

April 2007

Hi Everyone Members, Friends, etc.

Our March meeting was a four course wine dinner pairing food and wine our host was Chef Gregg Dwyer of Oakley Country Club. Commonwealth Wines served our members very special wines with each course. Starting with a Brut Rose, Heidsieck Monopole – France with the chefs Appetizer choices. Next came a 2005 Sauvignon Blanc, Whitehaven-New Zealand with the Salad Course, which was a “deconstructed” Caesar Salad.

Then a 2000 Syrah, Mt. Langi Ghiran Cliff-Edge – Australia with the Surf and Turf course.

For the “Farm” course a 2005 Barbera, Sebastiani-Sonoma Valley

Finally, with dessert a Special Reserve Port Porto Cruz-Portugal.

April 1- 3 Boston Food Service Expo, April 2nd ECB members will be attending the food show, Sarah Moulton to speak at 12:00 noon time.

Garelick Farms issued us with a 9990 code for a pass call 977 620 3017. Thank you Doug Corrigan for this generous offer. If you attend ask where the ECB room is we have this room from eleven am until noon;. We can network a little before Sarah Moulton speaks.

**April 15 ECB Boston Culinary Classic ACF approved show at BU,
See our website for further details**

April 16 ECB PIN NIGHT

Regular ECB meeting at:

The Hurricane Restaurant and Bar

259 Washington Street, Marblehead, Mass. 01945

(We needed to change meeting venue because of conflicting Dates at the Boston Yacht Club, thanks to Chef Bob for Trying to host this meeting.) The restaurant closed for the Night just for us!

**At this meeting we will be giving all ECB members our
NEW EPICUREAN CLUB PINS!**

We will be having an educational speaker this evening as well.

Dame Linda Bassett, a reporter and cookbook author will

Speak about all topics relating to food writing.

She is a resident

Of this small seaside village of Marblehead, Ma.

Yours fraternally,

Denise S. Graffeo, CEC, AAC

President