

“...Eating ground beef is a gamble....” But much less of a gamble if you have a HCNy burger!

On October 4, 2009, *The New York Times* reported (front page) that the “...trail of *E coli* shows flaws in the inspection of ground beef,” and that because of these flaws eating a hamburger is a gamble. Members of the scientific and medical community have stated *E coli* is a bacterium that normally live in the intestines of animals. While it is believed that there are approximately 100 different of strains of *E coli*, *E coli* O157: H7 is highly toxic and can cause a variety of illness and lead to death. It may be found in the fecal material of cows or on their skin.

Executive Chef Ljubicic wants you to know that eating a hamburger at the Club is significantly less of a “gamble”. He notes that the practices reported in the “*Times*” article, that could increase exposure to *E coli*- are not followed in the preparation of the meat used in Club hamburgers. Unlike the practices reported by the “*Times*”, the Club does not buy beef parts or prepared burgers. At HCNy, we make our own burgers starting with our selection of choice beef. Executive Chef Ljubicic reports that all of the meat used to produce a “daily” HCNy hamburger is purchased from suppliers in whole meat form; that we do our own trimming, grinding, and mixing of our own hamburger meat. Executive Chef Ljubicic and I hope your dining experience lives up to our reputation for excellent service and top quality meats.

Stere Gicu, Food and Beverage Director

Angelo Ljubicic, Executive Chef