



## BOARD OF TRUSTEES - LAKE LIMERICK COUNTRY CLUB

September 15, 2001

9:00 A.M.

- I. ROLL CALL:** Mary Lou Trautmann
- II. GUESTS FROM THE FLOOR:**
- III. APPROVAL OF MINUTES:** BOT Minutes of August 18, 2001, BOT Special Meeting 8/28/01, BOT Special Meeting 9/6/01.

- IV. FINANCIAL REPORT:** George Duffin
- V. CONSENT AGENDA:** (Committees)

Architectural Committee	Election Committee	Financial Advisory Committee
Greens Committee	Inn Committee	Lake/Dam Committee
Long Range Planning. Committee	Maintenance/Parks Committee	Nominating Committee
Security Committee	Water Committee	Youth Committee
	General Manager Report	

(Reminder: non-smoking meeting, we will break every hour)

**VI. ITEMS FROM CONSENT AGENDA:**

1. Greens #6 Fairway, Cushman
2. maint. Meeting changes
3. Lake Fountain
- 4.

**VII. MANAGER REPORT:**

**III. OLD BUSINESS:**

1. Nominating + Election Committee
2. FEMA/SBA Guarantee
3. Employee Handbook
- 4.
- 5.

**IX. NEW BUSINESS:**

1. Restaurant
2. Town Meeting September 29, 2001

**X. EXECUTIVE:**

- 1.
- 2.

**XI. COMMENTS FROM MEMBERSHIP:**

**XII. CORRESPONDENCE:**

**XIII. ANNOUNCEMENTS: Town Meeting 9/29/01 at 1:00pm**

**MOTION TO CONVENE TO CLOSED SESSION:**

(The Motion must state Specifically the purpose for the closed session and must be referenced in the minutes)

**XIV. CLOSED SESSION:** (The closed session may only include matters dealing with personnel matters; legal counsel or communication with legal counsel; and likely or pending litigation of an owner to the association.)

**XV. MOTION TO RECONVENE TO OPEN SESSION:**

**VI. MOTION TO ACCEPT ALL CLOSED SESSION MOTIONS:**

(Motions or agreements made in closed session may not become effective unless the board, following the closed session, reconvenes in open meeting and votes in the open meeting on the closed session motions.)

**XVII. MOTION TO ADJOURN MEETING:**



## LAKE LIMERICK COUNTRY CLUB, INC,

790 E. St. Andrews Drive

Shelton, WA 98584

Phone (360) 426-3581, Fax (360) 426-8922, e-mail [lakellm@hctc.com](mailto:lakellm@hctc.com)

BOARD OF TRUSTEES September 15, 2001

### ROLL CALL:

President Darrell Winans called the meeting to order at 9:00 a.m. Trustees attending the meeting are Vice-President Tom Taylor, Treasurer Bill McDonald, Secretary Mary Lou Trautmann, Trustee Don Cox, Trustee Charles Hancuff, Trustee Vern Harris, Trustee Gene Metz, Trustee Keith Smith, and Trustee Esther Springer-Johannesen. Excused from the meeting is Trustee Jack Betterley. Also attending are General Manager George Duffin and Water Committee Chairperson Kirk Osborne.

GUESTS FROM THE FLOOR: No presentations

### APPROVAL OF MINUTES:

Motion made by Tr. Esther Springer-Johannesen, seconded by Tr. Mary Lou Trautmann and carried by the Board as follows:

The Board of Trustees approved the minutes of August 18, 2001 as presented.

Motion made by Tr. Chuck Hancuff, seconded by Tr. Bill McDonald and carried by the Board as follows:

The Board of Trustees approved the special minutes of August 28, 2001 as presented.

Motion made by Tr. Vern Harris, seconded by Tr. Mary Lou Trautmann and carried by the Board as follows:

The Board of Trustees approved the special minutes of September 6, 2001 as presented.

### FINANCIAL REPORT: George Duffin

General manager George Duffin recapped the August and 11-month Budget Summary reports.

Motion made by Tr. Mary Lou Trautmann, seconded by Tr. Bill McDonald and carried by the Board as follows:

The Board of Trustees approved the August 2001 financial reports.

Motion made by Tr. Esther Springer Johannesen, seconded by Tr. Bill McDonald, and carried by the Board as follows:

The Board of Trustees approved the Consent Agenda with the following additions: Items From Consent Agenda: Add to Item 1. Greens #6 Fairway and Cushman, Item 2. Add Maintenance Meeting time, Item 3. Lake Fountain

#### ITEMS FROM THE CONSENT AGENDA:

##### Consent Agenda Item:

1. #6 Fairway: the berm from the water tank, around number six fairway to number seven tee will be removed. The board discussed placement of the golf cart crossing signs  
Cushman: the care of machines was reviewed.
2. The Maintenance meeting date and time of meetings were changed to the 2<sup>nd</sup> Thursday of the month, 3:00pm. The time can be altered if interested members cannot attend.
3. Lake Fountain: George will present a proposal to the Lake Committee. The fountain can increase the water movement.

#### **Managers Report September 15, 2001**

1. All three bids have been submitted to the S.B.A. The total of the three bids is \$216,051, which includes \$195,000 for the dam, \$17,800 for the tennis courts and \$3,251 for the floor.
2. Our deadline has been extended to November 2, 2001 however we must get all items to them as soon as possible.
3. The Squaxin tribe has been notified as to our actions thru e-mail and the telephone.
4. We must give all items for our special mailing to the office staff ASAP; the ballot is what we are waiting for. Ballot issue for earthquake repair. *DONE!*
5. Capital budget 2000/2001 St Andrews Meyers/Haworth project \$4800 in the capital budget.
6. The lake is being lowered as of Monday September 10<sup>th</sup> per our permit, which give us till October 15<sup>th</sup>. (10 inches at one inch per day).
7. Lake Leprechaun will be lowed in November, which according to Austin is when it has always been lowered.
8. Austin is getting bids on changing the fence around the dam to make it more child proof. (It has been like this for 30 years.) The cost for this repair is \$285.27 per bid.
9. On Saturday September 8<sup>th</sup> a young man fell hurting his foot/leg while running across the Island.
10. On Sunday September 9<sup>th</sup> James was injured but has returned to work. (Workers comp.)
11. It is my suggestion we return the POS system and replace it with another register. My reason is simple the system is fine the problem is CBM doesn't have the expertise! The solution is to purchase a first class register, which will probably cost under \$3,000.
12. I plan to meet with Keith Smith, Steve Cox and Vern Harris to get the loft above the greens/maintenance building cleaned and organized.
13. Les Johnson will be putting a bid in to correct the Inn's beams, he has been away thus is the reason we still don't have it.
14. I want to thank the Magpies for the purchase of a new broiler.
15. Monday nigh football started Monday September 10<sup>th</sup>.

16. The inventory for the pro shop was \$3,667, \$1,500 was given to Terry with the balance of \$2,167 to be paid over two months.
17. The sales for the restaurant were \$26,667 for the month of August, unfortunately the sales to our members was down 25%.
18. Our cooks are James and Russell effective 9/14/01.
19. The parks will be closed down October 15<sup>th</sup> a Monday.
20. Don Gardner will be in the office September 20<sup>th</sup> to start closing the year.
21. Dog letters and remedies!
22. Division IV lot 44 will be coming to us in about two weeks; this is the Hawke's burned out trailer by well sight 6.
23. The final count for the fall bash was 190 adults and 30 children, 220 total.
24. I plan to start giving Amber a little more responsibility in a way to replace Darlene.
25. Pro shop report.
26. Would we like to donate something to the Chamber of commerce auction on October 13<sup>th</sup>?
27. The estimate for the new Cushman cart is \$15,603.62 with payment due May 2002. Steve states he very much needs the Cushman.
28. What would you like on our reader board besides the meeting of September 29<sup>th</sup>.

The Board requested GM George Duffin to ask Don Gardner, our accountant about the uncompleted Capital Budget items for this fiscal year. The Maintenance Culvert (budget \$4,800.00) will be relocated later.

Break 10:40 am Tr. Keith Smith left the meeting.

#### OLD BUSINESS

1. Election Committee: Darrell will ask Marilyn Feist to handle the election committee; she has been responsible for counting the ballots for years.
2. FEMA/SBA Loan, George has the entire earthquake repair bids and has forwarded them to SBA.

GM George Duffin discussed the "Lake Improvement District" project; our attorney is reviewing the documents to see if Lake Limerick qualifies for state and county funds.

3. Employee Handbook revisions.

Motion made by Tr. Bill McDonald, seconded by Tr. Chuck Hancuff and carried by the Board as follows:

Minors under 16 years of age would not be employed at Lake Limerick. The Board of Trustees approves the following changes to the Employee Handbook: to remove any mention of "minors under 16" throughout the book. (SECTION VI: EMPLOYEE RIGHTS AND STATE REGULATIONS, Page 36 & 37 "Child Labor Policy")

Motion made by Tr. Bill McDonald, seconded by Tr. Tom Taylor and carried by the Board as follows:

The Board of Trustees approves the following changes to the Employee Handbook:

Page 7 delete the following; **Sick Leave Disposition upon Termination**

Upon Termination of an employee, he/she will be paid at his current hourly rate for 1/2 of the sick leave hours remaining in his previously awarded sick leave account, unless dismissed with cause.

Example: (Using January 1, 1998 -- Awarded 80 hours in account)  
May 15, 1998 -- Employee terminates voluntarily with a sick leave account balance of 92 hours.

$$92 \text{ hours} \times 50\% = 46 \text{ hours}$$

Page 8 delete the following; If the employee should already carry health insurance from a bona fide carrier and can furnish proof of such coverage, LLCC will pay such an amount equivalent to what is paid for medical insurance for every other employee.

EXECUTIVE:

NEW BUSINESS:

1. Restaurant: There have been personnel changes in the Restaurant.
2. Town Meeting: September 29, 2001 at 1:00 pm to discuss the Special Assessment: The earthquake damaged the dam, tennis courts and dining room floor.
3. LLCC will send a letter to President Bush confirming our support; Mary Lou Trautmann and Bill McDonald will compose the correspondence.

COMMENTS FROM MEMBERSHIP: None

CORRESPONDENCE: Mary Lou read a letter regarding a "puppy mill" at Lake Limerick. George will write the appropriate letters and notify the various agencies.

ANNOUNCEMENTS:

Motion made by Tr. Gene Metz, seconded by Tr. Don Cox and carried by the board as follows:

The board of trustees adjourns the meeting at 11:35 am.

Respectfully submitted, Mary Lou Trautmann, Secretary  
Preliminary Minutes not approved by the Board of Trustees, for review only.

- 16. The inventory for the pro shop was \$3,667, \$1,500 was given to Terry with the balance of \$2,167 to be paid over two months.**
- 17. The sales for the restaurant were \$26,667 for the month of August, unfortunately the sales to our members was down 25%.**
- 18. Our cooks are James and Russell effective 9/14/01.**
- 19. The parks will be closed down October 15<sup>th</sup> a Monday.**
- 20. Don Gardner will be in the office September 20<sup>th</sup> to start closing the year.**
- 21. Dog letters and remedies!**
- 22. Division IV lot 44 will be coming to us in about two weeks; this is the Hawke's burned out trailer by well sight 6.**
- 23. The final count for the fall bash was 190 adults and 30 children, 220 total.**
- 24. I plan to start giving Amber a little more responsibility in a way to replace Darlene.**
- 25. Pro shop report.**
- 26. Would we like to donate something to the Chamber of commerce auction on October 13<sup>th</sup>?**
- 27. The estimate for the new cushman cart is \$15,603.62 with payment due May 2002. Steve states he very much needs the cushman.**
- 28. What would you like on our reader board beside the meeting of September 29<sup>th</sup>.**

Meeting September 8, 2001

Objective: Excellent food and service on a consistent basis.

A. Four items you would like to on your menu?

- 1. Steaks      Fresh Salads <sup>Cobb</sup> <sup>Caesar</sup> <sup>Soup</sup>      Sandwiches
- 2. Poultry      Veal      Pot Roast
- 3. Seafood      Prime Rib
- 4. Pasta      Pork Chops

B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?

Wed thru Sun - if we must close a day make it Wed-Sunday Family Day

C. Should we have the same menu including specials or should one night be a theme night?

- ① Once in a while!!!      ③ Same menu including specials <sup>HHH</sup> <sup>!!!</sup>
- ② no!!!      4. could buffet!!!

D. What sort of special dining nights would you like to see?

Thurs: Wild <sup>Items</sup> / Asian, Mexican / Sunday Special!!!  
Special events!!!! Thurs: Prime Rib!!! Family night!!! Special dash night

E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.

Blend: HHH HHH HHH!!!      Fine Dining!!!!      Family Night

F. Other suggestions:-

- Polite waitresses      Freshly prepared meals
- Reservations      1/2 portions
- Smaller menu      Quality food
- Varied menu      Low cost items on menu
- Timely service      Consistency

(over)

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

**A. Four items you would like to on your menu?**

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

**B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?**

\_\_\_\_\_

**C. Should we have the same menu including specials or should one night be a theme night?**

\_\_\_\_\_

**D. What sort of special dinning nights would you like to see?**

\_\_\_\_\_

**E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.**

\_\_\_\_\_

**F. Other suggestions:-**

\_\_\_\_\_



cc BOT  
9-28-01

RICHARD T. HOSS  
ROBERT D. WILSON-HOSS

HOSS and WILSON-HOSS  
ATTORNEYS AT LAW  
236 WEST BIRCH STREET  
SHELTON, WASHINGTON 98584

AREA CODE 360  
426-2999 FAX 426-6715

September 26, 2001

Board of Directors  
Lake Limerick Country Club  
790 East St. Andrews Drive  
Shelton, Washington 98584

Re: Hunt Mobile Homes, Division 4, Lot 53

Dear Board:

The owners of Division 4, Lot 53, Hunt Mobile Homes, have until October 1 to bring the lot into compliance with Lake Limerick governing documents. Please let me know on October 2 if everything that should be done has been done.

If the lot has not been cleaned up, I will proceed immediately with a lien foreclosure and covenant violation complaint.

I look forward to hearing from you.

Sincerely,



ROBERT D. WILSON-HOSS

RWH:ss

We love having our Inn if I let  
it - It is so handy for us.

When Andre' was with us we  
ate there at least twice a  
week -

With the new look we ate  
there once - I will be back -

Very sad - Sorry about the  
change

Nick Siri Johnson

2-68



P.O.Box 163 • Snoqualmie Pass, WA 98068 • (206) 434-6300

### INN FOOD REQUESTS:

1. FINE DINNING ENTREES:
  - FRESH, NOT FROZEN
  - SIDE VEGETABLES, ETC., ALSO FRESH AND ATTRACTIVE.
  - POTATOES, RICE, ETC. FRESH, NOT HELD TOO LONG BEFORE SERVING
2. CLEAN KITCHEN - ALWAYS
3. CLEAN TOOLS OF TRADE
4. NO SMOKING IN KITCHEN
5. SEASONAL SPECIALS
6. ALWAYS LOOK CLEAN & PROFESSIONAL.

GARY & BONA AYERS

Ideas to upgrade our restaurant.....

1. The kitchen must be inspection clean all the time.
2. Cooks never to come out of the kitchen unless with a clean apron
3. Consistency in appearance and taste of all foods.
4. When the cook is slow or too many customers for prompt service..the waitress must check the water glasses, coffee, and drinks to be sure they are full all the time. I notice Friday night in the restaurant , all the wine glasses were empty and at our table we were never asked for drinks. If we have to wait for food, you will have happy customers if they are not ignored. We are losing a lot of revenue!!!! Sure the guys can go to the bar and wait for drinks but not all people know to do this.
5. Waitress need to be trained as to where the orders go and to whom. Somehow there has to be a better system for them to know who ordered what.
6. Everyone enjoyed their meal Friday night, good food, good company and we deserve the best.....

John and Marty Williams

P.S. I think we could have less menu items but must have excellent quality.....

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

**\*A. Four items you would like to on your menu?**

1. STEAKS

2. POULTRY

3. SEA FOOD

4. \_\_\_\_\_

**\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?**

TRY 5 DAYS IF PARTICIPATION WARRANTS IT.

**C. Should we have the same menu including specials or should one night be a theme night?**

\* Theme night once in a while

**\*D. What sort of special dinning nights would you like to see?**

\_\_\_\_\_

**\*E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.**

A BLEND

**\*F. Other suggestions:-**

\_\_\_\_\_

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

\*A. Four items you would like to on your menu?

1. Pastas - 2 or 3 kind
2. 2 or 3 Fish dishes
3. Steaks -
4.

\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?

Wed thru Sun.

\*C. Should we have the same menu including specials or should one night be a theme night?

\*D. What sort of special dinning nights would you like to see?

Friday Night

\*E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.

Fine dining & Family dining

\*F. Other suggestions:-

We need better waitresses & should be able to get your order before an hour is up!

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

**A. Four items you would like to on your menu?**

1. COMPARABLE TO ALDERBROOK'S menu with
2. ADDED LOW PRICE MEALS AND SPECIALS
3. \_\_\_\_\_
4. \_\_\_\_\_

**\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?**

OPEN WEDNESDAY THROUGH SUNDAY

**\*C. Should we have the same menu including specials or should one night be a theme night?**

THEME NIGHT WOULD BE FUN!

**\*D. What sort of special dinning nights would you like to see?**

ASIAN - MEXICAN

**\*E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.**

BLEND

**\*F. Other suggestions:-**

MAYBE RESERVATIONS WOULD BE IN ORDER -

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

\* **A. Four items you would like to on your menu?**

1. Pasta Dish
2. Seafood
3. Steaks
4. Chicken

25 Salads each  
Specials each  
night -

\* **B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?**

open Wednesday through Sunday

\* **C. Should we have the same menu including specials or should one night be a theme night?**

NO THEME NIGHT -

\* **D. What sort of special dining nights would you like to see?**

Wednesday Night Dinner w/ 2 items only  
+ Reservations so you know how many you will have

\* **E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.**

\_\_\_\_\_

\* **F. Other suggestions:-**

Smaller Menu



I WANT TO BE PROUD TO BRING FRIENDS  
+ FAMILY TO OUR RESTAURANT!

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

\*A. Four items you would like to on your menu?

1. SEAFOOD DINNER SALADS

2. CHICKEN

3. BEEF

4. PASTA

\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?

WEDNESDAY THRU SUNDAY

\*C. Should we have the same menu including specials or should one night be a theme night?

SAME MENU INCLUDING SPECIALS

\*D. What sort of special dinning nights would you like to see?

\_\_\_\_\_

\*E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.

SMALLER FINE DINING PLUS BAR MENU, AS BEFORE.  
MENU

F. Other suggestions:-

VARIED MENU AS ANDREAS MENU WAS  
BUT SMALLER MENU.

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

\***A. Four items you would like to on your menu?**

1. Veal / chicken oscar

2. prime rib - Fri. nites fresh  
salads

3. sea-food

4. steaks

\***B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?**

Open Wed. through Sunday

\***C. Should we have the same menu including specials or should one night be a theme night?**

Theme night would be fine for one night.

\***D. What sort of special dinning nights would you like to see?**

Just want a chef, not a cook!

\***E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.**

Blend of fine dining - Fri + Sat. nights. This would mean there would still be less expensive dinners on

**F. Other suggestions:-**

Fri + Sat. nights

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

\*A. Four items you would like to on your menu?

1. Chicken -
2. Fresh
3. Steak
4. Beef

\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?

wed thru Sunday except saturday winter Sunday  
full menu all nights closed!

\*C. Should we have the same menu including specials or should one night be a theme night?

Same menu including specials

\*D. What sort of special dining nights would you like to see?

Thematic - special for business events

E. What are you looking for in your restaurant: fine dining, casual, family or of course a blend.

Chef that has capability of serving both  
fine dining & family

\*F. Other suggestions:-

Fresh prepared, 1/2 portions

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

**\*A. Four items you would like to on your menu?**

1. Fish
2. Meat
3. Pasta
4. Sandwiches

**\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?**

5 days (only if patronage is sufficient)

**\*C. Should we have the same menu including specials or should one night be a theme night?**

Bring back Wednesday ~~lunch~~ <sup>buffet</sup> style

**\*D. What sort of special dining nights would you like to see?**

Prime Rib Special

**\*E. What are you looking for in your restaurant: fine dining, casual, family or of course a blend.**

Fine dining

**\*F. Other suggestions:-**

If food isn't up to par get drunk!

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

\*A. Four items you would like to on your menu?

1. STEAK

2. FISH

3. CHICKEN

4. PORK? — PIZZA (GOOD)

\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?

Wed Thru Sunday

\*C. Should we have the same menu including specials or should one night be a theme night?

SAME MENU

\*D. What sort of special dining nights would you like to see?

THURS Prime Rib — SUNDAY SPECIALS

E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.

BLEND

\*F. Other suggestions:-

QUALITY FOOD (NOT INSTITUTIONAL FOOD)

Food needs to be consistent.

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

**\*A. Four items you would like to on your menu?**

1. Chicken & dumplings type
2. Fried chicken & trimmings
3. Roast Beef or Roast Pork & trimmings
4. Ham & scalloped potatoes.

**\*B. Should the restaurant be open (Wednesday through Sunday,) five days or should we be closed either Wednesday or Sunday?**

I think Sunday is a better day to be open if we have to be closed either Wed or Sunday.

**\*C. Should we have the same menu including specials/or should one night be a theme night?**

Since most people have favorite foods, you'd be hard pressed to find a theme we all agree on.

**D. What sort of special dining nights would you like to see?**

Family nights are essential.

**E. What are you looking for in your restaurant: fine dining, causal, family or, of course, a blend.**

A Blend.

**\*F. Other suggestions:-**

Some items on the menu to be low cost. I'm afraid there are cheap hateres living here.

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

\*A. Four items you would like to on your menu?

1. COBO SALAD
2. PRIME RIB
3. FETTUCINI
4. CEASAR SALAD

\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?

CLOSE WED.

\*C. Should we have the same menu including specials or should one night be a theme night?

IF OPEN ON WED/SUN DO THEME NIGHT. THE REST SPECIALS

\*D. What sort of special dining nights would you like to see?

VALENTINE DAY, ST PATS POSSIBLY OPEN THANKSGIVING.

\*E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.

FINE DINING BUT FAMILY ON SUNDAYS

\*F. Other suggestions:-

QUALITY CONSISTENCY, TIMELY SERVICE  
BETTER TRAINING FOR WAIT STAFF

Meeting September 8. 2001

**Objective: Excellent food and service on a consistent basis.**

\*A. Four items you would like to on your menu?

1. Steak's
2. Salads
3. Sandwiches
4. Chicken Dishes

\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?

\*C. Should we have the same menu including specials or should one night be a theme night?

Same menu including specials

\*D. What sort of special dinning nights would you like to see?

Family night on Sunday

\*E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.

a blend

F. Other suggestions:-

Have some things for the whole community  
in peoples price ranges!!!



Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

**\*A. Four items you would like to on your menu?**

1. Taco Salad

2. Steak

3. Salmon or goat fish

4. International Sandwich

**\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?**

Open 5 days.

**\*C. Should we have the same menu including specials or should one night be a theme night?**

Either is fine

**\*D. What sort of special dinning nights would you like to see?**

Prime Rib Special -

**\*E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.**

a Blend

**\*F. Other suggestions:-**

Consistency - we need to know it will be good on all nights so we aren't embarrassed to bring guests

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

**\*A. Four items you would like to on your menu?**

1. Steak - Beef
2. Chicken
3. fish
4. Salads - (meal type)

**\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?**

Open 5 days -

**\*C. Should we have the same menu including specials or should one night be a theme night?**

Specials

**\*D. What sort of special dinning nights would you like to see?**

\_\_\_\_\_

**\*E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.**

- A blend -

**\*F. Other suggestions:-**

Consistency of food # 1,

Dale - Bartender

Larry - head cook  
James - asst cook

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

\*A. Four items you would like to on your menu?

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?

Family night on Sundays

C. Should we have the same menu including specials or should one night be a theme night?

Same menu - with some variety

\*D. What sort of special dinning nights would you like to see?

\*E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.

Blend

\*F. Other suggestions:-

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

**A. Four items you would like to on your menu?**

1. Good "salads"
2. "Fresh" vegs.
3. \_\_\_\_\_
4. \_\_\_\_\_

**\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?**

\_\_\_\_\_

**\*C. Should we have the same menu including specials or should one night be a theme night?**

NO Theme night

**\*D. What sort of special dinning nights would you like to see?** BUFFET  
Thanksgiving, Christmas, Mother's Day, Father's Day

**\*E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.**

A blend of family & fine dining

**\*F. Other suggestions:-**

\_\_\_\_\_

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

\*A. Four items you would like to on your menu?

1. Just good food! Three or four
2. items on each heading i.e.
3. salads, chicken etc
4. \_\_\_\_\_

\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday? *Yes!*

\*C. Should we have the same menu including specials or should one night be a theme night?

\_\_\_\_\_ *whatever Community desires  
\$ will support*

\*D. What sort of special dining nights would you like to see?

\_\_\_\_\_ *Sun. night fried chicken for \$5.95  
range*

\*E. What are you looking for in your restaurant: fine dining, casual, family or of course a blend.

F. Other suggestions:-

1. *experienced (at least 1) waitress that can train others i.e. push drinks (or at least ask about) as this is a money maker for club.*
2. *Pay more to chef, to ensure that we*

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

\*A. Four items you would like to on your menu?

1. Chicken Alfredo Pasta
2. New York or Tenderloin Steak
3. salmon or halibut
4. good salads

\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?

Wed → Sunday or Thursday → Sunday

\*C. Should we have the same menu including specials or should one night be a theme night?

SAME MENU including specials

\*D. What sort of special dining nights would you like to see?

\_\_\_\_\_

\*E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.

excellent food, excellent service, medium priced.

\*F. Other suggestions:-

try to make it a pleasant experience. and everyone should have expectations of what is expected.

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

\*A. Four items you would like to on your menu?

1. PORT CHOPS
2. POT ROAST
3. FRIED CHICKEN
4. \_\_\_\_\_

\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?

5 DAYS WED THRU SUNDAY

\*C. Should we have the same menu including specials or should one night be a theme night?

\_\_\_\_\_

\*D. What sort of special dinning nights would you like to see?

ONE SPECIAL EACH NIGHT

\*E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.

\_\_\_\_\_

F. Other suggestions:-

\* OPEN TO PUBLIC

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

\*A. Four items you would like to on your menu?

1. \_\_\_\_\_
  2. \_\_\_\_\_
  3. \_\_\_\_\_
  4. \_\_\_\_\_
- Something  
pre. closer  
menu*

\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?

Wed - Sunday

\*C. Should we have the same menu including specials or should one night be a theme night?

No at least not on Fri. & Sat.

\*D. What sort of special dinning nights would you like to see?

Could be theme, dinner shows ect if done well

\*E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.

fine dining at least on weekends

\*F. Other suggestions:-

To cater to all maybe have the "home cooking" menu Wed, Thurs & Sun - with the fine dining on the weekends - staff should be professional & should their attire -



Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

**\*A. Four items you would like to on your menu?**

1. A good Cook

2. Good service

3. Good Food

4. \_\_\_\_\_

**\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?** *yes*

WED. THRU SUNDAY

**\*C. Should we have the same menu including specials or should one night be a theme night?**

A Family Sunday (a few choice.)

**\*D. What sort of special dining nights would you like to see?**

Fac. nite

**\*E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.**

A BLEND. & Family nite out

**\*F. Other suggestions:-**

Not a huge menu to choice from

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

**\*A. Four items you would like to on your menu?**

1. \_\_\_\_\_ *A variety*
2. \_\_\_\_\_ *and some*
3. \_\_\_\_\_ *Imagination!!*
4. \_\_\_\_\_

**\*B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?**

\_\_\_\_\_ *closed on Wednesday*

**\*C. Should we have the same menu including specials or should one night be a theme night?**

\_\_\_\_\_ *Don't need a theme night*

**\*D. What sort of special dinning nights would you like to see?**

\_\_\_\_\_ *Thursday thru Sunday*

**\*E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.**

\_\_\_\_\_

**\*F. Other suggestions:-**

\_\_\_\_\_

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

**A. Four items you would like to on your menu?**

1. Prime Rib
2. Fettuccine Neptune
3. Prawns, Halibut
4. Chicken Florentine / Limerick

**B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?**

Close Wed in winter, Summer open Wed - Sun.

**C. Should we have the same menu including specials or should one night be a theme night?**

Family night on Sunday, Cheaper food, more basic menu

**D. What sort of special dining nights would you like to see?**

Thurs night Prime Rib special.  
Family night on Sun.

**E. What are you looking for in your restaurant: fine dining, casual, family or of course a blend.**

fine dining with a small blend of casual (home-type cooking) maybe 2 or 3 home-type menu items.

**F. Other suggestions:-**

Bar menu with halibut + chips, Chef/Taco Salad,  
Reuben Sandwich, Hamburgers, etc.  
Prime Rib Dip

1/2 portion items included in menu to satisfy the sm appetite + elderly

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

**A. Four items you would like to on your menu?**

1. STEAK
2. CHICKEN
3. FISH
4. QUALITY NOT QUANTITY -

**B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?**

MONDAY? - OPEN SUNDAY DURING SUMMER / BEFORE MONDAY HOLIDAY

**C. Should we have the same menu including specials or should one night be a theme night?**

SAME MENU - SPECIALS FOR FINE DINING -

**D. What sort of special dining nights would you like to see?**

PRIME BEEF - SALMON - HAWAIIAN - MEXICAN

**E. What are you looking for in your restaurant: fine dining, causal, family or of course a blend.**

FAMILY WITH FINE DINING ON FRIDAY -  
REGULAR MENU WITH SPECIALS

**F. Other suggestions:-**

WEDNESDAY - TWO ITEMS (RESERVATIONS) ONE  
COOK/ONE DISHWASHER  
HEALTHY HEART -

Meeting September 8, 2001

**Objective: Excellent food and service on a consistent basis.**

**A. Four items you would like to on your menu?**

1. HERBED BUTTER - HAVE 2 OR 3 TO GIVE PEOPLE CHOICE

2. SOUR CREAM MIXTURE FOR BAKED POTATOES

\* 3. SERVE AN ABSOLUTELY WONDERFUL DINNER  
AS WAITRESS TAKES ORDER, HAVE HER ROLL

4. SERVE CANADIAN'S - CREAM CHEESE + CRACKERS  
OR STUFFED CELERY

**B. Should the restaurant be open Wednesday through Sunday, five days or should we be closed either Wednesday or Sunday?**

CLOSED SUNDAY FOR WINTER MONTHS

**C. Should we have the same menu including specials or should one night be a theme night?**

try a theme night - using different themes

**D. What sort of special dining nights would you like to see?**

MENU OF ONLY 3 CHOICES - FISH, CHICKEN,  
BEEF

**E. What are you looking for in your restaurant: fine dining, casual, family or of course a blend.**

Fine Dining, Fri & Sat. - FAMILY REST OF TIME  
ON FRI & SAT HAVE DESSERT AS PART OF MEAL

**F Other suggestions:-**

HAVE ONE NIGHT WITH PIANO PLAYER AS  
BACKGROUND MUSIC

\* SOMETHING OUT OF THE ORDINAIRE

BAKED ON PREMISE OR, MILDLY SWEET

Lake Limerick Country Club  
790 East St Andrews Drive  
Shelton WA 98007

September 18, 2001

Brian of P.P.S security met with Austin Douglas on September 18, 2001 at around 2:30pm to take a tour of all LLCC water facilities. The purpose of this was to increase security of our water system. Brian has been given instructions to check all facilities on a regular basis and report any problems or signs of problems.

George E Duffin



General Manager

CC Water Board  
Board of Trustees

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**From:** Michelle Stevie
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**Subject:** 9-13-01**Date:** Sep 13 2001 12:12p EST**To:** "George" <judgednet@prodigy.net>

George,

I just spoke with Rob Haas and left a message with Martig. My concern with this rehab project is that your group not spend money on repairs that in the long run need a different "fix". I assume this is also your concern. As you know we do not have any final information on the flow study and have not a clear idea of impacts, if any, the dam may be contributing to downstream habitat.

Two confirmed areas that need to be addressed are the fish ladder and the "migration" of large mouth bass out of the lake into the Cranberry Creek. For these issues we also need to be meeting with WDFW. It would be preferable to have a meeting with Martig, WDFW, Squaxin and yourself so that all issues can be looked at and addressed. I will not be available as I stated in our phone conversation the next two weeks. At present I have much of October open.

You may also contact Jeff Dickison in my absence at 432-3815.  
Thanks! Michelle

-----Original Message-----

**From:** George [mailto:judgednet@prodigy.net]**Sent:** Friday, September 07, 2001 9:36 AM**To:** mstevie@squaxin.nsn.us**Subject:** September 6, 2001 meeting at Lake Limerick

September 7, 2001

This is to keep you updated on the dam and what is being done to remedy the earthquake damage. Our board has authorized Martig Engineering to look at what can be done to repair and strengthen the dam do to damage caused by the two earthquakes of this year. The preliminary estimates are \$195,000. Mr. Martig has worked on the dam before and knows the area and specifically the lake very well. His number is 360-754-9687 his fax number is 360-705-0789. I would like the three of us to meet at your

convenience so please give me some dates that would be good with you.  
I will send you all updates as they occur.

Thank you

George Duffin  
Lake Limerick CC lakelim@hctc.com

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Austin, Brian and myself spoke  
to Michele Stevie on 9/12/01.



Worked on 9/13/01

Board adopted 8/18/01

<b>BUDGET SUMMARY</b>				
<b>4-Sep-01</b>				
	<b>2000/2001 Actual Estimate</b>	<b>2001/2002 Projected Budget</b>	<b>2000/2001 Adopted Budget</b>	<b>Variance 2000/2001 budget v. 2001/2002</b>
<b>INCOME:</b>				
Adminstration: #5, #45, #55	\$499,991	\$519,110	\$503,600	\$15,510 x
Adm. Other income/expenses:	-\$6,984	-\$15,488	\$500	-\$15,988 x
Golf: #65	\$107,689	\$91,445	\$125,825	-\$34,380 x
Restaurant/Bar Gross: #75	\$108,158	\$103,170	\$100,997	\$2,173 x
Social: #80	-\$992	\$1,500	\$5,099	-\$3,599 x
Maint/Lake/Dam/Fish derby:		-\$200	\$0	-200
<b>Total Income:</b>	<b>\$707,862</b>	<b>\$699,537</b>	<b>\$736,021</b>	<b>-\$36,484</b>
<b>EXPENSES:</b>				
Administration: #5, #45, #55	\$273,636	\$270,835	\$278,808	-\$7,973 x
Maintenance: #15, #20, #30	\$124,554	\$104,497	\$157,858	-\$53,361 x
Golf: #65	\$150,306	\$152,921	\$153,576	-\$655 x
Restaurant: #75	\$185,203	\$161,830	\$148,679	\$13,151 x
Social: #80	\$6,602	\$9,454	\$6,983	\$2,471 x
	<b>\$740,301</b>	<b>\$699,537</b>	<b>\$745,904</b>	<b>-\$46,367</b>
<b>5% Reserve Provision:</b>				
<b>Profit/loss:</b>				
	<b>-\$32,439</b>	<b>\$0</b>	<b>-\$9,883</b>	<b>\$9,883</b>
<b>P &amp; L above Includes saving of:</b>				
	<b>\$24,721</b>	<b>-\$25,668</b>	<b>\$0</b>	
		0		
<b>Capital Improvements in the 2001/2002 Budget</b>				
<b>Obligated</b>				
Greens Mower (2 of 2)	\$15,108	\$15,108	\$15,108	
POS (2 of 5)	\$2,700	\$2,700	\$2,700	
<b>Proposed</b>				
Restaurant exhaust system (75)		\$5,500		
Cushman (65)		\$5,000		

<b>Total 2001/2002 proposed</b>				
<b>Budget: (TOTAL)</b>		<b>\$28,308</b>		

9/14/01

Board

Budget work sheet <i>DEPT: #5, #45 &amp; #55</i>	Eleven	One Months Actual	Twelve Months Estimated	2000/2001 Budget
	Months Actual			
<b>Administration, Security &amp; Architecture: Income</b>				
Dues - per lot: (1380)	\$452,706	\$41,200	\$493,906	\$496,800
Dues social:	\$1,800	\$0	\$1,800	\$1,500
Animal contro fees:	\$75	\$25	\$100	\$125
Lien Fees:	\$1,738	\$0	\$1,738	\$3,000
NSF checks:	\$30	\$0	\$30	\$75
Newsletter income:	\$152	\$0	\$152	\$300
Architectural Income:	\$769	\$71	\$840	\$1,200
Architectural Penalty:	\$1,400	\$25	\$1,425	\$600
<b>Total gross revenue:</b>	<b>\$458,670</b>	<b>\$41,321</b>	<b>\$499,991</b>	<b>\$503,600</b>
<b>Budget work sheet Expenses:</b>	<b>Eleven Months Actual</b>	<b>One Months Actual</b>	<b>Twelve Months Estimated</b>	<b>2000/2001 Budget</b>
Salaries administration:	\$83,809	\$8,754	\$92,563	\$104,000
Salaries to water:	\$0	\$0	\$0	\$0
Payroll taxes to water:	\$0	\$0	\$0	\$0
Payroll taxes Admin:	\$8,521	\$774	\$9,295	\$13,520
Salaries architecture:	\$1,244	\$113	\$1,357	\$2,400
Payroll taxes architecture:	\$129	\$12	\$141	\$300
L & I Ins. Architecture:	\$0	\$0	\$0	\$60
L and I insurance Adm.:	\$484	\$44	\$528	\$1,445
Health Insurance:	\$2,142	\$206	\$2,348	\$1,400
Life Insurance:	\$0	\$0	\$0	\$100
Security service:	\$18,001	\$2,301	\$20,302	\$20,000
Education employees:	\$0	\$0	\$0	\$100
Wash. Excise tax:	\$2,658	\$241	\$2,899	\$7,000
Personal property tax	\$1,461	\$129	\$1,590	\$1,200
Property taxes:	\$1,683	\$157	\$1,840	\$3,500
Acct. review Gardner:	\$713	\$107	\$820	\$4,500
Acct. Audit Ryan:	\$5,852	\$0	\$5,852	\$0
Advertising:	\$0	\$0	\$0	\$100
Bad Debt expense:	\$80	\$30	\$110	\$500
Bank deposit adjustment:	\$21	\$4	\$25	\$0
Bank service charges:	\$1,032	\$98	\$1,130	\$1,000
Bank card discount:	\$3,667	\$333	\$4,000	\$4,200
Cash over/short:	\$8	\$0	\$8	\$0
Contributions:	\$0	\$0	\$0	\$100
<b>Depreciation: (CASH)</b>	<b>\$38,136</b>	<b>\$3,464</b>	<b>\$41,600</b>	<b>\$41,603</b>
Dues.Subscriptions:	\$141	\$0	\$141	\$400
Equipment/rent:	\$34	\$26	\$60	\$100
Insurance administration:	\$11,656	\$1,064	\$12,720	\$7,000
Legal fees;	\$1,446	\$134	\$1,580	\$5,000
Legal fees architecture:	\$9	\$0	\$9	\$60

Licenses and permits:	\$318	\$28	\$346	\$400
Newsletter:	\$5,195	\$475	\$5,670	\$5,000
Office expense:	\$5,569	\$501	\$6,070	\$5,000
Postage:	\$6,998	\$636	\$7,634	\$7,500
Professional services:	\$4,200	\$0	\$4,200	\$0
Culvert B and A: (Capital fund)	\$0	\$0	\$0	\$0
Promotion expense;	\$557	\$53	\$610	\$300
Repair/maint.: (Adm.)	\$8,042	\$738	\$8,780	\$8,500
Repair/maint.: (Adm/equip)	\$2,099	\$191	\$2,290	\$500
Service contract:	\$430	\$30	\$460	\$1,000
Service contract:(POS)	\$0	\$0	\$0	\$0
Supplies:	\$4,714	\$46	\$4,760	\$1,500
supplies arc.	\$34	\$7	\$41	\$180
Telephone:	\$3,641	\$304	\$3,945	\$4,000
Utilities:	\$23,177	\$1,883	\$25,060	\$23,000
Vehicle expense:	\$1,516	\$154	\$1,670	\$1,100
Vehicle expense arch.:	\$239	\$71	\$310	\$240
Telephone Anglia:x	\$383	\$32	\$415	\$500
Utilities Anglia:x	\$410	\$47	\$457	\$500
<b>Total Expenses:</b>	<b>\$250,449</b>	<b>\$23,187</b>	<b>\$273,636</b>	<b>\$278,808</b>
<b>Income less Expenses:</b>	<b>\$208,221</b>	<b>\$18,134</b>	<b>\$226,355</b>	<b>\$224,792</b>
<b>Other Income and Expenses:</b>				
service charge Admin:	\$8,495	\$942	\$9,437	\$14,000
gain disposal of assets:	\$264	\$0	\$264	\$0
Interest Inc. Admin.:	\$1,024	\$91	\$1,115	\$500
misc. income:	\$6,627	\$53	\$6,680	\$1,000
penalties tax exp.	\$355	\$0	\$355	\$0
misc. expense:	-\$130	-\$10	-\$140	-\$1,000
reserves - admin 2000/2001	\$0	\$0	\$0	-\$14,000
Purchase of capital items:				
<b>5% reserve transfer:</b>	<b>-\$22,635</b>	<b>-\$2,060</b>	<b>-\$24,695</b>	<b>\$0</b>
<b>Total other income/expenses:</b>	<b>-\$6,000</b>	<b>-\$984</b>	<b>-\$6,984</b>	<b>\$500</b>
<b>Profit before taxes:</b>	<b>\$202,221</b>	<b>\$17,150</b>	<b>\$219,371</b>	<b>\$225,292</b>
<b>Provision for taxes:</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$1,000</b>
<b>Total Provision for taxes</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$1,000</b>
<b>NET PROFIT</b>	<b>\$202,221</b>	<b>\$17,150</b>	<b>\$219,371</b>	<b>\$224,292</b>
<b>NOTES ADM/SEC/ARCH.</b>	<b>Amount</b>	<b>Department</b>	<b>Committed</b>	
<b>Capital not Budgeted.</b>	<b>2000/2001</b>		<b>2001/2002</b>	<b>2002/2003</b>

copy machine:	\$8,846	#5		
Computer:	\$1,298	#5		
Camera Pro shop:	\$430	#65		
Fuel pump:	\$694	#30		
pizza oven:	\$3,300	#75		
Fryer:	\$908	#75		
<b>TOTAL</b>	<b>\$15,476</b>		<b>\$0</b>	
	<b>Amount</b>	<b>Department</b>	<b>2001/2002</b>	<b>2002/2003</b>
<b>Capital Budgeted</b>	<b>2000/2001</b>		<b>Committed</b>	
Mower:	\$322	#30		
Mower:	\$434	#30		
Fairway mower:	\$15,108	#65	\$15,018	
Tables and chairs:	\$5,628	#75		
Correct exhaust system:		#75	\$5,500	
POS system: (EDJ)	\$2,700	#5	\$2,700	\$2,700
Cushman			\$5,000	
<b>TOTAL budgeted</b>	<b>\$24,192</b>		<b>\$28,218</b>	
<b>TOTAL all capital items</b>	<b>\$39,668</b>		<b>\$28,218</b>	
	<b>Eleven Months Actual</b>	<b>One Months Actual</b>	<b>Twelve Months Estimated</b>	<b>2000/2001 Budget</b>
<b>Department #80</b>				
<b>Social/Youth/Com. Support:</b>				
<b>Income:</b>				
Gross revenue sales:				
Social entertainment adm.:	\$0	\$0	\$0	\$3,333
Social food income:	\$547	\$0	\$0	\$4,666
Social liquor income:	\$23	\$0	\$23	\$1,000
Social Shirt/key ring sales:	\$628	\$0	\$628	\$900
Social Inn events:	\$3,311	\$1,104	\$4,415	\$0
<b>Total gross revenues:</b>	<b>\$4,509</b>	<b>\$1,104</b>	<b>\$5,066</b>	<b>\$9,899</b>
<b>Cost of goods sold:</b>				
Direct costs:				
Social liquor costs:	\$405	\$0	\$405	\$300
Social direct costs:	\$5,096	\$730	\$5,826	\$4,500
<b>Total Direct Costs:</b>	<b>\$5,501</b>	<b>\$730</b>	<b>\$6,231</b>	<b>\$4,800</b>
<b>GROSS PROFIT:</b>	<b>-\$992</b>	<b>\$374</b>	<b>-\$1,165</b>	<b>\$5,099</b>

	<b>Eleven Months Actual</b>	<b>One Months Actual</b>	<b>Twelve Months Estimated</b>	<b>2000/2001 Budget</b>
<b>Expenses:</b>				
Salaries social;	\$1,477	\$493	\$1,970	\$600
Payroll taxes Exp. Social:	\$77	\$28	\$105	\$17
Wash excise tax social:	\$0			
Equipment rent:	\$114			
Laundry:	\$71	\$24	\$95	\$0
Music - entertainment:	\$845	\$285	\$1,130	\$2,666
Promotional expense:	\$1,898	\$334	\$2,232	\$1,700
Promotional youth:	\$553	\$397	\$950	\$1,000
Supplies:	\$1,567	\$329	\$1,896	\$1,000
<b>Total Expenses:</b>	<b>\$6,602</b>	<b>\$1,890</b>	<b>\$8,492</b>	<b>\$6,983</b>
<b>Net Profit:</b>	<b>-\$7,594</b>	<b>-\$1,516</b>	<b>-\$9,657</b>	<b>-\$1,884</b>

(1.) Security 6mos at \$7,280  
and 6 mos at \$14,560. (\$14) &  
20 gals gas summer and 10  
gals in the winter.

Variance Budget to Actual	Budget work sheet		notes projected budget 2001 - 2002
	<b>Administration, Security &amp; Architecture: Income</b>	<b>Projected Budget 2001/2002</b>	
-\$2,894	Dues - per lot: (1380)	\$513,360	
\$300	Dues social:	\$2,000	
-\$25	Animal contro fees:	\$100	
-\$1,262	Lien Fees:	\$2,000	
-\$45	NSF checks:	\$50	
-\$148	Newsletter income:	\$200	
-\$360	Architectural Income:	\$900	
\$825	Architectural Penalty:	\$500	
<b>-\$3,609</b>	<b>Total gross revenue:</b>	<b>\$519,110</b>	
Variance Budget to Actual	Budget work sheet	Projected Budget 2001/2002	notes projected budget 2001 - 2002
	<b>Expenses:</b>		
-\$11,437	Salaries:	\$110,240	GMOMAR5hrs/wk/52
\$0	Salaries to water:	-\$6,610	
\$0	Payroll taxes to water:	-\$684	
-\$4,225	payroll taxes:	\$11,410	
-\$1,043	Salaries architecture:	\$1,500	
-\$159	Payroll taxes architecture:	\$165	
-\$60	L & I Ins. Architecture:	\$0	
-\$917	L and I insurance:	\$661	
\$948	Health Insurance:	\$2,040	
-\$100	Life Insurance:	\$0	
\$302	Security service:	\$20,000	20 gal * \$1.75 wkly
-\$100	Education employees:	\$0	
-\$4,101	Wash. Excise tax:	\$3,000	
\$390	Personal property tax	\$2,000	
-\$1,660	Property taxes:	\$2,000	
-\$5,320	Acct. review Gardner:	\$2,000	
\$5,852	Acct. Audit Ryan:	\$0	
-\$100	Advertising:	\$0	
-\$390	Bad Debt expense:	\$200	
\$25	Bank deposit adjustment:	\$0	
\$130	Bank service charges:	\$950	
-\$200	Bank card discount:	\$3,500	
\$8	Cash over/short:	\$0	
-\$100	Contributions:	\$0	
<b>-\$3</b>	<b>Depreciation:</b>	<b>\$28,308</b>	
-\$259	Dues.Subscriptions:	\$200	
-\$40	Equipment/rent:	\$100	
\$5,720	Insurance administration:	\$13,710	plus 10%
-\$3,420	Legal fees;	\$2,000	
-\$51	Legal fees architecture:	\$0	

-54	Licenses and permits:	\$400	
\$670	Newsletter:	\$6,000	
\$1,070	Office expense:	\$5,550	
\$134	Postage:	\$7,500	
\$4,200	Professional services:	\$0	
\$0	Culvert B and A: (Capital fund)	\$0	
\$310	Promotion expense;	\$700	
\$280	Repair/maint.: (Adm.)	\$8,950	
\$1,790	Repair/maint.: (Adm/equip)	\$2,500	
-\$540	Service contract:	\$600	
\$0	Service contract:(POS)	\$600	
\$3,260	Supplies:	\$5,500	
-\$139	supplies arc.	\$120	
-\$55	Telephone:	\$4,100	
\$2,060	Utilities:	\$28,900	plus 15%
\$570	Vehicle expense:	\$1,600	
\$70	Vehicle expense arch.:	\$300	
-\$85	Telephone Anglia:	\$420	
-\$43	Utilities Anglia:	\$445	plus 15%
<b>-\$5,172</b>	<b>Total Expenses:</b>	<b>\$270,875</b>	
<b>\$1,563</b>	<b>Income less Expenses:</b>	<b>\$248,235</b>	
	<b>Other Income and Expenses:</b>		
-\$4,563	service charge Admin:	\$9,000	
\$264	gain disposal of assets:	\$0	
\$615	Interest Inc. Admin.:	\$1,000	
\$5,680	misc. income:	\$720	
\$355	penalties tax exp.	\$500	
\$860	misc. expense:	-\$1,000	
\$14,000	Purchase of capital items:	\$0	
-\$24,695	<b>5% reserve transfer:</b>	-\$25,668	
<b>-\$7,484</b>	<b>Total other income/expenses:</b>	<b>-\$15,448</b>	
<b>-\$5,921</b>	<b>Profit before taxes:</b>	<b>\$232,787</b>	
	<b>Provision for taxes:</b>	<b>\$2,000</b>	
	<b>Total Provision for taxes</b>	<b>\$2,000</b>	
	<b>NET PROFIT</b>	<b>\$230,787</b>	
<b>2003/2004</b>			



<b>2003/2004</b>			
\$2,700			
<b>Variance Budget to Acual</b>		<b>Projected Budget 2001/2002</b>	<b>notes projected budget 2001 - 2002</b>
	<b>Department #80</b>		
	<b>Social/Youth/Com. Support:</b>		
	<b>Income:</b>		
	Gross revenue sales:		
-\$3,333	Social entertainment adm.:	\$0	
-\$4,666	Social food income:	\$0	
-\$977	Social liquor income:	\$0	
	Social Shirt/key ring sales:	\$0	
\$4,415	Social Inn events:	4500	
-\$4,833	<b>Total gross revenues:</b>	<b>\$4,500</b>	
	<b>Cost of goods sold:</b>		
	<b>Direct costs:</b>		
\$105	Social liquor costs:	\$0	
\$1,326	Social direct costs:	\$3,000	
\$1,431	<b>Total Direct Costs:</b>	<b>\$3,000</b>	
-\$6,264	<b>GROSS PROFIT:</b>	<b>\$1,500</b>	

Variance Budget to Acruial			notes projected budget 2001 - 2002
	<b>Expenses:</b>		
\$1,370	Salaries social;	\$2,000	
\$88	Payroll taxes Exp. Social:	\$104	
\$95	Laundry:	\$200	
-\$1,536	Music - entertainment:	\$2,000	
\$532	Promotional expense:	\$2,400	
-\$50	Promotional youth:	\$750	
\$896	Supplies:	\$2,000	
\$1,395	<b>Total Expenses:</b>	\$9,454	
-\$7,773	<b>Net Profit:</b>	-\$7,954	

Worked on 9/13/01

**Department**

**Maintenance**

(Includes Departments:  
#15, #20 and #30.

Budget Work sheet	Eleven Months Actual	One Months Estimate	Twelve Months Estimate	Budget 2000/01 Actual	Variance: Budgey v. Actual
<b>Expenses:</b>					
Salaries:	\$60,324	\$3,280	\$63,604	\$81,493	-\$17,889
Payroll taxes:	\$6,270	\$338	\$6,608	\$9,645	-\$3,037
L and I water transfer 10%	\$1,608	\$146	\$1,754	\$2,355	-\$601
Health Insurance:	\$3,235	\$615	\$3,850	\$5,200	-\$1,350
Education employees:	\$0	\$0	\$0	\$1,500	-\$1,500
Advertising	\$26	\$0	\$26	\$200	-\$174
Dues and Subscriptions	\$338	\$0	\$338	\$0	\$338
Equipment rental	\$340	\$400	\$740	\$5,100	-\$4,360
Insurance:	\$6,552	\$598	\$7,150	\$6,700	\$450
License and permits:	\$244	\$16	\$260	\$600	-\$340
Promotional Lake/dam	\$817	\$73	\$890	\$500	\$390
Repair & Maintenance:	\$11,876	\$1,064	\$12,940	\$10,600	\$2,340
Repair & Maint. Equip.	\$2,094	\$196	\$2,290	\$4,000	-\$1,710
Repair of beam:	\$0	\$0	\$0	\$0	\$0
Service contract	\$200	\$0	\$200	\$10,865	-\$10,665
Supplies:	\$13,677	\$1,243	\$14,920	\$9,500	\$5,420
Vehicle expense:	\$2,983	\$277	\$3,260	\$3,000	\$260
Telephone	\$439	\$41	\$480	\$1,500	-\$1,020
Utilities	\$4,160	\$750	\$4,910	\$5,100	-\$190
Grant matching funds:	\$294	\$0	\$294	\$0	\$294
Overton Culvert:	\$0	\$0	\$0	\$0	\$0
Bank service charge	\$40	\$0	\$40	\$0	\$40
Leprechaun treatment:	\$0	\$0	\$0	\$0	\$0
<b>Total Expenses:</b>	<b>\$115,517</b>	<b>\$9,037</b>	<b>\$124,554</b>	<b>\$157,858</b>	<b>-\$33,304</b>

Notes: Maintenance,  
Lakes and Dam

1. 10% if salaries are  
transferred to water.  
(Not done in this budget)

**Department**  
**Maintenance**

(Includes Departments:  
#15, #20 and #30.

Budget Work sheet	Projected Budget 2001/2002	Notes 2001/2002 Budget
<b>Expenses:</b>		
Salaries:	\$52,000	52 + 34+50+\$680
Payroll taxes:	\$5,356	12mos/6mos/3mos
L and I	\$1,300	
water transfer 10%	-\$5,865	
Health Insurance:	\$2,450	14 months x \$175
Education employees:	\$500	
Advertising	\$0	
Dues and Subscriptions	\$0	
Equipment rental	\$1,200	\$3,600 less \$2,400
Insurance:	\$7,810	
License and permits:	\$550	
Promotional Lake/dam	\$900	
Repair & Maintenance:	\$8,500	\$10,500 -\$2,000 +\$1,398
Repair & Maint. Equip.	\$2,996	\$3,000 down \$500
Repair of beam 1 of 2:	\$0	R and M fund \$3,000
Service contract	\$1,000	lake fund \$5,000
Supplies:	\$12,500	
Vehicle expense:	\$3,300	\$3,500 down \$200
Telephone	\$500	
Utilities	\$5,460	plus 15%
Grant matching funds:	\$0	lake fund \$2,250
Overton Culvert:	\$4,000	Oct. 2001
Bank service charge	\$40	
Leprechaun treatment:	\$0	lake fund \$5,500
<b>Total Expenses:</b>	<b>\$104,497</b>	<b>\$22,680 better</b>

09/13/01  
 Reccomended by the Greens  
 Committee 8/4/01  
**GOLF**

Board adopted 8/18/01

<u>Budget work sheet</u>	Eleven Months Actual	One Months Estimated	Twelve Months Estimated	Budget 2000/2001 Actual	Variance:
<b>Income:</b>					
<b>Gross Revenue Sales:</b>					
Golf annuals members:	\$39,801	\$0	\$39,801	\$48,400	-\$8,599
Golf annuals public:	\$3,058	\$0	\$3,058	\$5,500	-\$2,442
Golf Youth Card:	\$269	\$0	\$269	\$300	-\$31
Golf dailies member:	\$19,637	\$4,664	\$24,301	\$16,000	\$8,301
Golf dailies public: (1)	\$49,668	\$8,022	\$57,690	\$72,000	-\$14,310
Golf cart shed rental:	\$5,000	\$0	\$5,000	\$5,025	-\$25
Golf lease revunue:	\$4,800	\$400	\$5,200	\$5,200	\$0
Golf trail fees member:	\$4,060	\$10	\$4,070	\$5,000	-\$930
Golf trail fees public:	\$100	\$0	\$100	\$200	-\$100
Golf equipment lease:	-\$29,150	-\$2,650	-\$31,800	-\$31,800	\$0
<b>Total Gross Revenue sales:</b>	<b>\$97,243</b>	<b>\$10,446</b>	<b>\$107,689</b>	<b>\$125,825</b>	<b>-\$18,136</b>
Salaries:	\$73,509	\$8,918	\$82,427	\$81,842	\$585
Payroll taxes:	\$7,514	\$892	\$8,406	\$9,000	-\$594
L and I Insurance:	\$1,659	\$187	\$1,846	\$1,000	\$846
Health Insurance;	\$3,227	\$308	\$3,535	\$3,000	\$535
Education of employees:	\$160	\$0	\$160	\$300	-\$140
Washington Excise tax:	\$530	\$67	\$597	\$420	\$177
Advertising:	\$0	\$0	\$0	\$50	-\$50
Dues and subscriptions:	\$300	\$0	\$300	\$275	\$25
Equipment rental:	\$261	\$0	\$261	\$2,500	-\$2,239
Insurance: (ADM.)	\$4,213	\$396	\$4,609	\$4,100	\$509
Laundry:	\$63	\$63	\$126	\$0	\$126
Legal Pro contract:	\$66	\$0	\$66	\$0	\$66
Licenses and permits:	\$405	\$0	\$405	\$500	-\$95
Repair and Maintenance:	\$5,448	\$80	\$5,528	\$6,000	-\$472
Repair and maint. Pro shop:	\$548	\$16	\$564	\$531	\$33
Repair and maint. Equipment:	\$6,672	\$684	\$7,356	\$10,000	-\$2,644
Repair/maint. Equip. pro shop:	\$658	\$0	\$658	\$658	\$0
Service contract:	\$3,006	\$1,604	\$4,610	\$4,500	\$110
Supplies:	\$8,129	\$367	\$8,496	\$8,500	-\$4
Supplies fert./pest.:	\$12,281	\$446	\$12,727	\$13,000	-\$273
Supplies pro shop:	\$1,156	\$0	\$1,156	\$1,000	\$156
Telephone:	\$977	\$71	\$1,048	\$900	\$148
Utilities:	\$2,354	\$636	\$2,990	\$3,000	-\$10
Vehicle expense:	\$2,195	\$240	\$2,435	\$2,500	-\$65
<b>TOTAL EXPENSES:</b>	<b>\$135,331</b>	<b>\$14,975</b>	<b>\$150,306</b>	<b>\$153,576</b>	<b>-\$3,270</b>

<b>Net profit or loss:</b>	<b>-\$38,088</b>	<b>-\$4,529</b>	<b>-\$42,617</b>	<b>-\$27,751</b>	<b>-\$14,866</b>
<b>NOTES:</b>					

(1) 98 member annuals at \$370.00.

(2) 6 non-member annuals at \$509.00

(3) daily public at \$48,000, last years budget was \$72,000!

(3a) History: (5 yrs.)

\$65,300

\$70,050

\$57,000

\$46,000

\$55,000

Average \$56,670

(4) Gross income Golf: (7 yrs.)

\$102,812

\$117,985

\$100,126

\$96,007

\$106,827

\$141,526

\$143,373

(5) \$15,019 already committed for a greens mower.

(6) \$5,000 asked to replace thr damaged cushman. \$14,500 less insurance plus tax.

7. The service contract is for ariation.

**GOLF**

<u>Budget work sheet</u>	Projected Budget 2002	Notes
<b>Income:</b>		
<b>Gross Revenue Sales:</b>		
Golf annuals members:	\$36,260	98 @ \$370
Golf annuals public:	\$3,300	6 @ \$509????
Golf Youth Card:	\$185	
Golf dailies member:	\$17,000	
Golf dailies public: (1)	\$53,000	
Golf cart shed rental:	\$5,000	
Golf lease revunue:	\$4,800	
Golf trail fees member:	\$4,200	
Golf trail fees public:	\$100	
Golf equipment lease:	-\$32,400	should be \$31,800
<b>Total Gross Revenue sales:</b>	<b>\$91,445</b>	
Salaries:	\$82,600	Plus 3%
Payroll taxes:	\$8,343	
L and I Insurance:	\$1,735	
Health Insurance:	\$4,080	\$170 v \$153
Education of employees:	\$160	
Washington Excise tax:	\$629	
Advertising:	\$0	
Dues and subscriptions:	\$300	
Equipment rental:	\$750	
Insurance: (ADM.)	\$4,500	
Legal Pro contract:	\$0	
Licenses and permits:	\$425	
Repair and Maintenance:	\$6,000	
Repair and maint. Pro shop:	\$0	
Repair and maint. Equipment:	\$7,000	
Repair/maint. Equip. pro shop:	\$0	
Service contract:	\$4,500	should be \$5,000
Supplies:	\$10,000	
Supplies fert./pest.:	\$16,000	
Supplies pro shop:	\$0	
Telephone:	\$1,100	
Utilities:	\$2,300	plus 15%
Vehicle expense:	\$2,500	
<b>TOTAL EXPENSES:</b>	<b>\$152,921</b>	

<b>Net profit or loss:</b>	<b>-\$61,476</b>	



Worked on 9/13/2001  
 Adopted 8/18/01 Board:  
**Restaurant and Bar**  
**Budget:**

Work sheet:	Eleven months Actual	One months Estimate	Twelve month estimate:	2000/2001 adopted budget	Variance Budget to Estimate
<b>Restaurant Income:</b>					
Lounge beer/wine memb.:	\$16,985	\$0	\$0	\$17,500	-\$17,500
Lounge beer/wine public:	\$4,039	\$0	\$0	\$2,500	-\$2,500
Pro shop beer/wine member	\$1,067	\$0	\$0	\$141	-\$141
Pro shop beer/wine public	\$3,076	\$0	\$0	\$3,413	-\$3,413
Lounge Liquor member	\$33,981	\$0	\$0	\$38,000	-\$38,000
Lounge Liquor public:	\$4,386	\$0	\$0	\$3,500	-\$3,500
Lounge Cig. Member	\$2,216	\$0	\$0	\$2,000	-\$2,000
Lounge darts	\$209	\$0	\$0	\$500	-\$500
Lounge food members	\$641	\$0	\$0	\$1,500	-\$1,500
Restaurant food members:	\$71,552	\$0	\$0	\$70,000	-\$70,000
Restaurant food public:	\$15,156	\$0	\$0	\$9,000	-\$9,000
Pro shop food members:	\$4,568	\$0	\$0	\$4,573	-\$4,573
Pro shop food public:	\$25,732	\$0	\$0	\$26,221	-\$26,221
Rest. Banquet member:	\$10,082	\$0	\$0	\$8,500	-\$8,500
Rest Banquet public no liquor:	\$2,129	\$0	\$0	\$6,500	-\$6,500
Rest Banq. Non club event:	\$3,160	\$0	\$0	\$4,500	-\$4,500
Hall rent/cleaning members	\$2,097	\$0	\$0	\$1,000	-\$1,000
Hall rent/cleaning public:	\$650	\$0	\$0	\$500	-\$500
Pro shop sales thru 8/18/01 note August \$26,663/\$7,300					
<b>Total gross revenue/sales:</b>	<b>\$201,726</b>	<b>\$7,300</b>	<b>\$209,026</b>	<b>\$199,848</b>	<b>\$9,178</b>
	<b>Eleven months Actual</b>	<b>One months Estimate</b>	<b>Twelve month estimate:</b>	<b>2000/2001 adopted budget</b>	<b>Variance Budget to Estimate</b>
<b>Cost of Goods:</b>					
<b>Direct costs:</b>					
<b>.Biginning Inventories:</b>	\$11,873				
Lounge beverage costs:	\$26,636	\$0	\$26,636	\$25,000	43.4% act
Pro shop beverage costs:	\$1,769	\$0	\$1,769	\$1,853	
Restaurant food costs:	\$59,161	\$0	\$59,161	\$50,000	58% act
Pro shop food cost:	\$11,982	\$0	\$11,982	\$21,998	
<b>.Ending Inventories:</b>	-\$14,203				
<b>Total Direct costs:</b>	<b>\$97,218</b>	<b>\$3,650</b>	<b>\$100,868</b>	<b>\$98,851</b>	
Adjustment pro shop Sept.				-\$4,486	
Adjustment pro shop Aug.				-\$1,389	
<b>Adjusted cost of goods:</b>	<b>\$97,218</b>	<b>\$3,650</b>	<b>\$100,868</b>	<b>\$92,976</b>	
<b>Income less C.O.G.</b>	<b>\$104,508</b>	<b>\$3,650</b>	<b>\$108,158</b>	<b>\$100,997</b>	

	Eleven months actual	One months estimate	Twelve Months projection	2000/2001 adopped budget	Variance Budget to Actual
<b>Expenses:</b>					
Salaries	\$118,703	\$8,000	\$126,703	\$100,996	\$25,707
Payroll taxes:	\$12,923	\$856	\$13,779	\$11,266	\$2,513
L & I Insurance:	\$3,222	\$208	\$3,430	\$1,397	\$2,033
health Insurance	\$3,804	\$153	\$3,957	\$3,297	\$660
Education employee's:	\$240	\$80	\$320	\$360	-\$40
Wash excise tax:	\$952	\$86	\$1,038	\$660	\$378
Other tax lounge:	\$250	\$20	\$270	\$250	\$20
Advertising:	\$379	\$0	\$379	\$110	\$269
Cash over/short:	\$193	\$0	\$193	\$25	\$168
Pro shop café over/short:	\$105	\$0	\$105	\$0	\$105
Dues and subscriptions:	\$0	\$0	\$0	\$50	-\$50
Equipment dishwasher:	\$2,060	\$205	\$2,265	\$2,400	-\$135
Insurance: (ADMIN)	\$3,510	\$330	\$3,840	\$3,500	\$340
Laundry:	\$5,542	\$400	\$5,942	\$4,500	\$1,442
Laundry Pro shop:	\$21	\$0	\$21	\$0	\$21
Licenses and permits:	\$2,253	\$0	\$2,253	\$2,300	-\$47
Licenses and permits (café):	\$711	\$0	\$711	\$935	-\$224
Repair and Maintenance:	\$1,360	\$460	\$1,820	\$1,500	\$320
Repair and Maint. (café):	\$473	\$127	\$600	\$2,389	-\$1,789
Repair and Maint.: (equip.)	\$1,329	\$121	\$1,450	\$1,800	-\$350
Repair and Maint.: (equip./PS)	\$705	\$65	\$770	\$775	-\$5
Supplies:	\$7,831	\$711	\$8,542	\$7,000	\$1,542
Supplies: (café)	\$3,450	\$315	\$3,765	\$1,158	\$2,607
Telephone pro shop café:	\$461	\$39	\$500	\$454	\$46
utilities pro shop:	\$2,338	\$212	\$2,550	\$1,557	\$993
<b>Total expenses:</b>	<b>\$172,815</b>	<b>\$12,388</b>	<b>\$185,203</b>	<b>\$148,679</b>	<b>\$36,524</b>
<b>Inn profit/Loss:</b>	<b>-\$68,307</b>	<b>-\$8,738</b>	<b>-\$77,045</b>	<b>-\$47,682</b>	<b>-\$29,363</b>

**NOTES:**

1. Based on sales increasing by only the (3) extra months we own the pro shop, \$9,300.
2. Two cooks @ \$48,000, 2 & 1/2 servers 4 days at 6 hrs. is \$19,325, 1 DW @ 4 days/7hrs. \$9,744, 1 BT @ \$23,074 a 2nd BT 35 times/7hrs \$1,950, pantry 5hrs/4 days \$7,680 and one bus 5hrs/3 days \$5,760.
3. Café: 44wks/10hrs/\$9/7days.

is \$27,720.

4. 20 outside events at \$800

5. Spend \$5,500 to replace the  
flu and exhaust system.

6. Cost of goods restaurant 45%  
based on \$110,000

7. Cost of goods bar 36%, based  
on \$71,000.

8. \$2,770 employee meals!

9. \$1,500 pro shop inventory plus  
\$200 for pizza dough frozen, adj..

**Restaurant and bar**  
**Budget:**

Work sheet: August 2, 2001	notes 2001/2002 projected budget	Projected Budget less Pro Shop
<b>Restaurant Income:</b>		
Lounge beer/wine memb.:		\$17,000
Lounge beer/wine public:		\$4,200
Pro shop beer/wine member		\$0
Pro shop beer/wine public		\$0
Lounge Liquor member		\$34,000
Lounge Liquor public:		\$4,500
Lounge Cig. Member		\$2,750
Lounge darts		\$200
Lounge food members		\$750
Restaurant food members:		\$74,000
Restaurant food public:		\$18,000
Pro shop food members:		\$0
Pro shop food public:		\$0
Rest. Banquet member:		\$6,000
Rest Banquet public no liquor:		\$1,000
Rest Banq. Non club event:	20 outside functions	\$16,000
Hall rent/cleaning members		\$0
Hall rent/cleaning public:	26 rentals st \$1.00pp	\$2,600
Oct/Nov/Dec 2001 Pro Shop		
		<b>\$181,000</b>
	<b>notes 2001/2002 projected budget</b>	<b>Projected Budget less Pro Shop</b>
<b>Cost of Goods:</b>		
<b>Direct costs:</b>		
Lounge beverage costs:		
Pro shop beverage costs:		
Restaurant food costs:		
Pro shop food cost:		
<b>Total Direct costs:</b>	<b>COG @ 43%</b>	<b>\$77,830</b>
Adjustment pro shop Sept.		
Adjustment pro shop Aug.		
<b>Adjusted cost of goods:</b>		
<b>Income less C.O.G.</b>	<b>Income less C.O.G.</b>	<b>\$103,170</b>

	<b>notes 2001/2002 projected budget</b>	
<b>Expenses:</b>		
Salaries	See foot note	\$115,533
Payroll taxes:	10.70%	\$11,553
L & I Insurance:	2.70%	\$3,119
health Insurance	3 @ \$170 x 12	\$4,080
Education employee's:		\$0
Wash excise tax:	.0047% sales	\$1,030
Other tax lounge:		\$350
Advertising:		\$0
Cash over/short:		\$0
Pro shop café over/short:		\$0
Dues and subscriptions:		\$0
Equipment dishwasher:	12 x \$195 per month ?	\$2,000
Insurance: (ADMIN)	plus 10%????????	\$4,030
Laundry:		\$5,800
Laundry Pro shop:		\$0
Licenses and permits: (Inn)		\$600
Licenses and permits (café):		\$0
Repair and Maint. (Inn)		\$1,310
Repair and Maint. (café):		\$1,250
Repair and Maint.: (equip.)(Inn)		\$950
Repair and Maint.: (equip./PS)	we still maintain??????	\$300
Supplies:		\$6,800
Supplies: (café)		\$0
Telephone pro shop café:		\$0
utilities pro shop:	plus 15%	\$3,125
<b>Total expenses:</b>		<b>\$161,830</b>
<b>Inn profit/Loss:</b>		<b>-\$58,660</b>



**BOARD OF TRUSTEES - LAKE LIMERICK COUNTRY CLUB**

September 6, 2001 7:00 P.M.

**BOARD OF TRUSTEES SPECIAL MEETING**

- I. ROLL CALL: Mary Lou Trautmann
- II. Introduction of Ken Martig and presentation
- III. SBA Loan Extension granted to Nov. 2, 2001
- IV. Employee Evaluations
- V. Water Budget Vote
- VI. Call to Semi-Annual Meeting Notice  
(Reminder: non-smoking meeting, we will break every hour)
- VII. MOTION TO CONVENE TO CLOSED SESSION: Employee  
(The Motion must state Specifically the purpose for the closed session and must be referenced in the minutes)  
CLOSED SESSION: (The closed session may only include matters dealing with personnel matters; legal counsel or communication with legal counsel; and likely or pending litigation of an owner to the association.)
- VIII. MOTION TO RECONVENE TO OPEN SESSION:
- IX. MOTION TO ACCEPT ALL CLOSED SESSION MOTIONS:  
(Motions or agreements made in closed session may not become effective unless the board, following the closed session, reconvenes in open meeting and votes in the open meeting on the closed session motions.):
- X. MOTION TO ADJOURN MEETING:

Special Board  
Meeting  
Thursday  
September 6<sup>th</sup>  
At 7pm

Lake Limerick Country Club  
Board of Trustees Special Meeting September 6, 2001

ROLL CALL:

President Darrell Winans called the meeting to order at 7:00P.M.. Trustees attending the meeting are Vice-President Tom Taylor, Treasurer Bill McDonald, Secretary MaryLou Trautmann, Trustees Jack Betterly, Gene Metz, Vern Harris, Chuck Hancuff, Don Cox. Trustees absent Keith Smith and Esther Springer-Johannesen. Also attending Kirk Osborne and General Manager George Duffin.

Guests Present: Dave Best and Rob Koenig.

Darrell introduced Ken Martig of Martig Engineering. He gave a detailed presentation with pictures and drawings of the Spillway and Fish Ladder and the repair that will need to be done due to the earthquake.

Motion was made by Tr. Jack Betterly, seconded by Tr. Chuck Hancuff and carried by the Board as follows:

Accept the proposal from Martig Engineering to repair the dam and to take action immediately.

First payment to Martig Engineering will come from the Lake/Dam Funds.

Motion made by Tr. Jack Betterly, seconded by Tr. Tom Taylor and carried by the Board as follows:

Accept Water Budget with amended changes to read  
Depreciation \$34,500.00 and Reserves \$5769.00

Employee Evaluations will be due in August of each year.

Motion made by Tr. Mary Lou Trautmann, seconded by Tr. Tom Taylor and carried by the Board as follows:

The Board of Trustees convenes to closed session regarding employee matter.

Motion made by Tr. Jack Betterly, seconded by Tom Taylor and carried by the Board as follows:

The Board of Trustees reconvenes to open session.



No motions were made during closed session.

Motion made by Tr. Bill McDonald, seconded by Tr. Gene Metz and carried by the Board as follows:

The Board of trustees adjourns the meeting at 9:45P.M.

Respectfully submitted, MaryLou Trautmann, Secretary  
Preliminary Minutes not approved by the Board of Trustees, for review only.

Notice: August 23, 2001

Subject Watershed Committee meeting:

Date: September 26<sup>th</sup>, 2001 2pm the Shelton Civic Center Shelton.

Contact Kim Taylor Biologist for the Squaxin Tribe.

Kim Taylor of the Squaxin Tribe would like a member or members of Lake Limerick Country Club to be on the Water Shed Committee.

From: George E Duffin

CC Executive Committee

Austin Douglas

Ken Douglas

**Lake Limerick Country Club**

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**From:** "Kim Taylor" <ktaylor@squaxin.nsn.us>  
**To:** <lakelim@hctc.com>  
**Cc:** "Jason Manassee" <ManassJ@co.mason.wa.us>  
**Sent:** Thursday, August 23, 2001 10:32 AM  
**Subject:** Participation in local watershed planning

Greetings:

On behalf of the Planning Unit for Watershed Inventory Area 14 (Totten Inlet, Eld Inlet, and Oakland Bay watersheds), I would like to invite you to participate as a representative for South Sound homeowners.

Created in 1998 under House Bill 2514, the watershed planning process provides money to local governments to conduct watershed planning for allocating water resources in a manner that takes into account issues of fish habitat, water quality, water quantity, and streamflows. There are three phases to the process. In the first phase, the initiating governments--in this instance Mason County, Thurston County, the City of Shelton, and the Squaxin Island Tribe--convene to create a Memorandum of Understanding under which the planning process will operate. Once the MOU is signed, a Planning Unit is formed that will direct the remainder of the planning under phases II and III. Planning is funded through grants from the Department of Ecology, from which planning units may receive up to \$500,000.

In WRIA 14, the initiating governments signed an MOU in May, and have formed a Steering Committee and Planning Unit that meet together every fourth Wednesday of the month. An application was submitted in July for Phase II and III funding, and we are currently in the process of seeking a contractor to act as meeting facilitator and conduct a watershed data assessment. At the same time, we are working to incorporate as many public interest groups as possible to ensure that all opinions are represented.

As a planning unit member, you will have a vote in all major decisions, including approval of the final watershed plan. You will also be able to give voice to any issues pertaining to the effects of water withdrawals on fish and wildlife.

We hope that you will consider participating in this process. Please note that it is a four year commitment, with approximately 12 meetings per year, although an alternative may be designated should the primary representative be unable to attend a meeting.

Our next Planning Unit/Steering Committee meeting will be **Wednesday, September 26 from 2:30 - 4:30 at the Shelton Civic Center**. If you have questions, please contact Jason Manassee at 427-9670 x294.

Sincerely,

Kim Taylor, Environmental Manager

Squaxin Island Tribe

8/23/01

(360)432-3804