

02.13.13

Site Envisioning Committee
Report to Spring Continuing Committee
On-Grade Kitchen and Dining Facilities

During the last annual sessions we were given the task to investigate the possibilities and consequences of erecting an on-grade kitchen and dining facility. The idea at the time was to look into pouring a concrete slab as a base for table and chair seating for 150 people. Along with seating would be space for a serving line and mobile kitchen. The seating and serving line would be covered with a tent. This configuration would bring dining out of the basement.

The first step taken was to size and price a slab. Joe Bell of Key Builders in Princeton IL helped with pricing on the slab. Initially, I asked Joe to price a 40' x 120', 4" thick concrete slab. In addition, in anticipation of future projects I asked Joe to add a frost wall 12" wide and 4' deep. This frost wall would provide support walls and a roof structure for a permanent building over this slab. The slab would be scored with control joints at 10' on center each way to control cracking. The price for this slab came in at \$39,500.00. If we shrunk the slab to 40' x 100' the price would drop to \$33,000.00

The next step was to price a mobile kitchen to sit on the slab and provide the equipment necessary to prepare food for service to the serving line. One vendor offered a 7' x 20' mobile kitchen delivered to the site and placed on the slab we prepared at a cost of \$1000.00 per day netting us a kitchen cost of \$5,000.00 for the annual sessions.

The next step was to price a tent to cover the dining and serving areas of the slab. Weavers is our vendor for tents. A 40' x 100' tent with sidewalls would cost us \$1,900.00 for the sessions.

Our costs with this scenario would then run us \$46,400.00.

If we choose other directions the initial costs could drop. In lieu of a permanent slab we could use a temporary floor made of plywood squares. Each 4' x 4' plywood floor section would rent for \$15.00 for the sessions. Therefore a 40' x 100' platform would cost \$3,750.00. Our initial costs would drop.

The mobile kitchen concept did not appeal to Zach Schobernd, our chef for the past few years. Zach's preference would be to continue to use our basement kitchen. Zach reiterated that we are "exhaust hoods and a fire suppression system" away from a certifiable kitchen. Zach would add a new dishwasher to his wish list. His preference would be to declare one place to serve food. It could be either on grade or continue in the basement, but not both. He felt that the expenditure of strong mobile person power would be over taxed if we operated

two serving lines. Breakfast service favors the basement while lunch and supper service could come up on grade. On grade service would be best provided by moving food to the service line and removing dishes etc. back to the kitchen in the basement for cleaning. Zach feels that the expense of a mobile kitchen is unnecessary.

One other benefit of our basement is our new air conditioning system. The basement does provide cooling for some Friends. In that light, we could continue to provide a dining tent on grade but maintain our primary service in the basement. If we chose we could add a floor to the dining tent on grade. A plywood floor might help the dining area be more stable. The additional cost of a floor for a 20' x 40' dining tent would be under \$1,000.00.

We look forward to the findings of the Continuing Committee to determine how to proceed.

Chip Rorem for the Site Envisioning Committee.