

P. O. Box 216 \* 501 Rehoboth Avenue, Rehoboth Beach, DE 19971 - 302-227-2233 \* 800-441-1329 \* Hotline 302-227-6446 \* Fax 302-227-8351 - rehoboth@beach-fun.com \* www.beach-fun.com

## CONGRATULATIONS TO THE ATLANTIC SANDS HOTEL & CONFERENCE CENTER

The Atlantic Sands Hotel & Conference Center was honored to be invited to help promote Southern Delaware's beaches and Culinary Coast at the annual Taste of Delaware reception in Washington, D.C. hosted by the Delaware State Chamber of Commerce and U.S. Senator Chris Coons on December 9<sup>th</sup>. Atlantic Sands staff members Justin Damiani, Lauren McFoy and Tom Graham were in Washington to serve another inspired creation of Leonard Iorio, Executive Chef at the Atlantic Sands Hotel, that featured crabmeat, fresh mango, fire-roasted peppers and Bermuda onions in individual house-made wonton cups topped with a sweet chili sauce and cilantro. Over 400 attendees, including congressmen, senators, Capitol Hill staff members and VIPs, enjoyed the Crab-Mango Wonton Cups during the annual event, which is intended to showcase Delaware as a place that residents, travelers and businesses enjoy.

## **DEWEY BEACH NEW YEAR'S EVENTS**

New Year's events include the Dewey "Ball Drop" and the Dewey Dunk on New Year's Day at Noon. For complete information, visit <a href="http://www.deweybusinesspartnership.com/">http://www.deweybusinesspartnership.com/</a>.

## CHAMBER ANNUAL AWARDS DINNER - FEBRUARY 11, 2016

Reservations are being taken for the Chamber Annual Awards Dinner – February 11, 2016 at the Atlantic Sands Hotel & Conf. Center – 5:00 PM – cost of the buffet dinner is \$40.00 in advance or \$50.00 if paid at the door – menu to include Roasted Tomato Basil Bisque, Spinach Salad (Crisp Spinach Leaves, Mushrooms, Red Onions, Chopped Egg, Bacon and Bleu Cheese Crumbles Served with a Honey Mustard Dressing), London Broil Sliced Medium Rare with Wild Mushroom Demi Glace & Frizzled Leeks, Vegetarian Three Cheese Lasagna with Fresh Market Vegetables, Ricotta and Mozzarella Cheeses Baked in Sauce Alfredo, Chicken Chesapeake with Lump Crab meat & Fresh Herbs finished with a Creamy Beurre Blanc, Whipped Cheddar Chive Yukon's, Medley of Seasonal Vegetables, Warm Rolls and Butter, Chef's Choice Assorted Desserts. RSVP to Joyjoy@beach-fun.com or 302-227-2233, ext. 14.

# <u>SUPERSIZED MERCHANTS' ATTIC-NEW LOCATION/DATE IN 2016–NOW ACCEPTING VENDOR APPLICATIONS</u>

February 14, 2016 – 11:30-3:30 at Cape Henlopen High School, 1250 Kings Highway, Lewes, Delaware – Become one of 100 vendors at the 2016 Supersized Merchants' Attic! The vendor fee will remain the same as in previous years; \$75 for a 10 ft. x 10 ft. space which includes a table and two chairs. Additional tables are available for rental. Vendors will not be accepted on a first come, first serve basis-the Chamber will accept vendors primarily to attain an equal mix of excess business inventory, antiques/ collectibles, and secondhand household vendors. Contact Kate Bell, Event Coordinator at <a href="mailto:events@beach-fun.com">events@beach-fun.com</a> or call (302) 227-2233 x11 to receive an application.

### DELDOT – PEDESTRIAN SAFETY PROJECT UPDATE

For complete details go to http://deldot.gov/information/projects/sr1/sr1 RehobothCanal Northpoints/.

## FROM DELAWARE HOSPICE

Healing After the Loss of a Loved One - St. John the Baptist Episcopal Church, 307 Federal Street, Milton – Mondays from Jan 11th – Feb 15th - 1:00pm – 2:30pm - This group is open to anyone who is grieving the death of a loved one. The group offers support and education on grief and offers suggestions for coping and moving forward after loss. To register for this group or to learn about other support groups, please contact Midge DiNatale at 302-856-7717 or midinatale@delawarehospice.org.