



# IFSEA INFUSION

May 2016

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

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## the Wright Stuff!

I was very happy to see everyone at our conference. If you missed it, you missed a lot. Thanks to Dr. Joan and our past chairman Dave Orosz, we had a great new hospitality challenge. I hope to see that grow even bigger next year. As well as I would like to add other contests to the conference.

We always return from conference with a strong commitment to the future of IFSEA. But in the weeks and months that follow, our commitment tends to diminish until we are left with a flicker of existence. Well I am here to tell you that we can't continue like that. If we want to see another conference, if we want to see IFSEA survive we need help all through the year. Don't think "what are they doing?" Think "What can I do to help?" That will be the only way we can survive.

My commitment to you is this. I will do everything I can to get the new board moving in the right direction. I will be tasking them with items that need to be accomplished. I do hope that you will get involved and help us out.

In the upcoming months you will learn of what we are doing to help IFSEA grow again.

Enjoy your spring and congratulations to all of our graduating students. I challenge you to stay involved and stay with IFSEA.

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

## SOMETHING TO THINK ABOUT

*Hard work spotlights the character of people: Some turn up their sleeves, some turn up their noses, and some don't turn up at all.*

# DODG (Distinguished Order of the Dinner Gong)

## AWARDS PRESENTATION,

by RICHARD F. WEIL, DODG, CFE, LIFE

COMANDER OF THE DODG. 2016

I now have the privilege this evening to present the highest award in IFSEA, the award known as the Distinguished Order of the Dinner Gong (DODG). Yes, indeed I remember hearing the words DODG back in 1981 when I first joined IFSEA and thought perhaps as some of you may be thinking, what an odd name, or even perhaps a funny name, the distinguished order of the dinner gong? DODG? I remember saying, what was that? What is it? Who are these IFSEA members with such an interesting title behind their names on their respective conference badges? Well, no doubt over the years there have been multiples of questions, and even more multiples of conversations about this group of IFSEA members that bear the title DODG.

We currently have 39 living members of the order and this evening we have 11 members of the DODG present and the DODG has been awarded to **149** individuals in the **60**-year history of the award. I ask all of you to think some of the common attributes that all of these members who stand before you have?

This awards presentation of the DODG is dedicated to every member that has ever served our proud **115** year old organization, yesterday, today and tomorrow.

Our association began in 1901 and it was nearly 56 years later that the first presentation of the DODG was made. Quite an interesting year as our beloved Chairman Emeritus Peter Gust Economu made the first presentation of the DODG. However, interesting enough that Peter Gust was never formally presented the DODG. In 1957 – The first satellite was launched into outer space, a Russian craft called Sputnik. Peter Gust Economu was name Commander of the Dignified Order of the Dinner Gong during the first year of the award and the annual convention was held in Fort Worth, TX. Our president of the association was Philip Connelly for whom the US Army Connelly awards were name for.

The International Board made its one and only vote of the DODG that year and the board voted US President Harry Truman a member and he received his honorary DODG in 1957. This was the first year of the DODG awards and nine persons were presented with the

award. The dinner gong was created in 1910 but made its debut during the 1957 conference and has been a tradition in ringing the opening of the IFSEA conferences for over 55 years.

What was the purpose of the DODG? The purpose of the DODG was and is to recognize, honor, and bring forth an esprit de corps for the organization. Honoring men and women in the organization who have gone way beyond the call of duty of any office held in promoting, and advancing the aims and objects of not just IFSEA, but the food service and hospitality industry. This is IFSEA's "medal of honor". IFSEA is truly the kaleidoscope of the food service and hospitality industry with professionals from nearly every walk of food service and hospitality industry life that we serve. We have members from fine dining, to fast casual, military, school food service, catering, hotels, institutional food service operators, and highly skilled food service professionals supplying our industry all over the world. The Past Chairs Advisory Council of IFSEA serve as the committee to recommend and approve all recipients. The protocol established in 1957 has been handed down to only 3 Commanders of the DODG in the DODG's, Peter Gust Economu, Edgar De Gasper, and myself, currently serving the Past Chairs Advisory Council (PCAC) as commander. It is the responsibility of the PCAC to meet once per year prior during the Annual IFSEA conference to meet and review qualified applications and qualifications for the Peter Gust Award and DODG award.

The PCAC takes this responsibility very seriously and reviews not just the time and dedication to IFSEA into consideration, but many other factors including but not limited to: Industry involvement in other associations, industry knowledge, industry experience, philanthropic activity both within and outside of IFSEA, and the individual's resume and career path. The DODG medal that is worn by all members of the order are proudly worn and special recognition is given to each recipient at all formal occasions of IFSEA and during the annual conference. The purple ribbon, the symbol of royalty and the bronze medallion a symbol of strength, fortitude and dedication.

DODG (Distinguished Order of the Dinner Gong)  
AWARDS PRESENTATION,  
by RICHARD F. WEIL, DODG, CFE, LIFE  
COMANDER OF THE DODG. 2016

Our recipient this evening has worked in and for the same company for 47 years where he is currently the company's Director of Health Care Services. He is a well-known and recognized food service and hospitality industry professional. He has been a member of NACUFS, The Association of Nutrition and Food Service Professionals, AHF Association Advisory Board, VP and Board member of the Boy's Scouts of America for over 47 years. Our recipient this evening has received numerous awards from industry including leadership awards, Massachusetts Restaurant Associations Executive of the Year, HFM's President's Award. This member's love of the foodservice and the healthcare segment is no doubt amazing!

This member has been with IFSEA through thick and thin, arranging on going and continuation of sponsorship support from his company. A current Industry Advisor on our International Board of Director's, a military traveler on numerous occasions and a recent US Air Force Hennessy Traveler. Our recipient has been very instrumental in promoting his company's sustainability initiatives and serves on his corporation's sustainability committee in working with the US Green Building Council and promoting LEED accreditation programs within his company. He and his wife also own a home in the Bayt of Fundy Nova Scotia. He holds a degree from Dean College, is a Serve Safe instructor, served in the navy as a medic during the Viet Nam war where he met his navy wife of over 43 years. He resides in Franklin, Mass and they have 3 grown children

Jack Kleckner, DODG was sent out into the audience to seek out and escort the candidate to the dais, place the medal around Mr. Hines neck and present him with his permanent recognition plaque.

Dear Dick; You have now been elected to be a member of a very prestigious order known as the Dignified Order of the Dinner Gong. This order has been long acknowledged for their success and dedication to the foodservice and hospitality industry, the community and extraordinary dedication to IFSEA. You can be proud of your accomplishment and recognition and know from this day forward that you shall be a member of the DODG for the rest of your life and hold the rights and privileges given to members of this order thereof.



Richard Hynes, DODG

PETER GUST ECONOMU  
AWARDS PRESENTATION,  
by RICHARD F. WEIL, DODG, CFE, LIFE  
COMANDER OF THE DODG. 2016

Our first award that I will present this evening is named after our beloved Peter Gust Economu, President Emeritus and our mentor of IFSEA who served as our Chairman from 1943-1945 and as our Chairman Emeritus from 1953 until his passing in 1993. The Peter Gust Economu Award is presented to members who have served the food service industry in general, and IFSEA in particular with such distinction at the International level to warrant this recognition. While consideration will be given to contributions or performance meriting this recognition, the nominee's efforts must be above and beyond the duties of any office held with emphasis placed on significant contributions made to IFSEA at the International level. Food Service and Industry Awards and recognition are also a consideration in determining recipients.

Peter Gust represented the spirit of IFSEA past, present and future. The members that we will be honoring this evening have exhibited outstanding leadership in IFSEA continuously for many years. In fact, this award reflects upon each member the spirit of Peter Gust in terms of their commitment over and above the call of duty as a member. Each member has demonstrated within their own skills and accomplishments continued dedication and leadership to IFSEA.

On behalf of all of the members of our prestigious Past Chairs that you see that are standing before you, I am proud to present the following Peter Gust Economu award. The Peter Gust Economu award this evening is being presented to a great leader of our organization and someone who has been highly recognized for past contributions to IFSEA and industry, but has continued to support our organization in an exemplary manner. This individual who is a past branch president and past International Certification Committee Chair, Past International Treasurer, Past International Chairman of the Board. Current Chair of the Worthy Goal Foundation Trustees. A person who has spent hours at conferences attending every conference but one since 1993. This member has a distinct and highly regarded resume in the food service and hospitality industry as well. 38 years of hospitality management and senior Food and Beverage Director in major hotels, honorary doctorate from NAFEM in 1999 in Dallas, TX. Taught F&B classes at a major University, taught HACCP, Food Safety, and MCFE courses serving the industry. Married for 42 years, three adult children and third grandchild due in the next two weeks. Ladies

and Gentlemen, please congratulate and welcome Mr. Colin Sendall, DODG, CFE and our 2016 Peter Gust Economu Award recipient. Colin, will you please join me on stage to receive your well-deserved recognition.



Colin Sendall, MCFE,

# ? Did ? You ? Know ?

## Barbeque

To barbecue generally means to cook something (meat, fish, poultry, or vegetables) directly over the heat of an open fire. In Texas its beef, in North Carolina its pork and in backyards across America almost anything edible can be found cooking on someones barbecue grill.

George Washington noted in his diary of 1769 that he “went up to Alexandria to a barbique.” A 1773 entry notes that he attended a “Barbique of my own giving at Accatinck.”

In 2009, 76 million Americans said they took part in a barbecue the previous year. (US Census Bureau, 2010)

Also known as: barbique, barbique, barbeque, Bar-B-Cue, Bar-B-Que, Bar-B-Q, BBQ, Cue and just plain Q.

Either from the Spanish spelling of the Taino Indian word for their method of cooking fish over a pit of coals (barbacoa), or from the French barbe à queue (from whiskers to tail) or de la barbe à la queue (from the beard to the tail) or even the French barbaque (which is from the Romanian barbec) meaning roast mutton. Take your pick, every one has their favorite, and none are certain.

Paleolithic Residents of Central Europe Knew How to Throw a Barbecue: In 2009, archaeological excavations at a 31,000 year old site in the Czech Republic discovered a cooking pit with the remains of 2 Mammoths along with other animal remains.

### **TIPS FOR GOOD BACKYARD BBQ PARTY ETIQUETTE** by Celebrity Chef Ted Reader

Your mother taught you your table manners, but did anyone teach you your BBQ etiquette?

“When it comes to attending someone else’s barbecue party or hosting your own backyard bash, there are a few rules of etiquette that you should use as guidelines,” said Reader.

When you’re a guest at a BBQ Party: Don’t Touch the Grill: This is the domain of the host and/or hostess, and moving in on their BBQ turf is the biggest faux pas that you can make. As a guest, you can watch but never touch. Asking questions, though, is completely acceptable.

Bring Something: A bottle of wine or some beer; or, if you feel up to it, even a side dish you’ve made. Be Respectful: Your hosts have enough stress throwing a party; they don’t need any added aggravation. Never tell the person working the grill how to do it, or that what he or she is doing is wrong. Mind your manners and only offer suggestions when asked.

When you’re hosting the BBQ Party:

- Make sure your grill is clean. A clean grill is a healthy grill, and it makes you look professional.

- If you’re using propane as your fuel source, make sure you have a full tank and a backup just in case. There is nothing worse than running out of fuel while you’re in the middle cooking. The same goes for charcoal. Make sure that you have enough.

- Invest in proper utensils. This simple tip makes you look like a pro. Rusted or dirty gear however, does the exact opposite.

- Prepare recipes that you are comfortable and familiar with. Test recipes on your family (they will forgive you), not your guests.

- Have a vegetarian option. Meat is the mainstay of the barbecue, but not all of your guests may eat it, so provide a secondary option. Grilled Portobello mushroom caps topped with assorted grilled vegetables and some cheese is a great vegetarian choice.

Above all, Reader advises you to not forget to have fun. Barbecue parties are a great way to get together with friends and celebrate the end of the cold weather.

# Recipe Box

## BASIC BARBEQUE SAUCE

This basic sauce base takes about 15 minutes to make from start to finish and consists of ingredients that are almost always on hand in most kitchens. Knowing the ease of making homemade and the quality of the end product, it's hard to comprehend why bottled sauces are so popular, especially since this standard base is merely a launching point for infinite varieties.

- 2 cups ketchup
- 1/4 cup cider vinegar
- 1/4 cup Worcestershire sauce
- 1/4 cup firmly packed brown sugar
- 2 tablespoons molasses
- 2 tablespoons prepared yellow mustard
- 1 tablespoon Tabasco sauce
- 1 tablespoon of your favorite barbecue rub
- 1/2 teaspoon black pepper

Combine all of the ingredients in a nonreactive saucepan and slowly bring to a boil over medium-high heat. Reduce the heat to medium-low and gently simmer until dark, thick, and richly flavored, 10 to 15 minutes. Transfer the sauce to a clean jar and store in the refrigerator. It will keep for several months.



## OLD TIME EASTERN NORTH CAROLINA BARBEQUE SAUCE

The defining style of the Carolinas involves chopped barbecue dressed with a spicy vinegar sauce is so well loved that most restaurants do not even offer a sauce alternative.

- 1 gallon cider vinegar
- 1 1/3 cup crushed red pepper
- 2 tablespoons black pepper
- 1/4 cup salt

Mix the ingredients and let stand for at least 4



## SOUTH CAROLINA MUSTARD SAUCE

This simple sauce starts with a mustard base, mixes some sweetness in with sugar, the vinegar gives it a barbecue tang, and just enough spices create a uniqueness between one sauce and another.

- 3/4 cup prepared yellow mustard
- 1/2 cup honey
- 1/4 apple cider vinegar
- 2 tablespoons ketchup
- 1 tablespoon brown sugar
- 2 teaspoons Worcestershire sauce
- 1 teaspoon hot sauce

In a small bowl, combine all of the ingredients and mix well. Make at least 24 hours prior to usage for best flavor. Store refrigerated in a tightly covered jar for up to two weeks.

# Bistro <sup>2016</sup> Challenge

**GOLD MEDAL**

**HARPER COLLEGE**

**SILVER MEDAL**

**MORRISVILLE  
STATE COLLEGE**

**BRONZE**

**UNIV. OF MARYLAND  
EASTERN SHORE**



Bistrto Challenge Judges (L-R)

Dick Hynes, Bruce Caudy, Andrea Gillespie, Fred Wright, Todd Story



# Hotel Challenge Winners 2016

## **GOLD MEDAL**

### HARPER COLLEGE

Judge: BRIAN KUNIHIRO  
James Payne  
Millard Jones  
Rafal Siwiechi  
John Demma

## **SILVER MEDAL**

### MORRISVILLE STATE COLLEGE

Judge: RICHARD WEIL  
Kristina Portantino  
Dan Dellaveccia  
Mike Leming  
Learie Peters

## **BRONZE MEDAL**

### UNIVERSITY OF MARYLAND EASTERN SHORE

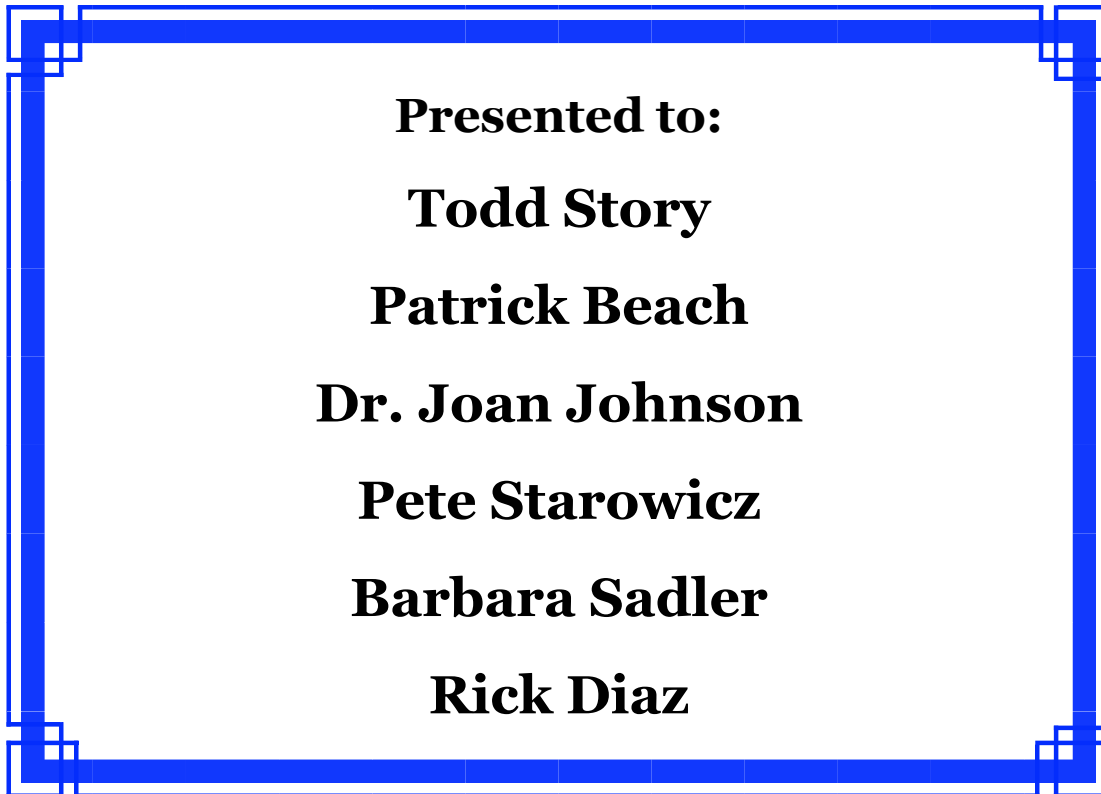
Judge: COLIN SENDALL  
Ebony Sutton  
Allison Anderson  
Cailey Mitchell  
George Toulas



# Worthy Goal Scholarships 2016

<b>STUDENT NAME</b>	<b>Award</b>	<b>College Attending, Fall 2016</b>
Kimi Scimeca	South Carolina Palmetto Branch \$1000.00	Morrisville State College
Hayley Klein	South Carolina Palmetto Branch \$1000.00	SUNY Morrisville
Cailey Mitchell	Aloha Hawaii Branch Scholarship \$1000,00	University of MD Eastern Shore
Victoria Squires	Reno/Tahoe Branch Scholarship \$1000.00	Morrisville State College
George Toulas	Faulstitch Family Scholarship \$1000.00	University of MD, Eastern Shores
Nathaniel Lovell	Dunsmoor Family Scholarship \$1000.00	Morrisville State College
Paige Barbera	Aloha Hawaii Branch Scholarship \$1000.00	SUNY Morrisville
Nesa Wynter	Detroit Branch Scholarship \$1000.00	CIA , Hyde Park, NY
Molly Dion	Faulstitch Family Scholarship \$1000.00	Johnson & Wales Providence, RI
Kamryn Noelle Green	Guam Branch Scholarship \$1000.00	Johnson & Wales, Providence
Mary Margaret Tarton	Lowe Family Scholarship \$1000.00	Auburn University

# 2016 CHAIRMAN'S AWARDS



## *Chairman's Award*

This is the third highest PERSONAL award given by IFSEA.

This award was established in 1990 to honor those individuals who had a particularly significant role in the success of the current Chairman of the Board's term of office.

This award is given at the sole discretion of the Chairman of the Board, therefore there are no criteria for this award, although it would certainly involve work at the International level. The Chairman of the Board is not constrained to the number of awards given.