

ifsea infusion

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

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INTERNATIONAL
FOOD SERVICE EXECUTIVES
ASSOCIATION

**NETWORKING
MENTORING
COMMUNITY SERVICE
HAVING FUN**



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

IFSEA 105th CONFERENCE REGISTRATION FORM

April 6-9, 2006 - Miami, Florida

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	\$360
Full Registration (Posted after 3/1)	\$410
Students, Family, Retired, Military	\$295
Students, Family, Retired, Military after 3/1	\$335

Students, Family Members, Retired, Military ONLY May Purchase Individual Meals (Each: Bkfst \$40, Lunch \$45, Dinner \$10/\$105) Dinners Only (3) Package \$195. 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 (800-824-3732)

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

Name On Account: _____

Account Number: _____ Expiration Date: _____

Fax Form To: 702-838-8853 Signature: _____

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

RESERVATION REQUESTED (add tax at 13%):

\$125 single/double* - Hyatt Regency Miami, 400 SE Second Avenue, Miami, FL 33131

For Reservations Phone: 800-233-1234 or fax 305-679-3294 or www.hyatt.com

Check in Time 3 PM/Check Out 12 PM

*** Civillian rate. Military pays the 2006 per diem rate.**

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 3-15-06!**

INTERNATIONAL NEWS

Conference

Mere days away from our 105th Conference in Miami, FL and there is STILL time to drop your other plans and join us. April 6-9 at the Hyatt Regency. We will have 820 for the military awards dinner on Saturday and lots of excited military, students and members from all segments of the hospitality industry. For those who are signed up, see you soon, for those who are not, think about it once more. Nice and warm in Miami is the forecasts.

Symposiums and Certifications

I had the great pleasure of awarding a \$100 cash prize to Navy CS1 Buster Parker for being the 1000's certification achieved during the 30 Symposiums and other programs since I started doing them in 2004. We're helped 470 people achieve 297 CPFM, 262 HACCP, 151 MCFE, 113 CFE and 55 CFM designations. Upcoming classes are noted on the web and include Norfolk, Syracuse, New London, Washington, DC, Yokosuka, Japan, Kodiak, Alaska, London, England, Bangor, WA and Honolulu, HI.

Candidates for the International Board

Chairman of the Board – Robin Keys, MCFE, CHM, CPFM (no vote)

Chairman of the Board-Elect – Peter Pao, MCFE, CHM, CPFM

International Treasurer – Cecilia Cobb, MCFE

International Director:

Lorri Davidson

Jeff Jones, MCFE

Martial Perrin

Barbara Sadler

Virginia Schroeder, CFE

Fred Wright, MCFE

IFSEA Trade Show

We have 94 booths, and still growing, in the show this year, another great turnout by companies wishing to sell products to the military and IFSEA members. Check out who will be there on the web at www.ifsea.com under Trade Show.

IFSEA Web Site Password

We have a new web site and thus a new password, which is **enterifsea**.

The materials all had to be cut and pasted page by page so if you find things that don't work please let me know so I can fix them. Thanks.

Food Service Industry Award of Excellence

We were delighted to announce the approval of three outstanding individuals for the AOE, which is IFSEA's highest award that can be given to a member or non-member.

James Singerling, President, Club Managers Association of America (CMAA)

Jerry Thornton, Government Food Service Magazine

Jack Tucey, Chairman, Girard's Fine Foods (GFF)

Military Travel Teams for 2007

NOW is the perfect time to let Military Chairman Don McIntosh know of your interest to travel next Fall and Spring for the military foodservice excellence awards programs for all services. Virtually everyone who has traveled has said this is the "experience of a lifetime." Information and forms on the web site or send us an email for details. While we take repeat travelers quite often, our preference is to give new people an opportunity.

DID YOU KNOW?

RADISHES

Radishes were first cultivated thousands of years ago in China, then in Egypt and Greece. Radishes were so highly regarded in Greece that gold replicas were made. The radish did not make its way to England until approximately 1548. By 1629 they were being cultivated in Massachusetts.

Radishes are root vegetables that resemble beets or turnips in appearance and texture, but have a distinct flavor. It is the root of a plant classified in the mustard family.

Pliny thought the radish was “a vulgar article of the diet” because of its “remarkable power of causing flatulence and eructation.”

The ancient Egyptians used radish seed oil before olive oil was known.

In Oaxaca, Mexico, Christmas Eve is also the Night of the Radishes, when large radishes are cut into animal shapes.

Americans eat 400 million pounds of radishes each year, most of which is consumed in salads.

Radishes were a common breakfast item for the Pennsylvania Dutch. (They still are in Japan).

Daikon is a variety of radish also known as Japanese radish, Chinese radish and Satsuma radish. They are white with a milder flavor than the small red radish, and can grow up to 3 feet long and weigh up to 100 pounds, although they are usually harvested at 1 to 5 pounds. Daikon can be eaten raw in salad, pickled, or in stir fries, soups and stews. They have a pleasant, sweet and zesty flavor with a mild bite.

In the United States radishes are usually eaten raw; however, they can be added to cooked dishes or served whole. The biggest crops grown in the United States come from California and Florida, but most states grow radishes.



Red Globe

This variety is the most popular in the United States and is the familiar looking red and white radish. It is small, round or oval shaped, sometimes referred to as “button” red radishes. They range in diameter from one to four inches (most commonly closer to one inch) and have a solid, crisp, flesh. Available year-round.