



IFSEA NEWS

Fresh and Bold!

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

Seasonings Greetings!



Farmers' Market Herb Wreath from William Sonoma.

December 2021 Holidays

Hanukah

November 28

Through December 6

Christmas

December 25

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SOMETHING TO THINK ABOUT

It's the most wonderful time of the year!



Life on the Weil Side!

Richard F. Weil, MCFE, MCFP Chairman of the Board

HAPPY HOLIDAYS AND FLOURISH INTO 2022!

First and foremost, Happy 120th birthday to IFSEA as we closed out 2021. Hard to believe another year has passed and unfortunately, we are still hearing the ugly COVID word. I would like to wish each and everyone of you a Happy and Joyous holiday season and Happy Holidays. No doubt the past nearly 2 years has been a great challenge for everyone. Challenges that the foodservice and hospitality industry has faced throughout the pandemic. I like to believe that the glass is half full and my holiday wish for everyone is good health, safety, and the opportunity to flourish going forward. Yes, I did say flourish! Having lived through one of the most historic of times we live in today allows all of us to say we are flourishing and even blessed.

The tragedies of so many people less fortunate who have been forever effected by the pandemic would not necessarily be the definition of flourish. However, as I further looked up the definition of flourish, it struck me that flourish is a favorable way to look at things moving forward. Flourish has a definition that is used both as a verb and a noun.

Flourish as a verb, “grow or develop in a healthy or vigorous way, especially as the result of a particularly favorable environment. wave (something) around to attract the attention of others”. Flourish as a noun, “a bold or extravagant gesture or action made specially to attract the attention of others. An instance of suddenly performing or developing in an impressively successful way”.

Now as you begin to set your sights on 2022 be bold with your goals, your actions, and your leadership. Having been a member of IFSEA for nearly 40 years, my association with IFSEA has afforded me so many wonderful flourishing moments. For this I am so grateful to have been associated with the likes of Ed Manley, David Kinney, Alysha Brooks, Matt Trupiano, and the Past Chairs and DODG distinguished members. I am also so blessed to be associated with such a professional and bright IFSEA board of directors that we have in place for this fiscal year for IFSEA.

Having attended the recent Enlisted Aide of the Year and Salute to Military Chefs dinner in Washington DC this past November it was a great event that the Enlisted Aide of the Year portion of the awards presentations were the brainchild of Ed Manley. IFSEA was a large sponsor of the event through the generous gift of the Kae de Brent Hodges Foundation and IFSEA both contributing. IFSEA was well recognized that evening with the sold-out crowd that included multiple four, and three-star generals, admirals, and representatives of chefs from the White House, the naval academy and the “Second Gentleman” of the United States Douglas Emhoff, husband of Vice President Kamala Harris was in attendance as well.



Life on the Weil Side!

Richard F. Weil, MCFE, MCFP Chairman of the Board

Congratulations to CS1 Georges Labaki from the United States Naval Academy who was presented by Vice Admiral Sean Buck. CS1 Georges we are so proud of your accomplishment in being selected as the Enlisted Aide of the Year for 2021. See the picture of the award winners. And CS1 Georges is front and just to the right of the American flag.

These top military chefs and enlisted aides were flourishing throughout the evening along with all the attendees. Ed was unfortunately, as you will read in this newsletter, unable to travel due to health issues but know how he was missed by the USO team that now runs the event. Ed, you continue to amaze, and we are so lucky to have you in our lives and back healthy again.

Bottom line as we look forward to 2022 take the last sentence of the definition of flourish and with your own opportunities, “SUDDENTLY PERFORM OR DEVELOP IN AN IMPRESSIVELY SUCCESSFUL WAY” is my holiday wish to everyone. Be bold as you move forward and utilize all the resources in and around you including being a member of the oldest foodservice and hospitality industry association (IFSEA) to grow and develop in a healthy and vigorous way. Happy Holidays to everyone!





Seasonings You've Needed, Expectations Exceeded.



THE REASON TO SEASON

Our seasonings add the perfect compliment to bring out depth and dimension in any meal. Each blend adds a unique complexity that pairs pleasantly well with all proteins. Elevate your recipes with a new interesting flavor element while indulging in restaurant-quality seasonings at home! Try as a finishing or as an added seasoning to blends and rubs. Use dry or combine with water to form a paste. Applications options are endless. Add some pizzazz to your cocktails and beverages too. Fire up the kitchen and get ready for a combination of guaranteed delight!



Seasonings Available:

- Roasted Garlic Pepper
- Everything Seasoning
- Cajun-style Blackfish
(also available salt-free or 50/50 blend)
- Caribbean Jerk Seasoning
- Sweet & Smokey Rotisserie
- Supreme Steak Seasoning
- FL Keys Key Lime Flavored Pepper
- Salmon & Fish Seasoning
- Rocky Mountain Meat & Fish Rub
- Miami Tropical
- Lemon Pepper
- Creole Seasoning
- Fajita Seasoning
- Black Pepper Grinders
- Sea Salt Grinders
- Signature Searing Spice
- Calgary Chicken Seasoning
- Calgary Steak Seasoning
- Herb Seasoning
- Chipotle Mountain Rub
- Poultry & Meat Rub
- Italian Seasoning
- Florida Bay Seasoning
- Delaware Bay Seasoning
- Las Cruces BBQ Rub
- Deluxe Seasoning Salt
- Seasoning Salt No MSG
- Mesquite Seasoning
- Garlic, Roasted Granulated
- Chili Powder
- Sriracha Seasoning

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LOOKING AHEAD WITH MANLEY

Ed Manley, MCFBD, MCFE, CHP President Emeritus



IFSEA CONTACTS MADE IT HAPPEN AND A GREAT IFSEA STORY

So, I had a class set up for Navy Culinary Specialists from the USS Rafael Peralta, a DDG (guided missile destroyer) in Japan, set up by Master Chief Shenan Pacheco, whom I met when he was in my class in Pearl Harbor in 2008, and he hosted classes in Bahrain in 2016 and 2017.

Two weeks before departing for Japan I read that this area was shut to foreigners due to Covid. So, we switched to a Virtual class, and that gets us 8 more students from Germany, Japan, and the U. S. No problem as the class was due to start November 1. On October 29th I get admitted to the hospital and scheduled for surgery the following week. Now I can't teach as planned but I do get 1 done. So, Alysha Brookes picks up a class to teach and we all know how great Alysha is and thank you Alysha and I met Alysha many years ago when she was a student member in IFSEA at SUNY Morrisville. Dave Zander teaches 3 classes, met him in a class in Hawaii in 2006. And Richard Weil taught 2 classes, met him in IFSEA 35+ years ago. I was rather out of it, they got things organized, fixed things that weren't set up right for multiple teachers and time changes and internet struggles, and we got it done. With a few tests yet to complete, we have 19 military personnel earning a total of 170 certifications. Thank you all and IFSEA for the opportunities that keep coming my way through the existence of IFSEA.

Had I not volunteered to be IFSEA's Certification Chair, while still on active duty, what you see today would not exist. So why don't YOU create YOUR OWN IFSEA story, get involved, don't wait to be asked, see something you think you could improve and jump in and do it. Nobody ever asked me to do something, I just said this, that and the other is messed up, and I'd like to fix it. The winners of those activities were IFSEA, our members, military, and yes, ME. It's not rocket science, just jump in, knowing little, and figure it out as you go along, that's what I've done.

Having survived a very dangerous surgery I am once again reminded that every day is a gift. Wake up grateful, enjoy your friends and family, make a difference, and have a wonderful holiday season!!!!

From the Mind of a Millennial

Alysha Brooks, MCFBD, MCFE, CHP
Director of Development



As the year ends and we proceed into 2022, it's a time to stop and reflect on how the year went. There are many people who have helped us get to where we are, and although, we should show gratitude all year, this is the perfect time to provide appreciation to all your team that showed up for you.

I think about the many hospitality employees that haven't missed a day (unless they had to quarantine), wore a mask in the heat their entire shift, dealt with angry customers, worked long hours with short staff, and even show up on time with a smile on their faces.

They deserve a huge raise and promotion, unfortunately, sometimes that's not something we can always provide. Instead, taking the time to show your appreciation can be enough and can mean more to them than a small raise, bonus or even the promotion.

Here are a few cost-effective ways to say "Thank you" to your employees this holiday season:

- Work with another business and trade gift certificates. Their employees can stop by and have a meal with you, and your employees can enjoy whatever product or service they provide.

- Hold a staff holiday party and supply the food.

- Hold a board game night where they get together for a couple hours, eat some food, and play games!

- Put together a hike on state lands or hold an outdoor gathering in a local park. Setup corn hole, baseball or soccer and supply coffee, hot cocoa, and pizza.

- Pass out handwritten notes or appreciation certificates recognizing each person for something they did.

- Close the operation for an additional day to give your staff an extra day off.

- Get each employee a \$5 -\$10 gift card to their favorite coffee place. Go the extra mile and find out each of their favorites.

- Hand out movie passes or a nominal gift card for gas.

I hope one of these ideas will bring joy to your team and some good feelings for you giving back to those that serve guests each day and ay out.

Before I end, I want to say to the entire IFSEA community "THANK YOU!" There have been so many people in this organization that have stuck their neck out for me, that reached out to me when they didn't need to, and that listened and help me solve problems that had nothing to do with IFSEA or work.

Also, a HUGE thank you to those members who volunteer their time on a regular basis to help the organization grow. Thank you to the members who show up on the meetup calls and that participate in the conversations on our IFSEA Facebook Community. Happy Holidays to everyone!

I am very excited to spend another year with so many incredible people! I hope everyone has a safe and beautiful holiday!

? Did ? You ? Know ?

12 Days of Christmas



A Partridge in a Pear Tree -- Cost: \$210.18. The cost has not changed since last year.

Two Turtle Doves -- Cost: \$450. The costs of these love birds increased more than any other item on the list, up 50% from 2019.

Three French Hens -- Cost: \$210. Up 15% from last year.

Four Calling Birds -- Cost: \$599.96. Price unchanged, but why so many birds?

Five Gold Rings -- Cost: \$945. The price of gold rose throughout the pandemic, PNC says, and five rings would cost \$120 more than 2019.

Six Geese-A-Laying -- Cost: \$570. An increase of 35% over last year. *MORE* birds?

Seven Swans-A-Swimming -- Cost: \$13,125. Yikes! These birds rank as the most expensive gift on the list, though it remains unchanged over last year.

Eight Maids-A-Milking -- Cost: \$58. The same as last year as the federal minimum wage hasn't changed.

Nine Ladies Dancing -- Cost: N/A. COVID-19 has wrecked the bar and nightclub industry, leaving most ladies to dancing in their own living rooms.

Ten Lords A-Leaping -- Cost: N/A. See above. The only leaping the lords did this year was from the couch to the bathroom.

Eleven Pipers Piping -- Cost: N/A. Live music venues continue to see gigantic losses.

Twelve Drummers Drumming -- Cost: N/A. Venues and entertainers, drum on. Total cost: **\$16,168.14**.

Recipe Box

Three-Chip English Toffee Serves 10
Yield: approx. 2-1/2 lbs



- 1/2 cup plus 2 cups butter, divided
2 cups sugar
1 cup slivered almonds
1 cup milk chocolate chips
1 cup chopped walnuts
1/2 cup semisweet chocolate chips
1/2 cup white baking chips
1-1/2 teaspoons shortening

Directions

1. Butter a 15x10x1-in. pan with 1/2 teaspoon butter. In a heavy saucepan over medium-low heat, bring sugar and remaining butter to a boil, stirring constantly. Cover and cook for 2-3 minutes.
2. Uncover; add almonds. Cook and stir with a clean spoon until a candy thermometer reads 300° (hard-crack stage) and mixture is golden brown.
3. Pour into prepared pan (do not scrape sides of saucepan). Surface will be buttery. Cool for 1-2 minutes. Sprinkle with milk chocolate chips. Let stand for 1-2 minutes; spread chocolate over the top. Sprinkle with walnuts; press down gently with the back of a spoon. Chill for 10 minutes.
4. In a microwave, melt semisweet chips; stir until smooth. Drizzle over walnuts. Refrigerate for 10 minutes. Melt vanilla chips and shortening; stir until smooth. Drizzle over walnuts. Cover and refrigerate for 1-2 hours. Break into pieces.

Mounds Balls
Yield: approx. 7 doz.



- 1/2 pound unsalted butter
3-3/4 cups confectioners' sugar
1 pound sweetened shredded coconut
1/2 cup sweetened condensed milk
1 cup chopped walnuts
1 teaspoon vanilla extract
- **CHOCOLATE COATING:**
2 cups (12 ounces) semisweet chocolate chips
4 ounces unsweetened chocolate
 - **2 -inch x 1-inch x 1/2-inch piece paraffin wax**
Round wooden toothpicks
Styrofoam sheets

Directions

1. In bowl, cream together butter and sugar. Add coconut, milk, walnuts and vanilla; stir until blended. Chill until slightly firm; roll into walnut-sized balls. Insert a toothpick in each ball. Place balls on baking sheets; freeze. In double boiler over simmering water, melt chocolate chips, chocolate squares and paraffin wax. Keep warm over hot water. Using picks as handles, dip frozen balls into chocolate mixture; stick picks upright into wax paper-covered Styrofoam sheet. Chill until firm. Remove picks and package candy in individual paper liners. (May also be frozen.)

Recipe Box

Homemade Peanut Butter Cups yield: approx. 36



- 1 cup creamy peanut butter, divided
- 1/2 cup confectioners' sugar
- 4-1/2 teaspoons butter, softened
- 1/2 teaspoon salt
- 2 cups (12 ounces) semisweet chocolate chips
- 4 milk chocolate candy bars (1.55 ounces each), coarsely chopped

Colored sprinkles, optional

- 1. Combine 1/2 cup peanut butter, confectioners' sugar, butter and salt until smooth.
- 2. In a microwave, melt chocolate chips, candy bars and remaining peanut butter; stir until smooth.
- 3. Drop teaspoonfuls of chocolate mixture into paper-lined miniature muffin cups. Drop a scant teaspoonful of peanut butter mixture into each cup; top with another teaspoonful of chocolate mixture. If desired, decorate with sprinkles. Refrigerate until set. Store in an airtight container.

Christmas Fudge 5-3/4 pounds (96 pieces)



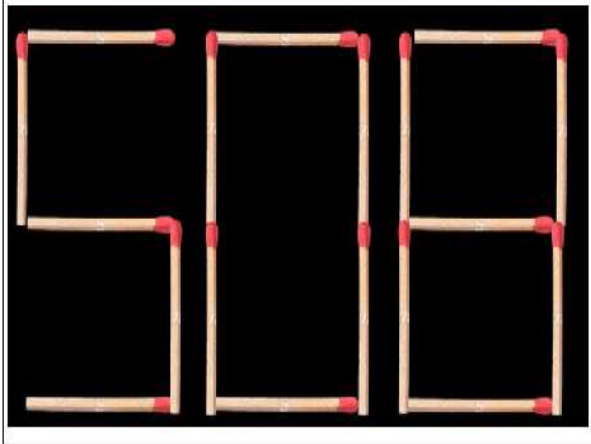
- 4-1/2 cups sugar
- 1 can (12 ounces) evaporated milk
- 1/2 cup butter, cubed
- 2 packages (11-1/2 ounces each) milk chocolate chips
- 4-1/2 cups miniature marshmallows
- 2 ounces unsweetened chocolate, chopped
- 3 cups chopped walnuts, toasted
- 2 teaspoons vanilla extract

4 ounces white baking chocolate, melted

- 1. Line a 13x9-in. pan with foil; coat with cooking spray.
- 2. In a heavy Dutch oven, combine sugar, milk and butter. Bring to a rapid boil over medium heat, stirring constantly. Cook and stir 5 minutes. Remove from heat.
- 3. Stir in chocolate chips, marshmallows and chopped chocolate until melted. Fold in walnuts and vanilla. Immediately spread into prepared pan. Drizzle with melted white baking chocolate; cool completely.
- 4. Using foil, lift fudge out of pan. Remove foil; cut fudge into 96 squares. Store between layers of waxed paper in airtight containers.

RANdom STuff

If you can only move two matches, what is the biggest number you can make?



Give up? See answer on page 15

I got caught up in a really good book last night.

I didn't stop coloring until 2am this morning.



I've got way too much thyme on my hands.

There are so many marbleous statues in Greece



But a lot of people take them for granite.



December is the 12th and last month of the year in the Julian and Gregorian Calendars. And one of seven months with the length of 31 days. December starts on the same day of the week as September every year and ends on the same day as April every year. It is the month with the shortest daylight hours of the year in the Northern Hemisphere and the longest daylight hours of the year in the Southern Hemisphere. December in the Northern Hemisphere is the seasonal equivalent to June in the Southern Hemisphere and vice versa.

Zodiac signs for the month of December are:

Sagittarius : (November 22 through December 21)

Ruled by Jupiter, the planet of growth and opportunity, the sign of the Archer is an eternal student, looking for enlightenment through new ideas, people, and places. Sagittarius is on the hunt for the biggest, best experiences life has to offer! They have a positive and outgoing personality that makes them the life of any party. With a love of adventure and all things exotic, the worldly Archer just wants to soak it all in. Sagittarius is driven by a constant need to explore and expand its mind, heart, and awareness to the fullest extent. Fiery and free, Sagittarius knows that the only limits are the ones we create ourselves.

Capricorn : (December 22 through –January 19)

The Mountain Goat has a destination in mind and will stop at nothing to reach its goal. They combine their traditional methods with powerful determination to climb the ladder of success each and every day. Caring, conservative Capricorn is a great leader and a dedicated provider. They like to play hard, and work harder. Capricorn is a caring provider and staunch protector of those they love. If there's a Cap in your life, your material needs will be well taken care of

December birth stone

blue turquoise or zircon



December birth flower

Narcissus



2022 IFSEA OFFICERS AND DIRECTORS

Board	Position	Email
Richard Weil	Chairman	richard@nrcadvice.com
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FLASH BACK

2009 Atlanta Conference



WHO KNEW???

Mistletoe



We've all heard of this holiday plant, but how much do you really know about mistletoe? The delicate beauty, which is known for decorating doorways during the holidays to promote love and affection to all, is actually a parasitic plant. Yes, mistletoe grows by attaching itself to deciduous trees (those who drop their leaves in winter), such as maples and pecans.



The picture below shows what mistletoe looks like living in a tree.

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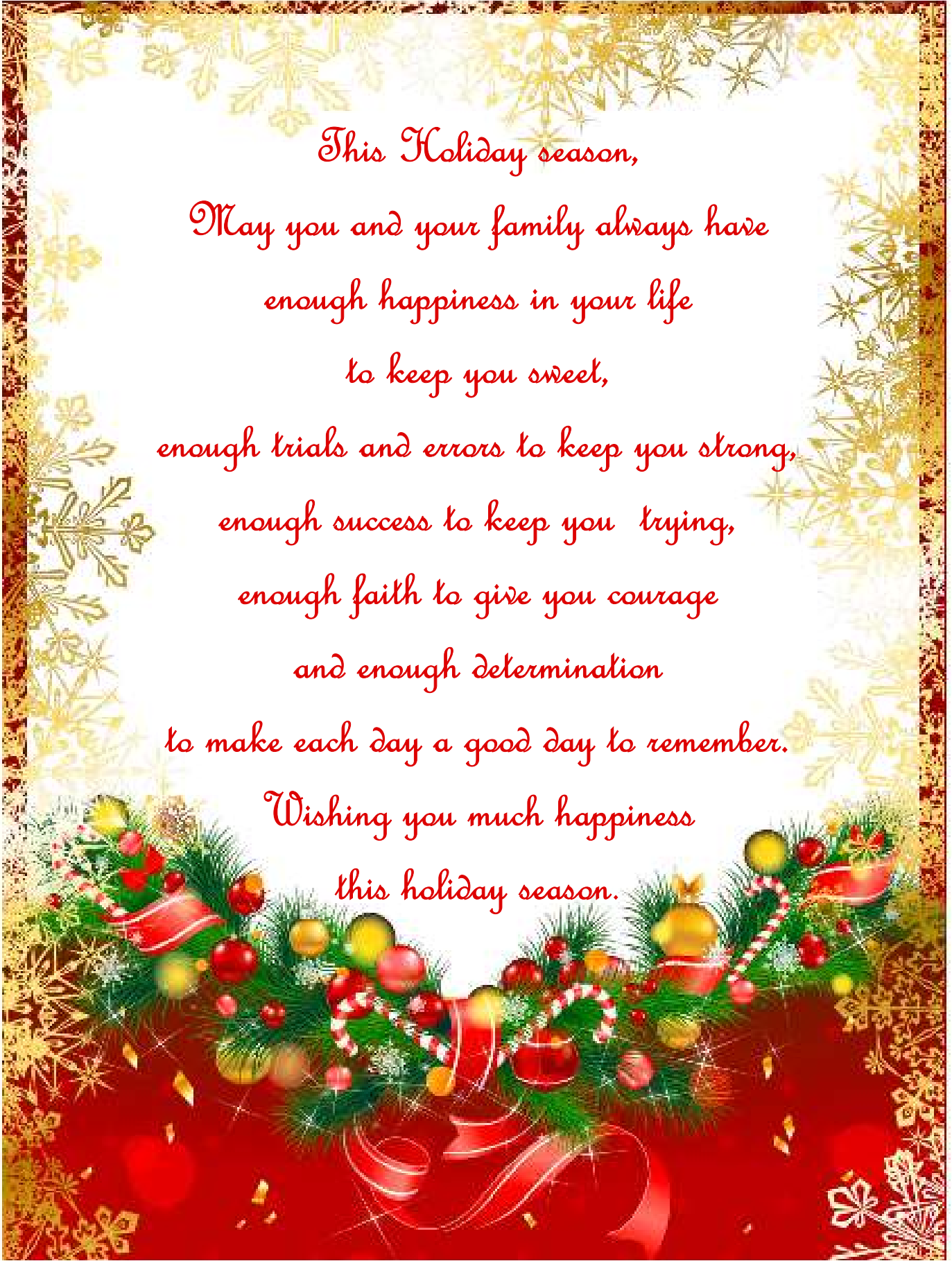
They absorb the water and nutrients from the host plant, and their evergreen leaves provide some nutrients through photosynthesis. They are spread by

birds that eat the pretty white berries, which are sticky, and they spit out the seeds or pass them as waste, which sticks to branches and starts a new plant.

Mistletoe was highly regarded by the Druids. They believed that it protected you from evil, and so they hung it in doorways. Its fresh evergreen leaves were considered a symbol of fertility.

The “kissing legend” has many histories. One of the most common tells of the Norse god Balder, who was killed with an arrow made from the wood of mistletoe. Balder's mother, Frigga, the goddess of love, cried for the loss of her son. Her tears turned the red berries of the mistletoe to white, and Balder miraculously came back to life. From then on, she blessed the plant and promised a kiss for all of those who walked beneath it.

One other interesting tidbit about “kissing under the mistletoe” is that there was once a convention for the tradition. The proper etiquette was for the man to pick a berry once he kissed a lady under the mistletoe. Once all of the berries were gone, the kissing was over.



*This Holiday season,
May you and your family always have
enough happiness in your life
to keep you sweet,
enough trials and errors to keep you strong,
enough success to keep you trying,
enough faith to give you courage
and enough determination
to make each day a good day to remember.*

*Wishing you much happiness
this holiday season.*

