



RESORT & MARINA

# NEWS RELEASE

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FOR IMMEDIATE RELEASE

**MONTAUK YACHT CLUB EXECUTIVE CHEF JARED POTTER TAKES  
SECOND PRIZE IN ANNUAL NEWPORT GREAT CHOWDER COOK-OFF**

***First Time Montauk Yacht Club Has Entered Popular Contest***

MONTAUK, LONG ISLAND, NY (June 10, 2008): Montauk Yacht Club Resort & Marina's Executive Chef, Jared Potter, took Second Place in the clam category last Saturday at the famed Great Chowder Cook-off held in Newport, Rhode Island.

The first of Newport's summer festivals, the annual Great Chowder Cook-off features over 3000 gallons of chowder served up by over 30 of the nation's best restaurants and chefs! Restaurants from coast-to-coast competed for prizes by entering into one of two Culinary Competitions: the "Chowdah" competition where chefs enter their specialty chowder in one of three categories - best clam, seafood or creative chowder, and the Clam Cake Competition <http://www.newportfestivals.com/Chowder-Cook-Off/index.htm>.

This was the first time Chef Potter or Montauk Yacht Club has entered the popular Newport event. Over 10,000 people attended the Great Chowder Cook-off, which has been held in Newport for nearly three decades.

Although understandably protective of his award-winning recipe, Chef Potter did hint at a couple of special ingredients, which included Sherry, Andouille sausage and Pepper Jack Cheese.

**About Executive Chef Jared Potter**

An immensely talented chef, Jared Potter has cooked for such distinguished guests as the Queen of England and the President of the United States. He trained under the award-winning, Culinary Institute of America graduate, Chef Anthony Frank. In his role as executive chef at Montauk Yacht Club, he oversees the entire culinary operations for historic resort, including its restaurants, catering and banquet functions.

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## MYC WINS AT CHOWDER COOK-OFF

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Chef Potter was previously the executive sous chef of Virginia Crossings Resort, a Four-Diamond property located in Richmond, Virginia. Earlier in his career, he held culinary positions with Hilton Hotels and at restaurants in Virginia and Daytona Beach, Florida. He has received numerous awards and honors, including being named the NBC Dream Wedding Chef for 2006/2007, and participating in the Richmond March of Dimes “Dish of the Year for 2005.” Chef Potter served as part of the culinary team for the Royal Visit of HM Queen Elizabeth II on the occasion of the 400<sup>th</sup> Anniversary of the Jamestown settlement. Also a guest was President George W. Bush.

Jared Potter began his culinary career at the young age of 14, and worked his way up within the culinary industry with hard work and dedication, including training under award-winning, Culinary Institute of America graduate, Chef Anthony Frank. Chef Potter is a self-taught ice carving specialist, as well as a world-class garde manger technician. He is noted for putting his contemporary twist on classic dishes.

## ABOUT MONTAUK YACHT CLUB RESORT HOTEL & MARINA

Founded in 1928 and situated along a 22-acre waterfront, the historic Montauk Yacht Club Resort & Marina has long been a perennial favorite playground for those who frequent the shores of Long Island's South Fork East End. The Resort actually began as three separate estates. The original club building was built by entrepreneur Carl Fisher, the master builder who turned Miami from a sleepy backwater town into a thriving resort city. Fisher had dreams of replicating his success with the small seaside village of Montauk by creating a playground for the rich and famous. The club's original membership included Vincent Astor, J.P. Morgan, Nelson Doubleday, Edsel Ford, Harry Payne Whitney, Thomas Eastman, John Wanamaker and Harold S. Vanderbilt. Among the many guests was famed aviator Charles Lindbergh, who often flew his seaplane into the harbor to dock at the Marina.

Today, the Resort offers 107 comfortably-elegant guestrooms with views of Lake Montauk, including the 23 Villa Cottages. The Resort features superb dining in the Lighthouse Grill and lighter fare within the casual ambiance of Breeze's Café. Social and corporate groups are accommodated within flexible event space, including four conference rooms and a newly renovated ballroom, as well as extensive outdoor space. Recreational offerings include a private beach, the La Bella Vita Spa, tennis, outdoor and indoor pools, and golf at the nearby Montauk Downs, however the highlight is the property's 232-slip marina -- recognized by *Yachting* magazine as a “Top Ten Marina Destination in North America, Mexico & the Bahamas.” Home to the *Brits vs. Yanks*, *Redbone*, and *Whitewater Challenger Montauk Yacht Club* fishing tournaments, the marina accommodates vessels 250+ feet with a maximum 12+-foot draft and features signature IGY services and comprehensive on-site amenities. For reservations or more information, please call 888-MYC-8668 or visit [www.montaukyachtclub.com](http://www.montaukyachtclub.com).

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## **MONTAUK YACHT CLUB EXECUTIVE CHEF JARED POTTER TAKES SECOND PRIZE IN ANNUAL NEWPORT GREAT CHOWDER COOK-OFF**



Montauk Yacht Club's Winning Team (from left to right) Stacia Bzdula, Keith Battaglia, Jennifer Furgal, Noryher Perez-Gual, Dawn Utech, Joe Chris Del Mar, and in front, Chef Jared Potter.