

SYC CLAM BAKE @ Sucia

2nd Weekend in August

Planning Notes & Time Line

*This document is intended to be used as a guideline only and, by no means, is set in stone. New ideas for the event &/or activities at the events are WELCOME! These lists do contain a pretty comprehensive list of items that proved essential/useful/helpful and only minor items were forgotten (and I think someone had whatever was forgotten on board!) **The main thing is to HAVE FUN!!***

	Friday	Saturday	Sunday
Breakfast (8am.-10am.)	---	<ul style="list-style-type: none"> • muffins &/or pastries • fruit plate • coffee • OJ • Eye-openers 	<ul style="list-style-type: none"> • muffins &/or pastries • fruit plate • coffee • OJ • Eye-openers
Happy Hour (@ 5pm.)	<ul style="list-style-type: none"> • BYOB • appy. to share 	<ul style="list-style-type: none"> • BYOB • no appys. 	---
Dinner (@ 6pm.)	<ul style="list-style-type: none"> • dinner on your own 	<ul style="list-style-type: none"> • clams • hot dogs • potluck <ul style="list-style-type: none"> – A-L: dessert – M-Z: side dish or salad 	---

Timeline/Planning Notes:

- **A FEW MONTHS AHEAD:**

- Verify the event budget with Cryss. Toycen, SYC Event Coordinator
- Double-check with the SYC Port Captain that the picnic area has been reserved for the correct date(s) of the event; dock space cannot be reserved.
 - Respect other visitors of the park by being sure that event host(s) &/or club leadership help control late night noise; keeping dogs on leashes; remembering the possibility that the club boats may be intermixed with other non-members and keeping the dock clear of obstructions.
 - Fires are to be in the designated pits and wood can be collected on area beaches.
- Write up an announcement for the Channel Marker to announce the dates, activities, etc.
- Recruit volunteers to help with the event/activities, etc.
 - help hauling stuff to the island/site
 - someone to get clams
 - clam & hot dog cooks
 - activity helpers
 - Sat. night campfire music
 - dock master
 - dock space “fillers”/those who can arrive early to help secure dock space

- **2-3 WEEKS AHEAD:**

- Order clams. In years past, they have been purchased at Taylor's or Blaugh's. The usual portion size is 1-2 lbs./person. Of course, some will eat more and other less (i.e., for 75 people you would want to order about 100-120 lbs. of clams). The regular price for clams is between \$3-5/lb. (we have been able to negotiate \$3/lb.)

- **1 WEEK BEFORE THE EVENT:**

- take an inventory of items at the clubhouse that can be used (paper plates, napkins, utensils, paper cups, food items &/or condiments that need to be used up, table covers, coffee pots, charcoal, lighter fluid, drink mixers, Bloody Mary mix, booze, etc.
- purchase food items, event and activity supplies that are not included in the clubhouse inventory; see inventory/shopping list attached at the end (*this may or may not be a comprehensive list; but it has proven quite useful*)
- *there are 6 large plastic tote boxes with the hinged lids dedicated for packing & toting stuff to the island; please let Cryss. Toycon, SYC Event Coordinator know if more are needed.*

- **1-2 DAYS BEFORE THE EVENT:**

- pick up clams (get ice from the ice maker @ the Clubhouse, if it's working or @ Boaters' Discount; Rod will fill up both big coolers for free)
- some members arrive early (Thursday or Friday) to gradually acquire dock space; as people depart and club members gradually fill in.
- appoint a harbormaster for the event - one who can monitor the radio, greet/help members with docking/rafting.

- **TIME OF THE EVENT!:**

- Friday
 - The evening of the arrival of the fleet is a BYOB Happy Hour with potluck appetizers. This requires little help from the hosts with the exception of clean up and locating lost dishes' owners.
- Saturday & Sunday mornings
 - Coffee/juice/continental breakfast on the dock from 8-10am.
 - Some have provided "eye-openers" (i.e., champagne for Mimosas or Bloody Marys - check the clubhouse for "leftovers" or see if your budget allows).
 - The clubhouse has several large coffeepots that can be used for the event.
 - muffins &/or pastries
 - fruit platters
 - OJ
 - coffee (1-reg. & 1-decaf.)
 - sugar, artificial sweetener & creamer
 - cups, plates, napkins, stirrers

- **Saturday Clam Bake**
 - o Clam Bake - 5 or 6pm., Saturday.
 - o Main course(s) - Clams and hot dogs. Be sure to recruit plenty of volunteers to help with this large task.
 - steamed clam recipe (of your choosing, you can ask past event chairs, or use the one included here)
 - clam steamers & cook stands (*the clubhouse has 2 clam steamers, 1 cook stand & 1 propane tank*)
 - propane for cookers (*get @ Boaters' Discount*)
 - hot dogs
 - buns
 - condiments
 - paper plates, paper bowls, napkins, utensils; or you can have everyone bring their own plates/table utensils
 - charcoal & lighter fluid for the BBQ (for hot dogs)
 - o Side Dishes/Salads/Desserts - this is traditionally potluck style from those attending (i.e., A-L brings salad/side dish; M-Z brings a dessert)
- **ACTIVITIES/CAMPFIRE ENTERTAINMENT:**
 - Past activities:
 - o GPS Scavenger hunt (with good prizes)
 - o Cribbage Tournament (usually a \$5-10 buy-in; winner takes pot)
 - o Horse Auction & Race (the auction has brought in a large purse to be divided up among the winners of the “best dressed jockey”, “best decorated horse”, and the winner of the horse race)
 - o Beach activities for the kids (treasure hunts, art projects, beach games, etc.)
 - o Campfire music & S’mores - Some members have some musical talent and are willing perform.
 - o Of course, new ideas are welcome!
- **CLEAN-UP/GARBAGE:**
 - All garbage must be hauled off the island. Usually there are volunteers to help with this. Be sure to bring plenty of big garbage bags.
 - The parks dept. **DOES NOT** want the clam shells dumped in the fire pits! Nor do they want any vegetable matter (veggie peels, watermelon rinds, corn husks, etc. to be thrown in the water). Be sure that **ALL** garbage is cleaned up around the picnic shelter. They will check!
- **OTHER ITEMS THAT MAY BE HELPFUL:**
 - Extensions cords for coffee pots (someone will have a generator to help with this)
 - plastic/disposable table covers
 - duct tape/staple gun
- **OTHER THOUGHTS/HELPFUL HINTS:**
 - Members are very willing to help and you will likely have lots asking if they can help. **DELEGATE, DELEGATE, DELEGATE!**
 - Ask past event chairs for their advice ... but feel free to come up with new ideas.
 - Start planning **EARLY!**
- **POST-EVENT FOLLOW-UP:**
 - clean & return any equipment/supplies to the clubhouse
 - turn in receipts to the treasurer for reimbursement (keep your budget in mind!)

- write a wrap-up/thank you article & send pictures for the Channel Marker & web-site

Steamed Clam Recipe (~ *Gretchen Malone*):

100-110 lbs. Manilla clams
2 bunches flat-leaf parsley, roughly chopped
12 lemons, quartered
4 lg. onions, quartered & separated
lg. jar minced garlic,
4 lg. bottles of white wine (Yellow Tail Chardonnay)

In the bottom of the clam steamer pour 2 bottles of wine, ½ of the chopped parsley, 6 of the quartered lemons (squeeze the quarters to get the juice in with the wine), 2 of the quartered onions, and a couple of generous handfuls of the minced garlic.

Put just the bottom of the clam steamer on the propane cooker and bring the mixture to a boil. Add the clams to the top part of the steamer, cover and put over the bottom half with the wine mixture.

Steam the clams until they open, about 20 minutes. Discard any clams that don't open & serve with melted butter.

Inventory/Shopping Lists:

Item	Clubhouse	Need to Purchase	Borrow
Equipment			
clam steamers/pots-2 <i>(the club has 2)</i>			
propane tank & cook stand-2 <i>(the club has 1; you can borrow one from club members)</i>			
• fill the propane tanks @ Boaters' Discount			
coffee pots-2			
big coolers-2			
big serving spoons-2			
tongs-4			
hot pads			
sauce pans-2 <i>(for melting butter)</i>			
big kitchen/buffet pans-4 <i>(2 long ones & 2 square ones)</i>			
Supplies			
sm. paper plates - 300			
lg. paper plates - 150			
plastic utensils (forks, knives, spoons)			
napkins			
paper bowls - 150			
paper cups - 300			
plastic cups - 150			
plastic stirrers			
sugar packets			
artificial sweetener			
creamer			
salt & pepper packets			
foil			
briquettes-1 bag			
lighter fluid-1 bottle			
big green garbage bags-(lots!)			
plastic table covering (rolls of)			
ice <i>(get from Rod & Boaters' Discount)</i>			
duct tape			
Food			
Clams (approx. 110 lbs.)			
butter - 4-5 lbs.			
minced garlic-1 big jar			
lemons - 12			
onions - 4			
flat-leaf parsley - 2 bunches			
Yellow Tail Chardonnay - 4 big bottles			
hot dogs - 4 doz.			
buns - 4 doz.			
ketchup			

Item	Clubhouse	Need to Purchase	Borrow
mustard			
relish			
muffins/pastries - 6 doz.			
fruit platters - 4			
marshmallows - 2			
graham crackers - 1 lg. box			
Hershey bars - 12			
Tabasco sauce (<i>for Bloody Marys</i>)			
Worchestershire sauce (<i>for Bloody Marys</i>)			
Beverages			
coffee - 1 (3 lb.)			
decaf coffee			
OJ - 4 (4 paks)			
Champagne - 6 (big ones)			
Cranberry juice - 2			
Bloody Mary mix - 4			
Vodka			
Activities			
cribbage boards & cards			
wooden horses-6			
craft supplies (<i>whatever you can think of</i>) <ul style="list-style-type: none"> • craft glue - 4 • felt • pipe cleaners • pom-poms • ribbon • glitter • sequins • feathers • beads • yarn 			
dice-2			
Miscellaneous			
ice (<i>@ clubhouse or Boaters' Discount</i>)			
propane (<i>Boaters' Discount</i>)			

JOB/VOLUNTEER LIST:

JOB	VOLUNTEERS
Harbormasters-2 (<i>monitor radio & help dock</i>)	
Photographer	
Clam Chef & Cooks-4	
Cribbage & Horse Auction Cashier	
Cribbage Equipment	
Race Horse Contractor (someone to cut out the horses) & Auctioneer	
Camp Fire Entertainers	
<i>Mules (people to help transport stuff); don't forget there are large tote boxes to help with the packing!</i>	
Potluck Set-up & Clean-up	

Budget:

Income	
Income-Club funds	
Total Income	
Expenses	
Clams	
Food & beverages	
Paper goods (@ clubhouse)	
Activity supplies (@ clubhouse)	
Miscellaneous	
Total Expenses	