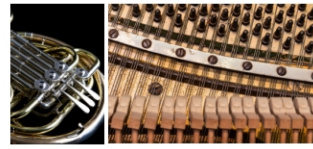


RCMS



Rhinebeck Chamber Music Society

This Sunday we are going to try something new...

During Intermission we are going to have a “mini-auction”. Please come prepared to bid on these three special items which will enable us to have the resources to keep presenting wonderful programs. Our ticket sales only cover 30% of our costs.

1 **A custom drawing** of your home or business by the talented, local artist Richard Wambach. See beautiful sample:

2 A wonderful package:

A \$75 gift certificate to the fine dining establishment Ca'Mea in Hudson, N.Y., known for their authentic Northern Italian cuisine, legendary wines and hospitality.

Two tickets to The HD Met Opera Live performance “Romeo et Juliette” at TSL in Hudson, starring Diana Damrau and Vittorio Grigolo on Saturday, January 28th at 12:30.



3 **A gourmet dinner for 6**, prepared in your own home by the “Chef Par Excellence”, Harvey Monder. Harvey will work with you to plan the menu of your choice, in the type of cuisine you desire. He will provide everything but the beverage and will be happy to make suggestions for the perfect wine to balance the flavors he creates for you.

See the review from one happy couple:

At this spring's RCMS benefit we won (in a vigorously contested bidding war) a dinner for six catered by Harvey Monder. We didn't know Harvey very well at that point, but we had heard good things about his cooking. We quickly discovered that Harvey loves food and everything about it. He loves to design the menu, find the ingredients (some we had never heard of before), purchase them, prepare them, cook them, and eat them. I believe that if RCMS had played its cards a little better it might just have been able to induce Harvey to pay for the right to make dinner, as well as us to pay for the privilege of eating it.

In any event, after a leisurely exchange of emails on what type of dinner we wanted, we settled on Southeast Asian – mostly Thai. Then we negotiated the degree of spiciness – some of this food can be incendiary, and though we wanted a bit of variety we didn't want anything off the chart. Harvey showed up early in the afternoon of the feast with a dazzling assortment of stuff, and proceeded to fill the house with an amazing succession of wonderful aromas, which eventually turned into a truly memorable dinner that drew raves and applause from all our guests. A few high points: Green papaya salad; astonishing stuff and something we had never heard of, let alone tasted. Homemade garlic sausage with just enough spice to get your attention. Dry venison curry. Shrimp with an indescribable basil sauce. Stir fried clams with Thai chili jam. And more. In short, an embarrassment of riches.

Harvey is truly eclectic in his cooking skills, so if Thai isn't to your taste it wouldn't be hard to find equally delicious alternatives. Assuming, that is, that you succeed in outbidding us.

Gary and Edna Lachmund

*We hope you will join us for this very special concert and support
RCMS with your generous bid on these fine items.
RCMS is a 501(c)(3) Non-Profit Organization.*