



# IFSEA INFUSION

October 2017

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

**the Wright Stuff!**



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Fred Wright, DODG, MCFE, CEC, AAC, Chairman of the Board

I feel like I have been here before! Stepping down as Chairman of the board for IFSEA. It has been a pleasure to work with all of you. I have found many friends that I can respect and honor their achievements and commitments to our organization. But the time comes to move on and let others take the reins and do what they can to make IFSEA stand out as a great organization.

I am not gone; I will not go quietly into that night. (pun on poem by Dylan Thomas) I will be around I will be here. I hope that I can even assist in the new IFSEA plan and help generate our future.

It has been a pleasure serving you and however, I didn't accomplish all I set out to do. I am proud of where we have been and where we were going. As we go forward some things will change and I hope that all of you can change with it. I am always available to talk, to bounce ideas off, and to help.

For the few branches that are left, stay committed to your members, seek out new members and new programs to help the future. Associations like IFSEA are still important to the future of our industry from mentoring to certifications and scholarships. DO not give up, I haven't! I have just decided to go at it from a slightly different angle.

I can always be reached at [fred@cheffred.net](mailto:fred@cheffred.net) or as I like pick up the phone give me a call 775-848-8305

It has been my pleasure to serve all of you! Stay well, Stay healthy, Stay the course!

Yours in Hospitality

Fred Wright MCFE, CEC, WCEC, AAC

## SOMETHING TO THINK ABOUT

"There are tomorrows on their way  
worth the struggles of today. Never give up."



## **ANNUAL MEETING AGENDA**

**Thursday, October 19, 2017**

**6:00pm MST**

**605.475.6333**

**Access Code#168403**

**Call meeting to order** Fred Wright, DODG, MCFE

**Appointment of Parliamentarian** Fred Wright, DODG, MCFE

**Appointment of Secretary** Fred Wright, DODG, MCFE

**Introduction of Dignitaries** Fred Wright, MCFE

**Roll Call of Branches** Rick Diaz, DODG, MCFE

**Reports by Executive Committee:**

<b>Chairman's report</b>	<b>Fred Wright, DODG, MCFE</b>
<b>Treasurer's report</b>	<b>Barbara Sadler, DODG, MCFE</b>
<b>Headquarters report</b>	<b>Rick Diaz, DODG, MCFE, LIFE</b>

**Old Business** Fred Wright, DODG, MCFE

**New Business:** Fred Wright, DODG, MCFE

**Election of officers and Director's** TBA

**New officers Installation** TBA

**Open Forum** Fred Wright, DODG, MCFE

**Moment of Silence and prayer** TBA

**Adjourn** Fred Wright, MCFE

# 2017 I.F.S.E.A. DIRECTORY

## EXECUTIVE COMMITTEE

### CHAIRMAN OF THE BOARD

Fred Wright, DODG, MCFE  
[wrightchef@gmail.com](mailto:wrightchef@gmail.com)

### CHAIR ELECT

### TREASURER

Barbara Sadler, DODG, CFE  
[bsadler.ifsea@gmail.com](mailto:bsadler.ifsea@gmail.com)

## BOARD OF DIRECTORS

David Orosz, CFE  
[dave@orosz.us](mailto:dave@orosz.us)

Richard Hynes, DODG  
[richard.hynes@hobartcorp.com](mailto:richard.hynes@hobartcorp.com)

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Jamel Smith  
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Johan DeJong  
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Bruce Caudy  
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Todd Story  
[tstory@arvadacenter.org](mailto:tstory@arvadacenter.org)

Richard Weil, DODG, CFE  
[richard@nationalrestaurantconsultants.com](mailto:richard@nationalrestaurantconsultants.com)

## INTERNATIONAL COMMITTEE CHAIRS

### AWARDS

Matt Trupiano, DODG, CFE  
[mtrup@matserv.org](mailto:mtrup@matserv.org)

### MENTORING

Barbara Sadler, DODG, CFE  
[bsadler.ifsea@gmail.com](mailto:bsadler.ifsea@gmail.com)

### NEWSLETTER

Matt Trupiano, DODG, CFE  
[mtrup@matserv.org](mailto:mtrup@matserv.org)

### BRANCH PRESIDENT'S COUNCIL

Dave Preston, CFE  
[dpqotg@gmail.com](mailto:dpqotg@gmail.com)

and

Kwesi Stephen  
[kwesi.stephen@gmail.com](mailto:kwesi.stephen@gmail.com)

### SOCIAL MEDIA

Blake Johnson, CFM  
[blake.b.johnson@gmail.com](mailto:blake.b.johnson@gmail.com)

### CERTIFICATION

Fred Wright, DODG, MCFE  
[wrightchef@gmail.com](mailto:wrightchef@gmail.com)

### WEB PAGE

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### CONFERENCE

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### YOPROS

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### FUNDRAISING

Pete Starowicz, MCFE  
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### PAST CHAIRMAN'S COUNCIL

and

### BYLAWS

Richard Weil, DODG, CFE  
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DAVE OROSZ, CFE  
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## Embarking IFSEA 2017 and Beyond

The annual meeting for IFSEA is approaching fast for Thursday evening October 19, 2017 at 8 PM eastern time. The IFSEA offices has provided in this Infusion newsletter the call-in number, agenda and proxy form for the meeting. As we are holding our annual meeting in a different virtual format we will need to rely on the branch presidents to be timely and accounted for on the call. However, if you are in need of having to have your branch represented by Proxy, I would respectfully request that you please **complete the Proxy form and email it promptly prior to 5 PM on October 19, 2017 to the IFSEA HQ email that is listed on the proxy form.** This process will facilitate the smooth transition to the new board. Your support is genuinely appreciated.

As the slate of officers and directors have been submitted to the IFSEA HQ offices for IFSEA vote and membership consideration, we look forward to embarking upon our future of IFSEA. Last month a considerable amount of history was presented about the rich 116 years of our association. We will most assuredly want to respect our past members and the founders and stalwarts of our association, but also recognize the current leaders who have worked so many long and tireless hours to continue IFSEA.

Special thank you to Fred Wright, Rick Diaz, Barbara Sadler and Dave Orosz. A special thank you is not enough but we sincerely recognize the hours and dedication to IFSEA. Thank you very much.

As the annual meeting and subsequent election will bring forward a new slate of officers and directors, we call upon all IFSEA members to assist in any way you can. If the slate of officers and directors are elected as presented, we will be bringing forth new information for the membership and association. As noted in this Infusion newsletter the Culinary Competition held in late September was a great success with two IFSEA student teams represented. It is our hope that we can have several more IFSEA student teams participating next year and are working quickly to confirm the date for 2018. This will enable the student teams and their respective faculty advisors to begin to put the time and place in their calendars as well as to facilitate additional fund raising. The Kae de Brent Hodges fund this year did support and assist in sponsoring both teams and plans to do this again for the foreseeable future. The key arms of IFSEA going forward as a reminder will be:

- Support of our students with the Culinary competition and through the Kae de Brent Hodges Fund. This includes the competition and the one full day education seminar and luncheon.

- Support of our students with continued scholarship through our Worthy Goal Foundation trust.

- Support of the Veterans Support Network relating to the Culinary Competition, Enlisted Aide of the Year award, Homeless Veterans Training.

- Support and furthering professional certification programs.

Lots to be done, and much more to plan and communicate as we go forward.

I look forward to many persons attending the annual conference call on October 19, 2017, and in the meantime if you have any questions, inputs, or concerns regarding the slate of officers and directors, please email me at: [richard@nrcadvice.com](mailto:richard@nrcadvice.com)

Regards,



# Follow the Winnets!

5 SUNY Delhi hospitality students had the opportunity through our IFSEA club to travel to Washington DC and compete in the 14th Annual Veteran's Support Network Military Culinary Competition on Sept 21-24. They took FIRST PLACE in the student category. This is a tremendous accomplishment! The students competed against professionals from all branches of the military including teams representing

The White House

Chief of Staff of the Army

Secretary of Homeland Security Executive Dining Room

Coast Guard Headquarters

Vice Chief of Naval Operations

Naval Reactors Headquarters and Naval War College

Chief of Naval Operations

Office of the Secretary of Defense

Commander, Atlantic Region, United States Coast Guard

Air Force Combined Command

Marine Corps Commandant

So, as you can see, this was no small feat. Our students did phenomenally well despite very hot

conditions and with limited equipment. They even had the highest score out of all the teams in the first round.

Teams were given a mystery basket of ingredients to prepare and SUNY Delhi students Julio Chavez, (also the recipient of the Lowe Family Worthy Goal scholarship); Jessica Shultis (recipient of the Faulstich Family IFSEA Worthy Goal scholarship), Carly Yezzo, (IFSEA Worthy Goal scholarship recipient) and Jerusaline Johnson shined. The students also attended an educational seminar on Friday to learn from various industry leaders and military professionals. It was great to win the student team part of the competition but even better to learn and network with the very exclusive military professionals and chefs. The team was coached by Chef Sean Pehrsson and Yuka Matsumoto accompanied the team as an apprentice.

Most sincere congratulations to Chef Pehrsson and the SUNY Delhi team for their outstanding accomplishments! The Syracuse branch and International Food service Executives Association are very proud of you!!

The Syracuse Branch offers very special thanks to the Veterans Support Network and Mr. Ed Manley for providing this wonderful learning opportunity.



# ? Did ? You ? Know ?

## P u m p k i n L o r e



According to an Irish myth, one day a man known as “Stingy Jack” for his miserly inclinations had a drink with the devil. True to his name, Jack convinced the devil to transform himself into a coin in order to pay for the drinks. The devil did so but Jack kept the coin for himself. He placed it in his pocket next to a cross so the devil could not change back. Jack then freed the devil under the conditions that he would not bother him for a year and could not claim his soul upon his death. The following year, Jack trapped the devil in a tree by carving a cross on its trunk. This time Jack received ten years of immunity for the devil’s release. During that decade Jack died but heaven refused to allow such a shady character into its eternal splendor. The devil, bound by their first agreement, could not accept him into Hell. Thus, the devil sent Jack out into the night with a solitary burning coal to light his way. Jack placed the coal in a carved out turnip and proceeded to spend eternity roaming the earth. Jack’s ghost then became

known as “Jack of the Lantern.” People in Ireland and Scotland made their own jack-o-lanterns by carving scary faces in turnips and potatoes to scare Jack and similar ghostly riff raff away. When the colonists came to America, the Indians provided them with the ultimate jack-o-lantern: the pumpkin.

Pumpkins are fruits from the gourd family and originated in Central America. As stated, the Native Americans introduced them to the early colonists and they have been a Halloween, Thanksgiving, and Christmas favorite ever since. The colonists made the first pumpkin pies in the 1600’s. However, pumpkins are also used in soups, bread, and other desserts. They can also be substituted for squash in most recipes.

Pumpkins are high in Vitamin A and potassium. Choose specimens that are heavy for the size, are free of soft spots, and still have a stem in tact. Stemless pumpkins will decay faster. They will keep for a month at room temperature or three months in the fridge. The flesh from smaller pumpkins is tenderer than their big brothers.





## Current Board Member List

Board Position	Name
Chairman of the Board	Fred Wright MCFE, DODG
Chair - Elect	Open
Treasurer	Barbara Sadler, MCFE, DODG
Board Member: 2016-2019	Pete Starowicz
Board Member: 2016-2019	Todd Story
Board Member: 2016-2019	Stan Gibson
Board Member: 2016-2019	OPEN
Board Member: 2016-2019	Beth O'Connel
Board Member: 2016-2019	Jamel Smith
Board Member: 2016-2019	Kwesi Stevens
Board Member: 2013-2016	Bruce Caudy
Board Member: 2016-2019	Jon De Jong
Industry Advisor - Thru 2017 Appointed By Chairman of the Board	Dick Hynes
Industry Advisor - Thru 2017 Appointed By Chairman of the Board	Jack Kleckner
Board Member - Thru 2017 Appointed By Chairman of the Board	OPEN
Board Member - Junior Executive - Appointed by Chairman for One Year	OPEN
Board Member - Junior Executive - Appointed by Chairman for One Year	OPEN
Special Adviser - Voted By Branch Presidents One Year	Dave Orosz
Branch President's Council Chair - Appointed by Chairman of the Board One Year	Dave Preston CFE



**IFSEA Branch Proxy**

Branch Name \_\_\_\_\_

Branch Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

I, \_\_\_\_\_, Branch President of the \_\_\_\_\_ Branch,  
give my Proxy to \_\_\_\_\_, to represent the  
\_\_\_\_\_ Branch in the capacity to vote on all motions and elections at the General  
Membership Meeting scheduled on Thursday, October 19, 2017 in Denver, CO via conference call.

Signed:

\_\_\_\_\_ Date \_\_\_\_\_

Print Name:

\_\_\_\_\_

**\*\*Please scan and email the completed proxy form to [ifseahqoffice@gmail.com](mailto:ifseahqoffice@gmail.com) by Thursday, October 19, 2017 by 5:00pm MST.**





## CHENIN BLANC

It's hard not to love Chenin Blanc. It is versatile in style and sweetness and has the ability to adapt to a wide variety of tastes. We have lithe, dry summer whites and sparkling wines, ranging from Brut (dry) to Demi-Sec (aromatic and sweet), as well as oak-aged styles similar to Chardonnay. Thus, there is a Chenin Blanc wine for every occasion. Chenin Blanc Characteristics

FRUIT: yellow apple, quince, pear, baked apple, bruised apple, passion fruit, lime, honeydew melon, peach, persimmon, mandarin orange.

OTHER: lemon verbena, ginger, honey, honeysuckle, jasmine, chamomile, saffron, apple blossom, coleslaw (oxidative styles), sake, cheese rind (oxidative styles), hay.

OAK: buttered popcorn, butterscotch, lemon curd, nutmeg, baked apple, graham cracker, meringue, marzipan, brioche.

ACIDITY: medium-plus to high acidity

As a white wine, Chenin Blanc has a wide range of flavors. Part of the reason for this has a lot to do with the winemaking style.

Dry: When the grapes are fermented dry and kept fresh, they produce a very lean, minerally style Chenin Blanc that offers up flavors of tart pear, quince, ginger, and chamomile.

Off-Dry: When some of the grapes' natural sugars are left in the wine, you'll taste richer flavors of ripe pear, ginger, jasmine, passion fruit, and honeycomb.

Sweet: Sweeter styles of Chenin Blanc have flavors of dried persimmon, toasted almond, mango, ginger, and mandarin orange.

Sparkling: Sparkling styles can range from dry (Brut) to sweet (Demi-Sec), with Chenin Blanc's classic characteristics of quince, yellow apple, plum, ginger, and floral notes.

### **IFSEA – its past, present and future**

**By Richard Weil, CFE, Past Chairman OF IFSEA**

#### **Correction**

Last month, while transferring information from the original document to the newsletter, an error occurred causing the following information to be deleted. I apologize for not catching the error before publishing. Matt Trupiano, newsletter editor.

**On page 12 and 13 It skipped from 1990 to 1993.**

**John DeJong became the International President at the New Orleans Conference in 1991 through 1992.**