

ifsea infusion

INFUSION: To instill a principle or quality: To introduce: To inspire

INTERNATIONAL FOOD SERVICE EXECUTIVES ASSOCIATION

PETER'S POINTS TO PONDER

As we plan our next conference, we face decisions as to how to market it. We need to do everything we can to have as great an attendance as possible. Our conference is in most cases the one time we have per year for many of our members to meet and network.

We also have at conference the ability to learn more in sessions about the foodservice industry. With all that goes on for the planning, we may forget another reason we do have a conference.

Our conference is the venue for our Military Service Branches to receive their "Excellence in Foodservice Awards". This is a very important award to all involved. Our young service personnel in the military work very hard to receive these prestigious awards,

and are awarded their trophy at our black tie event at our conference.

We should all be proud to be the venue being used for this event. We should be proud of these people who in some instances are in very dangerous situations, feeding our troops all over the world.

How can we show our support? Attend conference, attend the dinner, applaud wildly for the winners. But also, say hello and thank them for their efforts whenever you see them, whether in the hallway of the hotel at conference or in your home town at the mall.

Mahalo,
Peter Pao MCFE, CHM, CPFM
IFSEA International Chair



IFSEA Conference 2008

Registration form on page 7.

For conference information, go to www.ifsea.com



NETWORKING - MENTORING - COMMUNITY SERVICE - HAVING FUN

"We enhance the careers of our members through professional and personal growth."

AUGUST 2007

FOURTH MILITARY CULINARY COMPETITION

The Military Hospitality Alliance Branch of the International Food Service Executives Association announces their 4th Annual Military Culinary Competition to be held on Saturday, September 29, in Washington, DC.

This year's competition will be in one of Washington DC's historic neighborhoods called "Barracks Row", which is named after the Marine Barracks home of the U. S. Marine Corps ceremonial units. The Commandant of the Marine Corps will be on hand to present the awards at the conclusion of the event.

"This promises to be another great endeavor for the men and women that serve this nation," said retired Chief Master Sergeant William C. Garner II, former Chairman of the Alliance. This is a wonderful time to be a member of this organization because we are headed in an exciting new direction beginning with this year's competition. We have new sponsors in a new venue in one of the most exciting cities in the country. Being so close to the Pentagon makes this especially exciting for the military contenders, said Garner. "We are extremely happy to have the Marines in the DC area host this prestigious competition in "Barracks Row". It will give the locals in the area a newfound respect for the skills these military chefs possess."

The Military Hospitality Alliance Branch is an all military managed branch of the International Food Service Executive Association with a mission to enhance the knowledge of military hospitality professionals through a cohesive partnership with the private sector. The partnership consists of training and mentoring opportunities provided mainly by civilian professionals with a return on investment consisting of qualified and motivated military members returning to the private sector to help enhance the American Hospitality Industry. The Military Hospitality Alliance Branch also produces the Enlisted Aide of the Year award. MHA members include active duty, reserve, National Guard, retired military, and those who provide products and services to the military.

This year's competition will pit the best military cooks in the Department of Defense against each other, vying for an assortment of prizes. The competition will be comprised of fifteen four-person teams who will try to create award winning dishes from a mystery basket of food. These fine chefs will not have any idea of products in the baskets until the competition begins. This year's prizes include; first place, a two week training program at the Walt Disney Company. The four members of the first place team will travel to Disney World or Disneyland, where they will work with world class chefs and attend Disney University, compliments of Disney's F&B Departments. Also an opportunity to attend training class at the Culinary Institute of

America and they can attend a course with the Dale Carnegie organization. The second place team members will each receive \$1000 cash thanks to the generosity of Rich Products, McCrea Marketing, Kellogg's, Insinger Machines, IFSEA's Military Traveler Alumni Association and E. H. Manley Symposiums. Each third place contestant will receive \$500 a piece thanks to Rose Packing. And to top it all off, all participants will receive a beautiful professional carving sets donated by the Hubert Company

"Training is always the theme of these competitions," Chief Garner said, "and this year is no different. There is culinary training day scheduled for Friday, 28 September, 2007, at the Marine Barracks the home of our gracious host, where Chefs from the Rational Corporation and military chefs will both educate and provide competitors new culinary techniques that they can use in the competition as well as when they get back to their installations. Our goal is for these culinarians take what they learn back and teach others. This is our small step to enhance the military hospitality within our service branches.

With the change in venue competitors will have to bring their "A" game if they want to receive the first place prizes. Improving cooking skill is just one of the advantages of participating in this event, marketing oneself, promoting military foodservice and improving resumes are a few other advantages the participants will experience.

To sign up for the competition military active duty, Guard and Active Reserve members can visit the IFSEA website at:

www.ifsea.net/CulinaryCompetition.htm

But for more information on rules, lodging, or travel please call Chief Steven Ray at (703) 380-7741.



2005 Culinary War Winners

USS Williams (DDG-95) out of Norfolk, Virginia
Team members were CS1 Robert Scott,
CS2 Lamont Pommells, CS3 Corey Darby and
CS3 Lennel Ellis.

Food Trivia

RAISINS

Half of the world's supply of raisins are grown in California.

California discovered the commercial potential of raisins quite by accident. In 1873, a freak hot spell withered the grapes on the vine. One enterprising San Francisco grocer advertised these shriveled grapes as "Peruvian Delicacies" and the rest is history. California is now the world's leading producer of raisins.

Fresno, California is the Raisin Capital of the World.

RED EYE GRAVY

A story on the origin of Red Eye Gravy:

Andrew Jackson, American General and 7th President asked his cook to prepare lunch. The cook had been drinking corn whiskey the night before, and his eyes were red. General Jackson told him to fix him some country ham with gravy as red as the cook's eyes. Others overheard this, and ham gravy became known as Red Eye Gravy from then on.

BARTLETT PEARS

The Bartlett pear is named after Enoch Bartlett (1779-1860) who introduced it to America. It is also known by the name William's pear in Great Britain. Bartletts are one of the most widely grown varieties.

Bartlett pear trees can still produce fruit after 100 years.

MONKFISH

Monkfish, also known as an anglerfish, frogfish, goosefish, and sea devil, is a very ugly fish, with a huge head and large teeth. Only its tail is eaten, which has a sweet, lobster-like flavor.

Monkfish tail fillets can weigh up to 10 pounds.

JULEP

Historians say the julep originated in Persia, where it was a minted, nonalcoholic, fruit drink.

BRINGING HOME THE BACON

The origin of the expression "*bringing home the bacon*" is uncertain. It might come from the English custom, which originated in the 12th century, of giving a young couple bacon if they were still happy after a year of marriage. Maybe it comes from the 'greased pig' competition at fairs, the winner bringing home the bacon (the pig). Or maybe bacon is meant to represent all food, since it is very ancient, having been a favorite of the early Romans and Greeks. European peasants in the 1500's could not always obtain or afford pork. When they could obtain it, they felt quite special. When visitors came over, they would hang up their bacon to show off. It was a sign of wealth that a man "could bring home the bacon." They would cut off a little to share with guests and would all sit around and "chew the fat."

RUTABAGA

Rutabaga is believed to be a cross between the turnip and cabbage, and to have originated during the Middle Ages in Europe.

ZEBRA TOMATO

Zebra tomatoes are golf ball sized tomatoes with greenish or yellowish stripes. They have excellent flavor, and are delicious in salads, or by themselves, sliced and topped with olive oil and some grated cheese.

ALBUMEN

Albumen, or egg white, makes up about 60% of an egg's weight. As an egg ages, the protein in the egg white changes and becomes thinner and more transparent. Fresh eggs sit tall and firm in the pan, and older eggs will spread out more. When you are going to beat egg whites, let the eggs sit at room temperature for 30 minutes before using them. The egg whites will beat to a greater volume.

DID YOU KNOW?

TRUFFLE



There have been gunfights, thefts, accusations of widespread fraud, even mysterious disappearances of highly trained dogs. Inquiries are underway across France, and scientists have been called upon to help investigators to find the culprits.

All these investigations are conducted because of truffle – a highly fragrant tuber which many wealthy gastronomes consider the king of all fungi. In France, the truffle commerce has always been secretive. Truffle “hunters” try to avoid the taxman as much as drug dealers. Of course, black truffles found only in south-eastern Var and Perigord regions of France are very expensive. They are rare (depending on weather condition, can become even rarer) and very time consuming to find. They grow almost a foot underground and must be “hunted.”

These days a kilo (2.2 Lbs.) costs US \$750 in French markets. By the time we get them in North America the price may be as high as \$1,250 to \$1,500, pending on store location, and fame of the establishment. Dean and Deluca in New York will not part with a kilogram of truffles for less than \$1,400, and Fauchon in Paris is likely to charge \$1,000. There are three types of truffles – black, grey, and white. Black truffles generally come from France, white from Piedmont and Umbria, Italy and grey can be found in North America.

Truffles grow on the roots of truffle oaks, often less than 12 inches below the surface. To date, no one has been able to cultivate truffles: they grow randomly in certain regions (44 – 46 degrees north latitude). The more truffle oak seedlings are planted, the more chances exist for harvesting some.

Since truffles cannot be seen, specially trained sows and dogs are employed to find the elusive tubers, Sows love to eat them and have a keen sense of smell, but because of their size, transportation tends to be cumbersome, also once they start digging, it is difficult to stop them to retrieve the truffle.

Many “hunters” prefer specially trained dogs that are easier to control.

The size of the truffle varies considerably ranging from (1/3 oz) to (3 ½ oz). Large truffles cost more because they are rare. Truffle oaks thrive on soil rich in limestone, with good drainage.

Truffles are generally used in goose liver pates, in sauces, omelettes, scrambled eggs, compound butters, and baked in puff pastry.

Once unearthed, truffle’s can be stored well packaged in a cool, damp place for months. They can also be frozen, although after thawing, texturally the quality becomes unacceptably soft and mushy.

Black truffles are highly aromatic, pungent and will even penetrate eggs stored next to them, changing their taste.

Italians consider the white truffle (*tuber magnatum*) to be superior in taste to *tuber melanosporum* (black truffle). White truffles are abundant in Alba and Monferrato, Piedmont, and around Parma, Modena and Bologna in Emilia Romagna. They have a penetrating, faintly garlicky aroma, with an intense flavour. Generally, aficionados serve it in paper thin slices on risottos, pastas, meats, egg dishes and cheese fondues. While white truffles may be eaten raw, black truffles must be cooked.

IN THE NEWS

[More chefs seek face time](#)

More chefs, including executive chef Eric Greenspan of The Foundry, and chains, such as El Torito Grill, are breaking down the barriers between the kitchen and diners. Every Tuesday, executive chef Warren Schwartz of the Whist restaurant at the Viceroy Hotel in Santa Monica, Calif., cooks over a barbecue grill by the hotel pool, chatting with inquisitive guests who are interested in his ingredients and techniques.

[Nation's Restaurant News](#)

[NRAEF and MFHA to present scholarship](#)

The National Restaurant Association Educational Foundation and its partner, the Multicultural Foodservice and Hospitality Alliance, will present the NRAEF/MFHA Scholarship at the annual MFHA Conference. The Conference, set for Aug. 5 to 7 in San Francisco, will feature the theme, "Gateway to Results: Real People Real Progress." The scholarship presentation will occur at the gala awards and scholarship dinner.

[Restaurants look into pay-at-the-table technology](#)

Restaurants are slowly beginning to test and accept the pay-at-the-table systems that have been popular in Europe for years. The system allows customers to swipe their credit cards in an effort to make payment more efficient and secure. [Rocky Mountain News \(Denver\)](#)

[Diners get a taste of the dark](#)

As waiters stroll around with night-vision goggles, patrons of the Whale Inside Dark Restaurant in Beijing sit in complete darkness. This new dining trend, which may have started in Zurich, is gaining popularity as more restaurants are turning out the lights so patrons can focus on food. [The New York Times](#)

[The perfect time for Florida dining](#)

Those who care to dine at Florida restaurants should go now, when the tourists have headed back home and the locals are off on their own vacations. The National Restaurant Association says August is the most popular month for eating out, but Brevard County, Fla., shows drastic dining drops in the last weeks of summer.

[Florida Today \(Melbourne\)](#)

[More menus cater to special dietary needs](#)

More U.S. menus are indicating such dietary designations as WF (wheat-free), V (vegetarian) and VE (vegan), helping restaurants draw a growing number of customers who follow special diets. Outback Steakhouse and P.F. Chang's China Bistro are considered pioneers in gluten-free menus, while several other restaurants have added gluten-free notes or items to their menus. "Restaurants are in the hospitality business and want to be as accommodating as they can be," said Annika Stensson of the National Restaurant Association. [Pittsburgh Post-Gazette](#)

[Americans wake up to international flavors](#)

While Asian influences are spearheading the changing landscape of American cuisine, Caribbean, African and South and Central American flavors also are making their way onto U.S. menus. "Beyond salt and pepper, the spice market has now reached \$1.2 billion, truly pointing to an awakening in the American palate," said Kimberly Egan, managing director and partner at the Center for Culinary Development. [FastCasual.com](#)

[Bottled or tap? The debate won't go cold](#)

Drinking the recommended amount of water will cost consumers \$0.00135 annually out of a New York City tap, but about \$1,400 per year if they purchase bottled water. City officials, following in the footsteps of San Francisco and other major urban centers, are encouraging residents to skip the bottled versions in favor of the virtually free water in their homes. Beverage companies, meanwhile, say their plastic bottles — the very containers reviled by environmentalists — offer more convenience for their customers. [The New York Times](#)

[Study: Eat all you want of low-calorie foods](#)

Eating high volumes of foods low in energy density, or low in calories and fat, can help you lose weight by allowing you to eat more and feel fuller, a study found. Fruits, soups and vegetables with lots of fiber are good options to add into a diet. [The Washington Post](#)

Recipe Box

CHICKEN, SHRIMP AND FRUIT SALAD Serves 6



2 cups cubed, cooked chicken
1 cup seedless green grapes, halved
1/2 cup cubed cantaloupe
1/2 cup honeydew melon
1 8 ounce can sliced water chestnuts, drained
4 & 1/2 ounces large salad shrimp, cooked and drained
1 small banana
1/3 cup mayonnaise or salad dressing
1 TBLSP. fresh lemon juice
Lettuce leaves

FOR SALAD:

In a large bowl combine cooked chicken, grapes, cantaloupe, honeydew, water chestnuts and shrimp. Cover and chill for several hours.

FOR DRESSING:

In a small bowl, mash banana. Stir in mayonnaise or salad dressing and lemon juice. Cover and chill for several hours.

Arrange lettuce leaves on plate and top with chicken, fruit and melon mixture.

Drizzle with dressing and serve with bread sticks or hard rolls.

*Recipes from
Beter Homes and Gardens
Eating Light*

PORK PINWHEELS WITH APRICOT STUFFING Serves 6



1 One pound pork tenderloin
1 tsp. instant chicken bouillon granules
2/3 cup hot water
1/3 cup snipped dried apricots
2 TBLSP. chopped onion
2 TBLSP. chopped celery
1 TBLSP. butter or margarine
1/8 tsp. ground cinnamon
Dash black pepper
2 cups dry whole wheat bread cubes
1 & 1/2 tsp. cornstarch
Dash ground nutmeg
1 cup apricot nectar

Split tenderloin lengthwise, cutting to, but not through, opposite side. Open out flat. Working from center, pound tenderloin lightly with meat mallet to about 10 X 6 inch rectangle.

FOR STUFFING:

Dissolve bouillon in hot water and pour over apricots. Let stand 5 minutes. Cook onion and celery in butter or margarine until tender but not brown. Remove from heat and stir in cinnamon and pepper. Place the dry bread cubes in a large mixing bowl and add the onion mixture and apricot mixture. Toss lightly to moisten. Spread stuffing evenly over tenderloin and roll up jelly-roll style, starting from one of the short sides. Secure meat roll with wooden tooth pick or tie with string at 1 inch intervals. Cut meat roll into six even slices. Place slices on cold broiler pan and broil 4 inches from heat for 12 minutes. Turn over and broil for additional 11 to 13 minutes or until done. Remove tooth pick or string.

FOR SAUCE:

Combine cornstarch and ground nutmeg and stir in apricot nectar. Cook and stir until thickened and bubbly. Cook and stir 2 minutes more. Serve over meat slices.

IFSEA 107th CONFERENCE REGISTRATION FORM

April 3-6, 2008 - Denver, Colorado

Nickname for Badge (JIM, BOB, SUE, BUDDY, ETC): _____

First Name: _____ Last Name: _____

Address: _____ Suite: _____

City: _____ State: _____ Zip: _____

Phone #: Home: _____ Work: _____ Ext: _____

Circle: IFSEA Member Family Member Guest Student Military Press

1st IFSEA Conference Attended? _____

REGISTRATION FEE:

Early-Bird Registration \$379

Full Registration (Posted after 3/1) \$429

Students, Family, Retired, Military \$319

Students, Family, Retired, Military after 3/1) \$349

Students, Family Members, Retired, Military

ONLY May Purchase Individual Meals

(Each: Bkfst or Lunch \$49, Dinner \$20/\$110)

Dinners Only (3) Package \$221.

**Non-Members Add \$40 for full conference please
(military excluded)**

Registration Fee Includes: Education, Meals, Entertainment, Registration supplies, etc.

SEND TO: IFSEA, 2609 Surfwood Dr., Las Vegas, NV 89128 - Phone (702-430-9217)

CHARGE TO VISA/MASTER CARD/AM EX. ONLY: Please Print Total \$ _____

Name On Account: _____

Account Number: _____ Expiration Date: _____

Fax Form To: 702-430-9223 Signature: _____

MAIL/FAX THIS SECTION DIRECTLY TO THE HOTEL - DO NOT MAIL TO IFSEA HQ

RESERVATION REQUESTED:

_____ \$139 single/double* - Adam's Mark Hotel, 1550 Court Place, Denver, CO 80202

For Reservations Phone: 800-444-2326

Check in Time 3 PM/Check Out 12 PM

* **Civillian rate. Military pays the 2008 Denver per diem rate. Plus tax of 14.85%.**

Date of Arrival: _____ **Date of Departure:** _____

Name: _____

Address: _____

Telephone #: _____

Sharing Room With: _____ # of Beds: _____

Cancellation Policy - must cancel by 6 pm day of arrival!

Guaranteed by: American Express _____ Visa/Mastercard _____ Check Enclosed: _____

Card #: _____ Expires: _____ Signature: _____

Check or Money Order Enclosed in Amount Of: _____

Of Rooms Needed: _____ Persons Per Room (max 4): _____

Non-Smoking Room? _____ Est. Time of Arrival? _____ ***This form must reach Hotel by 3-12-08!***

GUINNESS STOUT

After the Great Britain Beer Festival, in London, all the brewery presidents decided to go out for a beer.

The guy from Corona sits down and says, "Hey Senor, I would like the world's best beer, a Corona."

The bartender dusts off a bottle from the shelf and gives it to him.

The guy from Budweiser says, "I'd like the best beer in the world, give me 'The King Of Beers', a Budweiser."

The bartender gives him one.

The guy from Coors says, "I'd like the only beer made with

Rocky Mountain spring water, give me a Coors."

He gets it.

The guy from Guinness sits down and says, "Give me a Coke."

The bartender is a little taken aback, but gives him what he ordered.

The other brewery presidents look over at him and ask "Why aren't you drinking a Guinness?" and the Guinness president replies, "Well, I figured if you guys aren't drinking beer, neither would I."



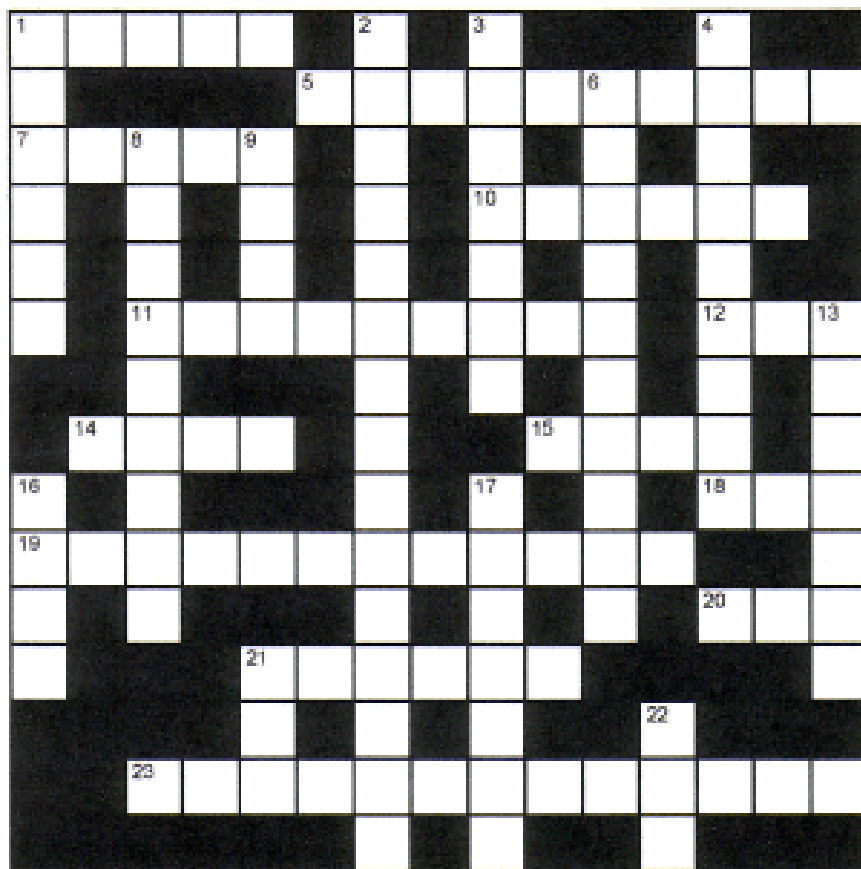
BEVERAGES

ACROSS

1. French city, known for it's spas and mineral water.
5. Wines that are not effervescent
7. Bottom fermented beer stored at low temperatures for a period of time.
10. A beverage believed to cure all ills.
11. Thin syrup made from pomegranate juice.
12. An old name for a strong ale.
14. Any of various strong liquors distilled from the fermented sap of toddy palms or from fermented molasses.
15. Fermented juice.
18. Fermented beverage heavier than beer.
20. ___ Whiskey
21. Barrel maker.
23. Rum and lime or lemon juice with sugar and sometimes bitters.

DOWN

1. Red Burgundy wine from Cote the Beaune: favorite of Louis XI.
2. One of the ingredients of the original martini.
3. A liuqour made with gin and the sour fruit of the blackthorn.
4. Dargeeling, Assam, and Travancore are 3 examples.
6. Made from white or red grapes with skins removed.
8. The last ingredient in a Moscow Mule.
9. A light pink wine, usually best when young and drunk cool.



13. A full flavored gin with a malty flavor and aroma: Dutch gin.
16. A city of northwest Italy southeast of Turin noted for it's sparkling wines.
17. A fortified dessert wine made on an island off Portugal.
21. Japanese for tea.
22. Distilled from fermented molasses.

SOLUTION
Next month.