



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 **July 20th at 6:00 pm**. See **below** for ticket information. All are welcome. Ticket prices from \$10.00 - \$25.00



Exciting news! Get ready for our first **IN PERSON MEMBERSHIP MEETING** since February.

Monday July 20th, 2020 at 6:00 pm

Earn 2 CEH credits for all those who attend. We look forward to seeing everyone. We will be meeting at [The Fours Restaurant in Boston](#).

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 1st, 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.



President's Message John R. DiSessa, CEC, AAC

Hello fellow culinarians,

As this message reaches you, I hope that you and your families are well and enjoying your summer vacations.



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!



Stay Tuned for an amazing event host by Sterling Silver.

June 10th is National Pina Colada Day!



July 10th recognizes a sweet, rum-based cocktail on National Pina Colada Day.

As we re-open our businesses and start getting back to work, we face some challenges. Social-distancing and face-masks are part of our normal lives. Outdoor dining is normal for most restaurants re-opening.

Below you will find step one of phase three.

Step One of Phase III:

On May 18, the administration released a four-phased plan to reopen the economy based on public health data, spending at least three weeks in each phase. Key public health data, such as new cases and hospitalizations, have been closely monitored and has seen a decline allowing for Phase III to begin on July 6th. Phase III will begin on July 13 in Boston.

See entire message [here](#)...



FREE SELF-PACED COOKING CLASSES at MILK STREET COOKING SCHOOL.

"At the Milk Street Online Cooking

School you can join us for live-streaming classes or take any of our free self-paced pre-recorded lessons. In both virtual classrooms, you won't learn just recipes, you'll learn new ways to approach food and cooking, giving you a reinvigorated enthusiasm for putting dinner on the table."

[Sign up for the free class here...](#)

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 like to post them on this newsletter or on our web

site, please reach out to the ECB secretary [here](#).

Along with rum, a Pina Colada includes cream of coconut and pineapple juice and is usually served blended or shaken with ice.

Pina Colada means 'strained pineapple,' a reference to the freshly pressed and strained pineapple juice used in the drink.

Read the entire article [here](#)...

Bob Kramer - Master Knife Maker



Learn how to sharpen a chef knife with master knife maker, Bob Kramer.

Learn his techniques and master the art of hand knife sharpening.

Discoverer and learn to use his sharpening kit.



The Golf Club at Turner Hill is seeking an Executive Chef to lead our dynamic culinary team.

This is an incredible opportunity for a Chef who is a positive leader and takes pride in delighting guests with creative recipes – putting their heart into every dish.

Private club experience is a requirement. Also, the understanding of both catering and à la carte dining is important.

What would make a successful chef at Turner Hill? Someone who is passionate, hard-working, positive, energetic and has a willingness to learn about the culture of our Club and develop a connection to the members and staff. Our Chef should possess a high level of enthusiasm and have a team approach to management. This Chef can make a real difference with their contributions in taking the team to the next level. We are looking for someone whose talent as a Chef brings them great joy that they love to share with members and the team – inspiring new recipes to keep things fresh and change with the seasons.

See remaining ad [here](#)...



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.

Please stay tuned for more details!

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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