**MINUTES OF REUNION PLANNING COMMITTEE MEETING**

**Saturday, August 17, 2019**

*“ … I’ve been thinking ‘bout all the faces we've missed so let's get back together and do it again …”*

 The meeting was held at noon at The Quarry Golf Club and was attended by classmates Gary Caswell, Mike Byrne, Loyd Gibbs, Randy Dietz and Ken Pearce. (A tasting was held at the Old San Francisco Steak House on Friday, August 16, 2019 attended by Julie Ketchum Evans, Kathy Killebrew Poehl, Martie Cardenas Jacques, Gary Caswell, and Ken Pearce--with guest appearance by Michael Poehl, husband extraordinaire).

**FORMAT/TIMING/VENUES**

 REUNION WEEKEND: October 18-20, 2019.

 FRIDAY EVENT: Golf. So far, 6 survey responders said “yes”. Bob Records in charge.

 FRIDAY NIGHT VENUE: La Hacienda de los Barrios, from 6:30 p.m. to 9:30 p.m., with the possibility of extending the time. Cash bar will be available. The food cost is approx. $1,000. Class funds will be used to pay for the food and we will request donations at the door to help defray the cost.

 SATURDAY NIGHT EVENT: Old San Francisco Steak House. Hours will be 6-midnight with menu finalized as per the attached. Cost will be $42.50 per person. Transportation and scholarships will be available on an “as needed” basis. Bob Records to look into getting a Costco cake for dessert.

 SUNDAY EVENT: A Sunday brunch will be held, with the location and time TBD.

**BUDGET**

Current class bank account balance is $4,213.05, after writing a check for $2,623.39 to OSFSH as a partial payment. We still owe a similar, final payment to OSFSH. Paying for Friday night will cost us another $1,000+- but we expect that ticket sales and donations will cover that.

**SUBCOMMITTEES**

 Subcommittees will be staffed as follows:

 OUTREACH: Loyd Gibbs.

 IN MEMORY: A binder honoring deceased classmates was prepared for the 2014 reunion by Janice Kennedy and Nancy Fletcher Hopper. Jeanette Evans Wyland has volunteered to help update the binder for this Reunion.

 MEMORABILIA: Gary McCaffrey and Randy Dietz will coordinate this. If you have any mementos from elementary school, junior high or Mac, let them know.

 MUSIC: Pre-recorded music to be played, to be coordinated by Mike Byrne. Rick Alexander and Bob Records will check out the sound systems at both the Friday and Saturday venues, with an eye toward what equipment is needed, if any, to provide ‘60’s music.

 SLIDESHOW: Ken Pearce.

 OTHER: At our last meeting, we discussed the idea of table decorations for Saturday night. Loyd Gibbs volunteered his wife, Mary, to come up with some ideas.

**NEXT COMMITTEE MEETING**

 The next meeting will be held at Noon, September 28, 2019, at La Hacienda de los Barrios, our Friday night venue. We are only 2 months out from the reunion, so the next planning meeting will likely be our last one.

DOUGLAS MACARTHUR HIGH SCHOOL CLASS OF 1969

50th YEAR REUNION

EVENT SUMMARY

SATURDAY NIGHT, OCTOBER 19, 2019

OLD SAN FRANCISCO STEAK HOUSE

102232 SAHARA, SAN ANTONIO, TEXAS 78216

EVENT HOURS

6 PM-MIDNIGHT

CASH BAR

6PM-11PM

*Beer $4; Wine $5; Premium Liquors $6*

BUTLER-PASSED HORS D’OEUVRES

6:30 PM-7:30 PM

***•*** *Prosciutto, Arugula, Slice of Red Grape with Goat Cheese on a Crostini with Balsamic Drizzle*

• *Petit, Old-fashioned Corn Bread topped with Pulled Pork in a Jack Daniels BBQ Sauce*

• *Butternut Squash Soup Shooter with Goat Cheese Toast*

SERVING STATIONS\*

7:30 PM-10:30 PM

• *Freshly Carved Beef*

*with Chimichurri and Creamy Horseradish Sauces, and Chef Made Yeast Rolls*

• *Freshly Carved Blackened Chicken*

*accompanied by Sun Dried Tomato and Goat Cheese Aioli, Cranberry Chutney,*

*and Chef Made Yeast Rolls*

• *Mac & Cheese Station*

*Toppings: Roasted Poblanos, Crisp Bacon Crumbles, Artichoke Hearts, Diced Tomato, Green Onions, and Sautéed Mushrooms*

• *Fire Roasted Vegetable Display*

*Zucchini, Squash, Peppers, Carrots, Mushrooms, and Asparagus*

• *Quesadilla Station*

*Chicken, Mushrooms, Spinach, and Shrimp*

*Pico De Gallo, Monterey Jack and Cheddar Cheeses*

*Served with Avocado/Cilantro Sour Cream and Roasted Salsa*

BEVERAGES\*

*Complimentary, self-serve tea (sweet and unsweet), water, and coffee station*

\* This event will not be a sit-down, served dinner, although there will be tables and seating available for dining. Instead, there will be serving stations located throughout the main floor area from which each classmate/guest can select food and beverages. Cake will be provided for dessert.