

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

Life on the Weil Side!

Richard F. Weil, CFE Chairman of the Board



How about May and planting the seeds for IFSEA growth!

May reminds most of us about the forward-looking processes of spring moving to summer, school ending, graduations, Mother's Day and in many cases planting season. While in the northern states planting season begins by preparing the fields and planting in most cases in early May for the hopes and promise of great crops in the summer and fall. IFSEA finds itself in the need of a great planting season. We realize the changes in our industry as well as belonging to organizations does not necessarily give rise to a field or new crop of members wanting to join organizations.

However, fulfilling the needs of our industry, and students of the industry, and our culinary military specialists throughout the world remains the cornerstone of IFSEA. You have long heard of the three main focusses we have planted and continue to grow relating to students, military culinary and certifications. It occurs to me, Ed Manley and Dave Kinney; members of your Executive Committee of IFSEA that we may be planting seeds in hopes that our current membership will realize the vital importance each of you plays in adding nutrients with numbers of new members to support our core crops.

Sadly, we feel that we are farming alone most often and want to

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May 2019

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May 12, 2019

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SOMETHING TO THINK ABOUT

Don't cling to a mistake just because you spent a lot of time making it.

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Richard F. Weil, CFE Chairman of the Board



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How about May and planting the seeds for IFSEA growth!

be sure that the current aims and objects of IFSEA remain viable for our current members and hopeful future members. It appears that supporting students, military and expanding our certification programs may not be enough to resonate with many, and if not most, as the response to many requests has in some ways become deafening.

Giving up you may ask with a bit of a negative tone with this month's article? No way, we are, and continue to remain committed to the seeds we have planted and the continued need to promote our industry and support our industry now and for the future. Growing IFSEA while important in terms of membership and sustaining our 118-year-old organization is paramount; the torch continues to burn and while not a bright beacon of light into the sky, we remain confident in our mission and cornerstone values.

Thus, we again urge and invite our members, our board, and those who need to know more about IFSEA to look at our organization more like a contribution to support our students, military and certification processes. A \$25 or \$49 membership plants many seeds for our future, no matter your crop preference, moving forward is the only way we know. I would ask you look at IFSEA and our support of students, military and certification as a conscious commitment and truly almost like an obligation to support. We are seriously considering modifying our dues to merely a "contribution" based organization of \$25.00 per year fixed number to attract and retain members who consciously show the support and obligation for IFSEA and our cornerstone crops. This structure would apply to all members, military, students, retired, life etc... We ask for feedback relating to this idea and please feel free to reach out to Ed, Dave or myself with your thoughts. richard@nrcadvice.com

Enjoy the planting season!



IFSEA DEVELOPMENTS
THE DIRECTOR OF DEVELOPMENT
ED MANLEY, MCFBD, MCFE, CHP



“Teamwork Makes the Dream Work”

Couldn't sleep last night, thought maybe TV noise would make me sleepy, instead it inspired me to write my monthly newsletter article because both quotes they used resonated with the path that some of us have taken to re-energize the oldest hospitality association in America. In 1901, a group of restaurateurs from Detroit attended a food service gathering in Buffalo, and for whatever reason, decided that our industry needed to form a coalition of industry leaders, to do whatever it was that was needed at the time. Remember, there was no ACF, NRA, CMAA, AH&LA – there was NOTHING.

From that meeting until May of 2019, a long line of people came together through the country and formed such wonderful programs as military awards, the Worthy Goal and Kae deBrent Hodges funds, over hundreds of regional and national conferences. I believe it was in the 50's perhaps, that the beloved Margaret Reese became the first woman Branch President. Richard Weil wrote the history of IFSEA's first 100 years in 2001, and I believe he is going to revisit and update that soon.

This note is not about the past, but about the future, where once again, teamwork will make the dream work, knowing that the team must have more players on it than we have right now. So, what is the dream that some of us have for IFSEA? Others could tell this better, but in a war, the dream is that the war ends and you are back home with your family. Underlying that dream, are all the wonderful things you are going to DO when you get home, have kids, get a degree, learn a trade, etc. Similarly, I will just speak for myself and say the dream for IFSEA is that we keep it alive, with programs in place and money in the bank, so that one day, some young people from somewhere, will be meeting somewhere else, and they will decide that this group called IFSEA, would be the perfect platform for whatever it is that needs to get done. THEN, they can create the details afforded by the achievement of OUR dreams – programs, money, and continuity – maybe our greatest gift is that we are the oldest, the first, creator of so many great things, and some of us are by gosh NOT GOING TO LET IT DIE, because then it will be “used to be” instead of “the first.” We've got the pitcher, catcher and center fielder. We're missing the other positions and reserves, how about you?

“She Knew She Could, So She Did”

I bought a couple of these plaques the TV show was offering to solicit do- Continued on page 5

IFSEA DEVELOPMENTS
THE DIRECTOR OF DEVELOPMENT
ED MANLEY, MCFBD, MCFE, CHP



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“Teamwork Makes the Dream Work”

nations, because I thought it spoke to the power of women and where they were in 1901 and where they are in 2019, leading so many enterprises, from jet pilots to Special Forces to no doubt before too long President. I met one of those trail blazers at the USO Salute to Military Chefs dinner, where we acknowledge the finalists and announce the winner of the Inter-service Enlisted Aide of the Year. I was blessed to have then VADM Michelle Howard sit next to me. And the next year we sat at the same table. Several years after that, she became the first woman 4-star Admiral in the Navy, as well as the first black woman 4-star in the Armed Forces. We can imagine how hard that journey was, or probably actually we can't.

I am thrilled that, recently retired, Admiral Howard will chair the next board to select the 2019 Enlisted Aide of the Year. She will be joined by Admiral Papp, recent Commandant of the Coast Guard, Army Lt General Tony Crutchfield, Air Force Lt General Darrell Roberson, Marine Corps Major General Michael Regner, joined by Mrs. Papp, Mrs. Roberson, Mrs. Regner and Mrs. Schwartz (wife of former Chief of Staff of the Air Force). Chief Master Sgt. Pat Moore will represent the Enlisted Aide community, which previously made up the board. We stepped it up a few notches in its 17th year. Mary Starkey presented the idea to me in 2003, she thought we could, and WE did. If Mary hadn't thought of that idea, and introduced me to Pat Moore, who introduced me to Elaine Rogers, the President of the Metro-DC USO, largest in the world, it wouldn't have happened, and enlisted aides wouldn't be recognized in a room full of the most stars you will see outside of the Pentagon. Thank you to these women, and all the fabulous women leaders I've worked with since I joined IFSEA in 1973.



? Did ? You ? Know ?

May is National Salsa month

Here's the spicy truth behind salsa. It's no ordinary condiment. It's an ancient Aztec recipe that was revealed to the world through the written word of a Franciscan missionary. One who had lived with the Aztecs and learned their ways. So let's treat National Salsa Month, in May, with reverence. Bow to this ancient recipe and give in to our taste buds. Try out as many different types of salsa as you can. Trust us, the month will end but you will not run out of new and tasty recipes to try. That's how hot salsa is all over the world.

National Salsa Month - History

2003

Lone Star salsa
Tortilla chips and salsa became the official state snack of Texas.

1998

Officially a Vegetable
The U.S. Department of Agriculture designated salsa as a vegetable in order to get more and more schools to serve it to children.

1997

The First National Salsa Month
National Salsa Month was created to celebrate the 50th Anniversary of Pace Salsa .

1991

Salsa Beats Ketchup
Move over ketchup — salsa became the nation's largest selling sauce.

Salsa Variations

There are a variety of different kinds of salsas. Some of the more popular ones include:

Salsa roja (red sauce) – used in Mexican and Southwestern foods. Made with tomatoes, chilies, onions, garlic, peppers and cilantro.

Salsa cruda (raw sauce) – also known as pico de gallo. Made with raw tomatoes, lime juice, chili peppers, onions, cilantro leaves, and other coarsely chopped raw ingredients.

Salsa verde (green sauce) –
Made with tomatillos or green tomatoes.

Salsa negra (black sauce) – Made with dried

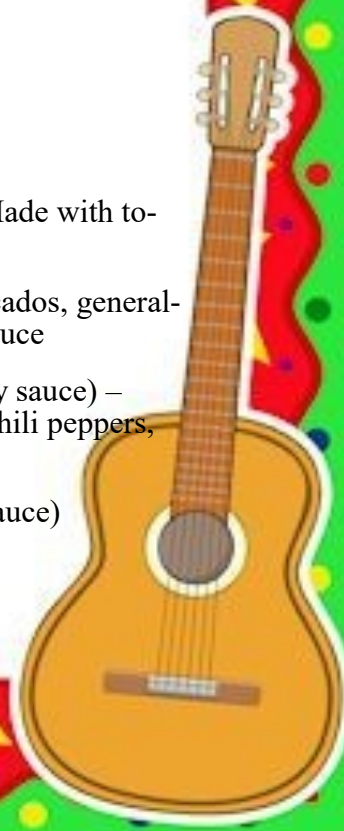
chilies, oil, and garlic.

Salsa taquera (taco sauce) – Made with tomato paste

Guacamole – Made from avocados, generally used as a dip instead of a sauce

Chipotle Salsa (a smoky, spicy sauce) – Made with smoked jalapeno chili peppers, tomatoes, garlic and spices.

Mango Salsa (a spicy-sweet sauce)
– Made with mangoes



Recipe Box

Masngo Salsa serves 8



This is a very tasty mango salsa that is great served over fish. My favorite is any fish blackened with Cajun seasoning and then topped with this salsa. Also great for dipping chips."

Ingredients

- 1 mango - peeled, seeded, and chopped
- 1/4 cup finely chopped red bell pepper
- 1 green onion, chopped
- 2 tablespoons chopped cilantro
- 1 fresh jalapeno chile pepper, finely chopped
- 2 tablespoons lime juice
- 1 tablespoon lemon juice

Directions

In a medium bowl, mix mango, red bell pepper, green onion, cilantro, jalapeno, lime juice, and lemon juice. Cover, and allow to sit at least 30 minutes before serving.

Avacado Salsa serves 32



- 1 (16 ounce) package frozen corn kernels, thawed
- 2 (2.25 ounce) cans sliced ripe olives, drained
- 1 red bell pepper, chopped
- 1 small onion, chopped
- 5 cloves garlic, minced
- 1/3 cup olive oil
- 1/4 cup lemon juice
- 3 tablespoons cider vinegar
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 4 avocados - peeled, pitted and diced

In a large bowl, mix corn, olives, red bell pepper and onion.

In a small bowl, mix garlic, olive oil, lemon juice, cider vinegar, oregano, salt and pepper. Pour into the corn mixture and toss to coat. Cover and chill in the refrigerator 8 hours, or overnight.

Stir avocados into the mixture before serving.

Recipe Box

Tomatillo Salsa Verde serves 6



- 1 pound tomatillos, husked
- 1/2 cup finely chopped onion
- 1 teaspoon minced garlic
- 1 serrano chile peppers, minced
- 2 tablespoons chopped cilantro
- 1 tablespoon chopped fresh oregano
- 1/2 teaspoon ground cumin
- 1 1/2 teaspoons salt, or to taste
- 2 cups water

Directions

Place tomatillos, onion, garlic, and chile pepper into a saucepan. Season with cilantro, oregano, cumin, and salt; pour in water. Bring to a boil over high heat, then reduce heat to medium-low, and simmer until the tomatillos are soft, 10 to 15 minutes.

Using a blender, carefully puree the tomatillos and water in batches until smooth.

Cinco de Mayo Salsa Cruda serves 64



- 1 1/2 pounds cherry or grape tomatoes, diced
- 1/2 cup finely diced onion
- 1 jalapeno chile peppers, seeded and minced
- 1 serrano chile pepper, seeded and minced
- 2 cloves garlic, minced
- 2 tablespoons lime juice
- 1/4 teaspoon dried oregano
- 1 pinch cayenne pepper, or more to taste
- 1 teaspoon salt, or to taste
- 1 pinch white sugar
- 2 tablespoons minced fresh mint leaves
- 1/2 bunch fresh cilantro, chopped
- salt to taste

Directions

Drain tomatoes in a strainer for 15 minutes.

Combine tomatoes, onion, jalapeno pepper, serrano pepper, and garlic in a large bowl. Pour lime juice over the top. Stir in oregano, cayenne pepper, salt, sugar, mint, and cilantro. Refrigerate for 1 hour. Season with salt to taste.

May is...

May is the fifth month of the year in the Julian and Gregorian Calendars and the third of seven months to have a length of 31 days.

May is a month of spring in the Northern Hemisphere and autumn in the Southern Hemisphere. Therefore, May in the Southern Hemisphere is the seasonal equivalent of November in the Northern Hemisphere and vice versa. Late May typically marks the start of the summer vacation season in the United States and Canada and ends on Labor Day, the first Monday of September.

The month of May (in Latin, Maius) was named for the Greek Goddess Maia, who was identified with the Roman era goddess of fertility, Bona Dea, whose festival was held in May. Conversely, the Roman poet Ovid provides a second etymology, in which he says that the month of May is named for the maiores, Latin for "elders," and that the following month (June) is named for the iuniores, or "young people".

May Birth Flower and Stone

Birth flower is the Lily of the Valley

The birthstone for May is the emerald which represents love or success



May is also ...



Military Appreciation Month

May, marked officially as Military Appreciation Month, is a special month for both those in and out of the military.

Not only do we pause on Memorial Day to remember the sacrifice and service of those who gave all, but the month also holds several other military anniversaries and events, including Military Spouse Appreciation Day and Armed Forces Day.

We honor the service and sacrifice of members of the Army, Navy, Air Force, Coast Guard, Marines and National Guard as well as the contribution of their spouses.

Congress designated May as National Military Appreciation Month in 1999 to ensure the nation was given the chance to publicly show their appreciation for troops past and present.

What is Military Appreciation Month

Each year the president makes a proclamation, reminding Americans of the important role the U.S. Armed Forces have played in the history and development of our country. May was chosen because it has many individual days marked to note our military's achievements, including Loyalty Day, established in 1921, Victory in Europe (VE) Day commemorating the end of WWII in Europe in 1945, Children of Fallen Patriots Day and the anniversary of the death of Osama bin Laden.

Military Appreciation Day

Many locations also celebrate a specific Military Appreciation Day. Although not a nationally recognized holiday, areas use the day to hold parties and picnics in honor of their local active duty, Guard, Reserve and military veteran communities. Local businesses may offer discounts, while local sports teams may give free entrance to military families and veterans.



THE ORIGINS OF MOTHER'S DAY

The modern version of Mother's Day with families bringing Mother's Day flowers and gifts to their moms can be traced back to seventeenth century England. Mothering Sunday was the fourth Sunday in Lent...a special day when all the strict rules about fasting and penance were put aside. Older children who were away from home learning a trade or working as servants were allowed to return home for Mothering Sunday. The family gathered for a mid-Lenten feast with Mother as the special guest. Along with a rare visit from her children, mothers were given treats of cakes and wildflower bouquets. While 'Mothering Sunday' is still celebrated, most now know it as Mother's Day.

Julia Ward Howe, who wrote the words to the Battle Hymn of the Republic, suggested the idea of an International Mother's day to celebrate peace and motherhood in 1872. There were many other women who were active with local groups holding annual Mother's Day remembrances, but most were more religious gatherings and not the holiday that we know today.

One of the women, who was working on establishing Mother's Day as a national celebration was the mother of Anna Jarvis. Mrs. Jarvis held an annual gathering, Mother's Friendship Day, to heal the pain of the Civil War. After she died in 1905, Anna campaigned for the establishment of an official Mother's Day to commemorate her mother.

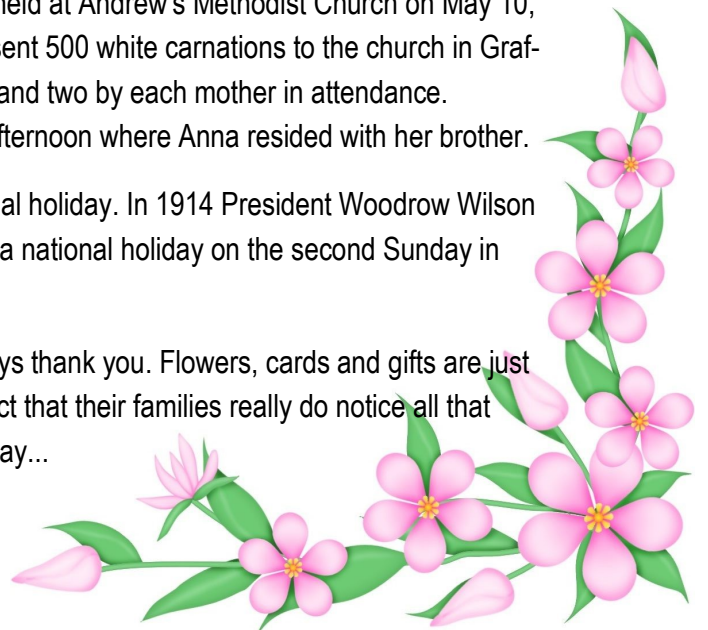
"Miss Anna Jarvis was as good as her word. She devoted her entire life to the struggle to have Mother's Day declared a national holiday. In the spring of 1908, Anna wrote to the Superintendent of Andrew's Methodist Church in Grafton, West Virginia, where her mother had taught Sunday School classes for over 20 years. She requested that a Mother's Day service be held in honor of her mother.

Thus, the first official Mother's Day celebration was held at Andrew's Methodist Church on May 10, 1908, with 407 persons in attendance. Anna Jarvis sent 500 white carnations to the church in Grafton. One was to be worn by each son and daughter and two by each mother in attendance. Another service was held in Philadelphia later that afternoon where Anna resided with her brother.

Anna Jarvis' campaign is the reason we have a formal holiday. In 1914 President Woodrow Wilson declared that Mother's Day should be celebrated as a national holiday on the second Sunday in May.

Once every year, the world stops being busy and says thank you. Flowers, cards and gifts are just the outward signs. What mothers love most is the fact that their families really do notice all that they do and for one day every mom is queen for a day...

Happy Mother's Day!



MEMORIAL DAY MAY 27TH. 2019



HISTORY OF MEMORIAL DAY

Memorial Day, as Decoration Day gradually came to be known, originally honored only those lost while fighting in the Civil War. But during World War I the United States found itself embroiled in another major conflict, and the holiday evolved to commemorate American military personnel who died in all wars.

For decades, Memorial Day continued to be observed on May 30, the date Logan had selected for the first Decoration Day. But in 1968 Congress passed the Uniform Monday Holiday Act, which established Memorial Day as the last Monday in May in order to create a three-day weekend for federal employees; the change went into effect in 1971. The same law also declared Memorial Day a federal holiday.

Memorial Day Traditions

Cities and towns across the United States host Memorial Day parades each year, often incorporating military personnel and members of veterans' organizations. Some of the largest parades take place in Chicago, New York and Washington, D.C.

Americans also observe Memorial Day by visiting cemeteries and memorials. On a less somber note, many people take weekend trips or throw parties and barbecues on the holiday, perhaps because it unofficially marks the beginning of summer.