SEPTEMBER 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

GARDEN SOUP ITALIANO
YIELD: 4-6 SERVINGS

1/2 pound boneless tender beef steak
4 tablespoons Kikkoman Soy Sauce, divided
1 teaspoon cornstarch
1 large clove garlic, minced
1 tablespoon vegetable oil
1-1/2 pounds fresh Italian plum tomatoes, coarsely chopped
2 teaspoons chopped fresh oregano
3/4 teaspoon sugar
1/4 pound fresh green beans, trimmed and cut into 1-inch lengths
1/2 cup uncooked elbow macaroni
1 can (8 oz.) kidney beans, rinsed and drained

Cut beef into 1/2-inch cubes.
Combine 1 Tbsp. soy sauce, cornstarch and garlic in small bowl; stir in beef. Heat oil in Dutch oven or large saucepan over high heat. Add beef and stir-fry 1 minute; remove. Stir remaining soy sauce, tomatoes, oregano, sugar and 2 cups water into same pan. Simmer, covered, 15 minutes. Add green beans; simmer, covered, 10 minutes. Stir in macaroni and simmer, covered, 10 minutes longer, or until macaroni are tender, yet firm. Add beef and kidney beans; cook and stir just until beans are heated.

EMPEROR MEATBALLS WITH SHANGHAI PEACH SAUCE
YIELD: 4 SERVINGS

1/2 cup uncooked rice
6 ounces fresh *or* thawed medium-size shrimp
1 pound ground pork
2/3 cup chopped green onions and tops
3 tablespoons Kikkoman Soy Sauce
1 tablespoon dry sherry
2 cloves garlic, pressed
Peach Sauce*

Cover rice with warm water and let stand 20 minutes; drain. Meanwhile, peel and devein shrimp; mince. Combine shrimp with pork, green onions, soy sauce, sherry, garlic and rice; mix well. Divide into 8 equal-size portions; shape portions into meatballs. Arrange meatballs on steamer rack. Set rack in large saucepan of boiling water. (Do not allow water level to reach meatballs.) Cover saucepan and steam 45 minutes, or until meatballs are cooked. Serve with Peach Sauce.

***Shanghai Peach Sauce**: Drain **1 can (16 oz.) sliced peaches in syrup**; reserve 2 Tbsp. syrup. Place peaches in blender container. Whirl on high speed until smooth; pour into small saucepan. Combine **2 Tbsp. Kikkoman Soy Sauce** and **1 tea spoon cornstarch**; stir into peaches with **1/4 tea spoon fennel**, crushed; **1/8 teaspoon black pepper**; **dash ground cloves** and reserved peach syrup. Bring mixture to boil over medium heat; reduce heat and simmer 2 minutes, or until sauce thickens, stirring constantly. Remove from heat and stir in **1/8 tea spoon garlic powder**. Serve warm with meatballs.

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KIKKOMAN foodservice

international low-down

MIAMI IS NEXT
April in Miami is beautiful and we hope to see you there. I type this as I look out the 21st floor window at the Hyatt Regency in downtown Miami, site of the April 6-9 annual conference and military awards programs. Last night I had dinner a short walk from the hotel at the beautiful and exciting Bayside – with shops, restaurants, nightclubs, on Biscayne Bay. We've got former football and baseball great, Bo Jackson, as our military dinner speaker, and it's my last conference as your President, so lots of reasons to escape the cold and be with us next year.

IFSEA GOLD SEAL
We presented the first IFSEA Gold Seal to Pitco President Phil Dei Dolori at the NAFEM conference in Anaheim last week. A terrific company with dedicated employees, which impressed our IFSEA Visitation Team tremendously and earned the IFSEA Gold Seal which operators can now refer to if they are considering a Pitco Rethermalizer. Thanks to Chef Tim Klauder for bringing this idea to IFSEA. We got lots of interest in the program at NAFEM (food equipment manufacturers). Contact Ed for details.

SYMPOSIUMS
Starting next week we've got our four-day Symposiums scheduled for Charleston, San Antonio, Syracuse, Washington, DC, New London, Hampton, VA, Bangor, WA, Honolulu, Kodiak, Alaska, and probably two locations in Japan. Check out the Food Safety tab on the web site and join us. While we have found friendly hosts on military bases we always have civilians involved too – so join us and get your MCFE, CHM, CPFM designations.

CERTIFICATION NUMBERS
In the past 18 months we have had 439 IFSEA certifications completed, by FAR a record. Founded 104 years ago to promote education in our industry, we are surely meeting that mandate better than ever. Navy lead the way with 180, followed by civilians with 127, 49 Air Force, 45 Coast Guard, 32 Army and 6 Marine Corps certifications.

Those 439 new certifications split out as:
MCFE – 129
CFE – 113
CFM – 178
CFE Re-Certification - 19

VOLUNTEERS GROW
The Executive Committee (Chmn, Chair-Elect, Treasurer, Pres.) are thrilled with the growing involvement of members in the Branch President's Council and the IFSEA Diamonds. The Council is making so many of the day-to-day decisions that used to be made by the Board – Past Chairman Bill Leonard said he wanted to turn the association back to the Branches, and we have. New Mexico BP C. C. Cobb heads that group.

And more recently, a number of individuals have stepped up to be on the IFSEA Diamonds calls. These are people who may or may not hold an office, but they have something they feel they can bring to the table and help IFSEA to find new opportunities to provide member services. Rick Diaz from Colorado heads up that group. Please contact HQ if you would like to be on those calls – looking for ideas AND workers.

HURRICANE RELIEF
We noted from the Red Cross Director that the work will continue for some time and the need for financial relief will be present for some time to come, thus it is surely not too late to provide help. We have selected three organizations that IFSEA members and branches can contribute to that have set up a tracking system for IFSEA donations. Instead of finding organizations on your own, we urge you to use these three so that IFSEA can stand proud and say we donated "x" amount. We often say, "IFSEA is the best kept secret." Well, we are going to remain a secret unless we work together to attain newsworthy accomplishments, and this is a big one. So let's all put our oars in the same ocean and row together to both help the hurricane relief effort and also the public notice of IFSEA and the wonderful things that we do.

IFSEA 105th CONFERENCE
April 6-9, 2006

The four-diamond, three-star Hyatt Regency Miami is a landmark hotel located in the downtown Miami Florida area. it is located near the Miami Convention Center with easy access to Florida´s Turnpike and local beaches.

IN THE NEWS

With Thanks to the National Restaurant Association

French Quarter shows signs of life
Twenty-seven restaurants in the Orleans Parish, which includes the French Quarter, have been cleared to reopen, but lack of health inspectors, running water and trash removal service could lead to long delays for many restaurants. Bars and strip clubs are also reopening, although the city admits its health inspectors are spread too thin to examine alcohol-only establishments. The Wall Street Journal

Restaurants get creative with specials
Specials enable restaurants to stretch beyond their regular food reach with diners and also give them a chance to infuse a little fun into the menu, chefs say. The chef at Omaha's **Le Voltaire** never translates specials into a permanent menu item, saying they lose their appeal. Omaha World-Herald (Neb.)

New York Post retooling restaurant reviews
Critic Steve Cuozzo is abandoning the traditional restaurant review, which he says doesn't hold much water in an industry where chefs, waiters and menus constantly change, and critics rarely have anonymity. Instead Cuozzo and the Post will introduce a more informal style of restaurant reporting it calls "Free Range." New York Post

German writer praises service at American restaurants
German writer Christian Thiele writes American restaurant staff are eager to accommodate patrons, probably because they depend more on gratuities than their German counterparts. Other differences he notes between restaurants in the two countries include the presence of televisions in U.S. eateries, while German establishments aim to force social interaction at the table. Chicago Tribune

Study: Pomegranate juice may fend off prostate cancer
New research suggests drinking pomegranate juice can shrink the size of human prostate tumors implanted in laboratory mice. "Our study — while early — adds to growing evidence that pomegranates contain very powerful agents against cancer, particularly prostate cancer," a researcher said. MSNBC/Reuters

Rising gas prices hit beer sales
Customers spending more at the fuel pump may be less likely to add a six-pack of beer to their gas purchase, hurting companies such as **Anheuser-Busch**, which holds a 60% market share in the c-store sector. Convenience stores that sell gas ranked beer as their second most-popular nonfuel purchase, behind cigarettes. CNNmoney

Papa John's unveils deep-dish crust
The nation's third-largest pizza chain hopes to capitalize on several months of strong growth with the introduction of deep-dish pan pizza. An advertising campaign featuring Hall of Fame quarterback Dan Marino will introduce the product. MSNBC/Associated Press

Can you hear me now?
Defying a no-cell phone trend in upscale dining, Chicago's **Landmark** provides a special room in which diners can take phone calls. The **National Restaurant Association** reported in 2003 that 56% of diners say they make or receive calls while in a restaurant. Chicago Sun-Times

One hundred years ago.
What a difference a century makes!

Here are some of the U.S. statistics for the Year 1905:
The average life expectancy in the U.S. was 47 years.
Only 14 percent of the homes in the U.S. had a bathtub.
Only 8 percent of the homes had a telephone.
A three-minute call from Denver to New York City cost eleven dollars.
There were only 8,000 cars in the U.S., and only 144 miles of paved roads.
The maximum speed limit in most cities was 10 mph.
Alabama, Mississippi, Iowa, and Tennessee were each more heavily populated than California.
With a mere 1.4 million people, California was only the 21st most populous state in the Union.
The tallest structure in the world was the Eiffel Tower!
The average wage in the U.S. was 22 cents per hour.
The average U.S. worker made between $200 and $400 per year.
A competent accountant could expect to earn $2000 per year,
A dentist $2,500 per year,
A veterinarian between $1,500 and $4,000 per year, and a mechanical engineer about $5,000 per year.
More than 95 percent of all births in the U.S. took place at home.
Ninety percent of all U.S. doctors had no college education. Instead, they attended so-called medical schools, many of which were condemned in the press and by the government as "substandard."
Sugar cost four cents a pound.
Eggs were fourteen cents a dozen.
Coffee was fifteen cents a pound.
Most women only washed their hair once a month, and used borax or egg yolks for shampoo.
Canada passed a law that prohibited poor people from entering into their country for any reason.
Five leading causes of death in the U.S. were:
1. Pneumonia and influenza
2. Tuberculosis
3. Diarrhea
4. Heart disease
5. Stroke
The American flag had 45 stars.
Arizona, Oklahoma, New Mexico, Hawaii, and Alaska hadn't been admitted to the Union yet.
The population of Las Vegas, Nevada, was only 30!!!
Crossword puzzles, canned beer, and ice tea hadn't been invented yet.
There was no Mother's Day or Father's Day.
Two out of every 10 U.S. adults couldn't read or write.
Only 6 percent of all Americans had graduated from high school.
Marijuana, heroin, and morphine were all available over the counter at the local corner drugstores.
Back then pharmacists said, "Heroin clears the complexion, gives buoyancy to the mind, regulates the stomach and bowels, and is, in fact, a perfect guardian of health." (Shocking!)
Eighteen percent of households in the U.S. had at least one full-time servant or domestic help.
There were about 230 reported murders in the entire U.S.

Now, in a matter of seconds, I received this from someone else, copied it WITHOUT typing it myself, and placed it here so you too could read it!
Try to imagine what it may be like in another 100 years. It staggers the mind!!