

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)			
S. Scotty Enterprises, Inc.		Tobacco			
STREET ADDRESS		CROSS STREETS			
802 9th Ave. New York, NY 10019		53rd St.			
OWNER	NAME:	ATTORNEY	NAME:		
	PHONE:		PHONE:		
	FAX:		FAX:		
JLain Medina 917 566 2617. LOUIS SKIBAR / BRAN SIBHAN.		Charles B. Linn 914. 949 4200.			
MANAGER	NAME:	LANDLORD	NAME:		
	PHONE:		PHONE:		
	FAX:		FAX:		
DANIEL ROSEN		Palazzo Realty 917 698 8545			
DESCRIPTION OF BUSINESS					
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): _____				
Method of Operation:	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): _____				
License Type:	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer				
APPLICATION TYPE (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?		YES	NO
		What is/was the name of establishment?			
		What is/was the address of the establishment?			
		What were the dates the applicant was involved with this former premise?			
	<input type="radio"/> Transfer	What is the prior license #?			
		What is the expiration date on the prior license?			
		Are you making any alterations or operational changes?		YES	NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>			
	<input type="radio"/> Alteration	What is the current license #?			
		What is the expiration date on the current license?			
<i>Please describe the nature of the alterations and attach the plans</i>					

OPERATIONAL ISSUES

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS	Operation	11:30 AM 12:00 AM	11:30 AM 12:00 AM	11:30 AM 12:00 AM	11:30 AM 2:00 AM	11:30 AM 2:00 AM	11:30 AM 2:00 AM	11:30 AM 12:00 AM
	Music	BACKGROUND	BACKGROUND	BACKGROUND	BACKGROUND	BACKGROUND	BACKGROUND	BACKGROUND
	Kitchen	11:30 AM 12:00 AM	11:30 AM 12:00 AM	11:30 AM 12:00 AM	11:30 AM 2:00 AM	11:30 AM 2:00 AM	11:30 AM 2:00 AM	11:30 AM 12:00 AM

OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	150	175	34	126	0	2	18	24	12

How many floors are there? What is the capacity for each floor? (please respond in space provided)	1-2	3-4	5+	
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	NO	N/A	
Will applicant have bottle service?	YES	NO	N/A	
Will you be hosting private parties and promotional events?	YES	NO	N/A	
Will outside promoters be used?	YES	NO	N/A	
Will the security plan submitted be implemented?	YES	NO	N/A	
Will State certified security personnel be used?	YES	NO	N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	NO	N/A	
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	YES	NO	N/A	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	NO	N/A	
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	NO	N/A	not yet
Will applicant provide contact information to neighbors and respond to complaints that arise?	YES	NO	N/A	
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	YES	NO	N/A	
If you plan to have music, what type(s)?	BACKGROUND	LIVE MUSIC	DJ	

BUILDING DESIGN

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.	YES	NO	N/A	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO	N/A	
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)	YES	NO	N/A	

OUTDOOR ITEMS

Will applicant use the rooftop, rear yard or any outdoor space?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	N/A

LOCATION & ZONING

Primary Zoning District:		Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A <i>Clinton</i>
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
Is a Public Assembly permit required?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
Are your plans filed with DOB?	YES	NO	N/A <i>not yet</i>
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1		
	# 2		
	# 3		

ADDITIONAL STIPULATIONS: (Office Use Only)

- Garage doors/windows will be closed by 9PM ^{8:30PM Sun through Thurs and} ~~seven days a week.~~ _{— Fridays and Saturdays.}
- May revisit 6 months after opening.
- Garage doors/windows will be closed whenever amplified music is played. _{← and heard from street}
- no live music, no DJs.
- respond to community concerns as they arise.
- Does not include sidewalk cafe



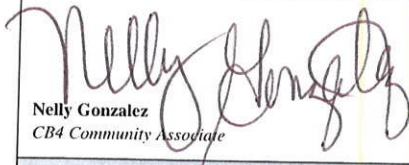
ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

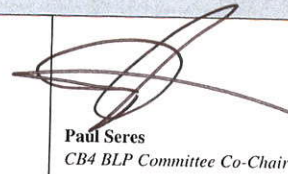
Manhattan Community Board 4 (MCB4) recommends:

Approval Denial unless all agreed to by applicant is part of the method of operation Denial

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Community Associate


Lisa Daglian
CB4 BLP Committee Co-Chair


Paul Seres
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE →


SIGNATURE OF APPLICANT

DATE 10/07/13.

RESTAURANT NAME	ADDRESS	PHONE NUMBER
LA SILHOUETTE	262 WEST 53RD ST BTW 8 - 9 AVE	212.581.2400
THE HOUSE OF BREWS	302 WEST 51ST BTW 8 - 9 AVE	212.541.7080
BRICCO	304 WEST 56TH ST BTW 55 - 56ST	212.245.7160
TAUT VA BIEN	311 WEST 51ST BTW 8 - 9 AVE	212.265.0190
CHA PA'S NOODLES AND GRILL	314 WEST 52ND ST BTW 8 - 9 AVE	212.956.9300
UNCLE VANYA CAFÉ	315 WEST 54TH ST BTW 8 - 9 AVE	212.262.0542
SHIMIZU	318 WEST 51ST BTW 8 - 9 AVE	212.581.15.81
MARIA PIA	319 WEST 51 ST BTW 8 - 9 AVE	212.765.6463
IPPUDO WESTSIDE	321 WEST 51ST BTW 8 - 9 AVE	212.974.2500
VICEVERSA	325 WEST 51 ST BTW 8 -9 AVE	212.399.9291
BAMBOO 52	344 WEST 52ND ST BTW 8 - 9 AVE	212.315.2777
DANJI	346 WEST 52ND ST BWT 8 -9 AVE	212.586.2880
MOONCAKE FOODS	359 WEST 54 ST	212.262.9888
AKI SUCHI	366 WEST 52NDST BWT 8 - 9TH AVE	212.262.2888
AZURI CAFÉ	465 WEST 51ST BTW 9 - 10 AVE	212.262.2920
II MELOGRANO	501 WEST 51ST CORNER 51 ST	212.757.9290
PATRON MEXICAN GRILL	722 9TH AVENUE BTW 51 - 52 ST	212.586.5006
PJ BRICKS	735 10TH AVENUE CORNER 50 ST	212.581.0400
123 BURGERS	738 10TH AVENUE BTW 50 - 51ST	212.315.0123
CLAW ON NINTH	744 9TH AVENUE BTW 50 - 51 ST	212.581.8400
BARERA INDIAN BISTRO	745 9TH AVENUE BTW 50 - 51 ST	212.581.0999
NOOK	746 9TH AVENUE BTW 50 - 51 ST	212.247.5500
UNCLE NICK'S GREEK CUISINE	747 9TH AVENUE BTW 50 - 51 ST	212.245.7992
HENG HENG	752 10TH AVE BTW 51 - 52 ST	212.765.7800
VINYL	754 9TH AVENUE BTW 50 - 51 ST	212.974.2003
GO SUSHI	756 9TH AVENUE BWT 50 - 51 ST	212.459.2288
ARRIBA ARRIBA	762 9TH AVENUE BTW 51 - 52 ST	212.489.0810
EMAPANADA MAMA	763 9TH AVENUE BTW 51 - 52 ST	212.698.9008
CRISPIN'S	764 10TH AVE CORNER 51 ST	212.586.0888
STECCHINO	765 9TH AVENUE BTW 51 -52 ST	212.397.2377
PURE THAI COOKHOUSE	766 9TH AVENUE BTW 51 - 52 ST	212.581.0999
HUMMUS KITCHEN	768 9TH AVENUE BTW51 - 52 ST	212.333.3009
TABOON	773 10TH AVE CORNER 52ND ST	212.713.0271
RENAISSANCE DINER	776 9 TH AVENUE BTW 51 - 52 ST	212.246.9873
ARIANA KABAD RESTAURANT	787 9 TH AVENUE BTW 52 - 53 ST	212.262.2323
Q2 THAI	788 9TH AVENUE BTW 52 - 53 ST	212.262.2236
PITA GRILL	790 9TH AVENUE BTW 52 - 53 ST	917.722.3425
EATERY NYC	798 9TH AVENUE BTW 53 -54 ST	212.765.7080
ALFIE'S	800 9TH AVE BTW 53 - 54 ST	212.757.2390
KWOK WAH RESTAURANT	801 9TH AVENUE BTW 53 - 54 ST	212.664.7964
GEORGIO'S COUNTRY GRILL	801 9TH AVENUW CORNER 53 ST	212.977.1150
MEDI WINE BAR	811 9TH AVENUE BTW 53 -54 ST	212.586.1201
WONDEE SIAM	813 9 TH AVENUE BTW 52 - 53 ST	917.286.1726
VALHALLA BAR	815 9TH AVENUE BTW 53 - 54 ST	212.757.2747

SACCO PIZZA	819 9TH AVENUE BTW 54 - 55 ST	212.582.7765
INTI PERUVIAN RESTAURANT	820 10TH AVENUE BTW 54 - 55 ST	646.596.9216
EL CENTRO	824 9TH AVENUE CORNER 54 ST	646.763.6585
BOCCA DI BACCO	828 9TH AVENUE BTW 54 -55 ST	212.265.8828
NOODIES THAI KITCHEN	830 9TH AVENUE BTW 54 - 55 ST	646.669.7828
KASHKAVAL GARDEN	852 9TH AVENUE 54 - 55 ST	212.245.1758
KILO	857 9TH AVENUE CORNER 56 ST	212.707.8770
ROUTE 66 CAFÉ	858 9TH AVENUE BTW 54 - 55 ST	212.977.7600
PUTTANESCA	859 9TH AVENUE BTW 55 - 56 ST	212.581.4177
RUBBIS RESTAURANT	862 10TH AVENUE BTW 56 -57 ST	212.757.3707
BELLO	863 9TH AVENUE BTW 55 - 56 ST	212.246.6773
CASCADE CAFÉ	900 8TH AVENUE BTW 54 -55 ST	212.969.9901.
DA TOMMASO	903 8TH AVE BTW 53 - 54 ST	212.265.1890
CANCUN MEXICAN RESTAURANT	937 8TH AVENUE BTW 55 - 56ST	212.307.7307
OTARIAN	947 8TH AVENUE BTW 55 - 56ST	212.489.3270

Chef Julian Medina

Chef/ Owner

***Toloache Bistro, Yerba Buena,
Toloache Taqueria, Coppelia***

Julian Medina, chef-owner of Toloache, Yerba Buena and Yerba Buena Perry, Toloache Taqueria and Coppelia, has been creating refined Latin cuisine for over fifteen years. As a young boy in Mexico City, Julian was inspired by his father's and grandfather's authentic home cooking, which led him to become a chef. Julian trained professionally at Hacienda de Los Morales and Les Celebrities, in Mexico City's Hotel Nikko, where he quickly advanced through the line, learning the basics of French cuisine and fine dining. Each new kitchen position presented Julian with a unique challenge, elevating his work ethic and eventually promoting him to the hotel's highest ranks.



In 1996 Chef Richard Sandoval met Julian on a visit to Mexico City, and impressed with the young chef's energy and vision, invited him to relocate to New York City to work in one of his restaurants. Sandoval later appointed Julian Chef de Cuisine of Maya, an upscale Mexican restaurant he was planning. Under Julian's leadership, Maya earned two stars from *The New York Times*, one of only two Mexican restaurants in New York City to hold that distinction at the time. Wanting to further his formal education while still overseeing the kitchen at Maya, Julian enrolled at the French Culinary Institute during the day, where he earned the "Best Final Project" award in his graduating class.

After graduating from the French Culinary Institute in 1999, Julian sought to expand his professional cooking experience beyond Mexican and French cuisine by becoming the Executive Chef of SushiSamba, a popular Japanese-South American restaurant in New York City. He later helped open SushiSamba7, also in New York, and SushiSamba Dromo in South Beach, Miami. He returned to New York City in 2003 to become the Corporate Chef for all of Richard Sandoval's Mexican restaurants. One of his main duties was to create the menu for and manage the staff of a new upscale seafood restaurant in NYC called Pampano. When Pampano opened with Julian at the helm, it also garnered two stars from *The New York Times*.

Julian was hired as the Executive Chef of Zocalo, an Upper East Side Mexican restaurant in 2004. While there, he reinvigorated the restaurant, introducing local and organic ingredients and creating a host of original, lighter-style Mexican dishes that emphasized chiles and spices. He also created unusual events such as a Mexican Hannukah meal, a Passover Seder, and an avocado-themed dinner.

Julian truly came into his own with the opening of Toloache in August 2007. The restaurant offers a creative, contemporary Mexican bistro menu with a focus on seasonal natural ingredients, and has quickly become a Theater District favorite. Julian followed up the success of Toloache with the opening of Yerba Buena, in Manhattan's East Village, in June 2008. Yerba Buena's menu traverses Peru, Cuba, Argentina, Colombia, Mexico and Spain, showcasing the chef's well-traveled and seasoned career. Yerba Buena has garnered critical acclaim and a loyal following: New York Magazine named it one of 2008's best restaurants, and Time Out New York honored the restaurant with a 2009 Reader's Choice Award for "Best Reason to Brush Up on Your Spanish." A second location of Yerba Buena, Yerba Buena Perry, opened in August 2009 and has received similar attention, with Time Out New York awarding it 4/5 stars.

Julian and his recipes have been featured in many publications, including *The New York Times*, *New York Magazine*, *The New Yorker*, and on television shows such as The Early Show, Good Morning America, Extra, [LX.TV](#), and others. Sam Sifton, famed food critic of the New York Times, gave Toloache one star and a praising review in 2010. And, March 2011 Chef Julian made his premiere appearance on Iron Chef America: Mexican Chocolate Battle.

Chef Julian continues to open new restaurants throughout New York City, most recently Toloache Taqueria, Coppelia and Toloache 82. Julian resides on Manhattan's Upper East Side with his wife and daughter.

STATE OF NEW YORK
 EXECUTIVE DEPARTMENT
 DIVISION OF ALCOHOLIC BEVERAGE CONTROL
 STATE LIQUOR AUTHORITY

Standardized **NOTICE FORM** for Providing a 30-Day Advance Notice to a Local Municipality or Community Board in connection with the submission to the State Liquor Authority of a (check one)

New Application Renewal Application Alteration Application
 Corporate Change for an On-Premises Alcoholic Beverage License

1.	Date the original copy of this Notice was mailed to the Local Municipality or Community Board:		Month: 12	Day: 7	Year: 2007
THIS 30-DAY ADVANCE NOTICE IS BEING PROVIDED TO THE CLERK OF THE FOLLOWING LOCAL MUNICIPALITY OR COMMUNITY BOARD					
2.	Name of the Local Municipality or Community Board: LOCAL COMMUNITY BOARD A5				
ATTORNEY REPRESENTING THE APPLICANT IN CONNECTION WITH THE APPLICANT'S LICENSE APPLICATION NOTED AS ABOVE FOR THE ESTABLISHMENT IDENTIFIED IN THIS NOTICE					
3.	Attorney's Full Name is: Andrew ERACLEOUS				
4.	Attorney's Street Address: 30-03 30th AVE				
5.	City, Town or Village: Astoria, NY			Zip Code: 11106	
6.	Business Telephone Number of Attorney:				
FOR NEW APPLICANTS, PROVIDE DESCRIPTION BELOW USING ALL INFORMATION KNOWN TO DATE FOR ALTERATION APPLICANTS, ATTACH COMPLETE DESCRIPTION AND DIAGRAM OF PROPOSED ALTERATION(S) FOR CURRENT LICENSEES, SET FORTH APPROVED METHOD OF OPERATION ONLY DO NOT USE THIS FORM TO CHANGE YOUR METHOD OF OPERATION					
7.	Type(s) of alcohol sold or to be sold under the license: (*X* One)	<input type="checkbox"/> Beer Only	<input type="checkbox"/> Wine and Beer Only	<input checked="" type="checkbox"/> Liquor, Wine and Beer	
8.	Extent of Food Service: (*X* One)	<input type="checkbox"/> Restaurant (Sale of food primarily; Full food menu; Kitchen run by chef)	<input checked="" type="checkbox"/> Tavern/Cocktail Lounge/Adult Venue/Bar (Alcohol sales primarily; meets legal minimum food availability requirements)		
9.	Type of establishment: (*X* all that apply)	<input type="checkbox"/> Hotel <input type="checkbox"/> Live Music <input type="checkbox"/> Disc Jockey <input type="checkbox"/> Juke Box <input type="checkbox"/> Patron Dancing (Small scale) <input type="checkbox"/> Karaoke Bar	<input type="checkbox"/> Cabaret, Night Club, Large Scale Dance Club <input type="checkbox"/> Capacity for 600 or more patrons <input type="checkbox"/> Bed & Breakfast <input checked="" type="checkbox"/> Restaurant		
		<input type="checkbox"/> Club (e.g. Golf/ Fraternal Org.) <input type="checkbox"/> Catering Facility <input type="checkbox"/> Stage Shows <input type="checkbox"/> Topless Entertainment <input type="checkbox"/> Recreational Facility (Sports Facility/Vessel)			
10.	Licensed outdoor area: (*X* all that apply)	<input type="checkbox"/> None <input type="checkbox"/> Rooftop <input type="checkbox"/> Patio or Deck <input type="checkbox"/> Freestanding Covered Structure <input type="checkbox"/> Garden/Grounds	<input type="checkbox"/> Sidewalk Cafe <input type="checkbox"/> Other (Specify): None		
11.	Will the license holder or a manager be physically present within the establishment during all hours of operation? (*X* one)				<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
12.	License serial number: 1026332		Expiration Date: 11/30/12		
13.	The applicant's or license holder's full name, as it appears or will appear on the license: O&J EIGHTH AVENUE FOOD CORP				
14.	The Trade name, if any, under which the establishment conducts or will conduct business: OLYMPIC RESTAURANT				
15.	The establishment is located within the building which has the following street address: 807 809 8th AVE				
16.	City, Town, or Village: NEW YORK		NY		Zip Code: 10019
17.	The establishment is located on the following floor(s) of the building at the above address: 807-809 8th AVE, NY NY 10019				
18.	Within the building at the above address, the establishment is located within the room(s) numbered as follows: 1 room ground fl				
19.	Business telephone number of applicant/licensee: (212) 956-3230		Business fax number of applicant/licensee: (212) 956-3231		
20.	Business e-mail address of applicant/licensee: N/A				
21.	Does the applicant or license holder own the building in which the establishment is located? (*X* one)				<input type="checkbox"/> Yes (If "Yes", SKIP items 22-25) <input type="checkbox"/> No
OWNER OF THE BUILDING IN WHICH THE LICENSED ESTABLISHMENT IS LOCATED					
22.	Building owner's full name is: ASRO Management				
23.	Building owner's street address: 300 W. 49 St				
24.	City, Town, or Village: PO Box 574, Lindenwood NY			State: NY Zip Code: 11516	
25.	Business telephone number of building owner: 516-837-7000				
26.	I am the applicant or hold the license or am a principal of the legal entity that holds or is applying for the license. Representations in this form are in conformity with representations made in submitted documents relied upon by the Authority when granting the license. I understand that representations made in this form will also be relied upon, and that false representations may result in disapproval of the application or revocation of the license. By my signature, I affirm - under Penalty of Perjury - that the representations made in this form are true.				
	Printed Name: DIMITRIOS HASAPOGLOU	Title: Pres	Signature: [Handwritten Signature]		

