

Notes of Bethel Town Hall Restoration Committee
August 13, 2009, 7:00 PM
Bethel Library

In Attendance: Del Cloud, Nick Nikolaidis, Neal Fox, Geneva Gaiko, Janet Burnham, Heidi Nikolaidis, Maybelle Dumont, Joe DeFreitas, Mary Floyd, Paul Feeney, Chris Masters, Carol DeFreitas & Sally Truckenbrod

Neal opened the meeting at 7:00 PM

Del gave a recap of where the funding stands from the Rural Development Program (USDA). It is still at a stand still but could be available at any time now. It progresses from Federal level, to State level thence to town level.

The Select Board has settled on a Clerk of the Works, Charlie Davis, that they have confidence in to oversee the project.

In order to eliminate the possibility of getting lesser quality work done by the lowest bidder, Del convinced the powers-that-be to enable the Select Board to pre-qualify bidders in order to attain the best possible contractors that have had experience in the restoration and renovation of historic buildings. From a list of 16 bidders they were able to cut it down to 10, any one of which the Select Board would feel comfortable with. Vetting the bidders was extremely time consuming.

Once the loan has been implemented there is also a possibility of Grant monies available with a ceiling of \$150,000 that can be applied to extras: chairs, kitchen appliances, utensils, etc.

Kitchen layout discussion:

Suggestion was made for a rolling counter but no one saw a pressing need for one.

Sally has 2 stainless steel sinks, one of which is part of a long counter with cabinets that fit underneath that she would like to donate to the project, plus a porcelain wall mount water fountain.

The caterers, represented by Heidi, Nick and Maybelle, unanimously recommended that the kitchen have a 6 burner commercial, gas stove with side griddle similar to the one in the kitchen at the Barnard Grange Hall, rather than an electric stove.

The heating system was also discussed and the Select Board unanimously favored radiant heat over the proposed baseboard heat. Radiant is more expensive but by how much, they didn't know.

It was difficult for everyone involved to envision exactly what there was to work with as regards to space and accessibility, therefore, it was suggested by Heidi that as many as possible of us meet at the Town Hall to view the actual space. 9:00 AM, Friday, August 14, 2009, was decided upon. Joe said he would be there to open the Hall and explain the plans.

Before adjourning at approximately 9:20 PM, Mary suggested that the next meeting should be on Thursday, Sept. 24th, 2009, to discuss suggestions for the location of the Green Room, Fund Raising, and lighting and to discuss follow-ups of this meeting.

Addendum:

Friday, August 14, 2009, 9:00AM – Bethel Town Hall

In Attendance: Joe, Heidi, Sally, Janet, Mary & Carol

After viewing the space available and access to it, it was apparent that there was no stairway to get to the kitchen. The only access was through a lift in the corner that would be provided for handicap access. Janet raised an excellent question about how were they going to get appliances into the kitchen because the lift is only 3' X 4'. It was also remarked that if the lift was inoperable, how would access be gained to the kitchen without having to go down to the basement and up the stairs from the basement to the kitchen area? After discussion, it was unanimously decided that stairs, wide enough to accommodate appliances, with a platform at the top, should be put where the plans presently show the lift and that the lift should be moved over, leaving a space of about 4', between the opening for the stairs and the access to the lift. Joe suggested later that possibly this space could be utilized as a closet. The reasoning behind the 4' distance between the two openings was the possibility of a wheelchair accidentally rolling too close to the stairs and going over.

Because there would be more space needed for the kitchen than the original plans illustrate, it was decided that the Green Room should be downstairs in the area that is presently paneled, next to the mechanical room. This area, with judicious planning, i.e. wall closets with lockable doors, etc., could also serve the Bethel Food Shelf if necessary.

Joe measured the space we have to work with and it measures 17' X 32'.

Other suggestions for the kitchen were:

- A utility room beside the handicap bathroom with a washer & dryer & a slop sink with accommodation for mops and bucket
- Double electric wall ovens
- Rinnai on demand hot water heater
- Full stainless steel fridge with no freezer space
- Small chest or under-counter freezer for ice cubes, ice cream, etc.
- 220 Electric Service for Kitchen
- Wall closet with shelves for large pots and pans, coffee makers, etc.
- Center work island in kitchen
- 3 sinks and counter space on wall directly under the beginning of the stage
- Dumb Waiter from the kitchen to the main floor located in the wall beside the stairs that goes to the stage from the main floor.
- Dishwasher – 3 minute commercial – non-computerized Hobart (Heidi mentioned that the Hobart computerized dish washers are very troublesome.)

Afterthought by Joe: Green Room could also be located at the rear of the basement section that is presently "garage" space.