

# FOODSERVICE DIRECTOR

PEOPLE	WORLD FLAVORS	FIELD TRIP	DEPARTMENTS
Ellie Dryer Retires 18	Taking Tacos Up A Notch 38	Chef Confab at UMass 34	The New Color of Design 52

## INSIDE LINKS



**WHAT I'VE LEARNED—**  
Deborah Girvin talks about partnering with a diversity committee. 18



**MY OTHER PASSION—**  
Rusen Islarki has two passions: Therapeutic Touch and jewelry making. 20



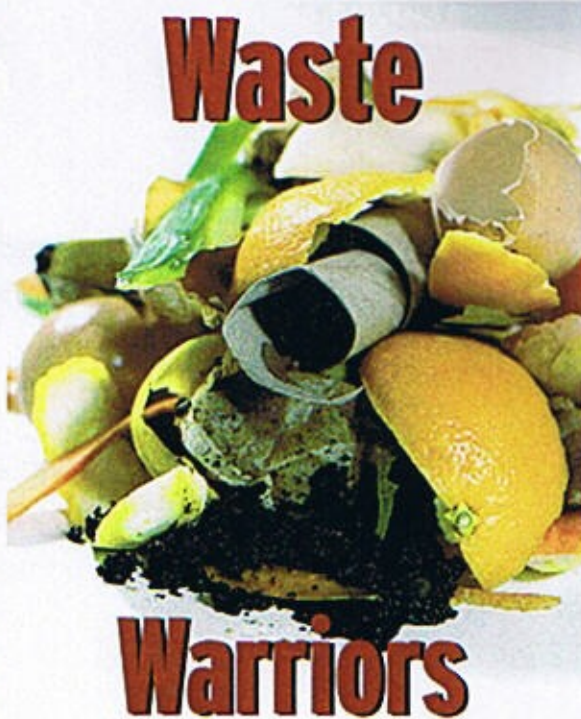
**STEAL THIS IDEA—**  
Reducing plate waste, polling your customers, and more. 22



**TRENDSETTERS—**  
A farm-to-table organization in Vermont is bringing fresh produce to many institutions. 32



**TRENDSETTERS—**  
AVI had 12 weeks to reconcept a cafeteria at Mt. Union College—and struck gold. 36



**M**uch of noncommercial foodservice's efforts to make their operations more environmentally friendly has centered around issues like recycling and composting. But operators all too often forget to examine ways to reduce the waste they generate in the first place. **MORE ON P. 24**

## HFM Chooses Competition Finalists

**TUCSON, AZ**—The National Society for Healthcare Foodservice Management (HFM) has selected five member teams to compete in the 3rd Annual Culinary Competition in Tucson, AZ, on August 22nd. The competition will be staged during HFM's annual conference.

The five teams were selected from 27 recipe entrees from hospitals across the country. Each team consists of a foodservice director and a chef. The finalists are:

- Marc Smith, foodservice manager, and Louis Borochaner, executive chef, Evans US Army Community Hospital, Fort Carson, CO;

- Julie Spelman, director of food and nutrition services, and Jaime Palencu, executive chef, Banner Thunderbird Medical Center, Glendale, AZ;

- Deb Jones, nutrition services director, and Karee Anderson, chef, St. Peter's Hospital, Helena, MT;

- John Hoffman, director of food and nutrition, and John Marks, executive chef University of Wisconsin Hospital and Clinics, Madison, WI; and,

- Mary Lou Paulson, director of food and nutrition services, and Paul Luttman, executive chef, Avera McKennan Hospital and University Health Center, Sioux Falls, SD

"This shows the rest of the foodservice industry that healthcare chefs are extremely talented and that they care about innovation and quality," said Todd Fouty, co-chair of the HFM Culinary Competition Committee and director of foodservice operations for MetroHealth Medical Center in Cleveland, OH.

The winners will have the opportunity to present their recipe during a live cooking demonstration at the 2007 American Dietetic Association confer-



**FSD OF THE MONTH**  
Neal Lavender has thrived as a transplant to Dallas from South Carolina, and from contractor to self-op. 28



# NEW PRODUCTS



**• COOKIES PACKED TO GO:** Drive incremental cookie sales with new Otis Spunkmeyer Warm Wishes packaging. Customers will pay more for cookies wrapped in convenient take-home gift packaging—every case of cookie packaging translates to 600 additional cookies sold in your location. Five uniquely shaped sizes are offered to use when packaging your cookies.

888-ASK-OTIS SPUNKMEYER.COM



**• PRESERVES & CONDIMENTS:** Pamper guests with a touch of gourmet every day with Dickinson's jams and preserves, made with fine Northwest varietal fruit. The versatile portion control packaging is perfect for continental breakfasts, on-site catered events, room service, and more. Guests will appreciate the variety of distinctive flavors.

330-682-3000  
SMUCKERFOODSERVICE.COM

**• SEA SALT SEASONED SOUPS:**

Campbell's Away From Home recently made strides in the sodium reduction area with the relaunch of its Campbell's Healthy Request soups. The soups are seasoned with natural sea salt. Recipes have been hand crafted with this salt to create lower sodium products with great taste.

CAMPBELLAWAYFROMHOME.COM



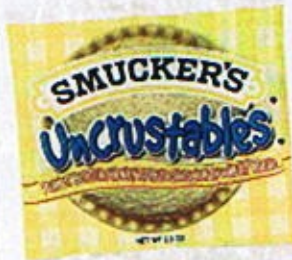
**• PLANTAIN CHIP SNACKS:** There's a new gourmet snack in town: Grab Em Snacks Plantain Chips. This potato chip alternative is based on the potassium-rich, banana-like vegetable from India, is cooked only in the purest olive oils and comes in six flavors: Sea Salt, Black Pepper Spice, Red Chili, Chili Garlic, Jalapeno and Cajun.

732-469-8833 GRABEMSNACKS.COM

**• WRAPPED GOURMET BROWNIES:** Love and Quiches Desserts introduces two new individually wrapped gourmet grab 'n go brownies. Brownies made with Oreos are joined by new Triple Chocolate Brownie and Classic Walnut Brownie.

Each 3-oz. bar yields two servings, with 0 grams trans fat. Products are kosher dairy and Halal certified, with a 30-day shelf life after thaw.

800-525-5251 LOVEANDQUICHES.COM



**• PEANUT BUTTER AND HONEY SANDWICHES:** Add variety to your menu with new Smucker's Uncrustables Peanut Butter and Honey Sandwiches on Wheat Bread. Combining two of kids' favorites—peanut butter and honey—the newest flavor of Uncrustables sandwiches is perfect for breakfast, lunch or field trips.

330-682-3000  
UNCRUSTABLESFORSCHOOLS.COM

**• ORGANIC TEA:** Lipton Organic Tea offers all of the benefits of organically grown products, while delivering the same taste and quality your customers have enjoyed for years. Now available in black and green varieties, these teas are 100% organic—the highest level of organic certification—and are produced on plantations dedicated to environmental conservation.

800-272-1217  
UNILEVERFOODSOLUTIONS



**• DEMI-GLACE:** Trio Demi-Glace Sauce dry mix is a rich, savory brown sauce with the perfect balance of roasted beef flavor and complementary flavor notes of sherry wine and spices, dark mahogany color, and a silky smooth texture. Authenticity and just-add-water convenience make it ideal to serve with grilled meats, poultry and fish. Customize to make your own sauces.

800-288-8682  
NESTLEFOODSERVICES.COM

**• CASSEROLE-ON-THE-GO:** Deli Buttons from Poppa AI's offer a unique approach to capturing a home-cooked meal within an easy-to-heat, hand-held mini dough bowl. These open-faced, circular dough bowls (in 1.25-oz. and 4.7-oz. sizes) are stuffed (50% filling-to-dough ratio) from edge to edge with a stick-to-your-ribs, casserole-like filling. No preservatives, chemicals or artificial flavors are used.

800-296-6253 POPPIALS.COM



**• MINI CHICKEN CORN DOGS:** Brakebush Brothers has added another fun product to its line of Kids Klassics chicken: Mini Chik'N Corn Dogs. Product is a breast meat chicken nugget with a dip-pable shape and a kid-friendly fritter-style sweet cornmeal coating. It's fried in 100% non-hydrogenated soybean oil until it's golden brown.

800-933-2121 BRAKEBUSH.COM