NOVEMBER 2005

ifsea infusion

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

IFSEA 100 years FOUNDED 1901

INTERNATIONAL
FOOD SERVICE EXECUTIVES
ASSOCIATION

NETWORKING
MENTORING
COMMUNITY SERVICE
HAVING FUN

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

Recipe Box

James Beard's Favorite Roast Turkey

Ingredients:
18- to 20-pound turkey with the liver, gizzard, and heart reserved
1 onion, stuck with 2 whole cloves
1 sprig parsley
salt
1/2 teaspoon dried thyme
1 quart water
1/2 lemon
8 to 12 Tablespoons butter, softened
freshly ground pepper
strips of fresh or salt pork (or substitute bacon rinds)
1/4 cup flour
1/4 cup Cognac or Madeira (optional)

Stuffing:
1 to 1-1/2 cups butter
1 cup finely chopped shallots (or substitute finely chopped scallions)
1-1/2 teaspoon dried tarragon, or 3 Tablespoons fresh tarragon, finely chopped
salt
1-1/2 teaspoons freshly ground pepper
1/2 cup pine nuts
10 to 12 cups fresh bread crumbs
1 or 2 garlic cloves, finely chopped (optional)

Make the stuffing first. Melt 1/2 cup of the butter in a heavy skillet (12 inch if possible). Add the shallots or scallions and the tarragon, and allow to cook until the shallots are just wilted. Add 1 Tablespoon of salt, the pepper and pine nuts, and then additional melted butter as needed: I should say another 1/2 cup to 1 cup, depending on the amount the shallots have absorbed. Finally, add the crumbs and toss well. Taste the mixture and, if required, add more of any of the ingredients. A clove or two of garlic may also be added to the mixture.
Remove the neck from the bird, if that has not already been done, and put the neck in a 2-quart saucepan with the liver, gizzard, heart, and the onion, parsley, 2 teaspoons of salt, and the thyme. Add the water, bring to a boil and boil for 5 minutes, skimming. Then reduce the heat and simmer, covered, for 1 hour. Drain and reserve the stock for the sauce. If you like, chop the gizzard, heart, and liver to add to the sauce.
Clean turkey inside and out. Rub the inside of the turkey with the lemon. Fill the body cavity and neck cavity with stuffing, but not too tightly, the crumbs should remain somewhat loose. Truss the turkey. Close the vent of the bird; either secure with skewers and twine or sew it up. Tie the legs together firmly, and then tie them to the tail of the bird. Massage the turkey well with about 4 Tablespoons softened butter, and then salt and pepper it. Line a rack with strips of fresh or salt pork or with bacon rind, which you can sometimes buy from you butcher when he cuts down a whole slab.
Set the rack in a fairly shallow roasting pan and place the turkey, breast side down, on the rack. Roast for 1 hour in an oven preheated to 350 degrees Fahrenheit, then reduced to 325 degrees. Remove the pan from the oven, turn the turkey on one side and rub with half of the remaining softened butter. Return the turkey to the oven and roast for another hour. Remove the pan from the oven, turn the turkey on its back and rub the breast with the remaining butter. Return to the oven and continue roasting till the turkey is done.
Remove from the oven and place on a hot platter. Allow the turkey to rest for 15 minutes if being served hot. If being served tepid, let it cool gently at room temperature. Remove all the twine and skewers. Remove the stuffing. For the sauce, pour off all the fat, save 4 Tablespoons, from the roasting pan. Discard the excess fat. Over medium heat, add the flour to the pan and blend thoroughly, scraping to loosen bits of caramelized dripping. If there are any juices on the platter beneath the turkey, add those (skimmed of fat) as well. Gradually stir in 2 cups or more of the turkey stock and cook, stirring constantly, till the mixture thickens. Correct the seasoning. Add the giblets, if you like, and Cognac or Madeira, and simmer about 4 or 5 minutes. Serve with the turkey and stuffing.

Printed with permission from 1st Traveler's Choice Internet Cookbook. (www.virtualcities.com)

international low-down

SYRACUSE BRANCH
Congratulations to the Syracuse Branch which now has over 120 members, and just helped 18 people achieve ( ) certifications. They sponsored a Symposium with 9 attending the entire 4 days and 14 more joining for the IFSEA certification day.

SYMPOSIUMS
Besides Syracuse, we've recently held symposiums in Charleston, SC, Washington, DC and New London, CT.

CONFERENCE
We have quite an exciting conference lined up, with great education programs including a lot of culinary information. You will be able to get your IFSEA certification there on Thursday as well. So plan to come early and get the education provided by Ed Manley followed by the test for MCFE, CFE or CFM.

MILITARY TRAVELERS
We've got about 15 people traveling the world inspecting Army, Navy and Marine Corps bases right now. Teams for the Coast Guard, Military Sealift Command and Air Force will go out after the first of the year. This is something you should for sure plan to do now or when you can. Everyone describes it as one of the highlights of their lives.

MORRISVILLE HONORS HEISLER
IFSEA member Bob Heisler was recently honored and given a ride atop a car in a parade at Morrisville State College for his donation of $20,000 to the school. Those funds, in memory of Bob's wonderful wife, Peggy, will provide $1000 to a student to fund their trip to the IFSEA conference each year. The first scholarship went to student president, Matt Semerano.

GLOBAL GROWTH
IFSEA's leadership recognized the increasing difficulty for our members to find the time to be as involved in IFSEA activities as they would love to. Time, travels, family, work, all pull at us when that IFSEA meeting notice comes out; or the branch or national asks for volunteers for positions or tasks. Yet, we know many people want to belong and help where they can, attend when they are able, but they want to maximize their investment of time and money in their IFSEA membership.

With that in mind, the leadership of the IFSEA Global Branch met last week to look at member survey results and determine who we can provide more value to our members without their having to attend a meeting. We will continue to seek ideas. What can we do for you; what do you need; what are your greatest concerns at work that you wish somebody could help you with.

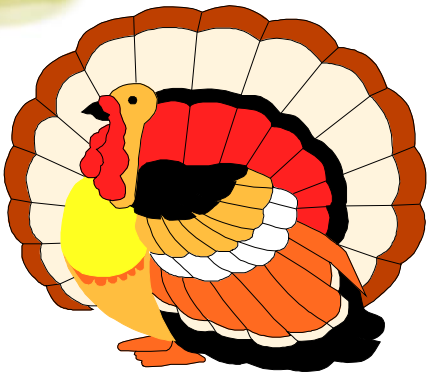
These activities will help members whether they are in a branch that meets, like Syracuse or New Mexico, or are members who don't live near other members. That's the plan!

HURRICANE KATRINA
Have you made your contribution to the IFSEA effort to help hurricane victims? Surely it is not too late, they will be needing help for months if not years, and the further away from the event the harder it will be to find help. Our donations are tracked so we can report the total given by IFSEA members.
www.secondharvest.org - Members need to identify IFSEA in the company name on the donation form.
Salvation Army -
https://secure.salvationarmy.org/donations.nsf/donate?openform&projectid=USW_GS-IFSEhurricane
www.denver-redcross.org - Members need to identify IFSEA in the company name on the donation form.

Our IFSEA Military Awards sponsor, **Anheuser-Busch Companies,** has donated 6.7 million cans of water to relief efforts for Hurricanes Katrina, Ophelia and Rita. That amounts to more than 281,300 cases, or about 131 truckloads of water. Additionally, total cash contributions from Anheuser-Busch, its Foundation, wholesalers and employees equal nearly $3.5 million

(continued on page 4)

Thanksgiving



The first Thanksgiving in North America is believed to have been held in 1619 or 1621. Some experts think the first Thanksgiving dinner was served by the Pilgrims in 1621 at Plymouth, Massachusetts. Others credit the settlers near Virginia's Jamestown with celebrating the first Thanksgiving as their version of England's ancient Harvest Home Festival.

President Abraham Lincoln proclaimed Thanksgiving a national holiday in 1863, supposedly as a response to a campaign organized by magazine editor Sara Joseph Hale. In 1939, President Franklin Roosevelt moved Thanksgiving Day forward one week, as it is presently celebrated.

Since 1947, the National Turkey Federation (NTF) has presented the President of the United States with a live turkey and two dressed turkeys in celebration of Thanksgiving. The annual presentation of the National Thanksgiving Turkey to the President has become a traditional holiday ritual in the nation's capital, signaling the unofficial beginning of the holiday season and providing the President an opportunity to reflect publicly on the meaning of the Thanksgiving season. After the ceremony, the live bird retires to a historical farm to live out the rest of its years.

The top five most popular ways to serve leftover Thanksgiving turkey are: Sandwich, Soup or Stew, Casserole, Stir-fry, and Salad.

It has been estimated that 95% of Americans eat turkey at Thanksgiving.

According to the National Turkey Federation, about 24% of Americans purchase fresh turkeys for Thanksgiving, and 69% purchase frozen turkeys
An estimated 263 million turkeys were raised in the United States in 2004. That's down 4 percent from 2003. In 2003, the turkeys produced weighed 7.5 billion pounds altogether and were valued at $2.7 billion. Minnesota raised 46.5 million turkeys, followed by North Carolina (39 million), Arkansas (28 million), Missouri (21.5 million), Virginia (19 million) and California (16 million). These six states together account for nearly 2 of every 3 turkeys produced in 2004.
US Census Bureau, October 2004
The typical American consumed 14 pounds of turkey in 2002 — no doubt a good bit of it at Thanksgiving time. Per capita turkey consumption was virtually the same as in 1990 (13.8 pounds), but 70 percent higher than in 1980 (8.1 pounds).
US Census Bureau, October 2004

INTERNATIONAL LOW-DOWN

(continued from page 3)

HOTLINE
Hotline is at the printer just about ready to go in the mail, so look for it in about two weeks in your mailbox. Lots of photos and information about our new IFSEA Gold Seal program.

MHA Enlisted Aide of the Year award
This week will see the third such award at the Ritz Carlton Pentagon City. Once again ALL services have submitted their "star" and the committee will be doing face-to-face interviews with a panel including a General, a General's wife and representatives of MHA and Starkey Institute.

IN THE NEWS

With Thanks to the National Restaurant Association

Restaurants slowly find their footing in Wilma's wake

Florida restaurants, such as **The Floridian** and **Mancini's**, are doing what they can to get back to business, including opening with limited menus and powering their operations by generator. A government-enforced curfew is making it difficult for restaurants to operate during dinner hours. The Miami Herald

Wilma hits Florida crops harder than expected

Initial reports on citrus and other crop damage in Florida caused by Hurricane Wilma are grim, according to most reports, with growers and legislators agreeing the damage is "worse than expected." **Alico Inc.** reported 80% losses of grapefruit and early season oranges over 8,500 acres of its citrus groves, but the storm's spread of citrus canker and greening may pose even greater problems. The Ledger (Lakeland, Fla.)

Restaurateur finds success in the details

Mainstreet Ventures President Mike Gibbons believes chain restaurants succeed by each location catering to the community. Gibbons likens flying an airplane to running a restaurant, both of which require constant corrections, such as subtle changes to decor, menus and operations. The Blade (Toledo, Ohio)

Feta ruled exclusively Greek

The European Union's highest court "upholds the name 'feta' as a protected designation of origin for Greece," it said in its ruling Tuesday. German and Danish cheese producers, backed by France and Britain, will now have to market feta under another name. The ruling's precedent will have significant bearing on global trade talks that focus on origin, an EU farm commissioner said. MSNBC

Premium boxed wine sales skyrocket

Sales of premium boxed wine brands rose 77% last year, part of an overall 9% uptick in wine sales, according to ACNielsen. Boxed wines, which actually are bagged wines inside boxes, are less susceptible to oxidizing because air is kept out of the packaging. St. Petersburg Times (Fla.)/Associated Press

ACF tryouts scheduled for Restaurant, Hotel-Motel Show

The National Restaurant Association is scheduled to host tryouts for the American Culinary Federation's Culinary Team USA 2008 at the Association's 2006 Restaurant Hotel-Motel Show. This prestigious team will represent the U.S. in international culinary competitions. The Show, scheduled for May 20-23 in Chicago, attracts nearly 2,000 exhibiting companies and 73,000 attendees from 50 states and more than 100 countries.

Kraft builds kitchens of the future

Kraft Foods is hoping its new 10,000-square-foot facility, home to five different test kitchens, will help the food giant develop new recipes by watching consumers use equipment that may be used in future kitchens. "We're trying to create the next generation of solutions, products and services for consumers," said Janet Myers, senior director of Kraft Kitchens. Kraft now spends $388 million annually on research and development. Chicago Tribune

Panel hears testimony on antibacterial soaps

Antibacterial soaps do not offer any improved protection against illness and may in fact boost bacterial resistance to antibiotics, health experts told a panel that advises the FDA. Representatives of the soap industry countered that consumers should retain the choice to use such products. ABCNEWS/Associated Press

Pineapple Upside Down Cake

The term 'upside down cake' wasn't used very much before the middle of the 19th century, but the style of baking probably dates back much further, probably to the Middle Ages.
The early recipes for fruit upside down cakes were made in cast iron skillets on top of the stove.
The classic American 'Pineapple Upside Down Cake' dates to sometime after 1903, when Jim Dole invented canned pineapple.
The Hawaiin Pineapple Co. (now Dole Pineapple) held a pineapple recipe contest in 1925, with judges from Fannie Farmer's School, Good Housekeeping and McCall's magazine on the judging panel. The 100 winning recipes would be published in a cookbook the following year. Over 60,000 recipes were sent in, and 2,500 of them were for Pineapple Upside Down Cake. So it is obvious that between 1903 when canned pineapple was first available, and 1925 when the contest was held, Pineapple Upside Down Cake had become a very popular item. The Hawaiin Pineapple Company ran an ad campaign in 1926 based on the fact that so many recipes for the cake had been submitted, naturally making the Pineapple Upside Down Cake even more popular.

(1925 winner of the Hawaiian Pineapple Company Recipe Contest)

PINEAPPLE UPSIDE DOWN CAKE

Preheat oven to 350 degrees.
"Drain the juice from 1 large can of either Crushed or Sliced Hawaiian Pineapple.
Sift 2 cups flour. Sift again with 2 teaspoons baking powder and 1/2 teaspoon salt.
Cream 1/2 cup butter or substitute, gradually add 1 cup sugar; cream well.
Beat yolks and whites of 2 eggs separately. Add yolks to creamed mixture; mix well, then add flour and 1/2 cup milk alternately, mixing well.
Fold the 2 beaten egg whites and 1 teaspoon vanilla.
Melt 2 tablespoons butter in large frying pan.
Spread 1 cup of brown sugar over pan.
Add pineapple (if Sliced is used, place slices closely together on the sugar; if Crushed, simply pour in the well-drained fruit).
Pour cake batter over fruit.
Bake 45 minutes.
Turn upside-down on serving dish and garnish with maraschino cherries.
Whipped cream may be spread over top."