

Old Patrician



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Early Season Activities Are Now Set

On September 8th we had a meeting of the SocComm. The first order of business was to introduce our newest member of the committee, Wendy Horowitz. Wendy is full of ideas and makes a great addition to the SocComm team.

We decided that we would only plan October's schedule. On the first of November we would once again circulate a questionnaire to determine what events the population wants.

We had a successful barbeque over Labor Day. Because of a tropical storm, Pat and I did not go to St. Thomas, but had a great time in Naples, FL. This meant that we were back in time for the barbeque.

So here is what is on tap. On October 1, 2009 we are going to repeat the delightful wine 'n cheese on the beach party. The table was "groaning" with all the good things to eat. In the ice filled cooler was many, many bottles of white wine. Although not too many folks availed themselves of the party, those who did had a wonderful time. So as the sun goes down, be prepared to have a great time.

Michael R. McCarty's Was a Hit Once Again

The dinner we had on August 17, 2009 was a good example of an "upscale" meal. Priced at \$42.00, this is about midrange for such an event. Michael R. McCarty's *Summer of the Grape* wine dinner is always such a treat. While the wines have varied over the six years that I have been going there for this warm weather classic, the quality of same has not. It is homage to the fruit of the vine!

Don't forget. You can view all of the newsletters and the calendar on our website:

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On October 7th we will have another barbeque. The folks who came to the SocComm meeting agreed that one pool deck barbeque a month is the proper amount. So that will be the pattern for the upcoming month and the season as a whole. If we get into the season and people want more the committee will be more than happy to provide it.

The next party up will be the ever popular value meal. Here the SocComm tries to keep the dinner tab under \$20.00, meal, tax, and tip included. Last year we went to the Rum Shack, and it is still in contention for the event on October 19th. Other venues we are considering are Hurricane Alley, Rotelli, and Howley's. The concept is that we will arrange a prix fixe meal with drinks on your nickel. We would arrive at about 6:00 PM unless to hold the price we had to come earlier. I will have more details early in October. Keep watching the SocComm bulletin board and the website for the latest details.

The last event that is set right now is a barbeque on November 18, 2009. As is usual the fires will be lit at 4:30 and ready for cooking at 5:30. Our main

crowd waits until 6:00 PM to cook unless the fragrance of meats grilling over charcoal gets the best of them and they beat a path to the grills.

It is the policy of the committee to be a tad wasteful of cooking fuel such that the fires are still useful at 8:00 PM. Although they are rarely used at that hour they could be.

Subject to the votes at future meetings of the SocComm, the 2009 - 2010 season will feature all of the events that made last season such a success. My thanks go out to all of you who made the modern incarnation of the SocComm a hit.



The last beach wine 'n cheese

The Patrician crew started to filter in even before the 7:00 PM starting gun. The wait staff seated us early and began to fill our glasses with the best value in wine I have ever had. Speaking for myself I sampled both the Chardonnay and the Cabernet and I give both my personal seal of approval.

By the time the last person arrived at the table a full round of drinks had been consumed by the early birds. That had a lubricating effect on these "birds" such that an air of congeniality hovered over the table and lasted all night. The attentive wait staff made sure that the late comers could catch up to the rest of us in very short order.

The food arrived about 7:45 and it did not take a back seat to the wine. Many people opted for the fried green tomatoes that serves as a McCarty signature appetizer. I chose to pass on that item and instead focused on the soup.

For a main course the beef eaters zeroed in on Steak Ryan, another of this establishment's favorites. As this is my regular fare here, I had no problem adding it to my Cabernet regimen. Other people chose other things from the rather large list of entrées on the menu. I can say without fear of contradiction that this event is one of the best justifications for a social committee and an active social schedule.