ½” or ¾” thick for tables, and Old Garbage cans to collect paper and oyster shells	
3. Share this event with a friend or potential member	
4. Potential members are Free. Tickets are \$14.00 for other Guests.	