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Inside AICPA, November 30, 1992

American Institute of Certified Public Accountants (AICPA)

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November 30, 1992

Staff Anniversaries

Congratulations to the following staff members who last week celebrated various anniversaries with the Institute:

		Anniversary
Mildred Felton	Mail Services	23rd
Carol Ferguson	Tax Division	8th
Ingrid Anderson	Production & Editorial Services	5th
Doris Simmons	Meetings & Travel	5th
Hector Torres	Data Processing Operations	5th

Please Welcome!

Peter M. Touhy - Production Manager - Production-Periodicals. Before joining the Institute, Peter worked for Crain Communications, Inc. as Production Director/New York.

Promotions

In Receivables, Marilyn Stewart was promoted from Bookkeeper to Senior Bookkeeper.

Congratulations and Good Luck in your new position!

Winter Driving Survival Plans

Car trouble is an aggravation in the summer, but it can be a real danger in the winter, but it can be a real danger in cold weather.

To survive winter driving, it's important to have your vehicle in good condition. Keep the gas tank nearly full in cold weather to reduce icing and give you an advantage in case of trouble.

Vehicles traveling in snow areas should carry a storm kit including:

- * A blanket, newspapers for insulating clothing, extra clothes, a hat, mittens and overshoes.
- * Matches and candles for heat, plus a three-pound coffee can to put them into.
- * A flashlight and tools: knife, pliers, screwdriver, wrench.
- * Carry a sack of sand, tire chains, a shovel, and battery cables in the trunk.

**Closer Than
You Think**

Pronto Cena, the new authentic Tuscan Restaurant, is located in downtown Jersey City at 87 Sussex Street, just three blocks from the Exchange Place PATH station. Lunch is served Monday - Friday from 12:00 - 4:00 p.m. and dinner is served Monday, Tuesday and Wednesday from 5:00 - 9:30 p.m., Thursday and Friday, 5:00 - 10:00 p.m. and Saturday, 5:00 - 11:00 p.m.

Pronto Cena offers a Prezzo Fisso lunch which includes select appetizer, entree, dessert and coffee for \$16 (plus tax). Below is their full menu:

Fall/Winter 1992



Lunch & Dinner

**Focaccia & Tuscan Olive Oil
Antipasti e Insalate (6.00)**

Calamari Fritti - fried calamari with spicy tomato sauce
Spiedini - focaccia, mozzarella, prosciutto, red pepper with olive oil anchovy sauce
Pasticcio - various terrines & pates served with smoked duck breast, mustard, crostini, olives
Insalata di Quaglie - roast stuffed quail with shallots, pancetta on chicory salad, raspberry vinaigrette
Tricolore - arugula, endive, radicchio, extra virgin olive oil, red wine vinegar
Antipasto della Casa - a special selection from our kitchen
Cesare d'Autunno - arugula, tomato, grilled red onion, focaccia, balsamic vinegar, shaved parmesan
Carpaccio di Cervo - New Zealand venison, extra virgin olive oil, lemon, raw artichoke, parmesan

Pasta (12.00)

Penne alla Vodka - penne, light cream tomato sauce, basil, vodka
Spaghettoni con Vongole - thin spaghetti, New Zealand clams, tomato, garlic, white wine, parsley
Pappardelle con Vitello - carrot pasta ribbons, veal, scallions, garlic, red wine, fresh tomato
Reginette d'Anatra in Brodo - small duck filled pasta in consommé, thyme
Rigatoni di Spinaci - spinach rigatoni, garlic cream sauce, prosciutto, fresh tomato, oregano
Ravioli dei Due Mari - lobster ravioli, spicy tomato sauce; salmon ravioli, roasted red pepper sauce
Fettucine al Sugo di Carne - fettucine, beef & pork, tomato, onion, garlic, oregano

Carni e Pesci (18.00)

Bistecca - grilled t-bone steak, sauteed fresh beans
Costata di Vitello - grilled veal chop, red wine glaze, rosemary
Agnello Arrosto - roasted New Zealand lamb rack, sage gnocchi
Pollo Arrosto - roasted free range chicken, grilled potatoes, wild mushroom sauce
Tonno alla Griglia - grilled marinated tuna medallions, fennel salad, olive vinaigrette
Sogliole Ripiene - stuffed fillet of sole, white wine, oregano, with sauteed seasonal greens
Pescospada con Mascarpone - baked swordfish steak, basil lemon mascarpone sauce

Dolci, Frutta e Formaggi (5.50)

Bongo Bongo - ice cream filled pastry puffs, melted Belgian chocolate
Tiramisu - layer of lady fingers, mascarpone, zabaione, espresso
Torta Gianduia - flourless hazelnut chocolate cake
Caffe in Forchetta - espresso flan with cognac, mascarpone, Belgian chocolate
Tre Volte - triple cheesecake: hazelnut, vanilla, chocolate with warm berry sauce
Torta di Mela - apple tart with raisins, pecans, butter rum sauce
Sorbetti - homemade fresh fruit sorbet
Gelati - homemade ice cream with warm sauce
Frutta di Stagione e Formaggi - seasonal fresh fruits and/or cheeses