

Downstream Authority of the Quapaw Tribe of Oklahoma Regular Meeting  
October 1, 2013

**Meeting Called to Order:** 11:27 am

<b>ROLL CALL:</b>	John Berrey, Chairman	Present
	Larry Ramsey, Secretary	Present
	Ranny McWatters, Treasurer	Absent
	Marilyn Rogers, Member	Present
	Tamara Smiley, Member	Absent

**DECLARATION OF QUORUM:** announced by Larry Ramsey

F& B Meeting

Brian Kenney  
Lucus Setterfield  
Jani Cummings  
Ernie Dellaverson

Discussion on changes to the EDR

- 1.) Eliminate the sandwich bar that is next to the emergency exit
  - a. The Soy milk, fruit cups and yogurt would still be available for free but would move to the salad bar instead.
  - b. We would also have some pre-made hoagie sandwiches put together and packaged for quick sale during the lunch rush to help run the line efficiently.
- 2.) Salad bar changes –
  - a. Reduce the number of dressings on the salad bar.
    - i. The only three that are used on a consistent basis are ranch, French and raspberry.
  - b. Eliminating the sunflower seeds
  - c. Instead of having both diced turkey and ham on the salad bar only have one meat for salads.
  - d. Changing the chicken and tuna salad into homemade salads that change depending on what product needs to be utilized.
  - e. Remove the cherry tomatoes and replace them with whole tomato wedges.
  - f. The hard boiled eggs are something that goes over pretty well but Springfield Grocer has found a bulk product that would lower our costs and has a longer shelf life.
- 3.) Breakfast bar
  - a. Change the box cereal to bulk which is already in the works.
    - i. Cheerios
    - ii. Raisin Bran
    - iii. Frosted Flakes
  - b. Lowering the amount of sugars we carry to just plain sugar, sweet & low, splenda and trivia.
  - c. We are also looking at a better kind of bread that will hold up better and not stale out as quickly as our current product.

- d. We also will be making sure that the muffins people like (Blueberry and Banana Nut) remain properly stocked.
- 4.) Portion Control
  - a. It would be best to have the EDR employees serve the guests to keep the portions down.
- 5.) Donuts
  - a. Cut the donuts down to half of what we were ordering and haven't heard any complaints (I'm sure I will soon though).
  - b. Have them then maybe we look at having them once a week or month for special occasions.

Savings goal of 90-100k with these items implemented.

Consensus of the dda to approve

Adjourn 12:02pm