



Wednesday, February 8<sup>th</sup>, 2017

**Re: Exciting New Food & Beverage Offering at ORE – Concession & Catering**

To: All of our valued clients and their attendees:

Folks, after eighteen months of fundraising, research, fundraising, design and engineering, fundraising, construction, fundraising and installation of equipment – ORE is ready to launch the remarkable, innovative, new, state of the art community commercial kitchen in the Cow Palace. The volunteer Board of Directors, members, management and staff have endeavored tirelessly to create a space that will serve the diverse needs of our exceptional clients, their customers and participants as well as the region.

ORE is humbled to recognize the outstanding advocacy and confidence of the generous funders of the Community Commercial Kitchen project to date:

Federated Co-op’s Community Spaces Grant	\$90,000
Spring Fling (2015) and Rotary International’s matching funding	\$12,500
Town of Olds	\$75,000
Rotary Club of Olds	\$30,000
Kiwanis Club of Olds	\$10,000
Chautauqua “Founders of the Gateway”	\$30,000
Government of Alberta – Community Facility Enhancement Program	\$70,000
Mountain View County	\$25,000
Brian & Rita Thompson	\$1000
<b>Total</b>	<b>\$343,500</b>

There have been some budget challenges along the way and ORE will continue to fundraise to offset the shortfall that is currently being financed by lenders. However, the project is nearing completion with commissioning of all equipment slated for Friday, February 10<sup>th</sup>! In the coming days, ORE will be able to offer Alberta Health approved full banquet, catering and concession services to all events, those produced by ORE and those that are third party rentals, taking place on ORE grounds. Additionally, ORE will welcome utilization by

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producers wishing to generate food products from an approved facility for their farm-gate or Farmer's Market sales.

Since the inception of the Board's visionary, "if you build it, they will come" phase, ORE has worked very closely with successful, local restaurateur and entrepreneur Alex Galanis of Grouchy Daddy's fame. Alex drew the original layout of the space and has been engaged in every step of the process. Alex will be managing the food and beverage service for ORE for the immediate future which will be a tremendous advantage to ORE and its clientele to have the service of this expertise and experience. Alex and his team are strong community promoters and have an existing relationship with a number of ORE's clients and events. The food, atmosphere and experience at Grouchy Daddy's is unique and memorable – Alex and his team will bring that same quality of food and beverage to ORE and our guests. Alex is excited about all aspects of the food and beverage service at ORE, bull sales, horse shows, rodeos, beer festivals, everything that happens at ORE. Whether it is a quick burger or a sit down roast beef dinner with all the trimmings, the Grouchy Daddy's crew will serve a quality product with first-rate service.

So what does all this mean to you, our most import partners in agriculture, youth and community? Effective immediately, ORE will encourage and expect all clients to utilize the food and beverage service, catering and concession, available through our in house facilities. Of course, we appreciate that a few of our clients have signature components to their events that are tied to the food and beverage service at their event and we are grandfathering a special arrangement with those folks.

Once again, ORE is eager to have the ability to offer our clients an elevated and unique experience during your stay at our facilities. Watch for an invite to the grand opening in the near future. As is always the circumstance at ORE, we welcome your questions about this new and exciting offering.

Sincerely,



Tami Gardner, Executive Director

