

## NOTES TO OUR FRIENDS Next Time

Last week we enjoyed a gathering of clients and friends at the Boat House at Chatham Bars Inn. We had a chance to discuss various "hot issues" and Joyce and Kimberly and I answered questions and Michael Florio brought us up-to-date on long-term care insurance.

We are planning to have another meeting in a few months, when the snowbirds return from Florida and other warm places. I will notify you in Notes when the meeting will be, and I will ask you for suggestions as to what you would like to discuss.

In the meantime, if there are any subjects you would like us to cover in Notes to our Friends, call my assistant, Cherie Daly, and we will try to mention those subjects. We have posted many items on our website, and we invite you to check there to see if you find your topic there.

The end of the year will be here in six weeks. If you are planning to make charitable contributions, we urge you to give, but give wisely. There are many organizations seeking your support – choose those organizations that you know will use your money most effectively.

Organizations vary widely in how efficiently they are run, which is to say, how much of your contribution is actually used for a charitable purpose and how much is used for administration. We will be glad to help you determine which of your intended charitable beneficiaries may be the most worthy.

There are some wonderful opportunities to help your own community. The Friends of the Council on Aging supports and enhances the activities of the Chatham Council on Aging and the Chatham Senior Center.

If you have not visited the Senior Center, at 193 Stony Hill Road, we suggest that you call them at 945-5190 and arrange a visit. You will be surprised at the breadth of valuable services the Senior Center provides to the citizens of Chatham. These services will be increasingly important as federal funds become scarcer.

The Chatham Drama Guild is also worthy of your support. For many years the members of the Guild have entertained us with marvelous productions. Check out the upcoming Guild presentations.

Haddleton & Associates is a law firm specializing in estate planning, taxation, wills and trusts, and Medicaid law. We look forward to helping you with end-of-year tax planning.

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## Minding Your Business



Paul Jung.

### Chatham Pier Fish Market

*"Get it direct from the ocean to your plate!"*

*With Master Sushi Chef Paul Jung*

45 Barcliff Ave.

Chatham

508-945-FISH

Open Thursdays – Sundays 10 a.m. to 7 p.m.

[www.chathamierfishmarket.com](http://www.chathamierfishmarket.com)

This fish market, "the home of dayboat seafood," literally abuts the Chatham Fish Pier and is now specializing in sushi thanks to "our master sushi chef, Paul Jung," said owner Andy Baler. Baler has taken the popular fish market known for sandless steamers and fresh seafood and made it even more unique than it already was.

Now along with the fried clams, lobster rolls and homemade chowder you can order a "Titanic roll" (tuna, salmon and yellowtail with a spicy sauce) or a "Volcano" (grilled scallops, crab meat, scallions, tobiyo, spicy sauce, teriyaki sauce, cucumbers and avocado). "We use local fish for the sushi," Paul Jung told me. "It's all local fish (except for the salmon). We have a menu of California rolls, shrimp tempuras, 'inside out rolls' and specialty items like the Volcano, or the 'Cape Cod' (spicy tuna with torched yellowtail, scallion, teriyaki sauce and spicy mayo).

"It was crazy busy this summer," said Jung. "No time for lunch!" he laughs.

It's easy to see why because it's so quintessentially Cape Cod to munch on fried clams or lobster salad while overlooking the boats unloading the daily catch and seagulls crying above. There's a complete fish market offering fresh seafood with the famous sandless steamers the market

has been known for, for decades. But they also offer food to go as another option. The menu includes fish and chips, fried clams, scallops and shrimp, clam chowder, lobster bisque and lobster rolls. There's a "variety of homemade smoked fish," too.

Hosting a holiday party? Call Jung at the Chatham Pier Fish Market. "We have many party platters available, or you can order a special one customized to your preferences," he said. All he needs is a couple days notice to produce the centerpiece of your next get-together. "I'll come to your house and make the sushi there. I just bring my entire case, and set up a sushi bar so then people can watch me make the platters."

"Your party will be a success and be talked about all year!" said Baler.

Along with the sushi trays, the Chatham Pier Fish market offers party trays of steamed lobsters, shrimp, oysters on the half shell and mini lobster rolls. They also deliver hot clam bakes ready-to-go which include lobster, steamers or mussels, clam chowder and corn. Set and buffet service is available.

The Chatham Pier Fish Market's sushi chef Paul Jung or even just some of his platters are sure to be a welcome guest at your next party. Call or stop in today.



### Support the Arts on First Night

For 23 years, thousands of visitors have made First Night Chatham their top destination to welcome the New Year. First Night offers something for everyone — a circus, musicians, local artists, theater, opera, puppets, ice carving, a giant bonfire, a clamorous Noise Parade, the Countdown Cod Drop, and a finale of fantastic fireworks over Oyster Pond.



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