

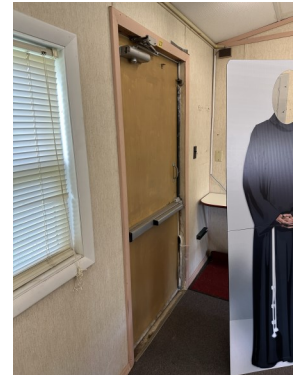
EXTERIOR OF TRAILER

- The wooden ramps needs to be replaced
- The 27 year old HVAC is unreliable
- The exterior is falling apart
- It is not well insulated
- It has exceeded its life span and is an eyesore



INTERIOR OF TRAILER

- Extensive deterioration
- There is no intercom for emergencies
- No bathroom facilities
- Exterior doors not fitting well—note the weather stripping
- The electrical system is outdated



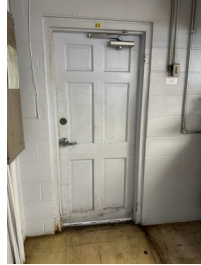
The trailer was purchased in 1996 and was to be “temporary.” It is showing a lot of wear and tear, and isn’t up to code due to the fact that there are no bathroom facilities in this unit.

The lack of an intercom system is significant for the safety of the students and teachers. We currently use personal cell phones to communicate with all classes.

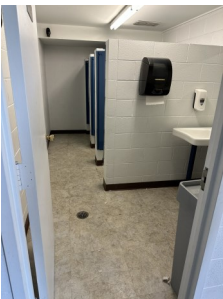
It is generally an old, inefficient and outdated building, with leaky doors, and no resale value.

FOUNDERS HALL DINING AREA

- There is a tremendous lack of storage, so all the tables and chairs are in full view
- The restrooms are in the lower level, so not handicapped accessible
- Two wooden doors need to be replaced
- There are room dividers for PSR classes, of which there are three every Sunday
- Hall has to be set up each week for classes, having to work around the various activities



FOUNDERS HALL LOWER LEVEL

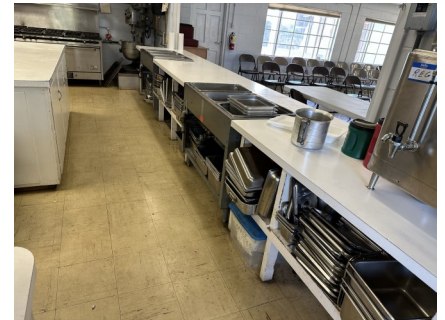


- First of all, it's a basement, with low ceilings covering the ductwork
- The downstairs restroom facilities provide little privacy
- The space is very inadequate for separate classrooms, of which there are two
- Technology is very outdated

In general, the electrical service equipment in Founders Hall is old and outdated. The numbers of circuit protection devices are at the limit allowing little or no room for growth and considerable difficulty in maintenance or repair.

Our eight PSR classes are divided between four separate spaces: Weber Hall, trailer, Founders Hall main and lower levels.

FOUNDERS HALL KITCHEN



- Floor tiles are in poor condition and cracking
- The cooking area is very crowded, with old equipment
- The ventilation hood over the cooking stoves has recently been replaced for > \$7,700
- The serving area is small, compact, with cooking pots and pans stored in every available space
- There is only room for one or two in the dishwashing area
- A major kitchen updating should be in the plans

FOUNDERS HALL STORAGE



- Very crowded work and storage space
- Using other buildings to store food and supplies
- There is not enough room indoors for chair storage, so they are covered by a tarp and stored outside
- As is the rest of the building, the windows are drafty with little or no thermal resistance and insulation from outside temps



OTHER SPACES USED FOR STORAGE AND OVERFLOW



- While trying to stay out of sight, much of the equipment and supplies used in the cooking process are sitting outside
- Much of the storage is exposed to the weather
- The pavilion comes in handy for extra space to handle the overflow due to increasing growth in the area
- Buildings that were originally built for game booths and concessions are now used for storage

EXTERIOR CONDITIONS

- Inefficient furnace and air conditioning was recently replaced for \$12,000.
- Concrete walking paths and driveways are cracking
- We have at least 5 separate outdated and deteriorating buildings which are needed to “pull off” our major events



Out of necessity we keep up with maintenance on the buildings. A recent expense was replacement of furnace and AC units in Founder Hall. Always a difficult decision to put money into these old buildings in order to keep up with normal activities.

The old technology equipment in these buildings needs to be updated.