

**Beatty Town Advisory Board  
100 A Avenue South  
P.O. Box 837  
Beatty, NV 89003**

**Community Center Kitchen  
Workshop Minutes  
09/30/13**

**THE BEATTY TOWN ADVISORY BOARD MET IN REGULAR SESSION AT 6:0PM IN THE BEATTY COMMUNITY CENTER.  
THE BEATTY TOWN ADVISORY BOARD HEREAFTER WILL BE REFERRED TO AS THE (BTAB)  
THE BEATTY TOWN ADVISORY BOARD MEMBERS HEREAFTER WILL BE REFERRED TO AS THEIR RESPECTIVE INITIALS.**

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**Dick Gardner (DG) – Chair  
Kelly Carroll (KC) – Vice Chair  
Erika Gerling (EG) – Treasurer (Absent)  
Randy Reed (RR) – Member  
Crystal Taylor (CT) – Member**

**1 Pledge of Allegiance**

Meeting called to order at 5:30

**2 Approval of the Agenda for the Beatty Town Advisory Board Workshop of September 30, 2013.**

*RR- Motion to approve Agenda for the Beatty Town Advisory Board Workshop of September 30, 2013; Second CT; 4-0*

DG - For the record Erika is not with us today.

**3 GENERAL PUBLIC COMMENT (Three-minute time limit per person.) Action will not be taken on the matters considered during this period until specifically included on an agenda as an action item.**

None

**4 Board Member's Comments (This item limited to announcements or topics/issues proposed for future workshops/agendas)**

KC - None, RR - None, CT - None, DG - None

**5 Discussion – Beatty Community Center Kitchen upgrade/remodel project.**

RR - Stated that the basic idea is do we want to remodel the existing kitchen or do we want to make it bigger to serve the amount of people that the building can seat.

DG - Stated that judging from the turnout that we have I don't think there is a lot of support for this. I do think that we should upgrade the kitchen appliances. We have the last 3 years rental break down, this year it is \$1400.00 last year it was \$1600.00.

Kathy Swan - Stated the objective for upgrading the kitchen is to bring in more and bigger groups of people. Your first consideration should be how many people can the building accommodate and then build the kitchen to meet that need, which would make this place a draw, if that is your objective. It's very expensive to upgrade to a full commercial kitchen, and keeping in mind that you have the Senior Center kitchen available. If you partially upgraded and had warmers available you could cook there and then bring the food here; if the objective is to make that service available.

DG - Asked if the Senior Center kitchen is capable of cooking a meal for 300 people.

Ms. Swan - Stated it can cook the food but it can't keep it all warm. You might want to go that direction instead of spending fifty or sixty thousand dollars.

KC - Stated that he does not think it is worth the amount of money we would have to put out. To serve 300 people you are talking about reconstruction, plumbing etc. You are looking at a quarter of a million dollars.

DG - Stated he thinks we need a better facility in there, upgrade the equipment and tear out the island.

Starla Gallagher - Stated that since you have the Senior Center kitchen available it would behoove you to just make this one usable as a commercial kitchen for those smaller groups and that way you are not looking at the added expense.

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DG - Clarified that Starla is suggesting using the Senior Center kitchen to cook.

Ms. Gallagher - Stated that she is but having the warmers and better equipment in the smaller certified kitchen and everything is certified; Discussion followed.

CT - Stated we don't have a whole lot of community coming in and saying we need this and we want this. How many times in the last 3 years has someone asked for the kitchen?

Debbie Baker - Stated probably 7 times, Lions Club, Chamber and I held a convention here for the Central Republican Party for all of Nye County. We could not use the kitchen so we rented the Senior Center, only because I was on the Project Council, and I was able to do that. You had to have a certified person from the Senior Center there on staff to open the door, which is a cost. They have to be there while you move your food in and out, it was a hassle. I had 700 people here, it was a hassle. There are other groups that would like to come in and do stuff. To say how many people need it is not a good question it is how many people would use it.

RR - Stated he is in favor of upgrading the existing kitchen and see how it goes.

DG - Stated that we are trying to determine if we should go out to bid for an architect for plans, or just upgrade equipment; Discussion followed.

Debbie Baker - Stated that if a plan is created the first thing she would like to see is the removal of the island.

DG - Asked if the County has an architect they work with.

Carrie Radomski - Stated that is why we are trying to determine the number of people to serve, so we have some criteria for the RFP.

Audience - Stated we could try the Nevada Cooperative Extension for architectural assistance; Discussion followed.

Audience - Asked if anyone other than the School offers catering services; Discussion followed.

DG - Stated he liked the idea of talking to the cooperative extension; Discussion followed.

### **6 GENERAL PUBLIC COMMENT (Three-minute time limit per person.) Action will not be taken on the matters considered during this period until specifically included on an agenda as an action item.**

None

### **7 Adjournment**

*KC- Motion to adjourn 6:04; Second RR; 4-0*