NHWPCA April 19, 2013 BOD Meeting
Minutes

Attendees: David Mercier, Kristin Noel, Peter Goodwin, Andrea Martel, John Adie, Nancy Lesieur, Kevin MacLean, Kurt Robicheaud

Guests: None.

The Meeting was held at the Hall Street WWTF in Concord and started at 9:04 a.m.

Comments on the March 14, 2013 Minutes: Kristin made a motion to approve minutes, seconded by Nancy. Vote was unanimous to accept.

Trade Fair

Comments were received to improve the Trade Fair schedule (see attached). Board discussed comments. Only issue is putting raffle at very end. Vendors don’t stay for lunch. Idea is to put raffle after awards and before lunch. Perhaps awards and raffle could be held in hotel lobby before lunch.

NEWEA Award Nominations

Still waiting for Fred to present names to Board. Kristin to email Fred to send descriptions of awards to Board and recent past winners.

Poster Contest/Proclamation Signing

Geri has asked for May 31 for Proclamation signing from Governor’s Office, or a date close to that. Waiting to hear back.

Wild NH Day

Andrea and Ray Gordon will be attending for NHWPCA. Others?
Permit Symposium

All lined up for June 13 at Derryfield in Manchester. One topic will be Massachusetts looking into primacy for NPDES permits. Also an attorney will discuss “residual designation”. Other topics as well.

Fall Meeting

Peterborough will be location for meeting. Andrea is working on venue. Wants to book Monadnock Country Club for Friday, September 20. Board agreed on venue.

Andrea still looking for caterer. See attached handout.

Winter Meeting

Nashua and Sunapee are being considered as locations for meeting.

Sponsorship Program

Corporate Sponsorship. Dave Mercier handed out the draft that Joe Laliberte put together in 2011 for discussion at March 2013 meeting.

Dave to send Peter the document Joe created. Peter will compare to Granite Rural Water’s Program, etc. Nancy will determine annual sponsorship donations over past couple of years later this summer during Association lull.

Website

Todd has home page looking really good. He is researching website hosts for switchover this Fall. Dave will contact WSI to obtain master password and copy of all wordpress files so site can be moved.

Ask Todd to add link to NEWEA Award page.
COMMITTEE REPORTS:

Activities: Nancy

Summer Meeting planning meeting is today.

Communications: Kristin

See Poster Contest and Website.

Education: Andrea

Mary Jane is seeing good attendance at training sessions as they are free this year.

Legislative: Peter

Kristin went to Washington fly-ion. Met with Congressmen Shaheen and Shea-Porter. Also met with staff of Congressman Ayotte.

Peter will call Harry Stewart to see if we can get a formal DES liaison and if we can be updated on legislation DES is tracking. Kevin mentioned Hanover has received letter that NEIWWPCC is advancing a study of Connecticut River plants to optimize nutrient removal.

Membership: John

No report.

Newsletter: Kurt.

No report.

Permit: Peter

See Permit Symposium.

Safety: John

Committee just held their training session at Franklin Training Center.

Scholarship: Tim

Jeff O’Neil from Berlin is this year’s recipient of $1,000 scholarship. He will be attending White Mountain Community College.
Ops Challenge: Tim

Operations Challenge Training Day is today. First competition will be in Brewster, MA.

State Director's Report: Fred

No report.

Certification: Kevin

No report.

NEW/OTHER BUSINESS:

- POTY Award. How can we better promote this? All BOD members to push for applicants.
- Kristin said she has had some discussion and there is a desire to start a Women's Committee in the Association. More to come.

Meeting adjourned at 11:10 a.m.

Next meeting to be held on Friday, May 17, 2013 at 9:00 a.m. at Hall Street WWTF, Concord.
New Hampshire Water Pollution Control Association  
PO Box 1382  
Londonderry, New Hampshire

NHWPCA Director’s Meeting  
Thursday: April 19th, 2013  
Location: Concord WWTP  
Time: 9:00 a.m.

Agenda

➢ Current Business:
  • Trade Fair – Attendees, Revenue & Expenses
  • NEWEA Nominations
  • Poster Contest/Proclamation Signing
  • Wild NH Day April 20th
  • Permit Symposium
  • Fall Meeting
  • Winter Meeting
  • Sponsorship Program
  • Website

➢ Committee & State Director Reports:
  • Activities-Nancy Lesieur
  • Communications-Kristin Noel
  • Education-Andrea Martel
  • Legislative & Regulatory Affairs-Peter Goodwin
  • Membership-John Adie
  • Newsletter-Kurt Robichaud
  • Permit-Peter Goodwin
  • Safety- John Adie
  • Scholarship-Tim Vadney
  • Ops Challenge- Tim Vadney
  • NEWEA State Director
  • Other Business

➢ Next Board meeting at 9:00 a.m. on May 17th, 2013 Concord WWTP
Unfortunately, I am unable to make Friday’s meeting. However, I did receive constructive suggestions from several attendees at the trade fair. Their inputs include:

1. Trade Fair portion too long
2. Too many people left before the awards sending a poor message to the poster winners
3. Suggest ending trade fair at 11:00 am, do awards upstairs before lunch, then lunch, then last item the raffle to keep fannies in the seats

Sorry I won’t be there to discuss, but wanted to share these important issue which were brought to my attention by trade fair participants.....

Thanks,

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Hi Everyone,
Attached is the agenda for the next BOD meeting. Hope you all have a great week.
Thanks
Kristin
Contract Agreement

This Agreement contains the complete terms and conditions that apply to an individual's or entity's rental of Monadnock Country Club (the "Club"). As used in this Agreement, "we" means Monadnock Country Club, Inc. and "you" means the applicant.

Date, Time & Size of Function

You wish to rent the ___________ at the Club for a ___________ on ___________.

(Time of Function: ___________)

(Max. of 5 hours, unless prearranged)

Rental Fee Schedule

The fee for the use of the Club facilities will be $_________, which is payable as follows: 1) $_________ deposit due upon execution and return of this Agreement by ___________, and 2) $_________ balance due by ___________. Agreement is for a 5 hour time period. The club reserves the right to access a $100 per hour fee for events exceeding 5 hours. Bar Service fee of $_________ due day of function. A fee of $75.00 is charged if the ceremony takes place on the premises.

**As of Jan.1, 2011 the State Fire Marshall's office requiring a member of the Peterborough Fire Department is on hand for functions of 100+ people at a nominal fee for a minimum of two hours.

Cancellation

In the event you desire to cancel this contract, you must submit written notice to that effect. If the Club receives such notice at least six weeks prior to the above function date, and if the facilities can be rented to another party for the same date, the full amount of your use fee will be returned following the date of the function. Otherwise, only one-half of your use fees will be refunded.

Security Deposit

In addition to the use fee, you must submit a security deposit (separate check) of $200 no later than ___________.

If you fully comply with all your obligations under this contact, your security deposit will be refunded in full within forty-eight hours following the conclusion of your function. If you fail to comply with any of your obligations, the Club will have the right to apply your security deposit against any charges, damages, injuries or other expenses for which you are responsible under this contract, this right being in addition to any other rights or remedies the Club may have at such time, including the Club's right to collect court costs and reasonable attorney's fees in connection with enforcement of its rights under this contract.
Catering
You may cater your own function, or you may employ a caterer of your choosing, subject to Club approval and the Club’s right to require that the cater provide proof of license and a certificate of acceptable liability insurance coverage.

Alcoholic Beverages
If your function involves the serving of alcoholic beverages, they will be sold and dispensed solely by the Club, and you will not be permitted to bring into the Club any other alcoholic beverages or to receive any portion of the proceeds of the sale. No alcoholic beverages will be served to persons under twenty-one years of age or to persons who appear, in the Club’s sole discretion, to be unfit to consume such beverages. Nevertheless, the Club assumes no liability whatsoever concerning persons who are served alcoholic beverages at your function, and, as stated below, you agree to assume and indemnify the Club and its personnel against all such liability.

Furniture
The Club has a supply of tables and chairs, which you are welcome to use for your function, subject to the liability described below for any loss or damage to them. The Club will provide basic arrangements of tables and chairs at no additional cost to you, if you advise the Club of your requirements at least one week prior to the date of your function. If you bring other tables, chairs, furnishings, decorations, or other property to the Club for use in connection with your function, you will be solely responsible for delivering, arranging, and removing them, and you will bear all liability for loss or damage that may occur to them.

Disclaimers
By executing and returned this letter, you agree to assume liability for any and all personal injury or property damage resulting, directly or indirectly, from your use of the Club’s facilities for your function. Furthermore, you agree to indemnify and hold harmless the Club and its agents and employees from any all liabilities, obligations, claims, costs and expenses, including reasonable attorney; fees, arising out or in connection with your use of the Club’s facilities and the presence of your guests at your function.

Inspection
Prior to executing this contract, you have made a full inspection of the Club’s facilities, and assume full responsibility for its suitability for use for your function by your guests.

Provisions
Any additional provisions must be submitted in writing to the Club.

Notice
For the purposes of written communication, correspondence shall be addressed to: Monadnock Country Club, Inc., PO Box 97, Peterborough, NH 03458

Authorized Club Official (Signature)  

Client Signature
Sunflowers Catering

Beautiful food imaginatively presented for all occasions:

- Holiday Parties
- Take home hors d'oeuvres, main course, desserts to supplement your menu
- Special Events
- Celebrations
- Corporate meetings
- Cocktail Parties
- Picnics
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- Dinners
- Weddings
- Funeral Receptions

Please call us to discuss your function at 603-593-3303

Let us help you create the event of your dreams ... with more than 30 years experience in catering, cooking and organizing small parties and large events, we bring our love of creative cooking and of people to you and your guests!

Click here to read comments from our customers ...
SOUP
Soup of the Day 3/cup, 5/bowl
Baked French Onion 5.50/crock
Cup of Soup & Grilled Cheese 7.

HOT ENTREES
Baked Fresh Haddock
Topped with bread crumbs & roasted cherry tomatoes 13.
Served with choice of white & sweet potato fries
or a demi green salad

Fish & Chips
Fresh haddock lightly breaded & fried
with lemon-caper tartar sauce.
Served with white & sweet potato fries 13.

Our Homemade Mac & Cheese (V) 9.
with Grilled Chicken 12.
with Grilled Shrimp 13.
with Lobster 14.

Today’s Quiche
Accompanied by sweet bread & fruit 7.
(add a fresh green salad for 3.)

HOT SANDWICHES
Served with choice of white & sweet potato fries
or a demi green salad & a fresh pickle

Main Street
Warm roast beef with caramelized onions, cheddar &
horseradish mayo on toasted ciabatta 9.25

Chipotle-Ranch Chicken Breast
with bacon & cheddar cheese 9.25

Philly Cheese Steak
with sautéed mushrooms, peppers, onions, American cheese
& a touch of brandy on ciabatta 9.25

French Melt
Sliced turkey, tomato, bacon & melted
Swiss on a croissant with Dijon mustard 8.75

Grilled Chicken Sandwich
with lettuce, tomato & onion
Served on a hearth-baked bun 8.75

SANDWICHES
Served with choice of white & sweet potato fries
or a demi green salad & a fresh pickle

Turkey or Roast Beef
Served with lettuce, tomato & mayo 8.50
(add choice of cheese for 1.00)

Monadnock Club
3-decker with your choice of Turkey, Pastrami or Roast Beef
on toasted bread with bacon, lettuce, tomato & mayo 9.

Pastrami & Swiss on Rye
with red onion, lettuce & Dijon mustard 8.75

Liverwurst on Rye
with red onion, lettuce & Dijon mustard 7.75

Bacon, Lettuce & Tomato
on toasted bread with mayo 7.75

Chicken BLT Wrap
Grilled chicken with lettuce, tomato, bacon & mayo 9.

Lemon-Parsley Hummus Wrap
Our own hummus with an array of fresh vegetables & pita bread 8.25

Ploughman’s Plate
Coastal Cheddar & Prosciutto
with crusty roll, greens, apple &
Sunflowers’ chutney 12.50
or with smoked salmon 14.

Split entrée plate charge 1.50. Add 2.50 for gluten-free roll or bread. Ask your server about gluten-free menu options.
PANINI
Served with choice of white & sweet potato fries or a demi green salad & a fresh pickle

Pastrami
with melted Swiss cheese & Dijon mustard  9.

Rachael
Smoked turkey breast with sauerkraut, green apple, melted Swiss cheese & Russian dressing  9.

Grilled Portabella
with roasted red peppers, goat cheese & cilantro mayo  9.

Asiago Chicken
Grilled chicken breast topped with an Asiago almond pesto & parmesan cheese  9.25

BURGERS
Served on a hearth-baked bun with lettuce, tomato, onion, pickle and choice of white & sweet potato fries or a demi green salad

100% Angus Beef
Grilled to your liking  9. (add cheddar, American, Swiss or bacon 1.00)

Asiago Burger
Topped with an Asiago Almond Pesto & Parmesan cheese  9.

Alaskan Salmon Burger
Grilled & topped with lemon-caper tartar sauce  9.

The Bleu beard
Our most popular burger! stuffed with Bleu cheese & topped with bacon 11.

Burger, no bun, no fries! Garden Veggie Burger with side green salad  8.50 Vegetarian alternative  9.

LUNCHEON SALADS
Served with a crusty roll  12.

Sunny Garden Mixed greens, fresh veggies, pineapple, toasted Sunflower seeds & choice of dressing

Gap Mountain Blue Blueberries, red onion, pistachios, bleu cheese on mixed greens & our maple vinaigrette

New Hampshire Apples, goat cheese, walnuts, golden raisins on baby spinach & our maple vinaigrette

Chef Turkey & roast beef on mixed greens, topped with cheese & bacon with choice of dressing

Farmhouse Salad Bacon, hardboiled egg, Coastal cheddar, red pepper, onion on baby spinach, choice of dressing


LIGHTER FARE
Chicken Tenders & French Fries
with choice of Honey Mustard, Buffalo or Barbeque Sauce  10.

Buffalo Tenders
Spicy breaded chicken tenders, with bleu cheese and celery sticks  7.

Absolut Mary Shrimp Cocktail
Five Jumbo shrimp with a zesty Absolut cocktail sauce  10.

Coconut Shrimp
Butterflied with a coconut crust with a spicy chili sauce  9.

Smoked Salmon on a Toasted Bagel
with cream cheese, tomato & onion  9.

SIDES
Garden Salad  5.
Side Salad of the Day  3.50
Fresh Fruit Salad  4.50

Lemon-Parsley Hummus
with fresh veggies & sesame crackers  7.

Berried Treasure
Lowlfat Greek yogurt with fresh berries & granola  6.

White & Sweet Potato French Fries
Served with catsup or malt vinegar  3.50

Split entrée plate charge  1.50  2.50 for gluten-free roll or bread

The State of New Hampshire, Department of Health and Human Services advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
### Beverages

**NEW! GuS Soda** (Grown-Up Soda) Lightly sweetened, refreshing, 95 calories/12 oz  
1.75 in 4 Flavors: Dry Cola, Dry Cranberry Lime, Star Ruby Grapefruit, Extra Dry Gingerale

**Snapple:** Kiwi Strawberry, Lemon or Diet Lemon Iced Tea  
1.50

**Ize Sparkling Clementine or Blackberry**  
1.75

**Sodas:** Cola, Diet Cola, Canada Dry Ginger Ale, 7-Up, Club Soda, Tonic  
1.75

**Stewart's Root Beer** (Try a float! 4.50)  
1.75

**Pellegrino Sparkling Natural Mineral Water**  
2.50

**Spring Water**  
1.50

**Milk or Chocolate Milk**  
Small 1.50 Large 2.25

**Juices:** Apple, Cranberry, Tomato, Orange, V-8  
1.75

**Sunflowers Minty Lemonade** (seasonal)  
2.50

**Mug of Hot Apple Cider** (seasonal)  
2.50

**Mug of Hot Chocolate with whipped cream**  
2.50

**Mocha Joe's Organic Coffee** 2.50

**Espresso** 2.50  **Cappuccino** 3.50  **Mocha Cappuccino** 3.50

**Caramel Latte** 3.50  **Chai Tea Latte** 3.50  **Sweet Vanilla Latte** 3.50

Selection of **Republic of Tea** Herbal Teas 2.50

**Iced Tea, Raspberry Iced Tea or Iced Coffee** 2.50

### REGIONAL BREWS

- Award-Winning Woodstock Inn Pig's Ear Brown Ale 4.50
- Otter Creek Stovepipe Porter 4.50  Tuckerman Pale Ale 4.50
- Sam Adams Boston Lager 4.00  Sam Adams Seasonal 4.00
- Woodchuck Hard Cider (gluten-free)  Amber or Private Reserve Ginger 4.00
- Smuttynose IPA 4.50  Dogfish Head 60 Minute IPA 4.50
- Bud, Bud Light or Bud Light Lime 2.75
- Buckler (non-alcoholic) 2.75  Stella Artois 4.00  Löwenbräu 3.75

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### *SUNFLOWERS TO GO*

All items available for take-out, including treats from our bakery case! ~ ask your server
Catering for all occasions

**SUNFLOWERS RESTAURANT**

218 Main Street, Jaffrey NH 03452  
Sunflowers@webryders.net  603-593-3303  www.SunflowersCatering.com

**Lunch** 11-2, 11-3 on Saturdays

**Dinner** Monday, Wednesday, Thursday & Sunday 5 – 8  Friday & Saturday 5 - 9

**Sunday Brunch** 9 - 3, Dinner 5 - 8  **Live Music Sunday Brunch & Sunday Evening**

Closed Tuesdays
Menu

Buffet

International Buffet $23.50
Roast Native Turkey • Roast Pork • Savory Dressing • Haddock Monterey • O'Brien Potatoes • Italian Rice Pilaf • Green Beans/Mushrooms & Bacon • Summer & Zucchini Squash • Julienne Vegetable Salad • Waldorf Salad • Fancy Tea Breads

Kings Delight $33.00
Roast Prime Rib Au Jus • Salmon Steak with Béarnaise Sauce • Chicken Divan • Sausage & Meat Lasagna • Baked Stuffed Potatoes • Lemon Sherry Rice • California Blend Vegetables • Zucchini Parmesan • Spinach Salad • Cornucopia of Fresh Carved Fruit • Assorted Hot Tea Breads & Rolls

New Orleans $24.95
Cajun Catfish • Ham & Sausage Jambalaya • B-B-Q Pork Spare Ribs • Brown Rice • Rosemary Potatoes • Grilled Zucchini • Stuffed Tomatoes • Spinach Bread • Corn Bread • Green Salad • Condiments • Coffee, Tea, Sanka

New York's Finest $22.95
Sliced Meats (ham, turkey, roast beef, salami or corned beef) • Sliced Cheese • Steamed New Potatoes • Baked Beans • Steamed Sauerkraut • Planked Tuna Fish Tray • Stuffed Shells • Fresh Garden Salad • Assorted Deli Breads & Rolls • Fancy Pickles & Olives • Condiments • Coffee, Tea, Sanka

Royal Steamship Buffet $27.00
Steamship Roast of Baron • Mushroom Gravy • Sole Florentine • Baked Stuffed Chicken w/ Asparagus and Crab • Cheese Tortellini w/Tomato and Basil • Vinaigrette • Baby Red Potatoes • Wild Rice Pilaf • Green Beans w/Mushrooms & Grayere • Julienne Carrots • Fancy Fruit Mirror • Caesar Salad • Fresh Baked Cloverleaf Rolls • Coffee, Tea, Sanka

Steamship Buffet $24.50
Steamship Roast of Baron • Mushroom Gravy • Chicken Cordon Bleu • Seafood Newburg • Baked Lasagna • Delmonico Potatoes • Rice Pilaf • Green Beans • Almondine • Belgian Carrots • Carved Watermelon Tray • Fancy Relish Tray • Fresh Garden Salad • Assorted Dinner Rolls • Condiments • Coffee, Tea, Sanka

The Virginian $22.95
Apricot Glazed Ham • Scalloped Potatoes • Swedish Meatballs • Baked Ziti & Sausage • California Blend of Vegetables • Pineapple Fruit Mold • Tossed Garden Salad • Snowflake Rolls • Coffee, Tea, Sanka

Four Star Catering | Hidden Hills Banquet Facilities | RT 202, Rindge, NH 03461 | (603) 899-5001
Hey Dave,

I looked into backing up the website. It’s very difficult if you have a webhost. I will try to get in touch with WSI. It’s almost impossible to get in touch with WordPress, all they have for contact info is a blog/forum site. Also Geri had someone ask about placing an ad on the website. I told her I would see how difficult it will be and where they can be placed. Also at the BOD meeting tomorrow could you ask if the write up about the 2012 winter meeting & new President stuff needs to stay as is on the home page or can I leave Kristin’s picture with a link to the Presidents page? I would like to replace the winter meeting info and picture link with the trade fair info and picture link.

Thank you,

Todd M. Gianotti
Wastewater Maintenance Supervisor
Newmarket WWTF
Newmarket NH 03857
PH - 603-659-8810
Cel - 603-765-1107
Fax - 603-659-5422