

8th May 2011

NQUEC Bunning's Sausage Sizzle



The morning shift: Tony, Robyn, Ian, and Chris

This Mother's Day a group of volunteers from the club braved the elements at the Fairfield Waters Bunning's Store to host a fundraising sausage sizzle.

I arrived with Chris and we met Ian and Robyn to begin assembling the Bunning's Mega BBQ, amid light but constant drizzle. We organised ourselves into the various jobs, cook, drinks server, money handler, and sausage server, and by 9am we were well and truly up and running. In fact, we were even selling sausages before the store opened!

We knew we were not going to get the high volume of customers at the new store compared to the Townsville

store, but we certainly had a steady flow of people up to lunch time, and between 11:30am and 12:30pm, we were all quite busy. We even sold seven NQUEC stubby coolers!

We had enough helpers for the activity to run two shifts, and at lunch time the morning crew were replaced by Yvonne, and Mike.

In the lead up to the sizzle, Garry had suggested we buy the sausages from a local butcher, and the quality and taste proved an outstanding success. We had several people eating a sausage on their way into the store, only to have another on their way out, commenting on how good the first one was. Several Bunning's staff even told us these were some of the nicest tasting snags they had eaten, which is pretty high praise, considering how many sausage sizzles they must visit!

It was also good to see a few slightly under-the-weather people wander along to Bunning's, as these folk always need some good hearty food to ease their hang-over, such as the revellers from the previous night's 21st birthday party. I should also mention the mothers who bought sausages for

8th May 2011

their entire family, (seven at time), and the man who came back four times, and seemed to spend his entire day at Bunning's!

During the afternoon, the rain just wouldn't let up, and we were very glad to have the Bunning's Gazebo. I was also glad that we had laminated our signs and promotional fliers that were placed around the tables. Several people enquired about the club and we gave away quite a few NQUEC business cards.

So the wrap up for this year's sizzle was the sale of 400 sausages, 10 kg of onion, 26 loaves of bread, and 143 drinks, with the remaining product available for the club at an upcoming social event. I felt everyone on the day worked really well together as a team, and I think we left the Bunning's Activity Organiser with a positive view of our club.

This activity would not have been possible without the individual efforts of the following participants:

Thankyou Chris for organising the cooling of the drinks the night before in the fridges of a local restaurant. This meant the drinks were already pre-cooled, saving us from having to use large quantities of ice.

We also benefitted from your efforts as the 'plain-clothed' sausage eating

model, enticing people to buy a sausage based on your commentary of how good they tasted!

Thanks Robyn for the use of your food processor, this made the task of cutting up the onion so much quicker, but apologies for the onion aroma created throughout your house.



Winding down in the afternoon

Well done Mike and Ian, our two master chefs, cooking the sausages and onion to perfection.

Thanks also to Yvonne and Tony, who interacted with the customers, sold drinks, and served the sausages like seasoned sizzlers.

And finally, thanks Bob for helping us clean and pack up the Bunning's BBQ equipment.

Simon Penprase
NQUEC Vice President