



For up-to-date information on Covid-19 in Massachusetts, please check [here](#) at the Mass.gov web site.

We will be holding our next membership meeting **IN PERSON** on **September 21st at 5:30 pm**. See **below** for ticket information.

Ticket prices \$25.00 for all levels.

**Seating limited to 24 due to Covid-19**



Get ready for our next **IN PERSON MEMBERSHIP MEETING!**

**Monday September, 21st 2020 at 5:30 pm**

Earn 2 CEH credits for all those who attend. We look forward to seeing everyone. We will be meeting at **The Smoke Shop BBQ** in Cambridge, MA.

**This meeting will be based on the first 25 reservations.**

Check out our [web site](#) for meeting details and to [purchase tickets](#).



If you have not yet done so, please sign up to join our club [here](#) and enjoy some of the many benefits of [Epicurean Club of Boston](#) Chapter membership. We look forward to seeing you soon.

We are looking forward to our upcoming **Epicurean Club of Boston Presidents Ball** on November 1<sup>st</sup>, 2020. It will be hosted at the **Hyatt Regency in Cambridge Massachusetts**. It promises to be a great time. Stay tuned for ticket information soon.



Even though a lot of employers are closed because of the Covid-19 Pandemic, some are gearing up to fulfill hiring needs when things get back to normal. Please see this open job opportunity below.



If you know of any available positions and would



John DiSessa, CEC, AAC -  
Club President

like to post them on this newsletter or on our web site, please reach out to the ECB secretary [here](#).



Flik has an exciting opportunity to join our team at Saint Paul's School in Concord, NH!

Here are the details:

**NOW HIRING:**

- Baker
- Pizza Cook, Cook & Prep Cook
- Food Service Worker
- Receiver
- Supv, Dinning
- Food Transporter/Delivery Driver

We are offering competitive and excellent pay!



Check out upcoming ACF sanctioned culinary competitions this year [here](#).



Here is a [link](#) to the 2020 Chapter Officers and Board of Directors.

Thank you for your professional service!

At FLIK, our operating philosophy is centered on three essential factors: great food, great service and great people. A FLIK Family-Then & Now. Great Food and Great Service are only possible with Great People behind the scenes. FLIK's steadfast dedication to the training and support of our associates continues to nourish our vision and growth. Dedication, diligence, operational excellence and hands-on expertise are FLIK trademarks – only achievable through the work of our team of professionals. We embark on a relationship with every FLIK associate that provides, demonstrates and cherishes growth, education and ongoing mentoring – today and every day.

**[APPLY HERE!](#)**



Stay Tuned for an amazing event host by Sterling Silver.

**August 16th is National**



2020 Annual Jimmy D. Golf Outing has been scheduled!

As it looks, we are scheduled for **October 19th, 2020**. This amazing, fun and engaging fundraising event is a great way to rub elbows with fellow culinary professionals and eat some great food while raising money for culinary scholarships.



## RUMday!



Join National Rum Day on August 16th as blended beverages and cocktails create a delicious celebration. Rum is a distilled clear alcoholic beverage which is a byproduct of sugar production. It can also be made directly from sugar cane juice. After the fermentation and distillation process, most rum ages in wooden oak barrels.

Read more [here...](#)

## Please stay tuned for more details!



## Should You Wear a Mask While Grocery Shopping?

*Carrie Madormo*

Updated: Aug. 14, 2020

The Centers for Disease Control and Prevention (CDC) recently changed their recommendations for wearing face masks in public. Here's what you need to know before heading to the store.

For many of us, recent days have blurred together with a mix of jigsaw puzzles, virtual work calls and attempting to homeschool our kids (number lines will most certainly be the death of me). Or perhaps you are serving your community as an essential worker on the front lines.

Read article [here...](#)



The American Culinary Federation offers great learning opportunities. From credits towards certification to brushing up on current skills, there is so much offered. You can see the information [here...](#)

**Thank you to our supportive associate and allied members!**





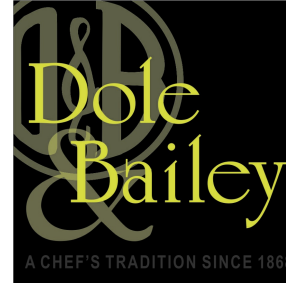
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