

TEXAS LIONS CAMP - SUMMER 2020 VOLUNTEER OPPORTUNITIES

Sunday Refreshment Stand: Your group has signed up to serve in the Sunday afternoon refreshment stand at the Rec Hall during registration for campers. You are the ambassadors for the camp. Smile and be excited about meeting these kids and their families. They will remember you as the start of the best week of their lives.



of volunteers needed: At least 4, but can have as many as you'd like to bring. 2-3 will man the stand, while 1 greets everyone and is crowd control monitor.

Time: You serve from 2-5 pm for Disability sessions and 1-4 pm for Type 1 Diabetes sessions. You don't have to arrive any earlier than 30 minutes before you serve. **Plan to be here from 1:30pm to 5pm for Disability sessions and from 12:30 pm to 4 pm for Diabetic Sessions.**

Camp provides: water and sodas*, snow cone machine and fixings, napkins and snow cone cups. During our Diabetic Weeks, we recommend using the sugar free snow cone syrup and have it available for you. ***Payment option for sodas: club counts # of sodas given out, and then covers the cost as a donation to the camp; drinks are \$.50 each.**

What to bring: If your club would like to provide additional snacks, like individually packaged cookies, chips, granola bars, etc., you are welcomed to do so, **but please do not bring anything that contains nuts; or during Diabetes Weeks.**

Luggage Crew: This is a fantastic opportunity for a young group to pair with an experienced group to help our campers and their families with unloading their cars during check-in and get the camper set for their week of camp. You will meet and greet the campers and their families as you help them take care of their first step of check-in. There is heavy lifting involved and heat exposure.



Time: You serve from 2-5 pm for Disability sessions and 1-4 pm for Type 1 Diabetes sessions. You don't have to arrive any earlier than 30 minutes before you serve. **Plan to be here from 1:30 pm to 5 pm for Disability sessions and from 12:30 pm to 4 pm for Diabetic Sessions.**

Number of Volunteers needed: At least 10 is a sufficient crew, but more are welcomed. There will be plenty to do!

What to bring: Be sure to dress cool; wear closed toed shoes and a hat to keep the sun off. You'll want to wear sun screen as well. Bring bottles of water and if you have plenty to help, some might like to welcome the cars with signs and smiles to start the week off great.

Sunday Night Dinner Meal: You are choosing a great event in signing up to serve a picnic to the campers and staff. Your team will be using the Picnic pavilion and its wonderful kitchen facilities. **You will receive a ballpark count of how many you'll be preparing for a week to 10 days before you serve.** You also have the option of ordering from local restaurants and just serving at the Picnic Pavilion. Suggestions might be chicken, pizza or Mexican food. Arrangements for food, delivery and payment will be your responsibility. We have contacts for all of those options here in Kerrville and will be happy to supply you those if needed.



Time: Serving on Sunday at 6 pm, you kick off the week for the campers and set the mood for a tremendous camp experience. **If you are cooking the meal yourselves, you can be here anytime during the day to prepare your meal.** If you are having food delivered, **your crew will need to be here no later than 4:30 pm** and the food will need to arrive at the camp no later than 5 pm so that you can get things set up and ready for the kids arriving at 6 pm. We appreciate your help in cleaning up the picnic pavilion after the meal, as well.

Number of Lions needed: Because there will be lots to do, **you will need at least 12 people, but may have as many as you like.** **Everyone will need to help pre-pack the food in to-go-containers and man serving lines to make sure the kids move through the pavilion quickly and then someone to help with drinks and /or dessert.**

Camp provides: pit and wood for cooking; gas grills and grill utensils; trash bags and trash removal; drink coolers and ice; water; tables for serving

What to bring: charcoal if not using gas grills; your menu options, pre-packaged napkins and utensils usually work best, extra napkins, 12 oz. cups and straws; pre-packaged condiments in small packets; if the meal will be cooked at camp, bring pots, pans and any other utensils needed for preparation; you will need to buy to-go-containers to load food into for each camper & counselor to have their meal ready to go when they get to the pavilion.

TEXAS LIONS CAMP - SUMMER 2020 VOLUNTEER OPPORTUNITIES (cont.)

Friday Lunch Meal: You are choosing a great event in signing up to serve a picnic to the campers and staff. Your team will be using the Picnic pavilion and its wonderful kitchen facilities. **You will receive a ballpark count of how many**



you'll be preparing for a week to 10 days before you serve. You also have the option of ordering from local restaurants and just serving at the Picnic Pavilion. Suggestions might be chicken, pizza or Mexican food. Arrangements for food, delivery and payment will be your responsibility. We have contacts for all of those options here in Kerrville and will be happy to supply you those if needed.

Time: Serving on Friday at 12 noon, you start a day of food and fun for the campers and set the mood for a tremendous end to the last day of their camp experience. **If you are cooking the meal yourselves, you can be here anytime during that morning to prepare your meal.** If you are having food delivered, **your crew will need to be here no later than 10:30 am** if you are having the food delivered and the food will need to arrive at the camp no later than 11:00 am so you can get things set up and ready for the kids arriving at **Noon sharp.** We appreciate your help in cleaning up the picnic pavilion after the meal, as well.

Number of Lions needed: Because there will be lots to do, **you will need at least 12 people, but may have as many as you like.** **Everyone will need to help pre-pack the food in to-go-containers and man serving lines to make sure the kids move through the pavilion quickly and then someone to help with drinks and /or dessert.**

Camp provides: pit and wood for cooking, gas grills and grill utensils; trash bags and trash removal; drink coolers and ice; water; tables for serving

What to bring: charcoal if not using gas grills, your menu options, pre-packaged napkins and utensils usually work best, extra napkins, 12 oz. cups and straws; pre-packaged condiments in small packets; if the meal will be cooked at camp, bring pots, pans and any other utensils needed for preparation; you will need to buy to-go-containers to load food into for each camper & counselor to have their meal ready to go when they get to the pavilion.

Friday Afternoon Watermelon or Ice Cream Party: You have a fun event if you are serving watermelon or perhaps a coke float or ice cream party. In the middle of the afternoon on Friday, the kids gather at the picnic pavilion for a fun and refreshing break in their day to enjoy your company and a treat.



Number of Lions needed: Whether you serve watermelon or coke floats, keeping things flowing is essential. You will have the watermelon already pre-sliced for you if you order it through the camp, and you'll just need to load it into plates that you bring in order for it to be easy for the campers to carry. If you are serving Ice Cream which we pre-order for you, it will be packed in coolers for you to easily distribute closer to the time the kids arrive.

Time: You need to be there at least **by 2 pm** to load the watermelon on plates and have it ready for the kids when they arrive at **3pm.** You can come sooner, but remember that we will have served a lunch picnic around 12 noon and the club that served will still be cleaning and loading up. So be patient and allow them time to finish up.

Camp provides: Trash bags and trash removal; drink coolers, ice and water.

You provide:

Watermelon Parties: plates, prepackaged napkins and utensils, 12 oz. cups, straws, and drinks (if you want something more than water). Also watermelons* **if you don't order them through the camp**, *Ordering watermelons/cantaloupes or other fruit: the camp can purchase and bill the club, if requested.

Coke Float parties: ice cream*, cokes, bowls, spoons, napkins, 12 oz. cups, straws, and serving utensils.

*Payment options for ice cream: camp bills club for ice cream order.

TEXAS LIONS CAMP - SUMMER 2020 VOLUNTEER OPPORTUNITIES (cont.)

Friday Night Dinner Meal: You are choosing a great event in signing up to serve a picnic to the campers and staff. Your team will be using the Picnic pavilion and its wonderful kitchen facilities. **You will receive a ballpark count of how many you'll be preparing for a week to 10 days before you serve.** You also have the option of ordering from local restaurants and just serving at the Picnic Pavilion. Suggestions might be chicken, pizza or Mexican food. Arrangements for food, delivery and payment will be your responsibility. We have contacts for all of those options here in Kerrville and will be happy to supply you those if needed. **Specific menu options provided for picnics during weeks of Diabetes.**



Time: Serving on Friday at 6 pm, you end the week for the campers and set the mood for a tremendous camp awards ceremony experience. **If you are cooking the meal yourselves, you can be here anytime during the day to prepare your meal, but know that others will be serving lunch at noon and watermelon at 3 pm. So we ask that you be mindful of their time with the campers and help them to help you, by staying out of their way.** If you are having food delivered, **your crew will need to be here no later than 4:30 pm** if you are having the food delivered and it will need to arrive at the camp no later than 5:00 pm so that you can get things set up, to-go-containers loaded and ready for the kids arriving at 6 pm. We appreciate your help in cleaning up the picnic pavilion after the meal, as well.

Number of Lions needed: Because there will be a lot to do, **you will need at least 12 people, but may have as many as you like. You will need everyone helping to prepare the to-go-containers for easier pickup prior to the campers' arrival, manned serving areas and then someone to help with drinks and /or dessert.**

Camp provides: pit and wood for cooking, or gas grills and utensils; trash bags and trash removal; drink coolers and ice; water; tables for serving

What to bring: charcoal if you don't use the gas grills; your menu options, pre-packaged napkins and utensils usually work best, extra napkins, 12 oz. cups and straws; pre-packaged condiments in small packets as well; if the meal will be cooked at camp, bring pots, pans and any other utensils needed for preparation; you will need to buy to-go-containers to load food into for each camper & counselor to have their meal ready to go when they get to the pavilion.

Friday Night Awards Ceremony Hosts: Your club as an Awards night sponsor will have your names on the programs that each parent receives as they enter the amphitheater. Your club members will be handing out programs, greeting and seating parents and guests in the amphitheater. You will be the club that wraps up the best week ever for a camper and puts the icing on top for each parent at that ceremony that night.



Time: You will need to **arrive no later than 6:30pm** and pick up programs at the Administration Office Building. Then take your place **at the Amphitheater** so that you will be able to greet all who show up for the Awards ceremony. The ceremony starts at 7:15pm with the campers arriving. **You will be there the duration of the ceremony, which typically ends around 9pm.** Staying to pick up trash around the Amphitheater, is appreciated.

Camp provides: the programs for awards night.

What to bring: You can bring funny hats, balloons (non-latex), noise makers, signs or whatever you think will add to the festivities.

Number of Lions needed: You could use **as little as 4 and as many as you'd like.** The specific jobs are:

1. to meet and greet parents, guests and campers as they enter the amphitheater
2. to pass out programs down at the Amphitheater walkway entrance near the parking lot
3. to help seat guests in the amphitheater and answer questions
4. to ask all lions to join you and line the walkway as the campers enter and cheer them on

Texas Lions Camp - 2020 VOLUNTEER OPPORTUNITIES (cont.)

Friday Night Parents / Families of Diabetic Campers Seminar Dinner: You are choosing a great event in signing up to serve a dinner to the parents and families of our campers with Type-1 Diabetes in the air-conditioned Dining Hall. **You will be serving approximately 350 people.** You have the option of cooking the meal yourselves or you also have the option of ordering from local restaurants and just serving at the Dining Hall. We recommend pizza, Mexican food, bar-b-q or burgers. We have contacts for all of those here in Kerrville and will be happy to supply you those if needed. You will need to make the arrangements for the food, delivery and payment. You reap the benefits of meeting and greeting the families of our campers during our Diabetes Weeks. Plus, you will hear the interesting and vital exchange between these families and Dr. Ponder during



the seminar at dinner. And if that wasn't enough, you also get the chance to stay and enjoy the awards night assembly right after the meal.

Number of Lions needed: Because there will be 2 serving lines needed, you **will need at least 12 people, but may have as many as you like.** You will need at least 5 people in each of the serving lines and then someone to help with drinks. **The entire crew will need to help with cleanup before leaving to go to the awards assembly at 7:15 pm.**

Time: The dinner begins at 5:30 pm. Your team will **need to arrive at least by 4:30 pm** to help with crowd control and get ready to serve. If you are making the meal for you here at the camp, you will need to have the meal ready to serve by 5:00 pm. **If you are cooking in our facility, it will be ready for you to use by 2:30 pm.** If you are having food ordered and delivered, you will need to make sure someone from your team is here to receive the food and put it where it will stay cold, or warm accordingly. After clean up, you are welcomed to stay for the awards assembly which starts at 7:30 pm and runs until around 9 pm.

Camp provides: If you cook the meal, we have a full commercial kitchen to use and the serving utensils to use. If you have the food ordered and delivered by a local restaurant, we have the lines and utensils to serve it. It will need to be delivered by 4:45 pm and you will need to make sure you are here to meet and pay the caterer.

What to bring: However, if you are cooking the meal yourself, you will need to provide the food and any special utensils needed that we might not have here at the camp. You will need to bring paper goods to feed 350 people as well, including utensils, plates, napkins and cups.

****SPECIAL NOTES TO READ IF SERVING A SUNDAY OR FRIDAY MEAL:****

What about meals for Campers with Diabetes?

We request that if you fix dinner for Diabetic weeks, either Sunday or Friday that you abide by the Camp provided menu and measurements in order to help our kids to have the proper amount of Carbs. It takes a little more effort, but it is well worth it. The menu will normally consist of hot dogs or hamburgers.

We can't cook the meal, can someone else? or we need help cooking our meal.

There is always the advantage of using one of our local restaurants that will not only cook the meal, but will deliver it to the camp for you. If your unable to cook a meal, but would still like to serve, we recommend one of these establishments. We have chicken, Mexican food, burgers and pizza available as menu choices and at reasonable prices. ****Special note:** *Also, we would like to remove the use of our kitchen staff from being part of the picnics. This is an opportunity to have others cook, so that they won't have to. We will close our kitchen and not have staff available to cook or heat up food. We will be able to order the things that you might need, ie watermelon, ice cream and the like, things that are difficult to transport or that need to stay cold. But items like beans to be heated, etc. will need to be taken care of by you, or not used in your menu. So check your menu and see what other things you could do, instead of using our dining hall facilities and staff. As always, the camp will provide igloo coolers, ice and counselors ready to help before the picnic.*

TEXAS LIONS CAMP - SUMMER 2020 Volunteer Opportunities (cont.)

Monday Night Carnival Booth Sponsor: Your club as a Carnival Booth sponsor will help in setting the mood for a fun night of carnival games. Your club members will be helping to set up the booths already here at the camp, manning a booth or two, and helping to clean up. You could even put together a booth of your own to bring and donate to the camp, after talking with our team to see what other carnival games we might need. You can also sponsor prizes for carnival with a small donation of \$75. Campers look forward to this night as the start of a great week of fun at TLC!



Time: You will need to **arrive no later than 5:00 pm ON MONDAY NIGHT** to set up booths and make sure the atmosphere is set for the Carnival. Then take your place **in a TLC carnival booth or your club's booth and get ready for campers to**

arrive. The carnival starts at 7:30pm with the campers arriving. **You will be there the duration of the carnival, which typically ends at 8:30pm.** Staying to tear down the booths and pick up trash around the carnival site is appreciated.

Camp provides: the booths already in stock, canopies for the booths and some prizes.

What to bring: You can bring funny hats, carnival booth games if you wish, and small carnival prizes or a donation of \$75 to defray the cost of prizes, signs or whatever you think will add to the festivities.

Number of Lions needed: You could use **as little as 4 and as many as you'd like.** There is an opportunity for other Lions Clubs to participate at this same event. Also, there are opportunities for many clubs to be involved. Include other small clubs from your district or make this a district event.

Thursday Night Campout Dinner Meal: You are choosing a great NEW event in signing up to serve a picnic to the campers and staff who are camping out on Thursday nights. Your team will be using the Picnic pavilion and its wonderful kitchen facilities. **This picnic is smaller than other picnics we serve, since you will be serving only our youngest campers and their counselors. You will have a group from 30-75 that you will be serving. You will receive a ballpark count of how many you'll be preparing for a week to 10 days before you serve.** You also have the option of ordering from local restaurants and just serving at the Picnic Pavilion. Suggestions might be chicken, pizza or Mexican food. Arrangements for food, delivery and payment will be your responsibility. We have contacts for all of those options here in Kerrville and will be happy to supply you those if needed.



Time: Serving on THURSDAY NIGHT at 6:00 pm, you set the mood for a tremendous campout experience for our youngest campers. **If you are cooking the meal yourselves, you can be here anytime during the day to prepare your meal.** If you are having food delivered, **your crew will need to be here no later than 5:30 pm** if you are having the food delivered and it will need to arrive at the camp no later than 5:30 pm so that you can get things set up, to-go-containers loaded and ready for the kids arriving at 6:00 pm. We appreciate your help in cleaning up the picnic pavilion after the meal, as well.

Number of Lions needed: Because this is a smaller picnic, **you will need 6-8 people, but may have as many as you like. You will need everyone helping to prepare the to-go-containers for easier pickup prior to the campers' arrival, manning serving areas and then someone to help with drinks and /or dessert.**

Camp provides: pit and wood for cooking, or gas grills and utensils; trash bags and trash removal; drink coolers and ice; water; tables for serving

What to bring: charcoal if you don't use the gas grills; your menu options, pre-packaged napkins and utensils usually work best, extra napkins, 12 oz. cups and straws; pre-packaged condiments in small packets as well; if the meal will be cooked at camp, bring pots, pans and any other utensils needed for preparation; you will need to buy to-go-containers to load food into for each camper & counselor to have their meal ready to go when they get to the pavilion.