

IFSEA INFUSION

August 2017

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

the Wright Stuff!

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

I can't believe how fast the summer has gone. It seems like just yesterday I was saying goodbye to students for the summer. Others I sent off to college to continue education for their future. Now we are in August and kids are going back to school, or already are. So once again many of us set off to educate the future of our industry. I know that I have said this before but it is worth repeating. There are some great students in our schools, that not only want to learn but are going to do great things for the future of the Hospitality profession.

IFSEA is a sponsor for the 14th Annual Military Culinary Competition this year. There was even a chance that some of our IFSEA students could participate. I believe we have a team or two in the competition. However, at the time of this writing I do not know for sure. The competition takes place on September 22nd. Look for more information coming out on this.

Our annual business meeting is scheduled for 5 PM Thursday October 19th in Denver Colorado. I hope to see many of you there. There will be much to discuss and the future of our association will change regardless of the decisions that are to be made. As there will be more information coming out soon, please pay attention to the information that you will be provided and vote for the choice you feel is in the best interest of your association.

Meanwhile its back to school, see you soon!

Fred



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SOMETHING TO THINK ABOUT

"What defines us is how well we rise after falling."

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

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IFSEA of the Future Proposal

As noted in the July “Infusion” letter, a group of now 18 IFSEA members young and not so young have organized a group of members in an “ex-officio” structure prepared to run for office as a slate for our membership to strongly consider as well as key industry advisors to the newly seated board. We know and value the current other directors of the organization of which many will remain on the board with more updates in the September Infusion Newsletter.

The slate that we as an ex-officio team are nominating are as follows with a brief IFSEA background of these individual qualifications.

Elected Officers Slate:

Richard Weil – Chairman- Richard Weil served as Chairman of IFSEA from 1996-1998 and has served as the Past Chairs Advisory Council Chair since 2008 upon the passing of Edgar De Gasper in early 2008. Richard is currently the Vice-President for National Restaurant Consultants, a nationwide food service and hospitality industry consulting firm in Colorado. Richard has been a member of IFSEA since 1982 and is part of the Kae de Brent Hodges Foundation as a Trustee.

Ed Manley – Chair Elect – Ed has been involved with IFSEA for over 40 years. Served as a past chair as well as our Operating President for over 20 years. Ed has a deep-rooted network to forward our organization with the Veterans Support Network (VSN) which includes the Culinary Competition, Enlisted Aid of the Year; Homeless Veterans training, and GFI certification programs.

Dave Kinney – Treasurer – Dave has been a member since the late 1980’s and has served as a past chairman of the board as well as chairing multiples of conferences in the past. Dave has an extensive financial background as well. Dave is part of the Kae de Brent Hodges Foundation as a Trustee.

Industry Advisors – Appointments if Richard Weil is Elected Chair.

Jack Kleckner – Jack and the Ecolab have been a 40 plus year supporter and sponsor of IFSEA. Jack has served on our board as an Industry advisor for many years and has agreed to stay on in this capacity. Jack has received multiples of IFSEA awards and honors and is a highly regarded food service and hospitality professional with deep connections with many military branches.

Richard “Dick” Hynes – Dick has also been a key advocate of IFSEA as well as the food service and hospitality industry from Hobart corporation. Dick has been an industry advisor for many years and has agreed to continue his support of IFSEA going forward.

Larry Brown - Larry has been a key advocate for IFSEA for dozens of years and has served as a past chairman of IFSEA as well as being a branch President. Larry brings diverse food service and hospitality industry knowledge and networking to our board.

Special Advisor to the Board:

If Richard Weil is elected, he will appoint Dave Orosz to continue to serve in this capacity as he has the past few years. Dave is a three-year past chairman of the IFSEA board and has provided invaluable communication and coordination with the ex-officio team and the current Executive Committee of IFSEA. Dave’s knowledge of IFSEA past, present and future is a huge asset for our new board. Dave is the current chair of the Worthy Goal Scholarship Foundation.

Current Board Members that are among our current Ex-Officio team:

Bruce Caudy – a 40 year plus IFSEA member and retired military member and IFSEA enthusiast.

IFSEA of the Future Proposal

Continued from page 3

Peter Starowicz – 20 plus year member, past branch President and current IFSEA board member.

Elected Directors Slate (3) – Per our IFSEA HQ office we have three open positions to fill at the October 19, 2017 annual meeting. The three directors we are presenting for election are:

Laurel Schutter – Laurel is from Chicago, IL and has served as a past chairman of the board as well as local branch President. Laurel currently holds a prominent position with Morrison Healthcare Services and has agreed to serve on our board if elected. Laurel brings a high-level management perspective to IFSEA and our board.

Brian Kunihiro – Brian hales from Honolulu, HI and is also a past chairman of the board. Brian has significant IFSEA experience and is a current trustee Worthy Goal Scholarship Foundation. Brian's industry network is vast with multiples of key food service manufacturer relationships.

Alysha Brooks – Alysha is a graduate of SUNY Morrisville, in the Syracuse market place. She currently is a food service manager at SUNY Morrisville and has served as a past student branch president. Alysha brings a new perspective in terms of communications and needs assessment to our board.

CAFP – President Representative

If Richard Weil is elected, he will appoint Grant Thompson. Past Chairman of the Canadian Association of Food Professionals as well as a past chair of IFSEA. Grant has maintained a great connectivity to both associations and Grant is highly regarded by the CAFP to assist IFSEA going forward.

Appointment of Branch President Council if Richard Weil is elected –

Matt Trupiano who has served IFSEA Internationally for over 30 years from awards committee, newsletter committee, historian, and involved in multiples of conferences has agreed to serve in this capacity. Matt is also a past president of the Detroit, MI branch.

Others who will serve as advisors to our new board include as of this writing:

Colin Sendall – Past International Chair, Current trustee of the Worthy Goal Scholarship Foundation trustee. Colin has been a key student advocate for over 30 years and his astute management and often “voice of reason” will be a valued asset to our team and our board.

Dr. Joan Johnson – Scholarship Chair. Dr. Joan has been Madam super star as it relates to our organization with students and scholarship. Thrilled to have Dr. Joan on board if Richard Weil is elected.

Robert Matthews – Past International Chair and 40 plus year member to continue as a member of our team as an advisor.

Donna Foster – Donna has served IFSEA in multiples of capacities and is the current Global Membership President. Donna remains very active in the industry and is thrilled as the ex-officio group is thrilled to have Donna become part of our go forward process and progress.

We look forward to additional communications as we move closer to the annual meeting/conference call on October 19, 2017 and please contact Richard Weil at richard@nrcadvice.com if you have any questions or inputs in the interim.

(“This slate is subject to slight modifications pending final confirmation from the IFSEA HQ staff”).

Regards,

Ex-Officio Team

? Did ? You ? Know ?

Oranges are highly valued for their vitamin C content. It is a primary source of vitamin C for most Americans. This wonderful fruit has more to offer nutritionally than just this one nutrient, containing sufficient amounts of folacin, calcium, potassium, thiamin, niacin and magnesium. Most of the consumption of oranges is in the form of juice. Eating the whole fruit provides 130% of the recommended dietary allowance for vitamin C, less than the juice, but more fiber, which is not present in the juice.

The fruit is technically a hesperidium, a kind of berry. It consists of several easily separated carpels, or sections, each containing several seeds and many juice cells, covered by a leathery skin, containing numerous oil glands. Orange trees are evergreens, seldom exceeding 30 ft in height. The leaves are oval and glossy and the flowers are white and fragrant.

These semitropical evergreens probably originated in Southeast Asia. Columbus and other European travelers brought sweet orange seed and seedlings with them to the New World. By 1820 there were groves in St Augustine, Florida, and by the end of the Civil War oranges were being shipped north in groves. A freeze produced a major setback in production in 1895, but by 1910 crops in Florida had been reestablished. Florida is the number one citrus producer, producing 70% of the U.S. crop, with 90% of that going into juice. However, Arizona, Texas, and California also produce small amounts, with variations in color and peel. (Wellness Encyclopedia of Food and Nutrition, 1992.

All varieties should be firm, heavy for size, and have fine-textured skin. Look for fruit that is firm and heavy for its size, with bright, colorful skins. Skin color is not a good guide to quality. Fruits may be ripe even though they may have green spots. Avoid fruit with bruised, wrinkled or discolored skins; this indicates the fruit is old or has been stored incorrectly. Thinner skins tend to be juicier than thick skin fruits. Oranges can be stored at room temperature, in the refrigerator without plastic bags or in the crisper



drawer for up to 2 weeks. They do not ripen further after harvest. Fresh-squeezed juice and grated peel or zest may be refrigerated or frozen, but whole citrus fruit should not be frozen.

Varieties include the sweet orange, the sour orange, and the mandarin orange, or tangerine. The United States produces the sweet variety. Spain produces the sour variety, Seville, which is used in marmalades and liquers. Most all oranges have a yellow orange color with sizes ranging from small to large. The inside of an orange is plump and juicy. Sweet favorites include the Blood, Hamlin, Jaffa, Navel, Pineapple and Valencia. The color depends on the climate. Florida's warm days and nights produce oranges with some green in the skin coloring. California and Arizona oranges tend to have deeper orange color due to cooler desert nights.

The principal varieties of the sweet orange cultivated by orange growers of the eastern United States are the Hamlin and Parson Brown, both early-maturing, seedy varieties with thin, russet skin and juicy pulp. Both eastern and western growers cultivate the Valencia, a late variety that is commercially seedless. Fresh oranges from California and Arizona are available throughout the year, with two major varieties, Navels and Valencias. The Moro orange (a type of blood orange) and the red Cara Navel are two western-grown seasonal varieties. The Navel orange is a seedless orange, with medium-thick rind, in which a second small, orange grows. A variety of the Washington Navel orange is the principal orange product of Texas.

Recipe Box

Orange Blintzes

serves 4



2 tablespoons white sugar
1 teaspoon grated orange zest
3/4 teaspoon salt
1 cup all-purpose flour
1/4 cup milk
1/4 cup vanilla yogurt
2 tablespoons extra-virgin olive oil
4 eggs
1/2 cup orange juice
1 egg
3 tablespoons white sugar
2 tablespoons unsalted butter, melted
1 (16 ounce) package small curd cottage cheese
5 tablespoons dry bread crumbs
1 tablespoon grated orange zest
2 tablespoons unsalted butter

Mix 2 tablespoons of sugar, 1 teaspoon of orange zest, salt, and flour in a small bowl. Combine milk and yogurt in a separate bowl. Stir in olive oil and mix until smooth. Beat 4 eggs in a large bowl, then add orange juice. Stir in the yogurt mixture followed by the flour mixture. Beat until smooth. Allow batter to rest at room temperature for 1 hour.

Beat 1 egg with 3 tablespoons of sugar, then add butter and cottage cheese, mixing until smooth. Stir in the bread crumbs and 1 tablespoon of or-

Orange Surprise

serves 1



1 plain buttermilk doughnut
1 scoop vanilla ice cream
1 tablespoon orange marmalade
1/2 fluid ounce orange liqueur
1/4 cup whipped cream

Place doughnut in an attractive serving bowl. Top with a generous scoop of ice cream. Spoon marmalade over ice cream, and pour liqueur on top. Top with whipped cream and enjoy.

ange zest. Refrigerate until the batter is ready. Lightly butter a 6 inch skillet, and heat over medium heat. For each crepe, pour 1/4 cup of the batter into the skillet, and immediately rotate the skillet until the batter evenly coats the bottom in a thin layer. Cook until the top of the crepe is no longer wet and the bottom has turned light brown. Run a spatula around the edge of the skillet to loosen; flip the crepe, and cook until the other side has turned light brown. Stack the crepes in a clean kitchen towel, placing waxed paper between each.

Place 2 to 3 tablespoons of the filling onto the golden side of the crepe. Roll the crepe up and repeat until all the blintzes are made. Heat 2 tablespoons of butter in a large skillet and fry 4 to 5 blintzes at a time until golden brown, about 2 minutes on each side.

Recipe Box

Orange Creamsicle Cake

Thanks to MY INCREDIBLE RECIPES

For the Cake

5 eggs
3 cups self rising flour
3/4 lb butter, softened (3/4 LB of butter equals 3 sticks)
3 cups sugar
3/4 cup carbonated orange soda beverage, any brand
1/2 teaspoon Salt
2 drops Orange Food Coloring (optional)
1 Tablespoon Orange Zest



For the Glaze

3 cups confectioners sugar
1/4 cup Orange soda
1 Tablespoon Orange Juice
1 teaspoon Orange Zest

NOTE; you need to use a LARGE bundt pan or a tube pan for this recipe. Do NOT fill more than more than two-thirds full because it does rise more than a regular cake due to the soda added. You will have extra batter, so I usually use it to bake cupcakes.

Instructions

Mix butter and sugar together for about 10 minutes.
Add in your eggs-1 at a time, beating after each is added in.
Add in flour, salt, zest & food coloring.
Fold in your orange soda of choice.
Pour into well-greased 12-cup Bundt pan or large 12 cup or more tube pan
Bake at 325 degrees for 1 to 1 hour & 15 min or until fully set
Remove from oven and transfer to wire rack to cool, then drizzle your glaze on top

To get the DEEP orange color that dips into the center, you see on my cake, I used a separate bowl (once all batter was ready to be poured into the pan) removed about one cup of the batter, placed it in the bowl and added an extra drop of orange food coloring and a little pinch more orange zest, I then poured this FIRST, into my pan, before added the rest of the batter. (this is optional)

Glaze Instructions

Combine all the glaze ingredients in a small bowl and whisk until the glaze is pretty thick , adding more or less liquid/powdered sugar so you can get the correct consistency
Drizzle glaze all over the cake

ENJOY!



Sémillon

Sémillon is one of Bordeaux's big white wine grapes (the other being Sauvignon Blanc and to a lesser degree Muscadelle). Especially vulnerable to Botrytis Cinerea, or Noble Rot, which concentrates the sugars of late harvest wines and is responsible for many of the world's most famous dessert wines, Sémillon is a perfect candidate for sweet white wine. The Sémillon grape is the dominant grape used in making the ultra unctuous, sweet Sauternes of Bordeaux.



While Sémillon is the major contributing grape in Bordeaux's sweet wines, it's frequently blended with Sauvignon Blanc to create a dry, white wine known simply as Bordeaux blanc.

Known for being a fairly low-maintenance grape to cultivate with the ability to thrive in a wide variety of soils, the thin skins of the Semillon grape make it particularly susceptible to botrytis (a good thing) and sunburn (not a good thing). Care must be taken to manage the canopy for maximum fruit protection in the warmer growing regions. The medium-sized berries take on a golden, yellow hue at maturity.

The Look, the Smell and the Taste of Semillon

The Look of Sémillon: Semillon contributes a deep golden color to a wine, even more so if the grapes have been botrytised.

The Smell of Semillon: With an aromatic profile that ranges from subtle fruit to floral and some spice to a bit of earthy and herbal, this particular grape does not dominate the nose, but supports the blending process with its ability to offer the rich fruit character of honeyed apricots, quince, candied peach and creamy vanilla tones. In fact, its ability to pick up and spotlight the impressionable oak influences are another draw for blending with this grape.

The Taste of Semillon: There is an overall elegance and concentration, an unctuous quality that botrytised Sémillon offers to the wine in the form of heavier textures, intense fruit and high viscosity. With its lower levels of acidity, almost oily textures, more subtle aromatics and rounder profile, it is the perfect complement to the leaner lines, zesty profile and fresh acidity of Sauvignon Blanc. Sémillon also enjoys a reputation for aging well over the long haul.

The Place & Role of Semillon

While Sémillon has called France home for centuries, the grape has made it's way to South Africa, Chile and Australia with considerable success. In Australia, it is made in both sweet and dry styles. It's blended with Sauvignon Blanc and Chardonnay and even showcased as a single varietal in both oaked and unoaked variations. While lacking complexity as a young single varietal wine with a bit of age Sémillon can take on the rich, full flavors of candied fruit, carmalized nuts and enduring honey-

The Veteran's Support Network - 501(c)(3)

The International Foodservice Executives Association (IFSEA)

*Military Culinary Competition

*Enlisted Aide of the Year Award

*Training and certifications for homeless veterans

...



Veteran's Support Network News

The Veteran's Support Network has succeeded the Military Hospitality Alliance (MHA) as the presenter of the two awards, joined now by IFSEA, the FIRST organization (since 1901), creating and leading the support of our military for over 50 years and STILL at it.

The 14th Military Culinary Competition (MCC), September 22-23, 2017, coordinating with the Barracks Row Fall Festival, which attracts over 10,000 people to 8th street, outside of Marine Barracks, home of the Commandant.
Prizes: 1st – \$1000 per team member, 2nd – \$500 each, 3rd – \$250 each. Plus medals.



FOODSERVICE
INSTITUTE
"EMPOWERING FUTURES"



The 15TH Enlisted Aide of the Year Award (EAOY), November 13-14, at the Ritz-Carlton in Pentagon City. Held in conjunction with the USO Salute to Military Chefs and supported by the WWE. This is a big deal for their career.
Prizes: EAOY – \$1000. Service winners – \$500 each. WWE Title (belt).

The Foodservice Institute (formerly E. H. Manley & Associates) provides 8 day food service management training and 9 certifications from GFI & the NRA; **FREE for homeless veterans.** The very same program we provide for active duty & civilians.

Sponsorship – Contact us for the complete list of recognition at the MCC & on flyers, on various of our web sites and FB pages. **Sponsorship covers the Culinary and Enlisted Aide of the Year awards, as well as the classes for homeless veterans; your contribution can be shared or you can designate which you would like to support.**

This is a unique and cool way to get attention from military customers. 2016 sponsors included top sponsors Hilton's Doubletree hotels and Agassi-Graff Holdings; Boston Beer/Sam Adams, Ecolab, Hobart, Southbend and the SW Rotary Club of Las Vegas.

Diamond Sponsor - \$10,000 and up – MCC banner, top on all signs & releases

Platinum Sponsor - \$7,500 and up – MCC banner, 2nd level all signs & releases

Gold Sponsor - \$3,000 and up – 3rd level on all signs & releases, introductions

Silver Sponsor - \$2,000 and up – 4th level on all signs

Fans of Andre Agassi & Steffi Graff - \$2,000 for tennis racquet signed for VSN

Contact Ed Manley at hq@vetsupportnetwork.org or cell 561-929-4765



MCC at Marine Barracks



EAOY USCG FSC Derek Johnson



Homeless Vet Graduates

EDUCATION PROGRAM

FOR THE MILITARY CULINARY COMPETITION

September 22, 2017

Catering and Conference Center, Navy Yard, Washington, DC

8:30 Group arrives and selections made for team slots. Coffee, tea and maybe pastry.

9:00 Self introductions of attendees and staff

9:15 to 10:00 - CSCS (CEC) Michael Edwards – Winning competition strategies from a winner

10:15 to 11:00 – Food Carving Demonstration – Chef James Parker (Jesse to reach out to James)

11:00 to 11:45 – Executive Chef Paul Maloney, former CS1, contestant on Chopped
Life in the Kitchen – Omni-Shoreham Hotel, King's Dominion, Doubletree San Francisco

12:00 to 1:30 – Beer and Food Pairing Luncheon with Joe Kaczinski, Boston Beer, Sam Adams

1:30 to 2:15 – Networking 5 x 5 – meet 5 new friends and have a 5 minute conversation and learn 5 interesting things about them

2:30 to 3:30 – Transitioning to your NEXT career – Prior Planning and Action Prevents Poor Outcomes

You don't know what you don't know. Here are 3 people who DO know what you NEED to know, how to transition from school or the military, to the REAL world.

Lauren Bacon, Sr. Manager, Military Programs, Hilton. A recent Military Spouse magazine article listed Hilton as the #1 Military Friendly company in a study that looked for total commitment to tapping into military talent and having the right people, programs and policies in place to make it happen.

MGySgt, Jesse Camacho – Job title, Washington DC convention center, former Sr. Marine Aide to the Commandant of the Marine Corps, key supporter of 10 military culinary competitions.

Ed Manley, President, the Foodservice Institute, past Chairman, Dept. of Labor Skill Standards Board for Hospitality and Tourism, President of IFSEA for 18 years, teaching over 4000 mostly military students.

3:30 to 3:45 – Questions about tomorrow? Comments?

\$20.00 per IFSEA member to cover hard costs. Please RSVP so we know you are coming:

Ed Manley ed@ehmanley.com