

COBORN'S

INCORPORATED

Corporate Office 1445 East Highway 23, P.O. Box 6146 St. Cloud, MN 56302-6146
Telephone (320) 252-4222 Fax (320) 252-0014

To: All Groups Applying for Outdoor Cookouts
From: Jayne S. Ritter
Date: March 8, 2011
Re: **Accepted Groups**

Congratulations! Your group has been selected to have a fund raising cookout at a Coborn's or Cash Wise store this summer.

This year alone, we had over 500 applications for cookouts at our store locations. Since there are a limited number of cookouts between April and August, we had the unpleasant task of rejecting some groups. I only mention this, to help you understand the importance of following through when it is your turn to do a cookout.

In the event the date you received does not work, please call immediately, so we can remove your group from the schedule and get a replacement. Since all Coborn's and Cash Wise schedules are full, you will not be able to move to another date or store.

Coborn's Inc. is extremely proud to offer over 500 non-profit groups the opportunity this summer to raise funds for your group. We also want to thank you for both your past and future patronage of our Coborn's and Cash Wise stores. Your support is greatly appreciated.

Sincerely,



Jayne S. Ritter
Perishable Promotions Manager

ORGANIZATION: Fargo/Moorhead Disc Golf Club
DATES: April 29-30, 2011
LOCATION: Cash Wise - Fargo
HOURS: All cookouts are scheduled on weekdays from 11:00-6:00 pm. and on Saturdays from 10:00-5:00 pm.
All cookouts are scheduled rain or shine.

Please arrive 1/2 hour prior to your start time. You will be able to pick up your proceeds from your sale 5 days after your event at the Service Desk of your store that it was held in.

Coborn's/Cash Wise Fundraiser Cookout Groups Responsibilities

Preparation and Cleanup

- A store employee will be responsible for setting up the grill, brat stand and all the food and supplies needed for your cookout.
- Your group of volunteers will be responsible for cooking, serving, and collecting the money during your event.
- As your Group Leader please explain to all of your volunteers that the food they prepare is not free. We have had groups that give away product to their friends or they eat the product as they are cooking it without paying for it. Every time you give away a hotdog, brat or even a soda that comes off your profit for your organization. We want your fundraiser to be a success and to raise as much money as you can.
- Litter should be picked up daily after your cookout has been completed.
- All meat products must be stored in a cooler, which is provided by the store. The cooler must be stored in a grocery cart-not on the ground.

Scheduled Time for Cookouts

- All cookouts are scheduled, rain or shine.
- All cookouts are scheduled on weekdays from 11:00-6:00 pm. and on Saturdays from 10:00-5:00 pm. Please arrive ½ hour prior to your start time.

Cookout Costs

- Your organization will receive 50% of the total money taken in from the cookout.
- All money collected must be returned to the service counter at the end of each day.
- All payments to organization will be available 5 days after your event. You must provide a valid driver's license when you collect the donation at the service counter of the store your cookout was held.

Supervision

- There needs to be at least (2) adults from the organization to supervise.
- Children under the age of (7) are not permitted to handle food or money.
- Only adults are permitted to work with the grill. The grill is never to be left unattended.
- Any leftover food that was not used needs to be returned to the store.

Hygiene

- Always wash your hands before starting work, before putting on gloves, and after using the restroom.
- Disposable gloves are furnished by the store and are required to be worn by persons handling food of any kind.

Sanitation

- Garbage receptacles will be provided by the store and placed in the area of the cookout.
- Tables and work areas need to be cleaned with a sanitary solution that will be provided by the store.

WE HOPE YOU HAVE A PLEASANT EXPERIENCE WITH YOUR COOKOUT, AND GOOD LUCK!!!