

THE VOLLEYBALL TEAM'S BOUILLABAISE DINNER: A FUND RAISING EVENT WITH MUCH SPLASH

To help defray expenses of getting themselves to Binghamton, N. Y. this May for the Nationals, the OCC Volleyball Team joined forces with American Airlines and together invited members and guests to a Bouillabaise Dinner at the club on a Monday night, when the dining room is closed.

This didn't bother the team. They brought their own food, straight from Sky Chef's kitchens at the airport, where it had arrived from the East Coast and been cooked that day.

The menu, which included fresh New England lobsters and clams cooked in a tomato-base broth, salad, wine and roasted garlic bread, was apparently a winner as 400 tickets were sold at \$5.00 a head.

Donated decorations were great big bibs from Nick's Fishmarket and Reuben's and great big plastic bags from American Airlines, the latter presumably for leftovers.

Everyone pitched in to help this first-of-a-kind joint venture. Team members kept tables supplied with wine, their wives sold drink chits and Jack Smart of American Airlines and Larry Vandling of AA's subsidiary, Sky Chef's, heaved a sigh of relief.

During the cocktail hour, we spotted Tina Berger in a nifty "hot pants" suit; Priscilla Berenzweig with her own jealously-guarded pupus — Maui potato chips; Bud Ackerman hosting a flurry of females as several husbands were out of town.

Dorothy Wilson thought the bouillabaise so good, she took some home.

The "splash" came after the successful dinner, when the young bucks on the team threw All-American, Olympic player and team honcho Tom Haine ceremoniously into the surf.

You should have been there.



The stew is made. L R: Bob Moore, Andy Homan, Chuck Haneberg, Tony Crabb, Chris Crabb, Tom Conner, Bill Heilbron, Tom Arnott.

Photo: Scoop Tsuzuki

