

### **JSCA Members Food Services Forum – Monday, September 24**

The primary purpose of the food and beverage facility at the Jericho Sailing Centre is to serve the needs of our members and we want it to be the best it can possibly be. The JSCA Board is inviting members to provide their input into how we might improve our food and beverage service. Members are invited to participate at the Forum on Monday, September 24 at 1900H. If you are unable to attend but would like your ideas considered please send them in via “Reply” email by September 23. Bon appetite!

#### ***Here are our members’ replies:***

“I do miss the better foods such as steam mussels in wine, grilled salmon or various salmon dishes which used to be available. Would like to see more offered other than burgers and nachos. Grilled chicken other healthy choices .....etc”  
Dr. Charles Cheng

“Here's my two beans' worth re. improving the food services: PLEASE GET RID OF THE LOUDSPEAKER!! :) I actually avoid using the pub, which I otherwise really like, because every 5 minutes or less there's somebody yelling out a number on the loudspeaker. I took my co-workers there one day, including my boss, whose beer consumption could pay for every overdraft the club's ever had :), and we left early because of the loudspeaker driving everyone nuts. I've worked in food services, so I've got a suggestion: give customers a wooden number to stand on their table, and when the food is ready send out a server to deliver the food to the table by finding the number (a system we used very effectively at a restaurant I used to work at). The place isn't too big, so that' should be easy to implement.”  
Iolanda Millar

“I'm wondering if they could provide a few lower cost healthy items for those who want a snack but not a full meal. For example, they used to have bagels and cream cheese but discontinued that. Or maybe soup? There's really no snack items besides fries and onion rings (or nachos for lots of people).”  
Lori Harkins

“I have seen the cafeteria grow over the last 20 years. It was exciting when Graham started to improve the service. However the write up in the Globe and Mail showed that our mandate for a drink and a burger after a sail has gone wrong. It is now a destination. JSCA may falsely rely on the income from the food provider. I often noticed that there is no space for members. The public is drawn to the patio. May be staff should always one or two tables reserved for members by placing a little sign on the table. I am not a food expert. I only ordered nachos once. They are blend as described in the newspaper. (Check out the nachos at Dusties Whistler Creek) \$30 for two burgers and two beers is too much money. The price comparison to Miles Stones is ridicules. Graham’s cost must be lower because there is no service (food is picked up and table cleaning is sporadic and often done by the new clients) and no dishes (we eat out of plastic baskets). I think beers for members should be \$3 and burgers \$6. The constant bombardment of the number calling for food to be picked up is annoying to say the least. This is noise pollution on a such a peaceful place. I suggest that it is done on a discrete visual display.”  
Thomas Winkler

“In general we are happy with the food services. We applaud losing the music on the patio- with that scenery and good company, entertainment is not necessary in our opinion. You know my beef- the ‘members only’ patio. The signage is poor, and mostly ignored. Tourists and ESL students are ignorant of the expectations I suspect, and gravitate to that end

