

## Presidents Message November 2006

Hi everyone;

First, I would like to thank everyone for the great turn out we had for the Ball. I know the price, the drive, the time you give is very hard to put together in this fast paced world, but it really does mean a lot to our club and this night particularly to those being given the high praise of their peers.

It is pretty difficult for me to praise the Chef for the evening. However, without any difficulty I will praise the staff and officers at Eastern Yacht Club. The General Manager, Jeff Wargo and the Commodore Martha Altreuter, made it possible for us to host this event at a private club, one that had officially closed at 3:00 p.m. that day. Next, the Dining Room, Manager Stephanie Boyce (you notice she is also our newsletter editor), the Bar managers, the wait staff all gave of themselves, we just finished doing 300 hundred for brunch on our last official day of work for the season; when the ECB turned up at 5:00p.m.

The Committee chairperson, Rory Gallagher met all at the front door where a raw bar was presented on smoking dry ice, and the staff of EYC passed appetizers for about an hour and a half. The ball committee was all in the kitchen preparing dinner during this time. All but Rico, he was busy escorting you into the dining room and helping set up the awards table. Eastern's Sous Chef Chris Janian was running the kitchen while I tried to work up my speech, I tend to do better at public speaking if I sort of "wing it" if I over "prep it", I just don't feel comfortable. And, of course Anthony Graffeo, was assisting in the over all preparation, along with the remaining kitchen staff, remember this was our last day of work for the season. Our staff did tweak the menu somewhat from what Rico printed, but we like to perfect the dishes and some items worked better than others so we just changed them, I think all present would agree. I would like to thank John and Marco two C-Cap students who came and helped with the event. Our pastry chef Tina Perez made one of her specialties a triple layer chocolate mouse and we finished it with a cabernet chocolate sauce and Halloween candies. We presented the awards all during dinner because we knew the guests looked hungry. Saving the presentation to Brian Theurer, Chef of the Year last, yes saving the best for last just like dessert!

Americo, did an amazing job with the Ball Program, his attention to detail shows up in everything he does, he is truly a leader. Rico also, helped with taking over for Tony the Chairmanship of the Chef of the Year committee and setting up and picking up all the awards, and the committee would like to thank him for that.

I would once again like to thank everyone for coming. I have listed all the award recipients on the following page and on our website, CONGRATULATIONS AGAIN TO ALL! And, of course, a special thanks to Costa Fruit and Produce and Paul Marks Company for their continued support in so many ways and to the grants they provide yearly.

**PLEASE MARK YOUR CALENDARS NOW FOR ALL THE UPCOMING EVENTS.**

Especially the January 29th fundraiser  
Denise Graffeo CEC,AAC