



“We enhance the careers of our members through professional and personal growth”

January 2015

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David Orosz, CFM, International Chairman of the Board

Happy 2015 everyone!

As we start the New Year I can’t help but get a little nostalgic as this quarter represents the end of my time as your chairman of this terrific association. I am so humbled to have been chosen to lead our association over the past two years and am pleased to tell you the association is stronger today than ever and I see it only getting stronger. In the next few months we’ll be taking steps to convert the association’s status with the IRS to better allow us to take advantage of available grants from both the public and private sector by becoming a 501(c)3 association. By making this change we open a whole new world of opportunities and are making this change in conjuncture with a reevaluation of our current fundraising/ sponsorship structure to be sure we’re able to take advantage of this change in status. I would also ask each of us as we plan our personal and professional donations for 2015, that we keep in mind the association. It’s through the generous support of our sponsors, donors and members that we’re able to continue our important mission.

Again I true appreciate the opportunity to lead our association and will always cherish this time and the good friends I’ve made along the way. It truly is a team effort to lead this association and I couldn’t do it without each of you.

Thank you and have a terrific New Year!



CONFERENCE INFO ON PAGE 8

WISELY SPOKEN

May the new year turn all your dreams into reality and all your efforts into great achievements.

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NEW YEAR'S EVE BALL



The Times Square New Year's Eve Ball in New York city is a geodesic sphere, 12 feet in diameter, and weighs 11,875 pounds. The Ball is covered with a total of 2,688 Waterford Crystal triangles that vary in size, and range in length from 4 3/4 inches to 5 3/4 inches per side.

For Times Square 2015, 288 of the Waterford triangles introduce the new Gift of Fortitude design utilizing diamond cuts on either side of a crystal pillar to represent the inner attributes of resolve, courage and spirit necessary to triumph over adversity. The remaining 2,400 crystal triangles feature the Gift of Imagination design with a series of intricate wedge cuts that are mirrored reflections of each other inspiring our imagination. The 2,688 Waterford Crystal triangles are bolted to 672 LED modules which are attached to the aluminum frame of the Ball.

The Ball is illuminated by 32,256 Philips Luxeon Rebel LEDs (light emitting diodes). Each LED module contains 48 Philips Luxeon Rebel LEDs - 12 red, 12 blue, 12 green, and 12 white for a total of 8,064 of each color.

The Ball is capable of creating a palette of more than 16 million vibrant colors and billions of patterns producing a spectacular kaleidoscope effect atop One Times Square.

? Did ? You ? Know ?

New Years Trivia

New Year's Eve is one of the favorite celebration days for many people. Parties aside, the impending New Year typically brings hope for a more prosperous and happy 365 days. There are also some fun facts and trivia associated with the celebration. Check them out below, courtesy of the Examiner and Patch.

The first New Year was celebrated 4,000 years by the ancient Babylonians.

It's tradition to ring in New Year's with family and friends because the first people you see will either give you good luck or bad luck. So make sure to keep friends close and foes very far away

More vehicles are stolen on New Year's Day than any other holiday, statistics from the National Insurance Crime Bureau revealed.

The top three places to celebrate New Year's Eve are Las Vegas, Disney World and of course, New York City. Internationally, one of the biggest celebrations is in Sydney, Australia. More than 80,000 fireworks are set off from Sydney Harbour Bridge.

Time Square New Year's Eve Ball was first dropped in 1907 after there was a fireworks ban. Back then, a 700-pound ball embellished with 25-watt bulbs made of iron and wood was dropped. Now, however, it weighs 11,875 pounds, is 12 feet in diameter and is adorned with 2,668 Waterford crystals.

The tradition has continued in Times Square, except for in 1942 and 1943. The ball was not lowered because of wartime restrictions.

In Italy, people wear red underwear on New Year's Day to bring good luck all year long.

In Colombia, Cuba and Puerto Rico, some families stuff a large doll, which is called Mr. Old Year, with memories from the past year. They also dress him in clothes from the outgoing year. At midnight, he is set ablaze, thus burning away the bad memories.

It's good luck to eat foods like black eyed peas, ham and cabbage because it is thought they bring prosperity. But if you want to have a happy new year, don't eat lobster or chicken. Lobsters can move backward and chickens can scratch in reverse, so it is thought these foods could bring a reversal of fortune.

Chinese New Year is celebrated the second full moon after the winter solstice.

Jewish New Year is called Rosh Hashanah. Apples and honey are traditionally eaten.

In ancient Rome the new year began on March 1.

The traditional New Year's song, "Auld Lang Syne," means, "times gone by."

The top 10 resolutions are usually to lose weight, eat more healthily, exercise more, stop smoking, stick to a budget, save money, get more organized, be more patient, find a better job and to just be a better person over all.

Using a baby to signify the New Year began in ancient Greece around 600 B.C.

Recipe Box

Holiday Entertaining

QUICK SUN-DRIED TOMATO AND BASIL UMMUS

Makes 2-1/2 cups



- 1 (15.5 ounce) can garbanzo beans, drained (reserve liquid) and rinsed
- 1/2 cup chopped sun-dried tomatoes (not oil-packed)
- 3 cloves garlic
- 2 tablespoons chopped fresh basil leaves
- 1/4 cup grated Parmesan cheese
- 1/4 cup olive oil
- salt and pepper to taste

Directions

1. Grind the garbanzo beans, sun-dried tomatoes, garlic, basil, and Parmesan cheese together in a food processor for 15 seconds.
2. Add about 1/4 of the reserved liquid; grind another 15 seconds. Pour in enough additional reserved liquid, a small amount at a time, and grind; repeat until the consistency is like chunky peanut butter.
3. Pour in the olive oil; grind for an additional 15 seconds. Season with salt and pepper.

A MUSHROOM TOAST

Servings: 4-6



- 1 lb mushroom (wild mushrooms, or a combination of cultivated mushrooms including portobellas, cremini, oyster, shi)
- 1 tablespoon butter
- 2 tablespoons olive oil (or more as needed)
- kosher salt, to taste
- fresh ground black pepper, to taste
- 1/4 cup finely chopped shallots or 1/4 cup white onion
- 1/4 teaspoon dried thyme leaves
- 1/2 cup sour cream
- 1 tablespoon Italian parsley, chopped
- 12-18 slices baguette, cut 1/2 inch on diagonal
- 1 1/2 tablespoons olive oil
- 1/4 cup parmigiano-reggiano cheese, grated

Clean mushrooms with a damp cloth or paper towel. Trim stems and cut mushrooms in approximate even sizes. Heat butter and 1 Tbsp of the oil in a 10-12 inch deep saute pan over medium-high heat. Add mushrooms and a pinch of salt, cook stirring often, for 8-10 minutes, until any liquid has evaporated. If the mushrooms become too dry add a drizzle of oil. Transfer mushrooms to a cutting board, let cool a few minutes, and chop coarsely. Wipe out the pan and set over medium heat with 1 Tbsp olive oil. Add shallots, thyme and a pinch of salt and stir for a minute or two until shallots are tender and slightly golden. Return the mushrooms to the pan and stir in the sour cream to heat through without bringing to a simmer. Remove from the heat and stir in parsley and more salt and black pepper to taste. Just before serving position oven rack 6 inches below the broiler element and heat broiler. Place baguette slices on a baking sheet and brush with olive oil; Broil for 1 or 2 minutes to toast. Spread warm mushroom mixture over toasts and sprinkle on the Parmigiano-Reggiano.

Recipe Box

Holiday Entertaining

FRIED OLIVES

servings: 4-6



- 1/2 lb green pitted olives
- 1 red onion, peeled and minced
- 1 clove garlic, peeled and minced
- 2 slices good-quality ham, minced (optional)
- 4 tablespoons finely chopped fresh flat-leaf parsley
- 1 pinch cayenne
- 2 tablespoons extra virgin olive oil

For the coating

- 1/2 cup all-purpose flour
- 1 large egg, lightly beaten
- 1/2 cup finely ground breadcrumbs
- olive oil (for frying)

Place the onion, garlic, ham, parsley, olive oil and cayenne in a food processor and pulse on and off until everything is pureed and very creamy and smooth.

Remove to a bowl.

Using a pastry bag outfitted with a nozzle small enough to fit into the cavity opening of the olive, stuff each olive with the filling.

Spread the flour onto one plate and the breadcrumbs onto another.

Heat about half an inch of olive oil in a large, heavy skillet over medium heat.

Roll the olives in the flour, then in the egg, and finally into the breadcrumbs.

Fry until the breadcrumbs have turned golden.

Remove, place on paper towels to drain momentarily and serve.

MELT-IN-YOUR-MOUTH LEMON DROP COOKIES

SMakes 60 cookies



- 2 cups butter, softened
- 1 cup powdered sugar
- 3 1/2 cups all-purpose flour
- 1/2 cup cornstarch
- 2 tablespoons lemon zest (about 3 medium lemons)
- 1 tablespoon vanilla extract
- 1 cup powdered sugar
- 2 1/3 tablespoons lemon juice (squeeze from the lemons just zested)
- 2 teaspoons lemon zest

Heat the oven to 350°F

In large bowl, beat butter and 1 cup powdered sugar with electric mixer on medium speed. Stir in flour, cornstarch, lemon zest and vanilla until well blended.

Shape dough into 3/4-inch balls and place about 1 1/2 inches apart on a parchment-lined cookie sheet and flatten a little.

Bake 9 to 11 minutes, or until edges are light golden brown. Remove carefully from cookie sheet to wire rack. Cool completely.

Whisk together 1 cup powdered sugar, lemon juice, and zest in a small bowl. Stir in additional juice if necessary, or powdered sugar to thicken.

Dip the tops of the cooled cookies in icing and place on the parchment paper that you baked the cookies on, to harden.

More Holiday Entertaining

ITALIAN CHOPPED SALAD IN SHELLS

makes 36 appetizers



- 1 (16 ounce) package jumbo pasta shells
- 4 cups chopped romaine lettuce
- 1/2 cup chopped fresh basil
- 1 cup coarsely chopped cooked chicken
- 1 cup coarsely chopped tomato
- 3/4 cup coarsely chopped cucumber
- 3 ounces italian hard salami, chopped
- 1/3 cup roasted garlic vinaigrette dressing

Cook pasta shells as directed on the package.

Drain and cool.

Place remaining ingredients except vinaigrette in a medium bowl.

Pour vinaigrette over the salad, toss to coat.

Stuff the shells with the salad.

Cover and refrigerate 2 hours before serving.

VASELOPITA - GREEK NEW YEARS CAK

makes 1 ten inch cake



Thor Swift / The San Francisco Chronicle

- 1 cup butter
- 2 cups white sugar
- 3 cups all-purpose flour
- 6 eggs
- 2 teaspoons baking powder
- 1 cup warm milk (110 degrees F/45 degrees C)
- 1/2 teaspoon baking soda
- 1 tablespoon fresh lemon juice
- 1/4 cup blanched slivered almonds
- 2 tablespoons white sugar

1 hr 30 mins Directions 1. Preheat oven to 350 degrees F (175 degrees C). Generously grease a 10 inch round cake pan.

2. In a medium bowl, cream the butter and sugar together until light. Stir in the flour and mix until the mixture is mealy. Add the eggs one at a time, mixing well after each addition. Combine the baking powder and milk, add to the egg mixture, mix well. Then combine the lemon juice and baking soda, stir into the batter. Pour into the prepared cake pan.

3. Bake for 20 minutes in the preheated oven. Remove and sprinkle the nuts and sugar over the cake, then return it to the oven for 20 to 30 additional minutes, until cake springs back to the touch. Gently cut a small hole in the cake and place a quarter in the hole. Try to cover the hole with sugar. Cool cake on a rack for 10 minutes before inverting onto a plate.

4. Serve cake warm. Each person in the family gets a slice starting with the youngest. The person who gets the quarter in their piece, gets good luck for the whole year!



From the Vine

Châteauneuf-du-Pape

Châteauneuf-du-Pape is a French wine Appellation d'origine contrôlée (AOC) located around the village of Châteauneuf-du-Pape in the Rhône wine region in southeastern France. It is the most renowned appellation of the southern part of the Rhône Valley. Vineyards are located around Châteauneuf-du-Pape and in the neighboring villages Bédarrides, Courthézon and Sorgues between Avignon and Orange and covers slightly more than 7,900 acres. Almost 3 million gallons of wine a year are produced here. More wine is made in this one area of southern Rhône than in the entirety of the northern Rhône region.

Châteauneuf-du-Pape roughly translates to “The Pope’s new castle” and, indeed, the history of this appellation is firmly entwined with papal history. In 1308, Pope Clement V, former Archbishop of Bordeaux, relocated the papacy to the town of Avignon. Clement V and subsequent “Avignon Popes” were said to be great lovers of Burgundy wines and did much to promote it during the seventy-year duration of the Avignon Papacy. At the time, wine-growing around the town of Avignon was anything but illustrious. While the Avignon Papacy did much to advance the reputation of Burgundy wines, they were also promoting viticulture of the surrounding area, more specifically the area 3 - 6 miles north of Avignon close to the banks of the Rhône River. Prior to the Avignon Papacy, viticulture of that area had been initiated and maintained by the Bishops of Avignon, largely for local consumption.

Clement V was succeeded by John XXII who, as well as Burgundy wine, regularly drank the wines from the vineyards to the north and did much to improve viticultural practices there. Under John XXII, the wines of this area came to be known as “Vin du Pape”, this term later to become Châteauneuf-du-Pape. John XXII is also responsible for erecting the famous castle which stands as a symbol for the appellation.

In the 18th century, the wines were shipped under the name vin d' Avignon. Records from the early 19th century mention wines of the name Châteauneuf-du-Pape-Calcernier which seems to have been a lighter-style wine than the Châteauneuf-du-Pape of today. They seem to have increased in reputation within France until phylloxera hit in the early 1870s, which was earlier than most other French wine regions were affected. Prior to World War I the bulk of Châteauneuf-du-Pape was sold to Burgundy as vin de médecine to be added to Burgundy wine to boost the strength and alcohol levels.

Here are a few pairing ideas for best food with Châteauneuf-du-Pape:

Moussaka, Shepard’s Pie (Lamb Stew), Munster Cheese, Grilled Venison, Grilled Chicken, Roast Lamb with Garlic & Rosemary, Southwestern Tri-Tip Steak, roast beef sandwich, barbecue meat and BBQ seasoning, veal shanks, lamb stew, roast duck.

Châteauneuf-du-Pape red wines are often described as earthy with gamy flavors that have hints of tar and leather. The wines are considered tough and tannic in their youth but maintain their rich spiciness as they age. The wines often exhibit aromas of dried herbs.



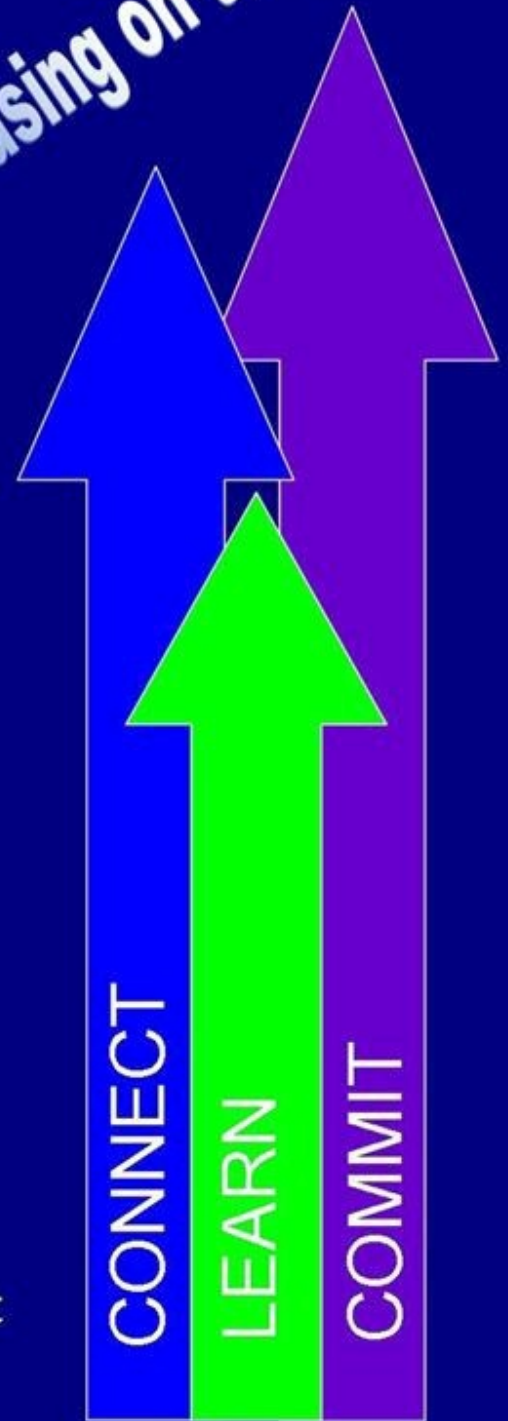
Focusing on the Future!

Save the Date!

**2015 IFSEA
Education Conference
Certification Testing
&
8th Annual IFSEA
Culinary Challenge**

April 16—19, 2015

**Wyndham Lake Buena Vista Resort
Orlando, Florida**



RECOGNITION

(The acknowledgment of achievement, service or something valid and entitled to consideration.)

Everyone craves recognition for doing a good job. Ignoring the performance of a member is as bad as shredding their effort in front of their eyes.

There are several effective ways to recognize a branch member's performance.

It's as simple as introducing them at a branch meeting and thanking them for a job well done.

Even better, submit an application for a specific award such as a Merit Award or Distinguished Service Citation etc. at the IFSEA Annual Conference.

Requirements have been updated for most awards and applications are easy to download and complete.

If a branch member is selected to receive an award, be sure to present it to them at one of the branch meetings in front of the membership. Doing this may inspire other members to increase their participation and performance and seek recognition as well.

Any branch member in good standing can nominate another branch member for an award so, take the time to recognize those dedicated and hard working members and make them feel valued and worthwhile.

There's no better time than the present to get started.
It really is as easy as clicking on this link!

IFSEA AWARDS INFORMATION