

# ifsea infusion

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



INTERNATIONAL  
FOOD SERVICE EXECUTIVES  
ASSOCIATION

**NETWORKING  
MENTORING  
COMMUNITY SERVICE  
HAVING FUN**



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

# Recipe Box

## California Couscous Salad

Yield: 6-8 appetizer servings



## Alaska Snow Crab Pasta Parmesan

Yield: 4 servings



12 oz. SEA LEGS® Redi Cuts Mini Chunk Style Crab (6/2/2.5lbs.)

1 tsp Salad Oil

10 oz. box Plain Couscous

1/2 cup Red Bell Peppers (diced)

1/2 cup Cucumber (half moon sliced)

1/2 cup Celery (thinly sliced)

1/4 cup Green Onion (thinly sliced)

1/2 cup Carrots (shredded)

8 oz. can Crushed Pineapple (well drained)

### PEACH DRESSING

1 TBLSP. Lime Juice

1/4 cup Seasoned Rice Vinegar

2 TBLSP. Salad Oil

1/4 tsp. Fresh Ginger (grated)

1/4 tsp. Fresh Garlic

15 oz. can Canned Sliced Peaches (drained and divided)

Salt as desired

Hot Sauce as desired

### Directions

PREP AND COOK TIME: 20 minutes, plus 30 minutes cooling time. NOTES: While you wait for the water to boil, slice the vegetables. To save more time, use jarred puréed or chopped garlic instead of peeling and chopping fresh garlic. The dressing can be made and kept refrigerated up to one week in advance. Just before serving, combine salad, dressing, and defrosted SEA LEGS.

1. Pour 2 cups boiling water into a 4- to 5- quart casserole, bowl, or other non-plastic container with a lid. Stir in oil and couscous. Cover tightly for 5 minutes. When grains are hydrated, fluff them with a fork, re-cover, and place in the refrigerator to cool for 30 minutes. When cooled, fluff and separate couscous grains again with a fork. (If making ahead, refrigerate, covered, for up to 2 days.)

2. Meanwhile, make dressing. In your blender or food processor, purée lemon juice, vinegar, oil, ginger, garlic, and 3/4 cup of the peaches. Add salt and hot sauce to taste.

3. Gently mix red bell pepper, cucumber, celery, green onion, carrot, and pineapple into cooled couscous. Add SEA LEGS and peach dressing. Stir mixture gently but thoroughly to ensure dressing is evenly distributed. Serve immediately.

3-1/2 LBS. Snow Crab Sections 5-8 oz. (1/20 lbs.)

8 oz. Fettuccine Noodles

3 TBLSP. Butter (melted)

1/2 cup Part-Skim Ricotta Cheese

1/4 cup Parmesan Cheese (grated)

1 cup Peas (cooked)

1 cup Tomato (diced)

2 TBLSP. Lemon Juice

2 tsp. Basil

1 clove Garlic (finely minced)

### Directions

Reserve 4 Snow crab clusters to garnish plates.

Remove crabmeat from remaining crab clusters.

Cook pasta according to package directions.

While pasta is cooking, place crabmeat on microwave-safe plates. Cover with vented plastic wrap and microwave on HIGH power for 2 minutes, until hot. Drain pasta and toss with butter, ricotta and Parmesan. Toss with crabmeat and remaining ingredients except Snow crab clusters. Season to taste with salt and pepper. Steam remaining crab clusters 4-5 minutes and serve alongside pasta.

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# international low-down

## **BOARD OF DIRECTORS:**

We need 3 Branch Presidents to run for the Board in April. The top two vote getters will get a 3 year term and the next one will get the remainder of Rick Diaz's term since he will be taking over a seat on the Board as Chairman of the BP Council.

## **CONFERENCE 2006:**

### **The conference is April 6 - 9, 2006. MAKE PLANS NOW TO ATTEND!**

Great Educational programs have been set up for the 2006 Conference, with food demonstrations by the world famous Army Culinary Team, the soon to be famous Coast Guard Culinary Team and Rich Products; Food Trends by a Johnson and Wales Chef; HACCP; ACF & IFSEA certifications; CFE Knowledge Bowl; Service; Etiquette; Personality Traits; Working at Hyatt;

The current Hotline has a listing of seminars and hi-lights of the 2006 Conference, and the next one due out in early March will have the final schedule and details.

**SW Airlines is having system wide sales now.** Continental is cheaper than most.

All Branch Presidents **MUST** attend the meeting on April 6 at 3:00 p.m. for the Candidates Forum, BP Council, and Business Meeting.

**Something new for the Military Awards dinner** - we will have dinner in the ballroom, then move to the adjacent Knight Performing Arts Center where we will be in tiered concert style seating to watch the ceremonies, after which we will have dessert and coffee in the lobby. Meet one of the biggest names in recent sports history - Bo Jackson.

Trade Show - We have 72 booths signed up, 2nd best all-time and heading higher. Our old friend and Washington Redskins All-Pro Fred Stokes will be at the Advance booth. Many repeats of course, but also many new companies for you to experience.

**Multiple hotels** - get your reservations in early if you want to be at the Hyatt. Or save money by staying at the Courtyard by Marriott (a favorite of mine) right next door for \$109 (instead of \$125 at the Hyatt) where you will have free internet access (\$13 or so at the Hyatt) and you get free continental breakfast each morning if you need something before the IFSEA breakfast. 75% of our rooms are at the Hyatt and 30% are at the Marriott. Once the Hyatt is full everyone will be diverted to the Marriott - this is because the Hyatt only has 500 rooms available for groups, and on the Saturday night can only give us 420 of those due to other commitments. The Marriott is newly renovated, rooms are very nice, it's a nice alternative away from the conference clatter and 100 yards closer to downtown.

**Reservations for the Marriott** are made by calling 800-321-2211. Those of you who might be tricky and try to get in at the government rate, don't do that this year - the government is paying the per diem rate of \$144.

**Reservations for the Hyatt** are made by calling 800-231234. Civilian rate is \$125.

It is easy to cancel a room, but impossible to make a reservation after they are sold out - reserve NOW.

## **The best entertainment package in recent memory:**

**Thursday night** - a Caribbean Trio with steel drums, percussion and guitar/lead vocal. \$1 beer and wine all night.

**Friday night** - a 6-piece band with male and female vocalists.

**Friday and Saturday night** - DJ's in the Hospitality Suite

IFSEA Certification Class:

**We had a full room last year, 35 or so, and hope for the same this year. Four hours of teaching from Ed's Symposium, followed by the test of your choice - CFM, CFE or "Holy Crap" MCFE. It took a few years but we're rolling big time now. Don't be the last one to get certified or you may be the last one to get hired.**

Symposiums:

**We started the year with 5 certifications for chefs in Las Vegas. Then on to Charlotte for a symposium with students joining in for the IFSEA certification day, followed by the White House, Fort Bragg, Honolulu, Navy Corpus Christi, the Chairman of the Joint Chiefs of Staff (General Pace) Dining Room at the Pentagon, Norfolk, Alaska, Japan and Germany. Every stop gets another 15-25 people IFSEA certification.**

Hotline:

**The next Hotline is in production and should be arriving early March. This issue, my last, will focus on the upcoming conference.**

# IN THE NEWS

WITH THANKS TO THE NATIONAL RESTAURANT ASSOCIATION

## **Wendy's offers tomatoes by request only**

**Wendy's International** hopes to end a short-term policy of serving tomatoes by request only within the next few weeks, according to a restaurant official. The policy was spurred by crop shortages caused by Florida hurricanes; **McDonald's** says it is not facing a shortage. [Star Tribune \(Minneapolis-St. Paul\)/Associated Press](#)

## **Growth expected in all major segments, despite staffing, energy and competition worries**

According to the National Restaurant Association's [2006 Restaurant Industry Forecast](#), sales at fullservice restaurants are projected to reach \$173.4 billion in 2006, an increase of 5.2% over 2005. Quickservice restaurants are projected to register sales of \$142.4 billion, a gain of 5% over 2005. Top challenges for both segments include recruiting and retaining employees, gas and energy costs and competition. Among the commercial restaurant segments, retail-host and managed-services are expected to post the highest growth.

## **Hurricanes hit New Orleans' soul food**

It may be too soon to tell whether the Gulf Coast hurricanes wiped out New Orleans' neighborhood restaurants for good, but some high-end chefs there are gravitating toward traditional soul food. "Now more than ever I really need to be focused on the New Orleans sensibility. I have a responsibility to take indigenous foods and pay them more homage," said John Besh of **Restaurant August**. [The New York Times](#)

## **Ethnic flavors blend into American cuisine**

Americans have a taste for international flavor, as evidenced by the ethnic-inspired dishes being offered at chain restaurants, including **Houlihan's** and **J. Alexander's**. Asian and Mediterranean cuisine are among the hot flavors at restaurants. [Nation's Restaurant News](#)

## **Bill would eliminate state food warning laws**

The [Wall Street Journal](#) looks at pending legislation in Congress that could strip states of their right to mandate certain health and safety warnings on food packaging that are more stringent than federal standards. California's Proposition 65, which requires the prominent disclosure of chemicals that may cause cancer or birth defects, would likely be annulled if Congress approves the new law. [The Wall Street Journal](#)

## **Register now for 2006 show**

Register today as an [attendee](#) or an [exhibitor](#) for the largest restaurant-industry event of the year — the 2006 National Restaurant Association Restaurant, Hotel-Motel Show. An expected 73,000 attendees will find nearly 2,000 exhibiting companies and thousands of products and services to enhance their business and follow the hottest trends. Free educational seminars on top issues will help attendees stay up-to-date with the latest technology, techniques and practices.

## **Savvy customers go short in Starbucks**

Companies including [Starbucks](#) can raise margins not by lowering quality but by making their inexpensive options less aesthetically appealing — or unknown — to customers who would be willing to pay more. The coffee giant, for example, sells a drink that is not advertised anywhere in the store but will be prepared if a customer asks for it: a "short" size, which generally offers higher-quality product and is cheaper than the advertised "tall." [Slate](#)

## **South Carolina now allows larger liquor bottles**

South Carolina bartenders no longer have to use the 1.7-ounce liquor bottles usually found in airplanes and hotel minibars. The new law allowing larger bottles took effect with the start of 2006, but many bars will use out their stock of minibottles before making the switch. [The New York Times](#)