

# Old Patrician



Volume 1, Number 5 – April 2008

## Details For April Events

April is going to be a very active month, as it is the official end of the season. We will be holding two barbeques, the Passover Seder, and a great dinner at Maison Carlos.

The first barbeque of the month is on Wednesday, April 9th. We rarely get to celebrate each other's birthday, and for the snowbirds, not at all. So, this BBQ will be a "Happy Birthday" party for all of us. I will provide one large birthday cake which will be desert for everyone who signs up for the cookout.

We have Phil Leff's Passover Seder coming up on Saturday, April 19th. There is still time to sign up and be part of this fine Jewish tradition. Ask anyone who has attended in the past. Everyone who has come has had a wonderful and meaningful celebration of freedom. It is something we can all enjoy regardless of your religion or politics.

## Chicken "Feed" and Hard Rock Were Hits

On Thursday, March 27th Marti Weiss let a troop of intrepid souls to the Seminole Hard Rock Casino. American Coach supplied the transportation and they were off in the morning to try their luck. While I did not go on this trip, the feedback was universally positive.

### Snowbirds take notice:

**I will be publishing these issues all summer. You can get them by e.mail if you give me your e.mail address.**

**You can send me same at my address: [bob@s-i-inc.com](mailto:bob@s-i-inc.com)**

Not everyone went to gamble, however. Some took this opportunity to "do lunch" and shop the shops in the complex. It was a time to get out of the house and have a great time with friends both new and old.

This is not the last of the gambling trips. We are planning an evening this summer

We have arranged with Carlos Farias for a grand dinner at **Maison Carlos**. It is going to be held Tuesday night, April 29, 2008 at 6:30 PM. The restaurant is located at 207 Clematis Street in West Palm Beach. This is two doors west of the theater. I should say, editorially speaking, that this place is one of my favorite restaurants in the area.

I have attached the prix fixe menu so you can see just what we have in store for you. I have had the Caesar salad, the veal, and the flan myself and can vouch for the quality! The price includes tax, tip, and SocComm "profit" (and even a glass of house wine). All extra drinks are at the "cash bar" rate. I can also speak highly for the Martinis and you can be sure that Pat and I will have one. Be sure to sign up over the next two weeks so I can give them a head count. Make your checks out to the Patrician Social Committee.

on the Palm Beach Princess. That event will be at a time when the folks who work during the day can join with us lucky enough to be retired. Watch the SocComm bulletin board for the time and place.

The committee and I are learning how to run events. A good example of this learning process is the Wednesday night barbeques. Starting the charcoal fires takes some time to have the coals ready by 5:00 PM. In addition, the gas grill cooks two or three times faster. This became evident to me when I did the great Patrician chicken feed. Only 27 of the 30 pieces of chicken could fit on the charcoal so the last three went on the gas grill. When those were ready to serve the others were only half done. In batches of 10, the chickens were moved to the gas grill for finishing.

Notwithstanding the learning process, the birds came out pretty well. The word on the street was that Bob's recipe is not

## My 1970s Memories

In future issues of *Old Patrician* we will be publishing the stories of people who live here. To get this started, in a very small way, I would like to tell my tale. Although Pat and I have lived here for only about three years, I first came to Palm Beach in the summer of 1972. My parents, Bill and Lee, bought unit 616 in the spring.

With young children from my first marriage in tow, our visits here were short weeklong vacations. Highlights included meals at the Ark, trips to Lion Country Safari, and long walks on the beach with practically no high rise condos in sight. The view from unit 616 was unobstructed to the south as the Claridges had yet to be built. There were fond memories of getting your baggage from outdoor racks at the Palm Beach airport which had yet to add "international" to its name. I can still see my parents at the gate... Sigh...

half bad. Anyone who wants to do chicken for 30, or even two, can have the secret marinade just by asking.

Now I cannot promise to feed the multitudes every week, I will try to have themes to the barbeques, and other events, as often as I can. Please note the birthday theme above. If we can get enough SocComm profit for events like the dinner at Maison Carlos, we will not have to dip into the Bank of Bob to do these activities.



Phil & Tommy at Spring Training

# *Maison Carlos*

*207 Clematis Street, West Palm Beach, Florida 33401 - (561) 659 6524*

## Menu de la Maison

*Order must be placed before 7:00 p.m.  
Served with a glass of our House Wine*

### **A Choice of :**

Soup of the day

House Salad

*Baby Greens Tossed with lemon Olive oil, served with Tomatoes, Cucumber & red Onion  
or*

Caesar Salad

*Tossed Romaine lettuce with special Caesar dressing and croutons*

### **and Choice of**

Salmon Mediterraneo

*Kalamata olives, sun dried Tomatoes, Garlic, Basil & White Wine*

Scaloppini de Vitello alla Marsala

*Veal medallions sautéed with Mushroom, Shallots with Marsala Demi glace  
or*

Chicken Parmesan

*Breaded Chicken cutlet topped with Marinara Sauce and Mozzarella – served with Pasta*

### **Dessert**

Key Lime Pie or  
Flan

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**Total (including SocComm “profit”): \$50.00**

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