

EVALUTATION OF SOUR BEEF AND OYSTER SUPPER, 1977

1. We served 846 dinners to customers and 86 dinners to help for a total of 932. We made approximately \$2,300.00. Do you feel that the dinner was a financial success? What could we do to make it more financially rewarding?  
*The dinner was a financial success. Excluding the free dinners, the profit figures out to be approximately \$2.72 per ticket - better than 30% of the price.*
2. We tried to involve our younger members as learners and our experienced members as teachers. Did you like this idea? Will the younger be able to carry on next year with a minimum of supervision? Will the experienced still be supportive? Was the dinner a social success?  
*The teacher-learner idea was a good one and should be continued. I doubt that the learners will remember enough to be unsupervised, but next year should be easier. The suppers are traditionally social experiences - this one also.*
3. Did the help get enough to eat? Did we run short of food? Did we order enough? Too much? How about the quality?  
*There were some comments on the second night about how much food the help was getting - they were entitled to eat. The food was good. We need to check on the cream.*
4. Should we continue to include dessert with the meal now that we started it? Should we sell dessert extra? How about just cinnamon cake on the table for dessert? Did you like the addition of ice cream?  
*I preferred the choice of pie or ice cream for dessert. I feel it should be included in the price unless the cost becomes prohibitive.*
5. Do you think we were better organized this year? What could we do to be even better? Was there too much burden on any individual or any organization? Did you notice any problem areas?  
*I think the burden was distributed in an equitable manner. The diversity in age & organizational allegiance was a positive factor.*
6. How could we better publicize this dinner? Could the gym be set up in a better way? How about door ticket sales?  
*Announcements on local T.V. & radio stations, leaflets distributed by church school & organizations. Door ticket sales should be in the gym, as was done this year.*
7. Did the waitresses have any problems handling the crowd, especially on Tuesday night? What could we do to make the flow easier?
8. Were we able to get recipes without interrupting the cooking schedule? Did any oysters fall apart due to inexperience? Did any dumplings "mush-up" due to inexperience?  
*I did not find any problems with the oysters or dumplings served in the carry-outs.*
9. Were there too many waitresses crowded around the window at any time? Did we have enough waitresses? Did we have to wait for dumplings or oysters to be cooked? Was the steam table operation efficient?  
*At times, a "clog" occurred at the window as waitresses waited for food. At the carry-out table, we had to wait for oysters & dumplings a few times, but this was not a major problem.* (Contd. on back of sheet)

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Continuation of Evaluation of Sour Beef and Oyster Supper, 1977

10. Was there a problem with the set-up or take-down of tables? Was there a problem of clean-up in the kitchen area? Did anyone have to stay longer than they expected to?

11. How was the relationship between the help? What kinds of comments did you hear? *The only significant friction I noticed came on Wednesday when the workers were tired. They began to get on each other's nerves.*

12. Was our time schedule all right? Should we start to serve earlier? Did the serving of carry-outs the whole time interfere with the dining room serving? How could we better organize the carry-outs? *Our time schedule was all right, though we could move our time up to 4:30. The carry-outs did not seem to interfere with the dining room service.*

13. Did the kitchen equipment work properly? Does anything need repair or replacement? Were there enough plates, knives, forks, spoons, pots, etc? Did we need anything we didn't have?

14. If you have any other comments, please make them here.

*I think the carry-out service went well. It could be improved if the space for arranging the pans of food could be increased. There was not enough room to set the bowls & plates used to fill the orders. Perhaps some arrangement could be made about the aisle between the counter & the table where we worked. Also, we should check into some other type of containers for use by those who do not bring their own. The present ones allowed food to slosh around & mix together. Large paper bags would also be helpful. Desserts should be kept near the carry-out station, not only in the dining room. Service to those waiting might be more efficient if their orders were turned in as they waited in line.*

Please return this questionnaire to Mrs. Claire Hengen, Mrs. Joan Stinchcomb, or the Church Office as soon as possible. Sign it only if you care to.

*These could be packed by 2 workers as another continuous to take orders. Such a procedure should help to reduce any lines that develop.*