

# HOSPITALITY HIGHLIGHTS

The Newsletter of the Food and Beverage Association of America Inc. and  
the Food and Beverage Scholarship Foundation Inc., our 501C3 chapter

Fall/Winter 2011

## President's Message

### Farewell to Hermann Reiner....



Dear Hermann,

*The Food and Beverage Association of America Board of Officers would like to thank you for your years of service, and express our appreciation for your valuable contribution you made to the success of our organization throughout your term here.*

*Over the five years you served as our Executive Director, you were an absolute asset to FBAA. Your dedication to our causes, your organizational skills to keep us running efficiently and most importantly your outstanding efforts to keep our members happy are duly noticed, and we were extremely sorry to hear of your resignation effective September 30<sup>th</sup>, 2011.*

*Hermann, your efforts and achievements were greatly appreciated by your colleagues and by our members and guests who attended our functions and you will be greatly missed.*

*On behalf of The Food and Beverage Association of America I would like to offer you its best wishes for health and happiness in your future endeavors.*

Sincerely,

A handwritten signature in blue ink, which appears to read "G. Di Stefano". The signature is written in a cursive style.

Gladys Mouton Di Stefano  
President

*To our Members and Guests, please note that effective immediately, Carmen De La Rosa, Paul Nicaj's Assistant from Battery Gardens, will be taking over Hermann's responsibilities as our New Executive Director.*

*For future inquiries, Carmen may be reached via the same Executive Director contact information as Hermann, as indicated below:*

Phone: [212-344-8252](tel:212-344-8252)

Email: [office@fbassoc.com](mailto:office@fbassoc.com)

# Annual Golf Outing

The Golf Outing was held on Monday August 8, 2011 at the Elmwood Country Club. Our Hostess and Member Iwona Sterk hosted a fabulous event for us starting with a brunch at 10:00 AM, a Lunch on the Golf Course and a Cocktail Reception and a lavish Buffet Dinner which was enjoyed by everyone. We did a raffle during dinner which was very successful, the proceeds will go to Scholarship.

A special thank you to Gus Montesantos, our Golf Chairman and to Iwona Sterk our hostess for a job well done.



**Frank Benzacour General Manager of Rockrimmon Country Club Foursome**



**Serge Zecca & Charlie Ferrara from Maison Marques & Domaine Foursome**



**Rahul Suri from Southern Wine & Spirits with friends**



**Kenneth Winderbaum, Paul Brock, Philip David & Gus Montesantos**



**Terry McAneney, Josh Weisberg, Sebastian Perreire & Rene Matos from the Marriott Marquis**



**Frank Tujague Executive Chef from the Westin Times Square & Friends**



**Dan McCaffrey & Friends**



**Sean Cassidy Sheraton New York & Towers, Jim Wexler JP Mc Hale & friends**



**Peter Rosenberger & Joe Pernice Foursome**



**Gus Montesantos, Gladys Mouton Di Stefano, Gieto Nica, Anthony Nicovic Foursome who won the First Prize**

*The Bateaux of New York Reception and Sit-Down Dinner was held on Monday September 19, 2011. The cruise is the most relaxing dinner of the year. Thank you to our Hostess Liz Gilbert for her hospitality, the cruise was fantastic*



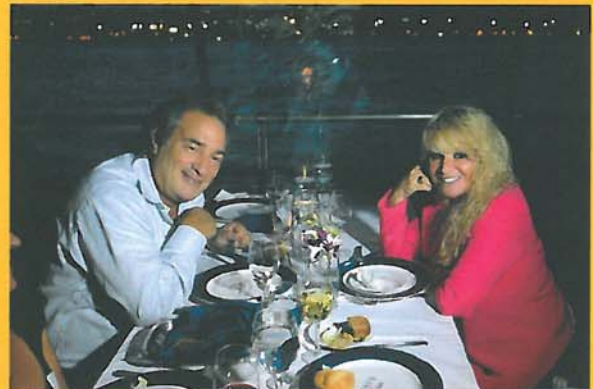
*Fernando Lizarzaburu, Ann Zaccarelli,  
Dr. Joseph Latona and Drew David*



*Wayne J. Klingman, Executive Chef of the Garden City Country Club  
receiving the New Member certificate from Gladys Mouton Di Stefano*



*Mr. & Mrs Sam Nurses with Mr. & Mrs. Wayne Klingman  
from the Garden City Country Club*



*Ed Daniels & Diane Rossi from Protek*



*Steve Ziac and John Bettigole from Ecolab*



*Park Lane Hotel Staff with Drew David*



*John Eramo with Gus & Mary Montesantos*

*The Board of Officers of the Food & Beverage  
Association is joining me to wish you Happy  
Holidays to you and your family*

*Gladys Mouton Di Stefano  
President*

### **The FBAA Website has been updated!**

**Please head over to <http://www.fbassoc.com> for the most up to date news and information on FBAA. We'd love to hear your thoughts and feedback on our updated website!**

## **Did you know?**

Article by:  
Eric Dupaix

Cristal Champagne was created thanks to the Tsar of Russia, Alexander III, who asked Roederer vineyard to elaborate a wine especially for him in a special bottle, different from the Roederer that his subjects drank. The bottle has a special shape, the bottom is thick and flat and the colors reminds us of Cristal. Cristal Champagne was largely exported to Russia end of the 19th century.

Don Perignon was a monk who discovered the bubbles vertue with the fermentation (1638-1715). He did most of his work in Epernay, France. Don Perignon bottles have the same shape today, as they had in the 18th century. The bottom is thick and curved to balance the content pressure.

Which one is the best? It's simply a matter of taste. Contrary to the other vineyards, each Champagne house has a different taste or type depending on the elaboration and blending of different wines or of wines of different years. Bollinger Brut Grande Annee 2002 is certainly an outstanding choice. Each Champagne house has a distinct style which is representative of their brand.

Enjoy, if you can afford Cristal or Dom Perignon for your party. Otherwise, my recommendation will be to go with a Blanc de Blanc Champagne Brut (100 % Chardonnay) to appreciate a high end, crisp and sophisticated Champagne during the Holiday season.



### **IN MEMORIAM**

***Beverly McCaffrey***

***September 30, 1932 to July 8, 2011***

***Our deepest condolences to our Member***

***Dan McCaffrey and his family***