



Charles-André Houal & Tassia-Channel Clement *EARLY PURPLE CAPTAIN & HOSTESS*

Growing up on the North coast of Brittany, France, Charles began his sailing as a young boy with traditional dingy sailing. Family vacations in the Mediterranean saw him moving on to small sail yachts.

Before realizing what his passion in life was, he enjoyed a career in Sales and Tourism, travelling throughout Asia, South America and Africa as a result. Back home in France, he became a sailing instructor and this brought him into the prestigious world of Chartering. Charles' involvement in this industry has seen him managing up to 20 guests on small vessels in races such as, 'Rolex Antigua Race Week' and the 'Heineken Regatta' in St. Marteen.

Spending almost 5 years in the Caribbean he worked with private charter companies on Catamarans and various Sail Yachts, in the process learning everything possible about keeping a vessel healthy and keeping guests pleased at the same time.

Having spent almost seven years in this industry Charles enjoys having guests of all ages and interests aboard his vessel of command. He is the most entertaining host and his social skills are very remarkable, that his guests always leave with unforgettable vacation memories.

An islander at heart, Tassia loves the adventures and stories that come along with sailing the seas, having done most of the Caribbean waters and the Mediterranean. She is focused, hard-working and goal oriented; skills that allow her to handle any situation with great competence.

Back on the island of St. Lucia, Tassia found herself buried in a passion for the arts; theatre, music and the written word. Having done various theatrical productions by well-known Caribbean writers, she is also a published writer, "Roseau Valley and Other Poems an Anthology for Brother George Odum" focusing on performance poetry, gaining second place in the first 'Word Alive', St.Lucia.

Tassia is also an avid educator, having worked with children up to the age of sixteen. Focusing her skills in and out of the classroom, she has done Traditional and Montessori Education, always volunteering to organize and counsel youth camps.

Her travels and accommodating chefs have left her incorporating many little 'secrets' in her meals and delicious treats. Her fantastic outgoing personality will see to it that her guests are always comfortable, making their holiday experience so enjoyable that it will never be erased from the billboard of their minds.

SAMPLE MENUS

Starters

Provençal Tomatoes, Chicken Salad, Spicy Shrimp, Salmon in fresh herb marinade, salade paysanne, farmer's salad, Caribbean potato pie, sweet scallops and carrots, creamy pumpkin soup, melon and smoked ham salad, avocado delight, spinach and potato soup, cheesy bread pudding, stir fried almond salad, cheese and chutney melts, honey roasted tomatoes and mushrooms

Main Courses

Bakes basil chicken, fillet of fish with caramelized onions, Spanish rice, saddle of lamb with in season vegetables, risotto, coquilles saint-jacques in rice sauce, pepper steak, fillet de diande, roasted pork on a bed of roasted season vegetables, brochettes du poisson, mushroom sautéed veal, walnut and broccoli spaghetti, lemon butter gnocchi

Desserts

Rum baked banana slices, sweet cider sauce strawberries, dark chocolate cake, apple cake served with English cream, chocolate chestnut log, crème brulee, pan fried berries served with vanilla ice cream, 4 layer delight, crepe au chocolat, cheese platter, fruit tartar, pineapple with rum and raisins, tropical fruit crunch, passion fruit delight, cappuccino mousse, berry yoghurt ice, berry crunch fool, peach brulee