**Garden Fest Wrap Up meeting – March 28**

* Struggle not being in the kitchen
* All food sold well – ran out of diet sodas
* Business times – café opened at 9:00am on Saturday, business didn’t come in until 10:30 or so. We were busy from about 11:00 am thru 2:30 when everything just died. Made the decision to close at 3:00pm. Opened Sunday at 10:30 or so (hot foods weren’t ready before 11:30) but everything else was available for purchase – closed at 3:30. Never had a rush on Sunday, but we had steady business through 2:30-3:00, then died.
* Absence of Farmers Market vendors didn’t make any more business for us on Sunday. Saturday we sold a little more than Sunday…both days were consistent business
* A lot of people asked about hot dogs (easy to have-steamed in crock pots)
* Fruit cups sold better than last year’s garden show and two Antique shows, but still isn’t cost effective to have. We don’t make any money on the fruit cups, it’s just a nice healthy option to have – maybe we can brainstorm a different (more cost effective) option for future events
* 20lbs of chicken salad – all sold
* 50lbs of potato salad – half a bowl left
* 15 dozen eggs for eggs salad – half a bowl left
* 9 cases of water – I believe 2 were left
* 3 boxes of 50 chips – about half a box left (Pat)
* Sodas (total 12, 12packs) – (3) 12pk of cokes, (4) 12pk of diet (Needed more), (3) 12pk of sprite, (2) 12pk of root beer (almost ALL sodas gone – the few leftover sodas were given to Sweet Treats to try and sell)
* Lemonade – (6) small containers of Simply Lemonade – all sold out – not cost effective, but nice on the menu
* Coleslaw – all sold (Martha)
* Pulled pork and mac n cheese (Martha)
* Discussion about food costs for volunteers which work in the café all day (more than 2 hours slots). Can there be a discount or free since they are there all day long?

**Student Volunteers**

(What a mess! At least in the café) Jada

* We definitely need to discuss more in future meetings (if we have SV again) what their duties will be and how much food/drinks will cost for them? At least so we can know how much more food needs to be purchased to compensate for them.
* Beverly Payne had a fabulous idea where the student volunteers need to be assigned to an area and that’s where they stay all day – whether they are busy or not. If the café stays out in the big room and not in the kitchen, then we would definitely benefit from having 2-3 student volunteers helping stationed in the café. Since my daughters will be graduating in June, I have no idea about their future plans with school and work, I can no longer count on them to come with me and help in the café or kitchen (at Antique Show). Having student volunteers there in the café and kitchen will help tremendously