



CRESCENT VALLEY ROBOTICS TEAM 955

CORVALLIS, OREGON

DaVinci Days BBQ

Notes from July 2011 and 2012

WHAT: CV Robotics hosts a BBQ at a Corvallis park on the morning of the DaVinci Days exhibition. The CV Robotics team provides the burgers (beef, turkey, and veggie), and everyone else brings plenty of side dishes or desserts. The purpose is to provide a venue for students, parents and coaches to meet and mingle with other local teams before the exhibition. It also provides a good meal for the out-of-town teams before spending the entire afternoon at DaVinci Days.

WHO: All Oregon Robotics teams are invited to the DaVinci Days scrimmage. Check with the CV team coach regarding what teams plan to attend. Any team that will be participating in the scrimmage should be invited to the BBQ.

WHEN: Saturday morning of DaVinci Days weekend

- 8:45 -- Set-up at the site – sweep, wipe down tables, organize. Ice down the drinks if not already cold.
- 9:15 – Start the coals burning. It will take about 45 minutes for them to be ready to cook.
- 10:00 -- Teams arrive. Direct people where to put the food they bring. (In 2012, they actually started arriving at 9:00. Not sure why.)
- 10:00 – Start cooking. People are surprisingly hungry at this hour..
- 11:30 – Start the clean up
- 12:00 Leave the site and head to DaVinci Days. It takes this caravan of slow, heavy trailers about 20-30 minutes to get there. (Go 53rd to Western to 11th, and go north to the field.) DaVinci setup is 12:30 – 1:00, and our part of it all begins at 1:00.
- Note that if we have the Barn until 1:00, some people can stay behind to finish the cleaning and to pack up leftovers. Most of the team will head to DVD though – setting up a whole field, our pit, and getting our robots ready to run is an intense job to do in *30 minutes!*

Up to one year in advance:

Reserve the desired picnic shelter from 9 to 1 pm on the Saturday of DaVinci Days weekend (third weekend in July, but you can check www.davincidays.org) MLK park offers ample seating in a covered barn, and because the tables are clustered in the barn, it provides a better space for interacting. Lions shelter at Avery park is also good, but teams will tend to spread out.

3 weeks in advance of the BBQ:

- Work with the Executive Committee member that handles the Robotics team finances to get POs for Fred Meyer: one for \$400 (???), one for \$200 and one for \$100. Denise Purdy (CV Bookkeeper) is only at CV one day per week in the summer and may need time to process the POs. Don't let this slide till the week before.

- Or, decide that you are going to buy everything yourself and ask to get reimbursed. Having car wash money on hand makes this feasible.
- Send an e-mail invitation to the BBQ to the team coaches (or designated First Force contact such as Doug Edmonds, doug.robotics@comcast.net) that will be attending the Scrimmage. Ask for a response with the number of people that will attend by 3 days before the BBQ. Be sure to provide a link to the invitation, which should include a map.
- Send an invitation to the CV Robotics Parents, Mentors, and students. Be sure to invite the incoming freshmen (and their parents) that may have expressed interest at the Open House sign-up. Remind the CV students and parents to bring a dish to share with 6-8 people.
- Get 2-3 other parents to help you – the more help, the less work for any one person....and better chances that things won't be forgotten. Put the call out for:
 1. Large coolers and ice
 2. Buckets, sponges, and cleaner (e.g., Mr. Clean) to clean the tables
 3. Brooms
 4. BBQ cooking utensils
- Be sure you have enough freezer space to store the burgers if you buy them a day or two before the BBQ. In 2012, I went to Fred Meyer Saturday morning for the frozen stuff. That worked out well since I didn't have nearly enough freezer space of my own.

1 week before the BBQ:

- Contact teams that have not provided a headcount. We don't need an exact number, an estimate will have to do (10? 15? 20?)
- Provide a map to the location (PDF, web link) for all visiting teams. Re-send the link to the invitation and map.
- Send a "reminder invitation" to all the CV parents, mentors, and students; remind them to bring a dish to share.

Day or two before the BBQ

- Using the most recent headcount, shop for the food and supplies at {Winco, Fred Meyer, Costco} using the smallest PO you can. Or, pay for it yourself and get reimbursed.
- In 2012, I created a spreadsheet that creates a shopping list from the headcount number. We should continue refining the formulas each year.
- Keep all the frozen food frozen until the day of the event, and stored in a cooler at the event.

Day of the BBQ

- Buy ice for the drinks. Whoever is bringing the large coolers is in the best position to do this.
- Buy the frozen items, especially if you have no freezer space to store them ahead of time.

Set up for the BBQ:

- Sweep the floors of major debris
- Wipe down the tables

- Set up clean-up containers with labels (cardboard signs work well)
 - Refundable cans and bottles
 - Compostable
 - Paper plates
 - Napkins
 - Food waste
 - Plastic utensils (to be washed and re-used)
 - Recyclable material
 - Cardboard
 - Clean plastic containers

After the BBQ:

- Clean up the picnic shelter and area; haul out the compostable trash
- Take back unopened food to Fred Meyer for a refund.
- Leftover soda, snacks, plates and utensils can go to the Robotics room for future use.
- Some leftover soda can go with the team to the scrimmage.
- Get all the POs, receipts, etc to the Financial person on the Exec Committee.

Post-event Observations:

- Emailing the flyer as a PDF and also creating a web link for it worked well.
- When getting veggie burgers, be sure to get **Vegan** veggie burgers. There is a difference. Vegan burgers have no dairy in them.
- Slices tomatoes went ridiculously quickly. In 2012, I bought 16 small ones. I would up that to 20-25.
- We only needed one grill, and thus one bag of charcoal. I bought 2 bags, but will just sit on the second one until next year.
- Don't stop cooking because the demand seems to have gone down. People will be back for seconds, mostly all at the same time.
- Hot dogs were very popular among the kids. Don't stop serving these

Supplies:

- Push broom, dustpan
- Bucket, soap and rags for wiping down tables
- Charcoal – 1 bag per grill (1 grill will easily handle food for 50) An extra bag can always be returned to Fred Meyer.
- Lighter
- Grill utensils (wire brush for the grill, tongs, burger spatulas, etc.)
- Canopy (or two) in the event of rain or hot sun – for the grillers
- Plastic Tablecloths to cover the serving tables
- Platters for bringing Hamburgers, veggie burgers to the table
- Paper plates (Leftovers will be used in the Robotics room at CV)
- If soda comes in 2-liter bottles, then you'll need cups. It's better, I think, to use cans. (You don't need cups, you avoid the mess of spilled 2-liter bottles, and the leftover soda will keep well for the Robotics room.)
- Napkins
- Plastic spoons and forks
- Extra serving spoons
- At least 3 large coolers – Have a few parents bring extras.

- Ice for coolers
- Large trashbags
- Rubber gloves

July 2011 Outcome

Weather was rainy and cold (low 60's). The scrimmage was cancelled due to the possibility of rain and the wet street. The only teams that showed up for the BBQ: CV (duh!) CHS, SWARM, PHRED, Santiam Christian. The headcount was roughly 18 adults, 35 students. MLK park was a great venue: covered barn, and because everyone was seated fairly close together, there was more intermixing between the teams.

\$220 was initially spent on food and supplies; \$40 of food was returned to Fred Meyer, so the net amount spent was \$180. A lot of leftover items (plates, napkins, utensils, soda, water) were stored in the Robotics room for use at future events.

July 2012 Outcome

Weather was cloudy and cool (low 70's). It was a perfect day, really. The teams that showed up for the BBQ: CV, CHS, SWARM, PHRED, Santiam Christian, Lebanon, others?????. The headcount was roughly 100. MLK Park was a great venue: adequate parking for cars and trailers, covered barn, and because everyone was seated fairly close together, there was more intermixing between the teams.

Around \$300 net was spent on food and supplies. I am buying some of the leftovers (burgers, buns). Other of leftover items (plates, napkins, utensils, soda, water) will be taken to the Robotics room for use at future events.

I developed an Excel spreadsheet that I used to decide how much food to buy. It was low in some places and high in others. I have adjusted it for next year.