		2023
	2023\$	number of
	Amount	Meetings
Large Event/Liquor and Security	\$ -	0
Large Event/no Liquor and Security	\$ -	0
Large Event Day Rate	\$ 4,000.00	9
Small Event	\$ 1,390.00	28
Smart Room/Council Chambers	\$ 120.00	4
Exercise Rental	\$ 1,460.00	146
Lions Club Meetings Annual Fee	\$ 900.00	1
Calvary Lutheran Church	\$ 560.00	14
	\$ 8,430.00	202

		mber of etings
Large Event/Liquor and Security Large Event/no Liquor and Security	\$ 1,000.00	1
Large Event Day Rate	\$ 750.00 \$ 2,033.60	1 6
Small Event Smart Room/Council Chambers	\$ 2,520.00	0
Exercise Rental	\$ 60.00 \$ 960.00	96
Lions Club Meetings Annual Fee Calvary Lutheran Church	\$ 900.00	1
- state of the control of the contro	\$ 600.00	15

Large Event/Liquor and Security Large Event/no Liquor and Security Large Event Day Rate Small Event Smart Room/Council Chambers Exercise Rental	Am	25 \$ lount	number of Meetings 0 0 0 6
Lions Club Meetings Annual Fee Calvary Lutheran Church	\$ \$	900.00	0
		2100	15 22

## Event Center Oven/Stove Questionnaire

Business/Name Di Hoien Mercantile  If you cater at the Vergas Event Center, do you use the stove/oven?  Y/N	You have been asked to fill this out as a community business/organization that has frequently used the Event center kitchen. Currently there is no oven/stove in the kitchen. We had to remove the old obsolete model that
Rarely Sometimes Frequently  Do you use both stove and oven?  Stove Both/ Oven  How likely are you to need use of either Stove or Oven in future?  Unlikely Likely Uncertain  Would you miss one or the other?	became a safety hazard. Your answers and opinions will help us assess the urgency and influence what type of model. Thank Youl
The old stove had 6 burners, is that a good number of burners?  Was the oven big enough? Y/N  Do you think having a stove/oven in the V.E.C. kitchen is a necessity?	
Is there anything you think would be better?  An oven that is multiplay  Additional comments and opinions?	

## Event Center Oven/Stove Questionnaire

Business/Name (OONS NEST	
If you cater at the Vergas Event Center, do you use the stove/oven?	
Y/N	
How Often?	
Rarely (Sometimes ) Frequently	
Do you use both stove and oven?  Stove / (Both) Oven	
How likely are you to need use of either Stove or Oven in future?	
Unlikely / Likely Uncertain	
Would you miss one or the other?	
The old stove had 6 burners, is that a good number of burners?	
Was the oven big enough? (Y) N	_
Do you think having a stove/oven in the V.E.C. kitchen is a necess	
Is there anything you think would be better?	_
Additional comments and opinions?	
Water Control of the	

You have been asked to fill this out as a community business/organization that has frequently used the Event center kitchen. Currently there is no oven/stove in the kitchen. We had to remove the old obsolete model that became a safety hazard. Your answers and opinions will help us assess the urgency and influence what type of model. Thank Youl

## **Event Center Oven/Stove Questionaire**

Business/Name: Vergas Lions

If you cater at the Vergas Event Center, do you use the stove/oven? Y/N YES/ BOTH OF THEM

Do you use both stove and oven? Stove/ Both/ Oven BOTH

How likely are you to need use of either Stove or Oven in the future? Unlikely/Likely/Uncertain <u>LIKELY BOTH</u>

Would you miss one or the other? YES

The old stove had 6 burners, is that a good number of burners? We only used 4 burners on the

Was the oven big enough? Y/N <u>NO-</u> The Electric stove had 2 racks on the bottom and the Gas stove had 2 racks on the bottom, which the Lions used all the time. But they are to low to the floor-which is <u>very hard</u> to work with as you can <u>not</u> see what you are doing & lifting them all the way out the Hot Pans

Do you think having a stove/oven in the V.E.C. is a necessity? <u>YES</u> If you want to continue hosting/renting functions and events at the VEC.

Is there anything you think would work better? NO

Additional comments and opinions?

- 1) The Vergas Lions and Firemen host Maple Fest/ Firemen's Breakfast/Looney Days Breakfast/Firemen's Fundraisers/Zone Meetings/Lions Meeting, etc. We need a 4 burner plate and 5 compartment oven. For example: Maple Fest/Firemen's Pancake Breakfast we need burners to cook our sausages. Looney Days we need ovens to cook our sausages.
- 2) We also need all 3 griddles for Maple Fest to make pancakes on. It sure would have been nice to have had a warmer under the griddle instead of a refrigerated unit under the griddle. The refrigerated unit is never going to get used as we don't do a lot of stir fry on the griddle but we sure could have used a warmer to keep our sausages warm and pancakes and other foods. We have a really nice freezer and refrigerator which are nice and big.
- 3) The 4 Burner Cooktop is the same as if you would have cut the top of the electric stove and put it on a cart. Also the burners are 9" round –identical to the stove we had. It has identical SPEC SHEETS.
- 4) The oven is 5 racks and is on a stand.
- 5) The Otter Tail County Inspector has approved the 4 or 6 Commercial Burner on a cart and this does not need to be under the hood. Checked with the Inspector on the Spec Sheets .
- The Otter Tail County Inspector stated that the 5 compartment oven needs to be under the hood.

7) The sink area needs to be fixed –not just put a curtain around it to cover it up.

Note: This picture was sent to Julie Lammers on February 6, 2023 and also went down and talked to her about this sink area needing to be fixed before the equipment got put back and the stuff to fix the way was given to the City to be fixed. As of today 9/24/24 it still is not fixed and it is falling down more. The curtain keeps falling down and after the VEC spent all this money on new cupboard and counters to make it look nice we have a plastic shower curtain to hide the rotten wall.



Oven and Burner/with cart



Mary Ditterich for the Vergas Lions filled this out if you have questions on this you may call her. 320-226-1074