

## Meet our Newburgh Culinary Business Internship Collaborators

Our Culinary Internship simply wouldn't be possible without the collaboration of volunteers and donors. We are so incredibly grateful for those who have joined us in our mission of rescuing and mentoring locally.

Behind each meal were many professionals giving their time, energy and money. Faithful & skilled **Teresa May**, our first class caterer, teaches the interns cutlery, measurements and how to present the foods. Former art teacher, **Ann O'Reilly**, walked alongside each youth to inspire them to design the tables as well as giving them an overview in economics. Thank you, ladies, for your model of such good work ethics.

**Joe Colombo**, general manager of the "**The Pizza Shop**" and **Matt Sherry**, a company Chef for "**Cosimos**," taught the interns how to make Penna Ala Vodka, for our Italian lunch. "**Cosimos**" donated ingredients to serve all our guests. Joe spoke to interns on just what makes an employer want to hire you. If that wasn't enough, he invited the interns to the "**Pizza Shop**" for a first class pizza making lesson & treated them all to Pizza. What a wonderful experience. Thank you "**Cosimos**."

The next main course was Ling Cod. Senior Chef, **Frank Piccoli**, owner & founder of "**Sea Deli Fish Fry**" Kingston, New York, invited the interns to his establishment for a lesson in prepping & cleaning fish then served us the best fish & chips lunch. Frank drove to Newburgh the next morning to teach the interns how to make a spectacular fish entrée & donated all the fish to serve our guests. What a privilege to have such seasoned men teaching the interns their skills.

**Manheim New York** gave the interns an occupational tour of their auction lot that was very eye opening to the youth. **Brenda Sanders, PWOC ladies** and **Manheim** employees provided the best back packs to send the youth back to school fully loaded. WOW!

But how could we cook so elaborately without the partnership of **Hudson Valley Christian Church** and **Safe Harbors** who gave us the use of their ovens? Yes we need ovens more than ever.

We are overwhelmed with everyone kindness. We are still believing big for **DREAM PLAN #2** which is to have a Kitchen makeover with our own ovens.

To learn more about how you can support our Newburgh Culinary Internship contact us by email: [northeastgatewaytofreedom@verizon.net](mailto:northeastgatewaytofreedom@verizon.net)